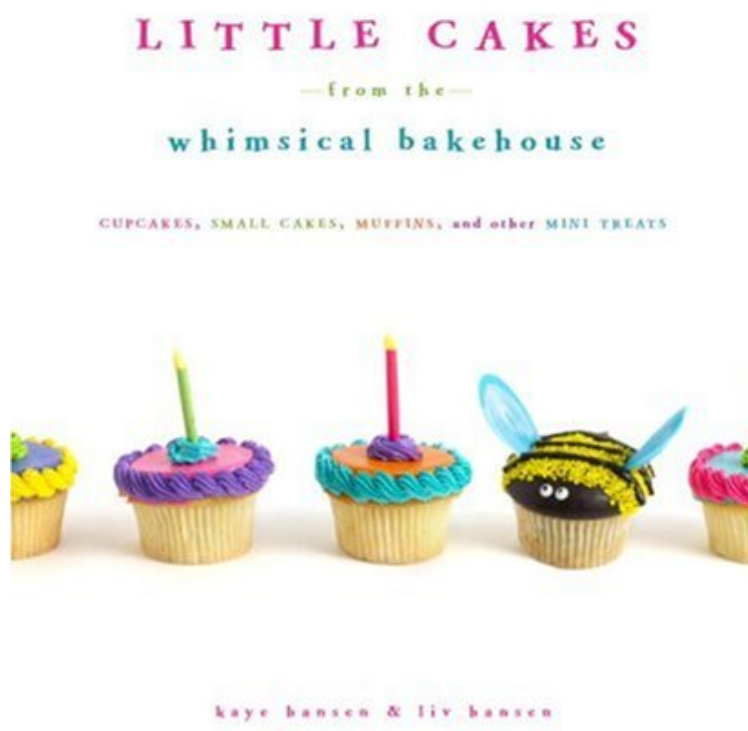


(Download) Little Cakes from the Whimsical Bakehouse: Cupcakes, Small Cakes, Muffins, and Other Mini Treats

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Kaye Hansen, Liv Hansen

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Kaye Hansen, Liv Hansen : Little Cakes from the Whimsical Bakehouse: Cupcakes, Small Cakes, Muffins, and Other Mini Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Little Cakes from the Whimsical Bakehouse: Cupcakes, Small Cakes, Muffins, and Other Mini Treats:

45 of 45 people found the following review helpful. A wonderful book! By G. Shields First, as this book's title indicates, this is a book about little desserts. From cupcakes to muffins to small cakes. Dessert in miniature, which is pretty trendy right now. So if you're looking for a repeat of their first book, you'll find it here, only in miniature form. The corn muffin recipe was delicious, and their decorations are phenomenal. Just to give you an idea of the recipes offered, here's a selection. . . Anytime Little Cakes Muffins. . . Corn Muffins, Blueberry Muffins, Zucchini Muffins, Banana Muffins, Whole Wheat Blackberry Muffins, Oatmeal Muffins, Pumpkin Muffins, Coffee Chocolate Chip Muffins, Almond Coffee Cakes, Blueberry Crumb Cakes. . . Special Occasion Little Cakes Strawberry Shortcakes,

Raspberry Cheesecakes (miniature, of course), Falling leaves (melted candy painted to look like leaves!), Pumpkin spice cheesecakes, Matt's upside-down cakes (they look soooo delicious!), Nostalgic nibbles and Devilish delights (basically their nod to the twinkie and a chocolate counterpart), Make a wish cupcakes (their interpretation of their "mini" cake from their first book, only in cupcake form), halloween cupcakes, Pate a Choux nests and Pastry Cream, Wild Meringues, and Dulce De Leche, and more! There are even 3-d Apple bushel cakes (the actual cupcake looks like a bushel of apples - so cute!), Flower pots (the actual pot is candy coating!), and there are directions on how to make your cupcakes look like several different flowers (gorgeous!), and then there's the 3-d Christmas trees, the much desired Tiered mini cakes (one's a dragon - it's gorgeous, another one has a Paisley design, and the final cake is decorated in beautiful Lilacs. And all of the frosting and filling recipes they suggest using are here, plus the cake batters. I think you'll find their books inspiring, easy to use, and fun to look at over and over again. Also, the recipe for Kaye's buttercream is in here (it is out of this world!) and it's scaled down from the version in their first book, to make half a recipe. I can't stress this enough, this is a miniature bakery book - think cupcakes, mini muffins, muffins, and single portion desserts. If that interests you, then you're going to absolutely love this book! As a sidenote, as anyone who owns any of their three cookbooks can tell you, the photos are fabulous! You never have to guess what your dessert is going to look like, and the templates are included in the back of the book. Just buy it!

4 of 4 people found the following review helpful. Too cute!

By Shannon L. Toohey

This is a great recipe book and cupcake decorating book. It is a wonderful continuation of their original with lots of small cupcake ideas, muffins, etc. I actually love it more than "hello, Cupcakes!" because I feel like this one is a little more adult oriented. There are some wonderful ideas that I cannot wait to try on kids in the future in "Little Cakes" but it also covers a lot of muffin recipes and more adult mixes to make beautiful cupcakes. It gives great decorating ideas, recipes and how to "fill" a cupcake - which I never would have thought of! Delicious!

