

# Download Make Bake Celebrate Annie Rigg

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Queen of cakes, Annie Rigg knows how to celebrate. This step-by-step book will inspire you to create something special, no matter how new you are to cake decorating. Most of the cake recipes in the book are adapted from one of The Basics where you'll also find frostings and decorating techniques.

Do you guys ever think of the cutest idea ever, that you just can't hardly wait to make it happen? Then just as you are about to make your epicness come to life you realize somebody else already did it. Or even worse 100 somebodies already did it. Whomp whomp whomp.

Make, Bake & Celebrate! Edition by Annie Rigg and Publisher Ryland Peters & Small. Save up to 80% by choosing the eTextbook option for ISBN: 9781849753227, 1849753229. The print version of this textbook is ISBN: 9781849752213, 1849752214.

Make the brandied cherries 3–4 days in advance. Pit the cherries and place in the screw-top jar. Add the brandy and sugar, cover tightly with the lid and give the jar a vigorous shake to dissolve the sugar. Set aside for 3–4 days, shaking the jar occasionally. When you are ready to bake the cake, preheat the oven to 180°C (350°F) Gas 4.

Annie's simple ideas and step-by-step photos will encourage you to make, bake and celebrate today. Annie Rigg is an experienced freelance food stylist and writer. She has worked on numerous books and best-selling magazines, such as Sainsbury's Magazine , Olive , Delicious , Country Living and Good Food Magazine .

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