

[Ebook pdf] Hello, Cupcake!: Irresistibly Playful Creations Anyone Can Make

Hello, Cupcake!: Irresistibly Playful Creations Anyone Can Make

Karen Tack, Alan Richardson
ebooks | Download PDF | *ePub | DOC | audiobook



[Download](#)

[Read Online](#)

#26754 in Books Houghton Mifflin 2008-04-24 2008-04-24 Original language: English PDF # 1 10.00 x .68 x 9.00l, 1.91 #File Name: 0618829253240 pages Great product! | File size: 46.Mb

Karen Tack, Alan Richardson : Hello, Cupcake!: Irresistibly Playful Creations Anyone Can Make before purchasing it in order to gage whether or not it would be worth my time, and all praised Hello, Cupcake!: Irresistibly Playful Creations Anyone Can Make:

6 of 6 people found the following review helpful. Good ideas, but confusing directions. By Judy L. The ideas are great, but so far the design directions are confusing. What does it mean to cut a marshmallow crosswise for the sheepdog? I posted the marshmallow directions for the schnauzer to a group of my friends and they couldn't figure it out either. There's a picture of all the dogs before the frosting is put on, but it doesn't help. I think they are trying to help beginners, but it would have made a better book if they had included suggested icing tip numbers for those of us not wanting to use pastry bags instead of ziplock bags. The use Tootsie Rolls and hard to find candies are in this book, but maybe fondant could have been suggested. Also, they suggest store bought frosting, "we have yet to find a homemade frosting that can do what a store-bought one does." Well, we tried doctoring store bought frosting with a LOT of powdered sugar to made cake decorations, and it couldn't be done. If you see their frosting recipe in the book, you'll see that it doesn't have enough powdered sugar. Anyways, this book has been out awhile and my comments won't change anything. I do appreciate the design ideas very much. i bought the book after flipping thru it in the library. However, I had to vent my frustration at trying to understand the directions. 0 of 0 people found the following review

helpful. super cute ideas for cupcakes
By Jess I own a lot of cookbooks. This is probably the cutest decorating book I have bought. The pictures are great and the directions are straight forward. I've only tried two of the ideas so far. i did the valentine box cake. this was pretty cute and very simple. my boyfriend loved it. Finding the box for this cake did not happen, so I ended up using a heart shaped cake pan. The other idea i used was for the monarch butterfly cupcakes. I did not make a bunch of cupcakes. I wanted to try the technique and utilize a few butterflies on a regular cake. I am not a beginner when it comes to decorating and I will say I had a hard time getting the butterfly's wings to turn out as well as they looked in the book. The chocolate wanted to dry quickly and thus things weren't as perfect as i would have liked them to be. I will have to practice this more because i really think the butterflies in the book were quite lovely. I am planning on making the garden cupcakes for a friends birthday who is big into gardening. So I hope those turn out well.
0 of 0 people found the following review helpful. Great book filled with lots of ideas
By Kindle Customer Great book filled with lots of ideas. Has some seasonal ideas,it also has recipes for making homemade cupcakes. Fun cook book for having a crafting cup cake party with children or adults.

Witty, one-of-a-kind imaginative cupcake designs using candies from the local convenience store. America's favorite food photography team, responsible for the covers of America's top magazines, shows how to create funny, scary, and sophisticated masterpieces, using a zipper lock bag and common candies and snack items. With these easy-to-follow techniques, even the most kitchen-challenged cooks can:
bull; raise a big-top circus cupcake tier for a kid's birthday
bull; plant candy vegetables on Oreo earth cupcakes for a garden party
bull; trot out a line of confectionery "pupcakes" for a dog fancier
bull; serve sausage and pepperoni pizza cupcakes for April Fool's Day
bull; bewitch trick-or-treaters with chilly ghost chocolate cupcakes
bull; create holidays on icing with turkey cupcake place cards, a white cupcake Christmas wreath, and Easter egg cupcakes
No baking skills or fancy pastry equipment is required. Spotting the familiar items in the hundreds of brilliant photos is at least half the fun.

.com Product Description Witty, one-of-a-kind imaginative cupcake designs using candies from the local convenience store. America's favorite food photography team, responsible for the covers of America's top magazines, shows how to create funny, scary, and sophisticated masterpieces, using a zipper lock bag and common candies and snack items. With these easy-to-follow techniques, even the most kitchen-challenged cooks can
bull; raise a big-top circus cupcake tier for a kid's birthday
bull; plant candy vegetables on Oreo earth cupcakes for a garden party
bull; trot out a line of confectionery "pupcakes" for a dog fancier
bull; serve sausage and pepperoni pizza cupcakes for April Fool's Day
bull; bewitch trick-or-treaters with chilly ghost chocolate cupcakes
bull; create holidays on icing with turkey cupcake place cards, a white cupcake Christmas wreath, and Easter egg cupcakes
No baking skills or fancy pastry equipment is required. Spotting the familiar items in the hundreds of brilliant photos is at least half the fun. Recipe Excerpts from Hello, Cupcake! Sleepyhead Cupcakes Corn on the Cob Cupcakes "...whimsical, inspiring, and utterly gorgeous."
(Associated Press)
About the Author
Called "the cake whisperer"; by Gourmet, KAREN TACK is a cooking teacher and food stylist. Her work can be seen on the covers of Gourmet, Bon Appetite, Good Housekeeping, Family Circle, Woman's Day, Martha Stewart Living, Parents, Real Simple, Nick Jr., and many others. Fellow creator ALAN RICHARDSON has photographed dozens of best-selling cookbooks, and his work appears in many leading food and women's magazines. He is the coauthor of The Breath of a Wok, which won two coveted awards from the International Association of Culinary Professionals.