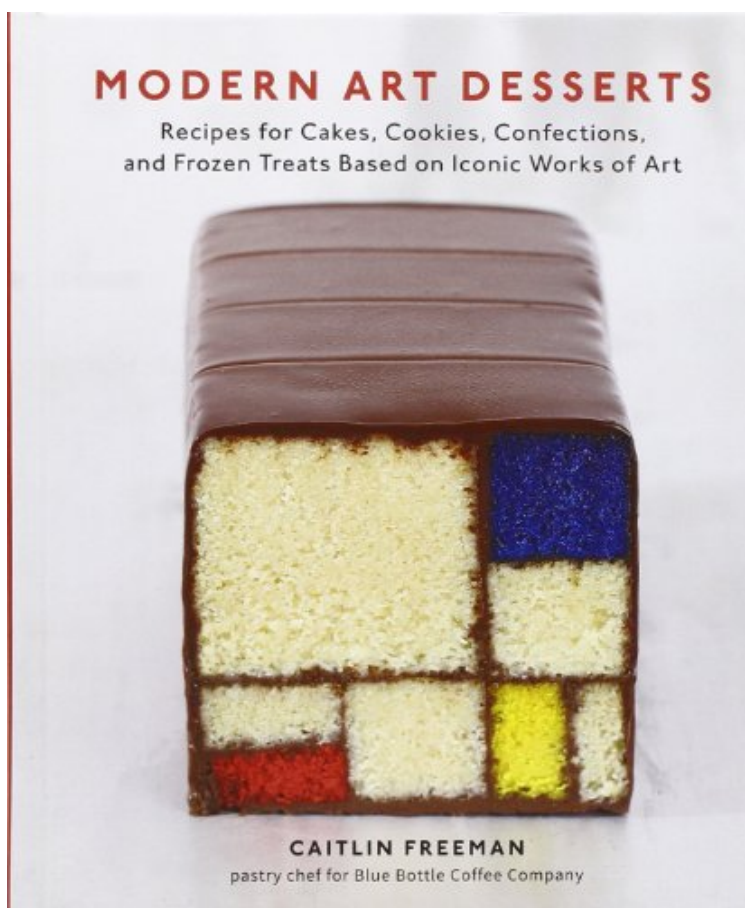


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Modern Art Desserts: Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art

Caitlin Freeman

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Caitlin Freeman : Modern Art Desserts: Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art before purchasing it in order to gage whether or not it would be worth my time, and all praised Modern Art Desserts: Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art:

6 of 6 people found the following review helpful. Beautiful cakesBy CustomerWhile many of the recipes are too time-consuming for most home cooks, this book is a pleasure to look at and read. Nice to know the author/baker's inspiration for the desserts and a few will be tried.1 of 1 people found the following review helpful. Beautiful cake artBy J.M. ScottModern Art Desserts is a gorgeous cookbook. I love design and I love baking so I'm really enjoying reading this work of art. I haven't tried any recipes yet, but I cannot wait for an opportunity. Compliments to the chef xo0 of 0 people found the following review helpful. Great book and is easy at any level of cooking skills.By CustomerMy daughter just started cooking and she loves this book and has already made each item in the book and

some three and four times.

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, geleacutes, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), *Modern Art Desserts* will inspire a kitchen gallery of stunning treats.

.com Featured Recipe from *Modern Art Desserts*: Kelly Fudge Pop