For the reviews that are complaining about this book:

- 1) If you are looking for just completely cutesy (sometimes inedible by adults because there is so much icing) cupcake ideas then you should get "hello cupcakes" - very adorable, usually a little complicated to put together and tons of icing/candy. However, if you want something a little more artistic to make in a more classical "cake decorating" way - and still look and taste great - I think "Little Cakes" is the better option. Don't get me wrong - I think both books are great. I just think I'm more likely to use "Hello Cupcakes" for kids and "Little Cakes" for adults.
- 2) Some people have commented that the instructions aren't very good. It's true that I have found a few recipes that forget a small step or so (for example, remove the cupcake wrapper in the popcorn boxes) but it's all really simple little steps that wouldn't be a big deal if you forgot, and if you read through the recipe ahead of time you would realize it was missing. Almost all recipe books miss steps here and there - this is actually one of the more complete books I've read.
- 3) Some people have commented that it doesn't explain how to do the decorations. I attribute this to the fact that this is sort of a "sequel" to The Whimsical Cakehouse. The Whimsical Cakehouse has an entire section on how to do every type of decoration (from writing to shells to flowers) in pretty elaborate detail. I think when they wrote "Little Cakes" they chose not to reinvent the wheel - so certain things (like the chocolate method and basic decorations) are just touched on because they presume you have already read the original. Having read the original first and being very new to cake decorating I had NO problem with the decorations. I highly encourage anyone to buy this book - the recipes are just so creative and fun! It's not fondant and perfection like some cake decorating books but they sure are cute and sooo tasty!

4 of 4 people found the following review helpful. Book cover doesn't do them justice

By nclovely1

The cover of this book doesn't do it justice. The cakes on the cover are cute but fairly plain. But what you find in the book is several good recipes -- and some _adorable_ little cakes, from simple and plain to quite fancy -- from little corn muffins to an iced shark cake (shaped like a shark jumping out of the water) to elegant little fondant-decorated cakes. Some of the cakes are geared toward kids, but some of them are quite elegant and appropriate for adults. I hope the publisher will add the "search inside" feature and give folks a better glimpse of what this little gem of a book contains.

The mania for miniature sweets is gaining momentum; maybe due to happy memories of the magical tea parties of our childhood, or the intimacy of having our own tiny treat in a supersized world, with no need to share! The mother-daughter team at the Riviera Bakehouse in Westchester, New York, and authors of The Whimsical Bakehouse and Christmas Cookies from the Whimsical Bakehouse now present an abundance of fabulous new recipes for little decorated cakes, cheesecakes, cupcakes, and more; all in fresh flavor combinations, like caramel cake with dulce de leche buttercream or spicy chocolate cake with cinnamon-chocolate whipped cream. This comprehensive introduction to baking in miniature also provides tips on glazing, icing, and making chocolate decorations and offers details on the equipment you need to get started (including a cake pan chart, so that you can use those mini rose pans, heart pans, and other fun shapes to bake unique creations). The authors are famous for their over-the-top decorations, and they'll take you step-by-step through the process of creating cakes piped and appliqueed with bumblebees (white chocolate wings and nonpareil stripes make them irresistible!), blooming roses (or, if you prefer, delicate hydrangeas with lifelike shaded petals), wild meringues (dressed with tiger stripes, zebra stripes, or leopard spots), and spiky dragons (right down to the serpentine tail). The recipes in Little Cakes from the Whimsical Bakehouse are categorized into three levels: one star for easy, two for intermediate, and three for challenging. So

whether you want to start with a charming, super-easy star-shaped mini strawberry shortcake or strive for A Day at the Beach pail-shaped cake, complete with cookie-crumb sand, chocolate shovel, and edible seashells, you'll find a cool confection that fits your skills. If you're not ready for complicated decorating, this book also provides easy presentation ideas to make simple cakes look grander, ensuring the perfect finish to any occasion. Little cakes are as fun to make as they are delicious to eat! After all, wouldn't it turn down a bit of joy in their lives?

The Riviera Bakehouse in Westchester, New York, offers dozens of whimsically decorated little cakes--cupcakes, mini-Bundts, bite-size cheesecakes, and more. In the appropriately titled *Little Cakes from the Whimsical Bakehouse*, its proprietors, the mother-daughter team of Kaye and Liv Hansen, provide more than 60 recipes for these cakes, some adorned with fetching bows, others made to look like animals and insects, flowers, and so on, with detailed decorating instructions. Included also are notes on ingredients and equipment (which will, in most cases, require jaunts to local baking emporia or online shopping). Falling somewhere between a hip hobbyist's manual and a straightforward baking book, with excellent formulas for many traditional baked goods like pound and carrot cakes and various icings, the book will appeal immediately to those who relish cake decorating projects. What is new here is the focus on "mini," innovative techniques like The Chocolate Method (painting with icing to create carton-like designs), and a fanciful sensibility that eschews the usual roses-and-garlands kitsch of traditional cake decor. --Arthur Boehm

About the Author: Kaye Hansen is a self-taught baker and the owner of the Riviera Bakehouse in Westchester, the bakery of choice for devoted customers from Albany to New York City. Liv Hansen was trained as a painter before turning her eye for color and composition to buttercream and melted chocolate. The bakery has been featured in the *New York Times*, and the Hansens have appeared on *Today*, the Food Network, and *The View*. Both Kaye and Liv reside in Rockland County.