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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 ...

8 Cake Decorating Tips You Need to Know (Beginners ...

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Carol's latest book, the snappily titled : "300 Tips, Techniques and Trade Secrets, a Compendium of Cake Decorating" is now out. Carol is also writing a monthly series of articles for "Cake Craft & De

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