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5.0 out of 5 stars Compendium of cake decorating techniques. Reviewed in the United Kingdom on May 16, 2016. Verified Purchase. I bought this book for my own use to get ideas for cake decorating and it is perfect. The creative ideas are very good and easy to follow. I would recommend it to anyone interested in cake decorating whether it is for ...

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Buy Compendium of Cake Decorating Techniques: 300 tips, techniques and trade secrets by Deacon, Carol (ISBN: 9781844489367) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

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We've assembled tips to make even the most intricate techniques seem simple. From the basics of making a consistent buttercream, to shaping cute 3D characters, trust Wilton to teach you exactly what you need to know! Piping Techniques. Candy Techniques. Fondant Techniques. Gum Paste Techniques. Sugar Sheet Techniques.

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