

# Cake Decorating with the Kids: 30 Modern Cakes and Bakes for All the Family to Make

Jill Collins, Natalie Saville

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**Jill Collins, Natalie Saville : Cake Decorating with the Kids: 30 Modern Cakes and Bakes for All the Family to Make** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Decorating with the Kids: 30 Modern Cakes and Bakes for All the Family to Make:

0 of 0 people found the following review helpful. Four StarsBy Genie PratherCute cake ideas for children. Some I would make and some I wouldn't tackle.1 of 1 people found the following review helpful. Cute But Not for Kids or the Inexperienced.By Antigone WalshAlthough this book is chock full of pretty pictures, the directions are spare and insufficient for kids or those with limited experience. Written by two British bakers, it contains terminology which at times both confusing and annoying. Note that in their recipes they use castor (superfine) sugar and "self-raising" flour. Neither confectioners sugar (what they call icing sugar) nor granulated sugar can be substituted. Super fine sugar can

be purchased at a premium in most supermarkets but is more easily made by placing granulated sugar in a food processor until it is powdered. Similarly, self rising flour, while a staple in the south, is rare where I am in New York. Again, it can be easily made by combining one cup of all purpose flour less two tsps with 1 1/2 tsp baking powder and 1/2 tsp salt. They suggest you buy your sugarpaste (fondant) and petal paste (gum paste) and do not provide recipes for them. I find homemade preferable to the store bought and neither is terribly difficult to prepare. There is also something referred to as "sugardough" in the Teddy Bear Picnic project. I am not sure what that is, I am assuming fondant. They provide measurements both in weight ( grams, ounces) not volume (cups). The conversions from metric to english are odd, ie, 9 3/4, 11 1/4, 7 ounces. Most little kids get a kickout of using measuring cups, not scales. There is also apparently a difference between European and American eggs. You can use a European large or an American extra large. Apparently there is no need to substitute large American eggs for European eggs as nothing is mentioned in the recipes where they use medium eggs. The projects themselves are cute but not wildly inventive. I have seen versions of pretty much all of the designs. I don't find that they are especially directed for kids, although they are charming. There are only a few recipes. I was going to make the sugar cookies but noticed that there was no baking powder or soda included. This was one of the recipes that actually used all purpose flour not self rising. All the sugar cookie recipes I have made included one or the other. So instead, I made the maple frosting. It was good although I did add a pinch of salt. Although this is an attractive book, it is not one I will be using. Experienced decorators will be uninspired and the novices will be confused. The projects are not especially kid friendly and not broken down into easily manageable steps. Sure you could have the roll some fondant or cut out some decorations but you could do that without this book. 0 of 0 people found the following review helpful. Disappointed. By BusyMom I picked this book from Vine simply because I thought it would be fun to learn how to decorate cakes with my sons. My husband is really the talented cake decorator. He has the steadiest hands of anyone I know so he is usually entrusted with the decorating of the cake. I wanted to learn how and I thought it would be something that I could do with my sons. This book is disappointing. The photos are great, don't get me wrong, and the recipes seem doable but I expected more on the technique of how to do the decorating. I also expected it to be more on my sons' level of comprehension (they are 10, so it doesn't need to be "dumbed-down" so much). Worse of all, the recipes are not any different from others that we have tried in the past. I think this is a classic case of "expecting too much" out of a simple book. I'll take another reviewer's advice and look for free lessons online, since this book doesn't actually teach me beyond the basics. 11/4/12

Get messy in the kitchen with 30 gorgeous, easy-to-follow cake decorating projects to make with the kids! Have fun with your kids making contemporary cakes, cookies and cake pops! 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. Birthday and celebration cakes for all the family to make Each recipe includes tasks for younger and older kids Perfect for gifts, school events or simply rainy day fun in the kitchen