

Modern Cake Decorator

Modern Cake Decorator: Airbrushing on Cakes

by Cassie Brown

The Modern Cake Decorator

AIRBRUSHING ON CAKES

CASSIE BROWN

Sugarcraft specialist Cassie Brown shows you how to use your airbrush to decorate showstopping cakes. Containing full instructions on the tools, materials and techniques you need to produce your own sumptuous works of cake craft, you will be inspired by the range of results you can use any airbrush to achieve.

Instructions for ten cakes, suitable for all skill levels, are illustrated by clear step-by-step pictures showing just how Cassie achieves her results. From fun space cakes for children's parties to a breathtaking wedding cake decorated with delicate sugarcraft flowers, this book will unlock your baking and decorating potential.

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