



## Celebration Cakes

By M. Howkins

Springer Aug 2014, 2014. Taschenbuch. Book Condition: Neu. 27.9x21x cm. This item is printed on demand - Print on Demand Neuware - Inhaltsangabe1. Raw Materials Flours - butter - margarine - shortenings - sugars - eggs - selection of fruit- washing of fruit - cherries.- 2. Standardization Cake sizes and shapes - preparation of hoops - wooden frames - three-tier cakes - cake weights - larger cakes - hexagonal cakes.- 3. Wedding Cake Manufacture Recipes - method of mixing - baking the cake - baking temperatures and times - storing.- 4. Almond Icing Ingredients - types of paste - almond content - weight per cake - applying the almond paste - coating the sides - exhibition-type cake.- 5. Royal Icing Icing sugar - types of egg white - to improve whiteness - making royal icing - hand method - machine method.- 6. Selection of Equipment Containers for icing - spatulas - knives - types of turntables - choice of piping tubes - making the paper bags.- 7. Elementary Piping How to begin - piping lines - pressure - parallel lines - horizontal lines - making squares and curves - piping dots - scroll work - method of overpiping - simple...



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