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Sweet And Unique Cupcake Toppers: Over 80 Creative Fondant Tutorials, Tips And Tricks



Synopsis

Dress your cupcakes to impress! With gorgeous photos, step--by--step instructions, and varying skill levels, learn all the ins and outs of DIY fondant cupcake toppers. From pirates to circuses, Valentine's Day to Christmas, birthdays to baby showers, and everything in between, your show--stopping creations will take the cake!

Book Information

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Customer Reviews

This book is so fun to look at and to read..it has such clear instructions to follow..really easy to read as well..and the Pics are clear so you can see the out come of the product....not only does this book work for cup cakes it also works for cakes as well...so it was really helpful to me..

Title: Sweet & Unique Cupcake ToppersAuthor: Lynlee North BeckettPublisher: Front Table BooksISBN: 978-1-4621-1366-8Ã¢ÂÂOne of the best aspects of making your own fondant cupcake toppers is the ability to match them to your specific theme and personalize them for the guests of honor or the gift receivers,Ã¢ÂÂ Lynlee North Beckett writes in the preface of her book, "Sweet and Unique Cupcake Toppers."At two hundred and sixty-four pages, this over-sized paperback targets those interested in making charming and creative toppings for cupcakes or other sweet treats. With full color up-close photographs, tutorials, instructions, and tips, there are over eighty designs. An alphabetical index is included along with the authorÃ¢ÂÂs short biography.After a preface, tips to use the book, fondant basics, coloring and painting, cutters and tools, tips and techniques, and cupcake tricks, there are almost two hundred and twenty pages

dedicated to themed topping creations. The ending has ideas for displaying, packaging, shipping, resources, and credits along with the author's acknowledgements and reviews. From three to five pages each, themes of animals, cars, clothing, flowers, foods, insects, plants, sports, toys, and other items along with all major holidays, birthdays, special events, and the four seasons are shown, explaining how to make them out of the edible clay-like substance called fondant. Each theme starts with either a full color page of one to several cupcakes with their topic versions or a page listing materials, cutters, and tools needed, followed by tips to simplify, accentuate, personalize, expand, or decorate and display. Each creation offers a level of difficulty from easy to average to complex. There are one to two pages of "how to" instructions, showing visuals of needed pieces of fondant to create. One example would be the pirate theme:

X Marks the Spot showcasing all three levels of difficulty making. With the treasure map being the easiest, the pirate ship is more complex, followed by the challenging pirate, complete with an eye patch. By using molds, cutters, and tools, Beckett offers many tips in rolling the fondant, coloring it, keeping it malleable, and gluing the pieces together. What looks complex and detailed can be adapted with her tutorials and helpful additional tips. No doubt time-consuming, these unique cupcakes are the perfect answer for edible gifts, impressive party sweets, or fun-filled treats for any occasion to celebrate. The only problem will be having the heart to eat one, destroying its one-of-a-kind creation! Thanks to Cedar Fort for furnishing this book in exchange for a review of the reader's honest opinion.

Just adore this book! Simply amazing and the attention to detail is superb! Lynlee did a wonderful job explaining how to create the cupcake toppers. Love this book!

This is a great book!! Lynlee does a great job of breaking down the steps to creating some super cute cupcake toppers. The only negative is that the pictures on the kindle version are really small. Looking at the cover of the book it appears to have some really great photos, I just wish I could see them on my kindle.

cute but has not enough photo to explain..I hate reading cook books and expected more step by step photos to follow. Other than that, many new ideas and if you're experienced in using fondant, should be no problem to follow with main photo.

This book is so great - It is filled with so many adorable tutorials! I am new to fondant and it explains

all of the beginner steps and tools to get started. I can see how the more complicated designs would challenge even the most experienced fondant users so it is a great book for all levels. The designs are so cute and I can't wait to use them for my kid's next birthday party!

I have been a HUGE fan of Lynlee and her work for some time so I was delighted when she decided to publish her very own book. FILLED with wonderful tutorials, each page is filled with step by step instructions to help you create your very own pieces of fondant art. I promise you will fall in love with her book just as I have.

I love this book! Very thorough directions and step by step tutorials that explain not only how to decorate, but how to manipulate the materials you are working with. I love baking cupcakes and now have the perfect inspiration for my son's first birthday: pirates!

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