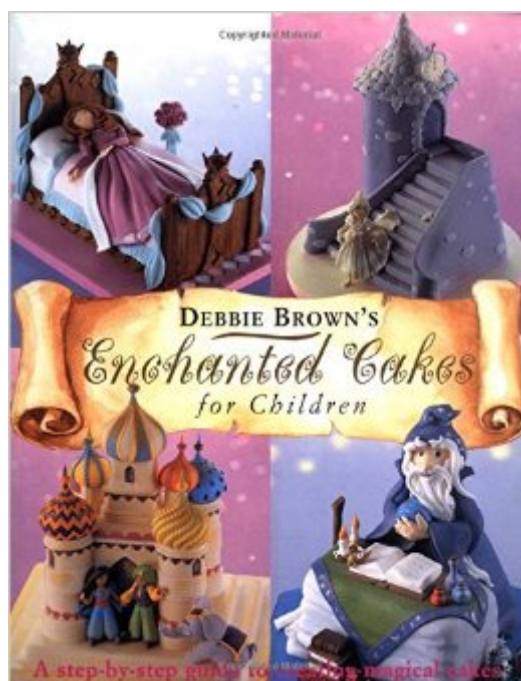


The book was found

Enchanted Cakes For Children (Merehurst Cake Decorating)



Synopsis

Enter Debbie Brown's wonderful, magical world of Enchanted Cakes for Children and you will be captivated and entranced by her exquisite cake creations. This cake cookbook contains over 20 endearing characters and scenes. You will be reunited with familiar characters from favorite fairy tales, such as the Snow Queen, Sleeping Beauty and Cinderella, and meet several new characters from the world of make believe, like friendly elves and bewitching mermaids playing with sea creatures. This cake recipe book will charm children of all ages and help adults to recapture the magic of childhood. Expert author Debbie Brown takes you on a fascinating flight of fancy and shares her unique talent for innovative design, combined with her exceptional cake baking, fondant and sugarcraft skills. The easy-to-follow, step-by-step text is complemented by stunning color photographs of each cake, which will enable you to see the characters being put together. Bakers of all levels of experience will be inspired to turn their hands to some enchanted cake decorating. Allow Debbie Brown and her Enchanted Cakes for Children to work her cake magic on you! Cake recipes include: Cinderella, Snow Queen, Snow White, 12 Dancing Princesses, Sleeping Beauty, Sleepy Dragon, Pixie Teapot House, Fairy King and Queen.

Book Information

Series: Merehurst Cake Decorating

Hardcover: 112 pages

Publisher: Merehurst Limited; Hardcover with Jacket edition (August 1, 2001)

Language: English

ISBN-10: 1853918490

ISBN-13: 978-1853918490

Product Dimensions: 8.2 x 0.5 x 11 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (60 customer reviews)

Best Sellers Rank: #508,169 in Books (See Top 100 in Books) #123 in [Books > Cookbooks, Food & Wine > Desserts > Confectionary](#) #371 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#)

Customer Reviews

Sugar decorations are made to be removed and before the cake is served the heavy decorations are boxed to keep as souvenirs or cut away -- however, children always love to eat those pieces and wait impatiently for a tidbit. Debbie has a magical talent with a set of enchanted fingers. She

creates her own whimsical characters in all sorts of amazing settings. Those that like to do novelty cakes should gather her books one by one, starting at the beginning and moving from one level to the next with each successive purchase. Rolled fondant needs to have added flavouring; just imagine buttercream with no vanilla! Excess rolled fondant trimmings can be rolled in tiny balls, dipped in chocolate then rolled in crushed nuts -- kids love it, adults too! I always watch for Debbie's new publications as I admire her talent so. She also comes to the United States from time to time, for those who need help getting started with novelty work taking her class would be a wonderful investment.

This is quite simply an amazing, inspiring and thoroughly fun book. I would have never attempted such a feat...but, what can I say, I got sort of swept up in the idea of it once I saw the fabulous pictures. Now, don't get me wrong. It did take some effort. But not nearly what I would have expected. The directions and instructions are perfectly detailed and clear. The results were completely amazing...my first-try, never-ever-decorated-a-cake-before, came out as close to Debbie Brown's magnificent creations as I could have ever hoped. The girls at my daughter's 7th b'day party ooooh'ed and ahhhhh'ed. The other moms were blown away. The only bad part is that now I'm looking for every opportunity I can to make another cake. It was just too much fun.

In Enchanted Cakes Debbie Brown covers all the fairytales simply and sweetly. I love this book especially because it isn't commercial at all (even though I love her depictions of popular cartoons), but instead is her own interpretation of these favorite stories, which I find inspiring. Also, she keeps it very simple to the point that, though I haven't started on one yet, I can easily see that the shapes and designs are basic enough that one can leave the more complex details out and still have a great looking result. In that sense it's her least intimidating book so far! By basic I don't mean that you won't have a lot of colors to work with -- which is time-consuming of course, coloring and rolling the different pieces of sugarpaste, etc. But if that doesn't scare you off, it's definitely a good addition to any cake book collection, makes me smile just to look at, and one of the best value-for-money I've gotten this year.

This book is great and has lots of colored pictures. I rec'd my book last week and was inspired to do the *moon* cake minus the witch and bats. It was very easy to do. Not including baking time for the cake, it took me less than an hour and a half to finish (again minuse the witch and bats). This was super fun and my kids loved it!

What a fabulous book! I enjoyed it even more than 50 Easy Party Cakes, which in itself was a wonderful book. The cake pictures are amazing, showing detailed examples of the steps to follow. Looking through this book is like going on a fairy tale adventure, certainly not limited to children at all! If you enjoy cake decorating or beautiful pictures of whimsical cakes, this book is sure to bring a smile to your face and get your creativity flowing!

Forget about just the children. I've made these cakes for adults too! I have been collecting all of Debbie Brown's cake books and each one brings enjoyment to the whole family as we all look through to choose which one I should make for whose birthday. The instructions are reasonably clear and the pictures are terrific. Patience and creativity is required to make these cakes, but well worth the effort. Especially seeing the people's faces. That's what I enjoy the most. I would rate this book for the more experienced cake makers. For beginners I would recommend her "50 Easy Party Cakes" book first. I've made many cakes for the whole family from her books and would highly recommend them all.

One good book for easy to follow illustration photo step by step. I just a beginner for fondant and butter cream cake decorating. This book don't really teach how to paint. Mostly projects in the book are from bedtime story. I have a daughter who love princesses and whimsical creatures. This book is great.

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