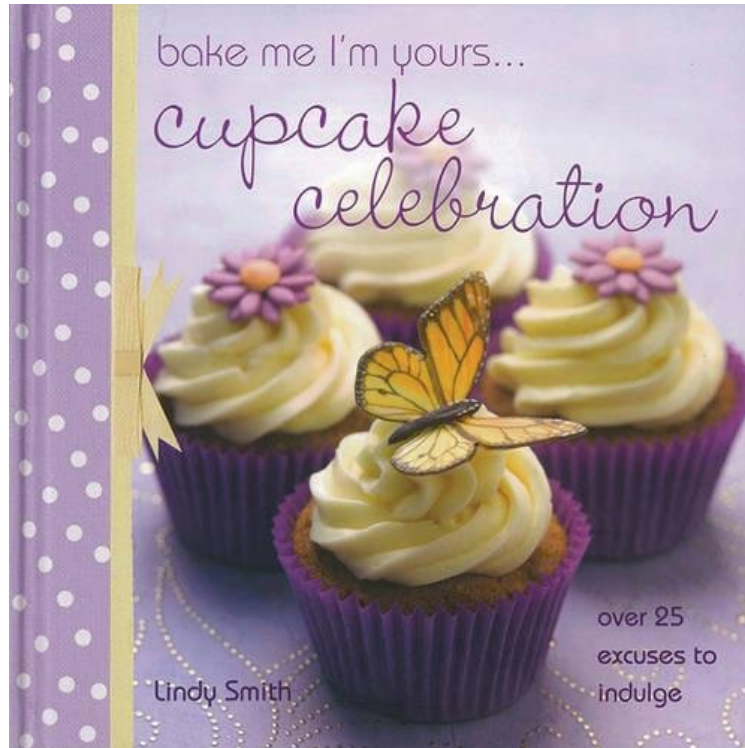


## Bake me I'm Yours... Cupcake Celebration

Lindy Smith

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#1835294 in BooksColor: Bake Me I'm Yours...Cupcake Celebration FW Publications 2010-09-11Original language:EnglishPDF # 1 6.75 x .58 x 6.75l, .82 #File Name: 071533770X121 pagesCUPCAKE CB-FW BOOKS | File size: 28.Mb

**Lindy Smith : Bake me I'm Yours... Cupcake Celebration** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bake me I'm Yours... Cupcake Celebration:

9 of 10 people found the following review helpful. Big info in a little book.By ToniLindy Smith, a veritable diva of cake decorating from the UK, has come out with a little gem (7"x7") of a book that is a great tutorial for those whose interest in cake decorating is in its early stage, as well as some great idea's for cupcake treats to delight the eye.While she has written larger and more detailed books on this subject, this one is a mini-education on those delectable little treats known as cupcakes. The first half of the book is dedicated to the basic skills and talents you will need for the variety of projects offered. I would say that a beginner would learn well from this but keep in mind that you might need one other reference book at your side should a technique or term escape you. This would definitely be perfect for an intermediate cake decorator or someone who is trying their hand at these smaller versions of cakes.The photography is fabulous and close-up as usual; the detail is easily seen so any concern with a technique or color or idea can be easily interpreted.The book is layed out as such:BASIC TOOLS and EQUIPMENT: Layed out with photo, number, and with accompanying explanation.BAKING EQUIPMENT: Pans, cupcake liners/casesCUPCAKE QUANTITIES: This is both in metric and english measurements. A great reference guide for the approximate amount of batter needed for mini-cupcakes, standard cupcakes, and muffin size.CUPCAKE RECIPES: Tips and hints. Batters: sticky ginger, orange and poppy seed, hummingbird, chocolate cherry mud, date and walnut, pear and chocolate chip,

lemon polenta (this was incredibly delicious), and honey cake.

**DECORATION RECIPES:** Standard buttercream, flavoring possibilities, swiss meringue buttercream, chocolate ganache, glaze icing, royal icing, sugarpaste, modeling paste, how to color both sugar and modeling paste, pastillage, sugar syrup, flowerpaste, sugar glue, and gum glue.

