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Wilton 902-1232 Cake Decorating For Beginners Guide



Customer Reviews

This 128 page book contains pictures and patterns for 38 tiered cakes. It gives you instructions on how to assemble cakes on stands, pillars or stacked construction. It also contains recipes for basic scratch cakes in white, yellow, chocolate, strawberry, and banana. It also has the recipes for standard Wilton Icings, fillings, glazes, fondant (not the tasty marshmallow kind), color flow, gum paste, and candy clay. There are tips for baking, leveling, torting, filling and icing the cakes. It also gives some instruction on how to cover a cake with fondant. There are suggestions for transporting tiered cakes, calculating servings per cake and cutting guides. The book also includes patterns and instructions for various decorations. As with all Wilton books, the last few pages detail products you can buy from them to duplicate all the designs in the book. The problem is that some of these items don't seem to be available on their web site any more. The book was first published in 2005. Still, it's a great idea book and I'm sure you can find acceptable substitutes for a lot of the items. The book contains ideas for cakes that could be served at weddings, anniversaries, and showers. Also, I'm not sure if it's offered everywhere, but I'm currently enrolled in a class taught by a Wilton Instructor called "Tall Cakes". It is taught in two sessions. The first class is a demonstration by the instructor on how to put together a tiered cake. The second class is where we bring in our own cakes and learn how to stack or pillar them. It's less expensive than the other classes, no kit is required and the items needed are this book, one six-inch and one ten-inch layer cake, the plate/pillars, and our decorations. It's a great way to top off the other four classes.

I am conflicted on this review. The product is as what is featured, so there is no reason to give a bad review since it was clearly my error. HOWEVER....I did not read the description of it so I thought I was getting something about the size of a Wilton yearbook. What I got was basically an expanded pamphlet. Next time I WILL read more closely. Oh, and the yearbooks are less expensive than what I got. Oh well! That said, I am missing a few yearbooks so I will most likely be back to order those.

A few years ago I read "Omelette Originals" by Irena Chalmers in which, after ten detailed pages describing how to make an omelette, she advises "be a big spender, go out and invest in dozen eggs -- by the time you have made six omelettes you will be an expert." With this book, I expect to spend more time practicing, but I feel most of the brownie treats in this book are attainable with some work. Unless you already have experience with cake decorating, many of the treats will be more suited to be after-school snacks than desserts for an adult party. A big plus is that a decent range of decorating techniques are described to a greater or lesser extent. A caveat for the buyer of

this book (like every book on cake or cookie decorating I've seen) is that without additional pans, ingredients, and/or tools, you're stuck. I purchased three Wilton Round Brownie Pop Molds, and a bag of Wilton Dark Candy Cocoa Melts in order to make the "Fun-filled Pops." (pg 49) The directions underestimated the number of brownies produced, and overestimated the amount of chocolate to melt for the frosting. I particularly would have liked a hint on how to get no-stick baking spray into the mold without making a mess. Still, see my customer image for my first try. Overall, a good source of ideas for decorative brownie treats, but some frosting experience, particularly using different decorating tips, will be required to make the results look "pretty."

This was supposed to be instructional. It is a cheap replica of the old Wilton decorating books. Now Wilton wants everyone to pay for instructions online. I don't like "instructional videos" and prefer the instructions with pictures so I can do it at my own pace and use the book for reference and ideas. Same with my 9 year old granddaughter. This was a waste of money...

Wilton is pretty self promotional. The "Candy Making" book is really about how to use Wilton Candy Melts, which really aren't very hard to use and which have trans fats and lots of other chemicals in them. I regret buying the book but it was cheap enough. I think I got one tip out of it that I might apply to chocolate making.

First and foremost I must say Wilton is my number one choice for most tools and products. They have my respect for holding years & years of teaching standards above most in the industry. However, that being said, this DVD probably should have not made it past the first stage in the Marketing Division. It somewhat baffles me why Wilton didn't set a higher standard for a *professional* to demonstrate procedures in a longer DVD (or a series of DVD's) that you see the technics Beginning to End with a professional look. I actually feel sorry for the women in this video and am very disappointed in Wilton. I seriously wondered at one point if the cakes she was showing AFTER her short demonstrations of *sloopy technics* were actually cakes SHE did and not ones a professional did. If I didn't know better and this were the first time hearing or seeing a Wilton presentation, I would be looking elsewhere for my baking needs. What a shame.....One would only hope that if Wilton considers doing something of same again, or if they have and I have not seen it, that it's presentation and professional standards are as notable as the Wilton name has been for years.

Gave me ideas on how to serve and store my Halloween baked goodies for dessert and gift giving. Hoping i can make them smaller for kids on a treat and treat, no tricks. haha

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