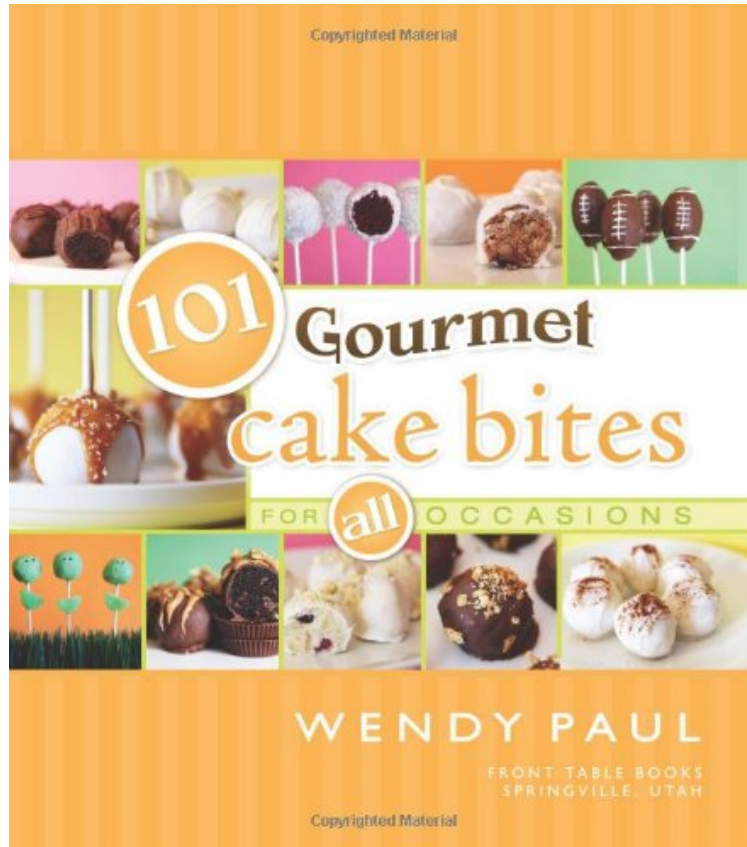


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## 101 Gourmet Cake Bites (101 Gourmet Cookbooks)

Wendy Paul

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**Wendy Paul : 101 Gourmet Cake Bites (101 Gourmet Cookbooks)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised 101 Gourmet Cake Bites (101 Gourmet Cookbooks):

9 of 9 people found the following review helpful. AMAZING Gourment Cake Bites By L. Perry I have only tried a couple of recipes out of this book, which arrived 2 days ago :), and they have all be amazing so far. My favorite right now is the Key Lime Pie cake bites. Wendy's recipes are easy to follow and oh so good. I like that this is a book dedicated specifically to recipes, not just decorating the cake bites to make them look cute. I have another cake pop book, and its all about decorating; but as someone who wants more than vanilla, chocolate, and red velvet, this book was a major change. I can't wait to try the rest of the recipes in the book! 1 of 1 people found the following review helpful. Excellent By Good Girl "Viv" Since purchasing Wendy's book, and trying a half dozen or more of the recipes, I have become obsessed, and my pantry is overflowing with ingredients for future recipes. I take a lot of desserts to church and family functions. Imagine my joy when two pastors at church exclaimed, "oh my, these are terrific!", as they reached for their third or fourth! That rarely happened with my humdrum cakes and pies. I actually overheard one say, " I wonder who sprung for these? I know what those cost each (at that pricey well known coffee shop) and whoever it was must have spent a bundle". I love the convenience of premaking and freezing them in zip lock bags and

when time is limited, I just grab a bag or two, melt some dipping chocolate, dip, garnish and go! Then all I have to do is sit back and enjoy the raves! Thanks Wendy, for turning plain ole cakeballs into an easy to make, and beautiful gourmet delight!

0 of 0 people found the following review helpful. Excellent Recipes and Great Presentation Tips By Runamuck

I have had this book for awhile and used it repeatedly and the content is well worth the price. I was looking for something new I could and bake ahead for school concession stands and bake sales that would generate better sales and cake bites were it. These cake bites have been a major hit across the board. The instructions are very clear, easy to follow, techniques are easy for the inexperienced, photos are great and the recipes are excellent. There is also very helpful information on trouble shooting and storage/make ahead processes. Decorating instructions are given with each recipe photograph instead of leaving you to "guess" what they did. They also give you some alternative decorating tips or ingredient combinations and substitutions. This book with a couple of exceptions for my personal tastes has recipes that will appeal to a wide range of eaters. Flavor variety is great without repeats on the same theme like adding vanilla instead of almond extract makes it a new recipe...they are actually different flavors etc. All the cake bite recipes start from a box...this is the only drawback if you are a purist and do everything from scratch but you can figure out how to get around that. Frosting recipes are easy to follow and are primarily from scratch but you can always substitute the appropriate flavored prepared frosting to start the frosting recipes and just add the additional ingredients. Another item I especially appreciated is the lack of "weird" or "specialty" ingredients not easily found at your local grocer. This is one of those great books where you will actually like and use most recipes instead of digging through the entire book looking for a couple of hidden treasures. The only criticism I have of the book was the quality of the binding. The spiral binding came loose from the cardboard binding almost immediately but considering how much I love the recipes and the information I can live with that.

You've seen them in bakeries, you've tasted their sugary sweetness, and now you can make your very own gourmet cake bites, cake balls, and cake pops right in your kitchen! Cute and creative, cake bites are the perfect way to celebrate anniversaries, birthdays, and holidays. And starting from a cake mix makes these recipes so easy you can make any day a special occasion!