

Vintage Cake Decorations Made Easy Timeless Designs Using Modern Techniques

Australia's most famous children's cake book - reprinted in a collector's edition. The Australian Women's Weekly's Children's Birthday Cake Book was first published in 1980 and has sold more than half a million copies. In response to all the requests we have had, often from mothers who remember fondly all the cakes from their own childhood, we have taken this book from our archives and reprinted it 30 years after it first appeared. We have had to make a minor change - four of your little friends are missing, but they've been replaced by other cakes you'll love just as much. Apart from that we've left it just as it was - a true collectors' cookbook especially for you. Now you can recreate your favourite cakes - the swimming pool, rocket and that train from the cover for your own child.

When the man with the yellow hat tells George that he is planning a surprise, of course George is curious. Before long George finds a hat, noisemakers, decorations, and games. It must be a birthday! But whose birthday is it? That's the surprise! This paperback edition now includes a maze and a birthday vocabulary seek-and-find. Bestselling cake decorating author and world-renown sugarcraft teacher, Lindy Smith shows you how to create remarkable wedding cakes with the minimum of fuss. The wedding cake is the centre of any bride's big day, and having a design that is contemporary yet doesn't cost the earth is high on the agenda. This book will show you how to create a wide range of styles for modern wedding cakes, using the latest trends in cake decorating and wedding design, for a DIY wedding cake book like no other! Designs include a popular Zentangle-inspired cake, mosaics, metallics, beads, fringes, frills, and more. A section on making edible paper flowers means you can mix and match the blooms on your cakes and create beautiful cake flowers that will not wilt on the big day. Broken down into manageable stages by Lindy's trademark high number of step photographs, readers will be bursting to try these exciting and contemporary cake decorating techniques. With achievable wedding cake designs and accessible cake decorating techniques, this book covers the whole process of making a wedding cake--from conception to construction to decoration and even demolition!

Making your own wedding cake is easy when you've been shown the right materials and techniques, and this is the only book to teach you. It is full of step-by-step guidance and advice, with plenty of tips to help a novice create something stunning and inspirational. This visually enticing step-by-step cake baking and decorating manual makes DIY wedding cakes easily accessible for everyone. In text and images that are both instructional and entertaining, Natasha Collins takes the reader through the whole process of choosing their design, baking their cake, embellishing it, transporting it, presenting it and serving it, so that they can be certain of success at every stage. Every project includes a timetable indicating how long each part of the process will take, and gives a schedule for when the cake should best be decorated and set up in relation to when it is going to be eaten. The book begins with basic instructions such as ingredients; equipment; trimming, filling and covering a cake; creating floral and paper decorations; and getting your cake from your kitchen and on to your guests' plates. The second half of the book comprises five chapters, each representing a distinctive style and theme (with four to five cake designs provided for each theme): Romantic

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beginnings (traditional flavoured cakes with romantic decorations); Putting on the glitz (glamorous, 'glitzy' cakes); Laughing all the way to the altar (fun, modern cakes); Home(spun) is where the heart is (rustic, pretty cakes); Magic in the air (bohemian style cakes).

Everyone loves a good party and *Decorate for a Party*, a unique collaboration between bestselling interiors author Holly Becker (founder of decor8) and photographer and product designer Leslie Shewring, will help you to throw some of your best ones yet! *Decorate for a Party* is a stunning sourcebook packed with decorating tips and techniques that will ignite your creativity. Whether you are planning a significant celebration or a simple dinner with friends, Holly and Leslie provide creative ideas for every occasion. All aspects of party planning are covered, from lighting to playlists, hostess gifts, colors and patterns, food ideas, wall décor ideas, and DIY projects -- and they offer hundreds of fun tips that will make your party memorable. With over 200 practical ideas including ten step-by-step projects, ten playlists, and ten "6 Ways" projects, the book is split into ten sections by theme covering a range of different color palettes and styles -- bright to moody tones, forest and children's parties, and beautiful boho and modern styles. All themes can be mixed and matched to use for a wide variety of occasions in homes of any size, from the sprawling country home to a one-room city apartment. *Decorate for a Party* encourages you to make the most of what you have, make things by hand and modify store bought party supplies, and put your personality into your party. You'll find hundreds of quick and beautiful ways to create a party that is meaningful, memorable, budget-friendly, and fun!

