



# The Art of Royal Icing: A Unique Guide to Cake Decoration by a World-Class Tutor

*Eddie Spence , Jenny Stewart (Editor)*

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Book rating: 5

CakeAddict This heavy hard-cover volume is the Magnum Opus of Eddie Spence, Royal Icing Extraordinaire.

This is THE reference book of old-school Royal Icing piping.

If there was a cake decorator fit for royalty then Mr. Spence is it. In fact, as we find out in the autobiographical account of his career, Eddie Spence was the person responsible for making Prince Charles and Diana's wedding cake.

His designs are fancy, classic, and very old-school. The details of which will take your breath away in its gravity-defying glory. These are cake designs suited to the tables of Victorian aristocrats.

Notably, modern audiences used to whimsical creations in rainbow palettes may find the designs in this book out-dated. I suspect not many modern brides will opt for a traditional lacy white-iced fruit cake, however intricate, but be willing to cast some of the prejudices you might have aside and try and see this volume as one of the best and most comprehensive how-to guides available for Royal Icing piping.

This book is a full education in royal icing piping and showcases some of the most intricate and creative designs ever to come out of an icing bag. There are some very complex piping techniques in this book and is not likely to be a book that will suit an absolute piping beginner but ...if you're willing to take the time to practice then this reference guide will be an invaluable volume to keep on hand on the shelf of any Master decorator.

Take the techniques detailed here, learn the lessons and give it your own modern day spin by adding colourings or whatever you like. by CakeAddict

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