

# Airbrushing On Cakes The Modern Cake Decorator

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Cake airbrushing is a technique that gives decorated cakes a boost. This style of cake decoration employs the use of an airbrush gun and edible paint; you put the paint into the airbrush gun and then spray your cake as desired.

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A cake airbrush kit can be described as a spray paint kit that is used to apply color and designs to a cake. The medium that is used in a cake airbrush kit is edible food paint also known as food coloring. A cake airbrush kit is an essential asset to have if you want to take your cake decorating to the next level.

~~Cake Airbrush Kit: A Beginner's Guide - Cake Decorations ...~~  
Title: Airbrushing on Cakes: The Modern Cake Decorator .  
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Binding: Soft cover. Book Condition: New . Type: Book . Size: 26.0 x 20.4 x 0.8 cm . Kg: 1.00 Kg. Seller ID: 003473

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Airbrush Cake Decoration Airbrush Kit (Please Note : COMPRESSOR NOT INCLUDED!) £21.95. Click & Collect (£21.95/Unit) Free postage. 27 sold. US Cake Supply Chefmaster Deluxe 24 Bottle Airbrush Cake Color Set in 2-Ounce. £50.77. £107.50 postage. See similar items.

Push the boundaries of cake decorating -- your airbrush can do so much more than just shading cakes! Get creative with Cassie Brown as she shows you airbrushing techniques to turn all your cakes into showstoppers. This book is not just about using the airbrush to add block colors -- it includes lots of innovative airbrushing techniques like 3D shading, masking and even crater effects with water droplets. In addition, there are step-by-step instructions on carving and creating a range of beautiful cakes, with techniques ranging from magically turning a sponge cake into a sugar pumpkin to creating delicate and beautiful chocolate roses tinged with color. It is bursting with valuable cake-decorating information, and packed with brilliant inspirational ideas!

Noted decorative painter Stephanie Weightman spent months perfecting the one-of-a-kind methodologies for painting convincing pictures on cakes that are presented in this guidebook. Employing the use of edible powder food colors with edible varnish, this book allows sugarcrafters to depict stunning and elegant floral designs with an unparalleled subtlety and depth. Beginning with a demonstration of how to initially cover a variety of cakes, Weightman then shows how to double-load a varnish-dipped brush with two colors and demonstrates a variety of brush strokes to create beautiful

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sunflowers, roses, rosebuds, berries, stems, tendrils and bows with a fresh, three dimensional appearance. Also featured are 14 stunning, step-by-step projects that including shaped cakes, tiered cakes, mini cakes, and cupcakes, decorated with an amazing array of flowers and styles, proving readers with endless opportunities for creativity.

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 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.

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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.

Airbrushing is a versatile and exciting art. The technique has been used for some 150 years, and is now finding ever more applications. This beautiful book explains how to use an airbrush. It looks at the fundamentals of how to get started, advises on maintenance of the tool and then gives step-by-step examples of a range of projects. With troubleshooting tips throughout, it enables you to get the most from your airbrush and create beautiful pieces with a professional finish. Topics covered include: Technical illustration; Watercolour landscapes; Portraits; Painting scale models; Cake decorating; T-shirts and leather; Custom painting vehicles. 'To those who airbrush the joys are well known, as well of course, as the trials and tribulations of managing the instrument itself. The airbrush student has to learn significant new skills - to master not only colour and shade, but also air pressure, paint consistency and the diverse ways of masking and shading that can help to achieve such wonderful results.' Professor Andy Penaluna. This step-by-step guide to techniques and maintenance explains how to run and maintain an airbrush and gives step-by-step examples of a range of projects. Every art or decorating form can use airbrushing including fine art, fabric printing, leatherwork and much, much more. Superbly illustrated with 399 colour photographs. Fred Crellin runs not only his own airbrushing company specializing in custom painting, portraits and cartoons but also the Artimagination Airbrush School.

A show-stopping cookbook like no other, Twisted Cakes features arresting, eye-catching designs and instructions for

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creating deliciously, delightfully evil cakes and cupcakes for every occasion. San Francisco cake designer Debbie Goard, whose work has been featured on The Food Network's "Cake Off" challenge, showcases shockingly original designs that range from surprisingly simple to challenging—to appeal to both novice and more experienced cake decorators—for such devilish delights as the Day of the Dead Sugar Skull, the Creepy Clown, the Venus Fly Trap, and the Can of Worms.

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.

Henry is generally well-behaved, but he is occasionally arrogant and vain. Henry is at heart a hard worker, but his frequent bouts of illness hinder his work.

Popular television presenter and champion of craft Stephanie Weightman brings her expert knowledge to the world of sugarcraft, with her pioneering new techniques for stencilling on cakes. Inspiring results are achieved with only simple techniques and basic cake-decorating materials. Learn how

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to use food stencils to produce your own sumptuous works of cake craft. This book includes full instructions on the materials you will need, basic techniques for covering cakes with a variety of ingredients, and an extensive section showcasing Stephanie's stencil techniques. \* 15 stunning step-by-step projects \* Simple techniques for sumptuous results \* Includes shaped cakes, tiered cakes, mini cakes and cupcakes

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