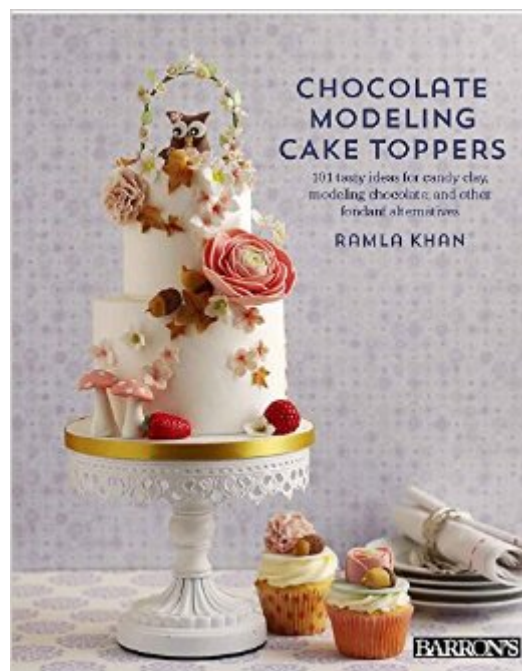


The book was found

Chocolate Modeling Cake Toppers: 101 Tasty Ideas For Candy Clay, Modeling Chocolate, And Other Fondant Alternatives



Synopsis

When you blend melted chocolate with corn syrup the result is a thick, pliable paste known as modeling chocolate. With a consistency similar to clay, modeling chocolate can be stretched, colored, rolled, molded, and sculpted into anything the creative baker can dream up. *Chocolate Modeling Cake Toppers* offers a wealth of guidance for making and using chocolate modeling clay to add flavor and excitement to any baking project. Inside, new and more advanced bakers will find:

- An outline of essential tools and equipment for getting started
- Clearly illustrated, step-by-step instructions for 101 tasty projects
- Ideas for enhancing creations with buttercream, nonpareils, and other decorative mediums
- Quick tips for getting a professional finish every time

Chapters are organized by theme, so there is a topper for every occasion, from Teddy Bear Cake Pops to Chocolate Wedding Favors to Graduation cupcakes. More than 50 full-color images provide inspiration and instruction.

Book Information

Paperback: 144 pages

Publisher: Barron's Educational Series (April 1, 2015)

Language: English

ISBN-10: 1438005296

ISBN-13: 978-1438005294

Product Dimensions: 7.5 x 0.4 x 9.6 inches

Shipping Weight: 14.4 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (12 customer reviews)

Best Sellers Rank: #78,626 in Books (See Top 100 in Books) #11 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #55 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #212 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

This book is very good, instructions are clear and easy to follow. Beautiful book. Nice addition to my cake decorating books collection. Nothing negative to say about it right now... Price is reasonable and quality is good.

Love this book! Every detail is clear, understandable and easy to follow. Each project gives you skills to build on, resulting in cakes that are eye catching and simple beautiful.

Beautiful pictures for inspiration. I was a bit disappointed in how many molds were used but she does give them a slight twist and there are many interesting projects to give you ideas for your cakes.

Beautiful book, is really interesting.I recommended it.

Nice book. love it.

I expected more, I guess. If I had been able to see the book in person I wouldn't have bought it.

[Download to continue reading...](#)

Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives Farmyard Fun!: Cute & Easy Cake Toppers for any Farm Themed Party! Tractors, Diggers and Farm Animals Galore! (Cute & Easy Cake Toppers Collection) (Volume 7) Princesses, Fairies & Ballerinas!: Cute & Easy Cake Toppers for any Princess Party or Girly Celebration (Cute & Easy Cake Toppers Collection) (Volume 2) Clay Modelling for Beginners: An Essential Guide to Getting Started in the Art of Sculpting Clay ~ (Clay Modelling | Clay Modeling | Clay Art) The Sweet Book of Candy Making: From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More! Sweet and Unique Cupcake Toppers: Over 80 Creative Fondant Tutorials, Tips and Tricks Clay Modeling with Pooh with Other and Clay (Learn and Grow) Vintage Wedding Cake Toppers Cute Polymer Clay Popsicles & Ice Cream: Polymer Clay Kawaii Food Charms (Polymer Clay Kawaii Charms Book 1) Sally's Candy Addiction: Tasty Truffles, Fudges & Treats for Your Sweet-Tooth Fix Fantasy Characters: Easy-to-Follow Clay-Making Projects in Simple Steps (Modeling Clay Books) Spooky Characters: Easy-to-Follow Clay-Making Projects in Simple Steps (Modeling Clay) The Liddabit Sweets Candy Cookbook: How to Make Truly Scrumptious Candy in Your Own Kitchen! Cake Decorating with Modeling Chocolate Absolute Best Dump Cake Cookbook: More Than 60 Tasty Dump Cakes Mudworks: Creative Clay, Dough, and Modeling Experiences (Bright Ideas for Learning (TM)) 101 Gourmet Cake Bites (101 Gourmet Cookbooks) Sweet Christmas: Homemade Peppermints, Sugar Cake, Chocolate-Almond Toffee, Eggnog Fudge, and Other Sweet Treats and Decorations Chocolate, Chocolate, Chocolate Artisan Cake Company's Visual Guide to Cake Decorating

[Dmca](#)