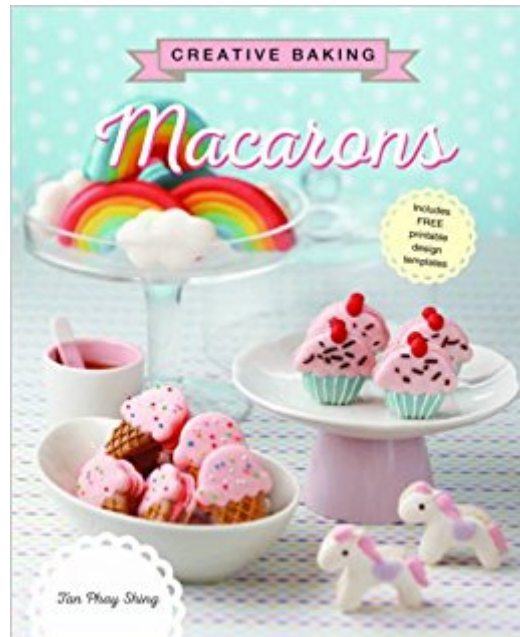




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Creative Baking: Macarons



Synopsis

The stuff of dreams, macaroons never fail to delight. These delicate meringue-based confections are perfect as a teatime treat with friends, or prettily packaged as a gift whatever the occasion. Now creative baker Tan Phay Shing has made the little confections even more irresistible by adding a touch of creativity and a whole lot of cuteness to the mix. Instead of the typical circular macaroons, this collection features macaroons in various shapes and sizes, from animals to vehicles and things around the house. You'll also find recipes for a wide range of macaroon fillings that are full of flavor and not cloyingly sweet. Complete with printable templates, illustrated step-by-step instructions and tips on perfecting your macaroon-making technique, *Creative Baking: Macarons* has all you need to start mixing up these treats!

Book Information

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Customer Reviews

Tan Phay Shing holds a postgraduate degree in Mechanical Engineering and worked in engineering research before she chose to stay at home to spend time with her children. However, her experiments did not end when she left the lab. She continues to conduct experiments, albeit of a different kind, in her home kitchen, where she bakes creative macaroons, cookies and chiffons cakes. Phay Shing shares a blog, [LovingCreations4U](#), with Susanne Ng, author of *Creative Baking: Chiffon Cakes* where they delight readers with their unique and adorable creations.

The templates are great and the photos are awesome! I was able to connect with the author on Instagram and she has answered any question that I have had! Fun book to start learning how to do

macaron shapes!

Good book. I just expected more templates

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