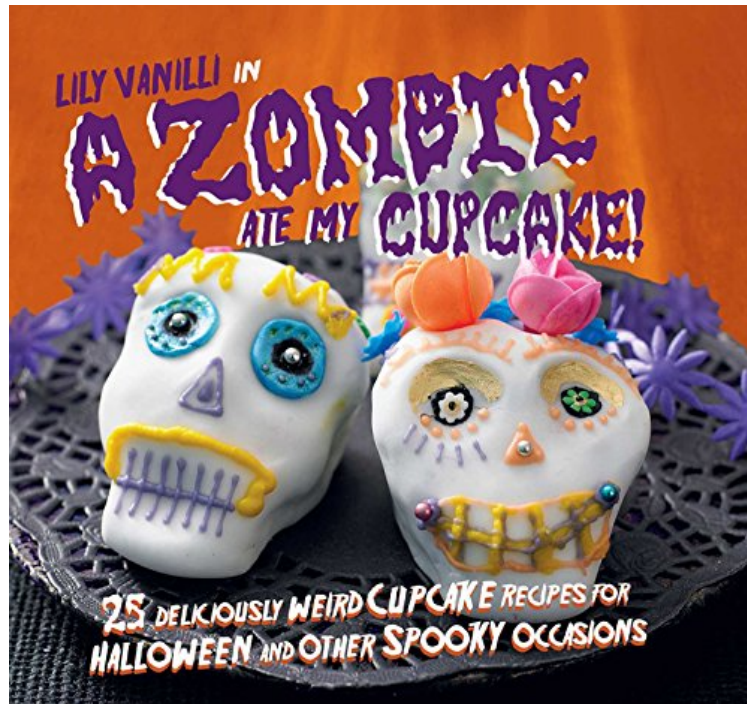


(Read now) A Zombie Ate My Cupcake!: 25 deliciously weird cupcake recipes for halloween and other spooky occasions

A Zombie Ate My Cupcake!: 25 deliciously weird cupcake recipes for halloween and other spooky occasions

Lily Vanilli

ePub | *DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#887070 in Books imusti 2016-07-14 2016-07-14Original language:EnglishPDF # 1 7.50 x .2 x 7.50l, .49
#File Name: 178249394864 pagesNot Avail | File size: 25.Mb

Lily Vanilli : A Zombie Ate My Cupcake!: 25 deliciously weird cupcake recipes for halloween and other spooky occasions before purchasing it in order to gage whether or not it would be worth my time, and all praised A Zombie Ate My Cupcake!: 25 deliciously weird cupcake recipes for halloween and other spooky occasions:

13 of 13 people found the following review helpful. My New Favorite Cupcake book!By D. MatlackI just recieved this book today and what a Kick!Sure some of these designs are going to be familiar to anyone who has done Halloween baking, but there is some new and different: Shattered Glass, Bleeding Hearts, Sweeney Todd's Surprise, Zombie Snacks, Rainbow Cupcakes (I'm especially looking forward to attempting these without making an ugly muddy grey color with all the colors.) and her Day of the Dead Cakes are beautiful! In fact what sets this cupcake book apart from other Halloween treat type books is that with the exception of bacon (yes, bacon.) everything is hand made by the author. Lily Vanilli is an artist and dosen't rely on premade candies and cookies to customize or accesorize her desserts.Another big plus for this book is that it is a UK cookbook but the author includes both metric and US Standard (cups, tsp, etc.) and conversions for baking temperatures for both Europe and North America. So there is no need to look up conversion charts.It will be interesting to see how well I can copy her work since clearly it takes a bit of an artistic hand to create these.0 of 0 people found the following review helpful. Cute!By C.A.I love Halloween recipe books and this one is great!1 of 1 people found the following review helpful. Ghoulishly Fantastic!By L. MalloryThis book has great ideas that are pretty easy to follow. Most of the actual recipes are in the

back of the book. The cupcakes themselves all come out moist and tasty! I made all of them in the mini cupcake size and they still work great! When making the sugar glass shards make sure to use a large cookie sheet or the shards will be really thick, but they are impressive! The book gives you step by step instructions on how to actually pull off the decorating aspects of creating the fun Halloween cupcakes! Which I think is great so you figure it out and then play with it to make it your own. Personally, I think it was worth the money!

With 25 killer cupcake recipes, Lily Vanilli will teach you how to bake and decorate some frighteningly good cakes! After being banished for so long to the land of the pretty and identical, the domestic and the twee, cupcakes are biting back. Here, Lily Vanilli shows how you can take inspiration from anywhere—insects, roadkill, zombies—and recreate it in cake, with a delicious result. Get creative with your tasty toppings, edible sculptures, and natural ingredients with this introduction to making cakes look weird, ugly and perfect for Halloween. Give guests a shock with revoltingly realistic Marzipan Beetles, or add a crunch to your desserts with Morbid Meringue Bones, dipped in raspberry blood sauce. Try out a black cherry Draculard's Bite red velvet cupcake with cream cheese, a heavenly Fallen Angel Cake, or go for the indulgent and truly dark chocolate Devil's Delight Cupcakes.

About the Author Lily Vanilli, aka Lily Jones, is a baker and cake designer. Originally a graphic designer, she began baking as a hobby and then started selling her cakes at Swanfield market near Brick Lane. Now she has a bakery on London's Columbia Road and consults for bakeries and brands all around the world. Lily is known for her unusual recipes—she experiments with savory ingredients such as avocado and bacon—and for her spectacular designs, such as the marzipan insects she made for an Alexander McQueen film project, the blood and gore cupcakes created for Maaik Meeking's show at London Fashion Week, and the fabulous treats devised for Thomasina Miers's incredible Day of the Dead festival. Lily has been hugely successful, has written two books, and has her own brand of light wheat beer. She is based in London, UK.