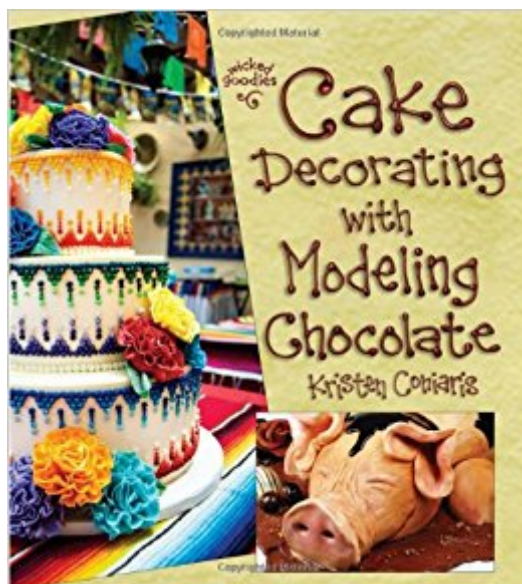


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# Cake Decorating With Modeling Chocolate



## Synopsis

Learn how to wrap a cake in patterned modeling chocolate and say toodahoo to fondant! From behind the scenes of a real bakery operation, this book features the process of sculpting and decorating cakes with a pliable form of chocolate. *Cake Decorating with Modeling Chocolate* explores the nougat-like confection that has changed the landscape of cake design. With over 380 color photos and more than 40 tutorials plus 10 videos (via YouTube), this book follows the construction of wedding cakes, groom's cakes, and sculpted cakes all finished in modeling chocolate. Learn how to: Make modeling chocolate from scratch Create fine chocolate bows, flowers, leaves and decoration Embed and imprint patterns Sculpt 3D cakes and figurines Push the envelope of cake design For even the most casual reader, *Cake Decorating with Modeling Chocolate* promises to delight and surprise the eye.

## Book Information

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## Customer Reviews

Kristen Coniaris is a former pastry chef and the creator of the *Wicked Goodies* blog and book series. She holds a Professional Chef's Degree from the Cambridge School of Culinary Arts and has 17 years of food industry experience specializing in bakery management, product development, and cake design. Coniaris has engineered over 1000 custom wedding cakes and four award-winning gingerbread houses. She is the founder of Buttercream Press, an independent publishing company.

I have been decorating with fondant for a while now and wanted to start incorporating modeling

chocolate in addition to fondant. This book has so much great information - from recipes, tutorials, and great pictures. If you're looking into starting to decorate with modeling chocolate, this is the book for you.

I read this entire book in two days and loved every bit of it. I'm new to cake decorating and the author was able to provide instructions that were easy to follow. I like that she demonstrated that modeling chocolate can be used to decorate cakes just like fondant - and it tastes so much better!

I have used the techniques in this book many times over many years. I have learned to use the best types of chocolate as recommended in this book. I have learned to make excellent modeling chocolate and have made many cakes and figurines through the years. Kristen's writing and pictures are clear and concise. The taste of modeling chocolate is so wonderful as compared to fondant and gumpaste.

I received this book a couple of days ago and it is absolutely wonderful! So many tips, gorgeous pictures, and wonderful cake designs. Playing around with fondant was starting to work my nerves! I am so happy I found Wicked Goodies site and this book! Thank you Ms. Coniaris. Kudos

I prefer to decorate in buttercream, but there are some things that just don't work with buttercream. Because I'm admittedly anti-fondant, I stumbled across the website for Wicked Goodies while searching for alternatives. There were so many great things on that site that I had to purchase this book about modeling chocolate. This book is filled with decorating ideas, amazing pictures, and instructions for using modeling chocolate. If you are a newbie to that medium, like I am, then this book is invaluable.

I really like that the tutorials are awesome and gives a lot of great ideas, I would have appreciated if there were also included the recipes for the different sponge cakes.

No matter your skill level, this book is very well laid out and easy to understand. I love that a troubleshooting guide is included along with the formulas for the different modeling chocolates. That's right - no recipe! How can the author include a recipe when she doesn't know the brand or type of chocolate the reader is using? Including "where to buy" for uncommon tools is also a great idea for readers that may not know how to source them. The projects included with the book are fantastic!

While they might not always work for me, they are tools that can teach or inspire my creativity. I would recommend this book to anyone looking to expand their repertoire beyond typical cake decorating!

Coniaris' book is excellent. In addition to the vivid photos that clearly guide readers through each technique and tutorial, her writing style is descriptive and as vivid as the photos. Each "how-to" really comes to life through the combination of words and photos. The detailed step-by-step instructions would make it easy for even a novice to re-create all the decorations. I'm not a pastry chef, but have worked in many high-end bakeries for years and can attest that modeling chocolate is FAR superior to fondant. I can't imagine why any bakery or baker that aims to offer high-quality products would even touch the stuff (fondant). This book really is the ultimate guide to making the switch to modeling chocolate and mastering its use! Once you try it, you'll never go back to fondant. If you're still not sure, I recommend checking out Coniaris' blog to get a taste of the quality information you'll get from this book - <http://www.wickedgoodies.net/category/decorating/>

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