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Welcome to Part III of the Ultimate Beginners Guide to Cake

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*A Beginner's Guide To Cake Decorating*. Our beginner's guide has everything you need to know from tools for making braided borders, to popular decorating tips with buttercream or special icing. Did you know that decorating a cake with cereal makes for a fun kids' birthday cake? What do you do with a cake board and are fondant smoothers really...

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