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for *Cake Stackers*, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

The ultimate materials for fun, whimsical crafting are right in your grocery store! From party decorations to children's toys, from wearable art to cute gifts, you need look no further than your supermarket shelves for the materials to make these unique (and kid-friendly) food crafts. For special celebrations, rainy-day activities, and much more, treat

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yourself to the sweetest projects. Colorful candy canes are fashioned into heart-shaped necklaces, melted peppermints are molded into a festive bowl, cookies and ice cream cones are transformed into a fanciful castle, marshmallows are snipped into a polar bear, and gumdrops become everything from adorable frogs to bumblebees and ducks. Candy Aisle Crafts is packed with simple ideas for charming crafts that both kids and parents will love.

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation "How to Cake It," comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, "How to Cake It," Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. How to Cake It: A Cakebook includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, How to Cake It: A Cakebook will turn beginners into confident cake creators, and confident bakers into caking superstars!

Provides step-by-step, illustrated instructions for more than fifty innovative cake icing techniques, including stamping, stencilling, and palette knife painting, and contains over forty designs for cupcakes and cakes.

Beginner's Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.

Squarely aimed at the home baker, "The Cake Decorating Bible" is the definitive guide to turning your cakes, cupcakes and biscuits into showstoppers. Juliet Sear is at the forefront of contemporary cake design with celebrities flocking to her Essex-based cake shop, Fancy Nancy. In this bible of a book, Juliet teaches all the basics of cake decoration - how to pipe buttercream, ice biscuits and use glitter and dyes to decorate cupcakes - before building up skills and confidence so that tiered cakes and chocolate ganaches can be whipped up in the blink of an eye. And alongside all Juliet's invaluable tips, cheats and troubleshooting advice for how to remedy 'cake-tastrophes' the book is packed with step-by-step photography of all the techniques and stunning shots of Juliet's inspiring designs.

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to

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dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

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Essential cake decorating techniques explained, from simple buttercream piping through to brush embroidery with royal icing, making sugar flowers, and decorating novelty cakes. Includes 12 gorgeous cake decorating projects to make 16 cakes that are impressive and stylish, but use small cakes in various sizes to keep the baking elements simple and to allow you to really focus in on the cake decoration techniques. Bridges the gap between decorating cupcakes and cookies and decorating larger tiered cakes for beginner to intermediate cake decorators. Plus 12 free video demonstrations, available online, to teach the best way of completing each cake decorating technique. Inside Cake Craft Made Easy: Easy to follow cake decorating techniques explained in detail with full-color step-by-step photography, covering the following subjects: Buttercream piping Cupcake towers Pattern embossing Sugar pinwheels Stenciling Royal icing piping Sugar models & flowers Sugar doilies Frills & ruffles Brush embroidery Rice Paper Work

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

Presents thirty designs for wedding cakes and celebration pastries, providing tips on incorporating the theme of a wedding, pairing a cake with accompanying pastries, and directions on carving, sculpting, and stacking cakes.

Chic & Unique Vintage Cakes: Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing, furniture, items and keepsakes to create stunning vintage cake designs. From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes, each of the 10 incredible cake designs is accompanied by two smaller designs for vintage-inspired cupcakes, cookies, fondant fancies and more. Includes all the cake recipes you need, and simple step by step instruction for all the essential cake decorating techniques, from covering cakes and stacking tiered cakes, to piping royal icing and stenciling. Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home. Includes a wide range of cake decorating projects so you'll be sure to find something to suit your own experience level, whether you are a beginner or a cake design expert!

In Artisan Cake Company's Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company's Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to

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professional-level. Let Elizabeth Marek's Artisan Cake Company's Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular. A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of Rustic Fruit Desserts. Make every occasion—the annual bake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in Vintage Cakes is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

Make cakes that sparkle with this comprehensive guide to metallic cakes from leading wedding cake designer Faye Cahill. Faye begins by exploring all the different materials available to the modern cake decorator, from gold leaf to edible paint, food-grade sprays, edible glitters, lustre dusts, edible sequins and more, then shows you in step-by-step detail the techniques you need for success. Twelve stunning gilded cake projects follow, showing you how to put your newfound skills to use on creative cake designs, each with an accompanying smaller project that is perfect for beginners to tackle before attempting the larger cake. Create spectacular cakes that shimmer and shine with this unique must-have guide.

