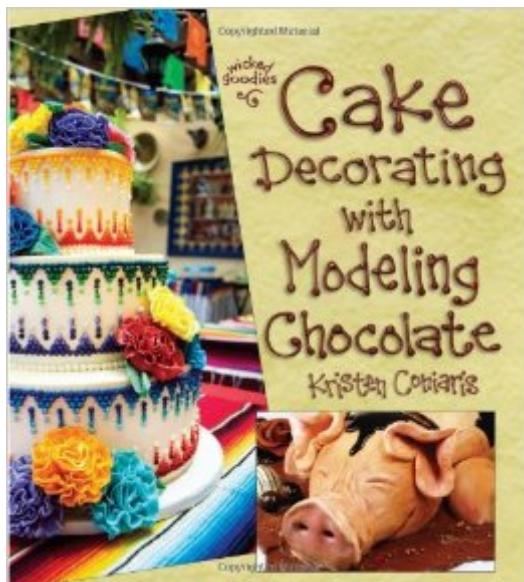


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# Cake Decorating With Modeling Chocolate



## Synopsis

Learn how to wrap a cake in patterned modeling chocolate and say toodaloo 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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Average Customer Review: 4.7 out of 5 stars See all reviews (128 customer reviews)

Best Sellers Rank: #307,323 in Books (See Top 100 in Books) #68 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #230 in Books > Cookbooks, Food & Wine > Baking > Cakes #823 in Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

As a home hobby baker it is simply too expensive for me to purchase commercial tubs of modeling chocolate. I've tried numerous recipes and had poor results. Using this book I successfully made my own Dark Chocolate, Milk Chocolate, and White Chocolate modeling chocolate clay. I keep it double wrapped in a container and take it out as needed to make roses, leaves, and cut outs for cookies, cakes, and petit fours. The properly made White modeling chocolate colors beautifully. This was the answer to better decorating. Most importantly you can do so many of the same things you do with fondant, except this tastes and smells perfectly delicious. Great book. I posted photos of my first roses & fantasy flowers here.

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.

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/>

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 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 found this book to be extremely helpful with my desire to know and understand modeling chocolate more thoroughly. There were great tips, recipes and great explanations of the differences in chocolates. I would highly recommend this book to anyone wanting to further their cake art skills.

This book is beautifully laid out and very easy to follow. It is detailed with gorgeous photos, and descriptions. The author did a wonderful job putting together a book teaching us something she is passionate about. Kudos to her for a job well done! Anyone wanting to learn how to do decorating with model chocolate... this book is for you!

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.

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