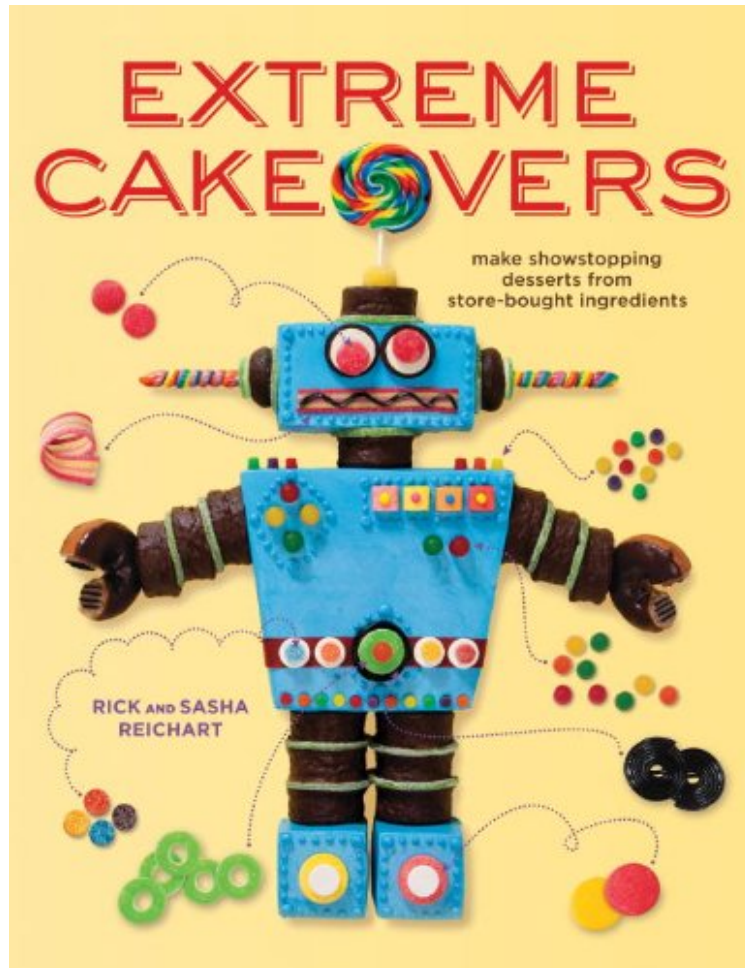


Extreme Cakeovers: Make Showstopping Desserts from Store-Bought Ingredients

Rick Reichart, Sasha Reichart
ePub | *DOC | audiobook | ebooks | Download PDF



#1411776 in Books Random House 2013-07-09 2013-07-09Original language:EnglishPDF # 1 11.00 x .60 x 8.50l, 1.67 #File Name: 0307985202208 pagesRandom House499991623242RA-98520 | File size: 76.Mb

Rick Reichart, Sasha Reichart : Extreme Cakeovers: Make Showstopping Desserts from Store-Bought Ingredients before purchasing it in order to gage whether or not it would be worth my time, and all praised Extreme Cakeovers: Make Showstopping Desserts from Store-Bought Ingredients:

6 of 6 people found the following review helpful. Not Your Mother's Cake Decorating Book!By Home Hunter 808If your taste in cakes runs to piped borders and icing roses, you can skip this book. But if you swoon over the crazy, quirky, "is THAT a CAKE?" sort of thing you see on TV--or pay hundreds for at the high-end bake shop--you NEED this book! You don't need a kitchen full of fancy pans and pastry equipment, or mad decorating skills. Rick and Sasha Reichart show you how to strip down a store-bought sheet cake and remake it into a masterpiece with nothing more than a knife, some icing (homemade or store-bought), and a few cookies, candies, gumballs--maybe some

Twinkies. There are 40 show-stopping cakes, everything from an adorable caterpillar to a frightful zombie. The Chinese takeout noodles cake caught my eye first. Then the blue gift box of pearls. Priceless. The stiletto! The robot! The banana split!! So many cakes! Rick's done the design/engineering so you can just scoop up a few ingredients and follow the directions. Paint-by-Number for designer cakes! The instructions are rated for degree of difficulty, the ingredients are listed by brand name. The full-page photos of the featured cakes are gorgeous and there are detail photos and well-written instructions for each step. The tools and techniques are thoroughly explained and, for the more experienced or ambitious, there are basic cake and frosting recipes. The actual cakes are organized around themes-- foods, vehicles, retro, girly stuff, international, geek, summer, and holidays. Truly something for everyone. Full Disclosure: Rick and Sasha's shop, cakelava, is in my town and I've been a very happy customer since they opened. Knowing Rick's genius for design (and both Rick and Sasha's drive to perfection), I eagerly awaited the release of this book, but it really did just far exceed expectation. Beautiful!! You won't get the insane cake and filling flavors hiding inside Rick's famed cakelava creations, but his design genius shows through in these cakes and you will surely drop some jaws with these carefully written and illustrated directions and your stash of store-bought ingredients. Happy Baking!

2 of 2 people found the following review helpful. Spectacular Resource for Kids Activity By Kailua Mama Just in time for my husband's 40th birthday, the book arrives. My daughter and her friends, all in the elementary age range ogle each cake and settle on the Aloha Shirt. We found the instructions easy, the shopping list reasonable and were off quite quickly! The instructions are wordy, so some I had to read aloud to the kids, but they were able to make great cakes themselves that they are SO proud of! Thanks Rick and Sasha!

0 of 0 people found the following review helpful. This book is a down-to-earth, knock-your-next-cake-outta-the-park how-to guide! By Monica I would recommend this book to anyone who enjoys being creative or even as a gift to someone with kids because the ideas are fun unique, the instructions are very straightforward and the ingredients are easy to find. I bought this as a gift I was impressed!

Wanted: Must love candy, cookies, frosting, and fun. No experience required! Make over any purchased sheet cake or frozen pound cake into a stunning creation that looks like it came from a fancy bakery--no special skills or equipment necessary! Even if you've never tried to decorate a cake before, with a good supply of candies and other store-bought treats and the detailed instructions in Extreme Cakeovers, you'll be able to accomplish forty unique designs. You can: Fashion robot hands from chocolate-covered doughnuts; Make Fruit Roll-ups blossom into a bouquet of red roses; Roll Rice Krispies Treats and Swedish Fish into realistic sushi; String a pretty strand of gumball pearls; Create a train smokestack from an ice cream cone and marshmallow Including tips and designs to please everyone from five to one hundred, Extreme Cakeovers is a whimsical guide to crafting cakes that will be the centerpiece of any occasion, from kids' birthdays to Halloween, Father's Day to Valentine's Day, engagement parties to retirement gatherings.

.com Featured Recipes from Extreme Cakeovers Download the recipe for Gift Box of Pearls Cake