In Sweet Celebrations the woman InStyle called “New York's reigning cake diva” shares her recipes, designs, techniques, and tips in a gloriously illustrated book. Bon Appétit called master baker and decorator Weinstock “the Leonardo da Vinci of wedding cakes,” and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life's festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. Sweet Celebrations includes cakes for birthdays, anniversaries, bon voyage send-offs, victory parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. Sweet Celebrations is a must-have volume for home and professional bakers who want to

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make and serve cakes that taste as good as they look.

Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations--all with minimum effort.

Learn to pipe 100 different buttercream flowers to showcase on your cakes with this complete visual reference to piping flowers - each flower is demonstrated on a cupcake, with five full scale projects to show you how to combine your flowers into a masterpiece cake. Described by Chef Duff Goldman of Ace of Cakes as "hugely aspirational yet completely approachable," the authors demonstrate how to build up each flower using simple piping techniques that even the novice cake decorator will be able to achieve! All the basics are covered to get you started - how to make stable buttercream icing, advice on coloring and flavor as well as essentials such as how to fill a piping bag and the basic techniques you need. Valerie & Christina then demonstrate in step-by-step photographic detail how to create each flower and how to use your new found skills to create stunning cake designs. The flowers are presented through the color spectrum so when you look through the book you'll see the lovely rainbow effect. Written by the world's leading lights in buttercream art with an international following and over 60,000 Facebook fans!

Cake Decorating with the Kids: Get messy in the kitchen with 30 gorgeous, easy-to-follow contemporary cake decorating projects to make at home with the kids. Children of all ages will love to get involved and take charge of spreading the fillings and toppings, rolling out fondant icing, cutting shapes and making sugar decorations to help create delicious sweet treats, from cupcakes and cookies to cake pops, whoopie pies and tiered party cake ideas. Cake decorating is a fun, exciting craft for children and each recipe includes tasks for younger and older kids. The cake designs are perfect for school events, birthday cakes for children, parties, or simply rainy day fun in the kitchen, but as they are so professional-looking they are would also suitable for adult parties as well! Includes essential safety information for working with children in the kitchen, as well as storage, transportation and presentation advice, perfect for children's parties! You will also find yummy cake recipes and all the basic cake decorating techniques you need to know to create the projects. Comes with lay-flat binding to keep the book open when your hands are covered in flour!

This unique and beautiful book was planned for those who love cake decorating and the opportunities it offers for creative self-expression. It explores decorating's long and honored past, then shows how this craft, mastered and perfected, can become as art form. The Wilton Way Volume 2, starts with an exploration of imaginative American techniques that open new horizons to decorators. The special love American decorators have for flowers is the subject of two chapters. The first is devoted to the fifty flowers of the fifty states-many never before achieved in icing. The second is given to the rose-best loved flower of every decorator in the world. 23 varieties and how to pipe them are shown. Wild roses, tea roses, "old" roses, even reproductions of roses that grew in Marie Antoinette's

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garden. Each is displayed on a beautiful cake.

The ultimate compendium of cake decorating techniques for avid amateur bakers everywhere. *Cake Decorating for Beginners* combines nuggets of advice and popular projects from books in the *Modern Cake Decorator* series. You are taken through the whole process from the initial bake to icing your cake with those final embellishments. Expert cake decorators Christine Flinn, Sandra Monger and Stephanie Weightman pool their knowledge to help you with stencilling, using cutters, piping and painting. Includes printable templates for the eBook edition. Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

Learn to decorate your next cake with tulips, petunias, poppies, and other flowers in various stages of bloom that you can make with sugar paste. Learn all the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Jacqueline Butler. Building on the foundations established in *Modern Sugar Flowers*, this second volume introduces over twenty new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

In the *Kew Book of Sugar Flowers*, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive

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and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

"Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

Learn over 150 cake decorating techniques with *The Contemporary Cake Decorating Bible*, the international bestseller from renowned sugarcraft expert Lindy Smith. This is the ultimate guide to contemporary cake designs – you will learn how to make decorated cakes, starting with basic sugarcraft tools, baking recipes and ingredients, and finishing with advanced modelling techniques, including royal icing stencilling, brush embroidery, buttercream piping, using sugar cutters and moulds, making cake jewellery, and so much more! Get creative straight away with simple, step-by-step instructions for more than 80 celebration cake, mini cake, cupcake, and cookie designs. Essential tips and advice are included for all skill levels, from complete beginners to the most confident of cake decorators, and you can even learn how to make Lindy Smith's signature 'wonky cakes'. Inside *The Contemporary Cake Decorating Bible: The Basics* – delicious cake and cupcake recipes, and recipes for making your own sugarpaste (rolled fondant), royal icing, sugar glue, buttercream, and more! This section of the book also includes instructions for making round, square and ball cakes, assembling tiered cakes, and carving and assembling wonky cake designs. *Cake Decorating Techniques* – here you will find 11 chapters each covering a huge range of essential cake decorating techniques, all explained with easy-to-follow step instructions and clear photography. Topics covered include: Carving Colour Painting Stencilling Cutters Flowers Embossing Tools Piping Moulds Cake Jewellery *Contemporary Cake Designs* – step by step instructions teach you how to make each of the 80 amazing cake designs featured in the book, from tiered cakes to cute cupcake and cookies. With this comprehensive guide you will discover everything you need to know to create celebration cakes that are beautiful, unique and truly contemporary.

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Cooking.

Make any occasion special with a just the right cake; an incredible edible Teddy Bear Cake or a Dinosaur Cake makes a birthday magical. Surprise your son or daughter with a Play Ball Cake or a Ballet Slippers Cake after a long day of practices and lessons. And don't forget Dad -- make a unique Father's Day T-Shirt Cake. Share the good news and give your sister a Baby Bib Shower Cake. You'll also find specialty cakes, including wedding cakes and holiday cakes, as well as show stoppers such as French Silk Filbert Cake and Mocha Cream Torte. Each recipe has clear, concise directions with simple drawings that show you how to properly assemble the cakes. Plus, you can use either cake mix or scratch recipes, so making these cakes is truly easy. Now available in an easy-to-use practical comb-bound format, you'll enjoy each step toward baking and creating the perfect cake!

"Christina Ludlam shares her secrets on how to form buttons, bow, petals and pearls with moulds, mats and other contemporary techniques, so you can give a professional flourish to your vintage-style cakes." --Back cover.

An expansive survey of wedding cake toppers dating from the late nineteenth century to the 1990s. Traditional, military, and "cutie" bride and groom figurines are each identified by type of material used, circa date, size, and current value. Includes a history of wedding cakes, bride and groom attire through the decades, and tips for determining the age and value of vintage cake toppers.

Add That Certain Je Ne Sais Quoi to Your Home, Effortlessly Rustic and elegant French décor never goes out of style—and with easy yet sophisticated accessories for your home, these 70 projects will transform your space and add that special touch to any room. Jamie Lundstrom's projects use easy-to-find and recycled objects, as well as new materials, to bring her French vintage style into your life. Projects span every season and category, from sewing to painting and upholstery, including provincial antique baskets, a fantastique Trumeau mirror, a jolie gold leaf frame, boutique plaster of Paris-dipped flowers and a chic antique chair. Featuring simple step-by-step instructions with beautiful photos to help guide you, these projects can be created in just a few hours or less.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with

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none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Seattle's favorite cupcake bakery, Trophy Cupcakes and Party, is adored for its mouthwatering cupcakes and charming party favors. It's also the go-to place for anyone looking to throw a phenomenal celebration, and now their recipes and party secrets are yours in this essential guide for every occasion--from luxe soirées like a sparkling engagement celebration, or an exotic Moroccan-themed bash, to crafty kids' parties, such as a bike parade and picnic, or a forest fairy tea party. Inside are recipes for Trophy's most prized flavor--red velvet!--as well as their popular everyday flavors like salted caramel and triple chocolate, and unique ones such as piña colada, and a gluten-free orange almond rose. You'll also get the basics on how to dream up party themes, create DIY crafts, as well as decorating and entertaining ideas, and insider baking and frosting tips, all from Trophy founder Jennifer Shea.

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