**COVERING TECHNIQUES:** How to prepare the cupcakes for decorating, using buttercream, making swirls, making roses, buttercream peaks and domes, fluffy buttercream, and sugarpaste.

**DECORATING TECHNIQUES:** Stencils, edible lustre dust, royal icing, using molds, using cutters, sugar shapers (those little hand-held machines, with barrels and plungers, that use discs for extruding different shapes; can be found at craft stores), how to make twirls, flowers. There are also ideas for storage and transport of the cupcakes, as well as presentation and display of your baked marvels.

**PROJECTS:**

**CELEBRATION CUPCAKES**

Vintage Chic: cameo brooch and ribbon

Afternoon Tea: cupcakes with flowers on top gently set within a delicate tea cup

Zen Garden: Asian-inspired with a chinese happiness character and blossoms

Card Trick: King of Diamonds? Queen of Hearts? More detailed therefore more labor-intensive project

Flower Power: Sugarpaste top with flower

**WEDDING CUPCAKES**

Rosy Swirls: Marbled-effect piping of swirls, VERY impressive!

Lovebird: Literally a little bird perched atop a cupcake with blossoms

Floral Fantasy: Embossed and brushed embroidery technique sugarpaste cupcake tops

Tiered Miniatures: Embossed cupcake tops with mini-wedding cakes (talk about little details!)

Roses Are Red: Using laser liners, these swirls and roses and twirls make a spectacular sight!

**CHILDREN:**

Birthdays Bears: Adorable little bears perched atop embossed tops!

Play Time: Kids jumping in a large box of colored balls; just like at those kid pizza places

Odd Socks: Detailed socks flush atop cupcakes

Perfect Pets: Embossed animals flush atop cupcakes

Rubber Ducky: Exactly that.....a little rubber ducky perched on top

**SEASONAL:**

Beautiful Butterfly: The cover photo of a gorgeous butterfly resting gently on top

Spring Violas: Beautiful violas delicately showing themselves off

Falling Leaves: Orange liners, choc batter, beige buttercream, and orange/brown/rust fall leaves!

Snowflakes: How beautiful!! Simply delicate snowflakes standing in pure white buttercream snow!

Festive Firs: Foiled liners with sugarpaste tops and stenciled Christmas trees

**DESIGNER:**

Animal Print: A unique method of using rolls of tri-colored paste to make animal print medium

A Touch of Class: Stunning purple sugarpaste tops with stenciled gold designs

Floral Elegance: Embossed tops with flowers

Shopping Spree: Embossed shoes and dresses on cupcake tops (a bit labor intensive but adorable)

Retro Party: A free-spirited set of ideas of design and form that are somewhat of a past era

**SUPPLIERS:** This is a list of suppliers used and from whom you can purchase much of the equipment. Understand that there are many companies that are located here in the states that can also furnish you with the same things, though many of the oversea companies listed can ship it to you as well.

**LINDY'S BIOINDEX**

While those more experienced may find this book repetitive in certain aspects, I would highly recommend this for those just starting out; its a rather compact teaching tool that would suit them just fine. Peace!

2 of 2 people found the following review helpful. Great Designs

By PastryPunk I am loving this book. I am a professional Pastry Chef and professionals in the pastry world always use Grams and Ounces (which is hard to come by) and this book has it! If you don't own a scale then don't buy this book because you will not be able to use the recipes from it. The decorating ideas are great, simple, and very quick if you are somewhat familiar with cake/cupcake decorating and own the tools listed. The book is very tiny so don't be surprised when you receive the small package.

0 of 0 people found the following review helpful. Five Stars

By zorrone Another sweet little book full of great photos and recipes

Indulge in this desirable and creative collection of delights to suit every party occasion, from birthdays and Christmas to Mother's Day and weddings - the list is endless. Each beautiful design is ideal for a party with a difference. Includes a range of recipes and techniques to ensure unique and professional results

**About the Author**

Lindy Smith is the author of five other DC titles, including Cakes to Inspire and Desire and Celebrate with a Cake. She runs a successful business making celebration cakes. Lindy is a British Sugarcraft Guild accredited demonstrator and holds workshops to share her techniques and experience.