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5.0 out of 5 stars Compendium of cake decorating techniques.

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It contains tips, techniques and trade secrets * Cake Craft & Decoration * Oct 13A great guide for the beginner and intermediate sugarcrafter alike, this comprehensive title contains over 300 professional fixes, insider tips and money-saving secrets to help improve your cake decorating techniques.

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I hope this list of my top 8 cake decorating tips for success helps answer a few of those beginner questions and leads you to be the cake decorator you have always wanted to be. You got this! Cake Decorating Tip #1 - Easy Buttercream Frosting. Buttercream comes in many forms. When I first started cake decorating, all that existed to me was ...

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