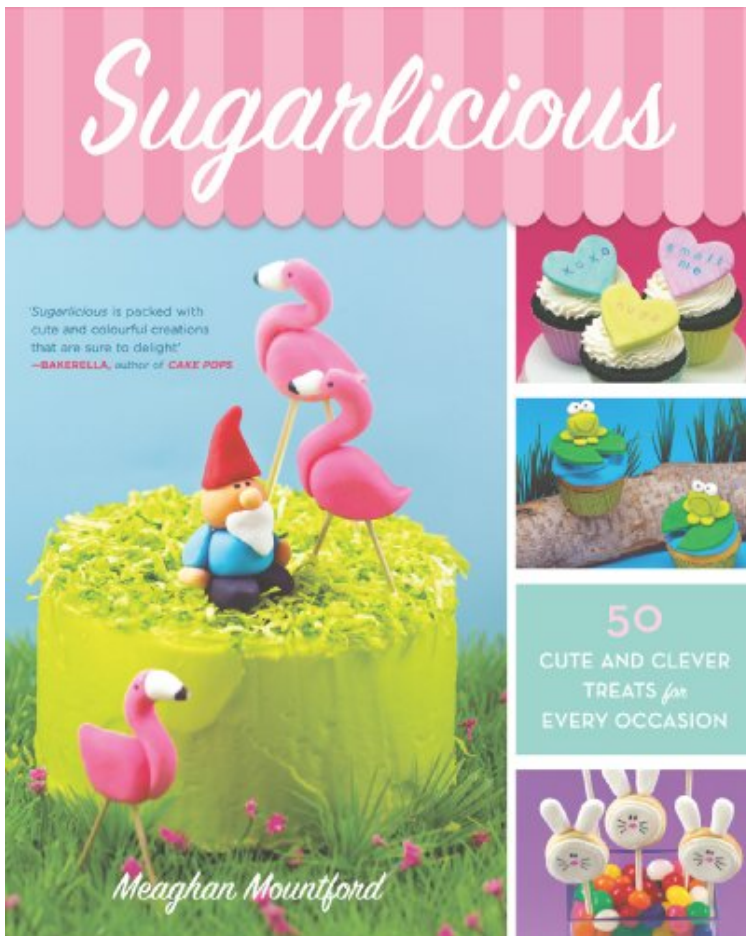


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Presentation de l'diteurWith a dab of bright icing and a sprinkle of colour, you can transform drab sugar cookies into glowing planets, plain marshmallows into scary zombies and simple cake pops into blooming flowers. Meghan Mountford, creator of the blog The Decorated Cookie and the Edible Crafts editor of CraftGossip.com, shares her secrets for producing adorable, edible art. Full of beautiful colour photos and illustrated step-by-step directions, this guide will demystify professional techniques so that anyone can learn how to pipe icing like a pro and have fun with fondant. **YOULL LEARN HOW TO CREATE:** Milkshake cake pops Barnyard animal snack cakes Petit-four presents Deep sea creature cupcakes Marshmallow villages and much more! With the lively inspiration and foolproof directions in this book, you can discover how to personalise any sweet treat and turn your home kitchen into a studio for sugarlicious works of art! Meghan Mountford has been a professional cookie decorator for over a decade. Her cookies have appeared in the New York Times, the Washington Post, Modern Bride and Chocolatier magazine. She is the author of Cookie Sensations and lives in Washington, DC, with her husband and daughter. Visit her at thedecoratedcookie.com and ediblecrafts.craftgossip.com. Presentation de l'diteurWith a dab of bright icing and a sprinkle of colour, you can transform drab sugar cookies into glowing planets, plain marshmallows

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