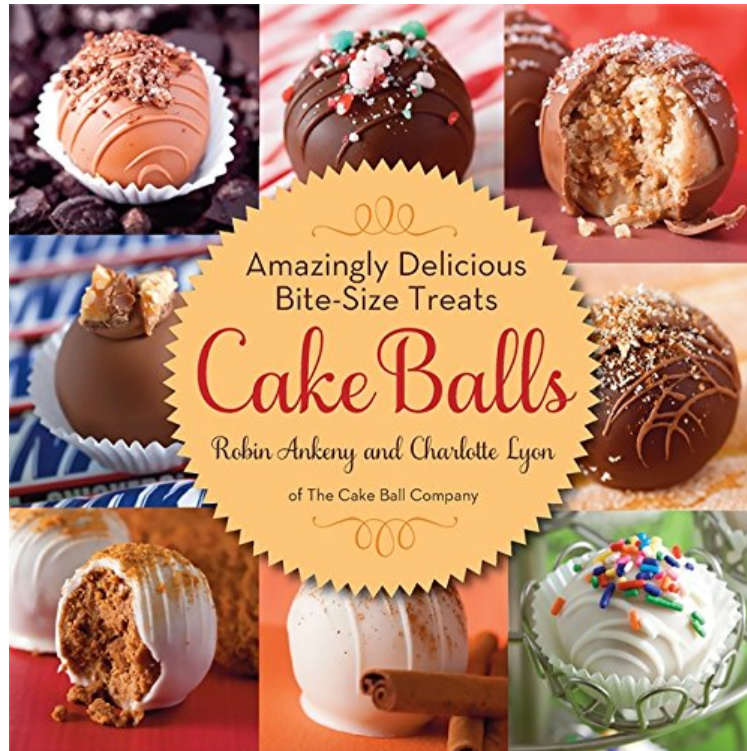


Cake Balls: Amazingly Delicious Bite-Size Treats

Robin Ankeny, Charlotte Lyon

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#192570 in Books Robin Ankeny 2012-07-31 Original language: English PDF # 1 7.38 x .63 x 7.38l, .96 #File Name: 0762445769144 pages Cake Balls Amazingly Delicious Bite Size Treats | File size: 76.Mb

Robin Ankeny, Charlotte Lyon : Cake Balls: Amazingly Delicious Bite-Size Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised *Cake Balls: Amazingly Delicious Bite-Size Treats*:

4 of 4 people found the following review helpful. Excellent guide By James F. Campbell After seeing cake balls on TV and being unable to find them for purchase I decided to make them myself. This book appeared to be the best choice I could find on so I ordered it and started making the recipes. The basic recipes for cake and icings to use to make the balls are good and easy to follow (I haven't tried using commercial cake mixes or canned icings). So far I've been very successful using only the information from this book. Using the basic recipes and instructions you can make a variety of different cake balls by experimentation. I have also used the recipes exactly as given for a number of balls and have never been disappointed. I do tend to add more icing to the crumbled cake for making the balls, but that's a matter of taste. Although I can't compare this book to others (I've only used this one book) I don't think you could go wrong with this excellent, to-the-point book. It has excellent photos of the finished cakeballs along with a lot of practical advice on each step of making the cakeballs. I have personally tried the following recipes, all with great success: Chocolate Toffee, Chocolate Butterscotch, Chocolate Pistachio, Triple Chocolate, Cinnamon Streusel, Irish Cream, Dreamsicle, Tres Leches. I created my own creations using brownie mix and Andes Mints. When you dip the frozen cookie balls in your coating (I use melted chips, mostly) the coating hardens very quickly leading to nice, smooth coatings that can be placed on your plate with almost no disturbance to the beautiful coating. Don't hesitate trying the drizzling of the cakeballs for a nice, professional-looking finish. I add little items to the top to code the types of balls, such as a small

piece of Andes Mints, a chip of chocolate, a sprinkling of colored sugar, etc. Some material doesn't make good coating material, such as peanut butter chips (too stiff). Some experimentation is advised, but you can certainly with just a little practice and experimentation create fabulous tasting and appearing cake balls. I'll try to add a picture of some of my creations. 11 of 11 people found the following review helpful. CAKE BALLS By Ducky We had a blast making these cake balls and everyone thought we'd purchased them at a bakery! Yum! The balls went together just as book described. Refrigerating them rather than freezing them was a better option, as the cake ball expands as it thaws cracking the chocolate coating. We added crystal sprinkles onto the WET chocolate, which made them sparkle very prettily. Also used a 1/2" scoop to form cakeballs. Have fun! 0 of 0 people found the following review helpful. best cake ball book By mom4I love this cake ball book!!!!

Authors Robin Ankeny and Charlotte Lyon started The Cake Ball Company in 2006, and it has quickly become the leader in the cake ball market. Perfect for both new and experienced bakers and all those who are sick of boring plain cakes and the cupcake trend, cake balls are bite-sized bits of moist cake blended with rich icing and surrounded in a beautiful chocolate shell. Cake balls are super-fun to make and the end product is cute yet elegant; not to mention delicious; making them the ideal dessert for parties, brunches, showers, weddings, and more. Included within this tasty little cookbook you will find three cake and three icing recipes, for which all of the 51 cake ball recipes in the book are based on, troubleshooting tips, decorating and packaging ideas, and 45+ full-color photos throughout. Some of the tasty recipes include Southern Red Velvet, Triple Chocolate Chip, Gingerbread, Tiramisu, Carrot Cake, Strawberries and Cream, and many more.

The Wall Street Journal "Where conventional slices often fall short, the so-wrong-they're-right spheres of decadence offer cake and frosting in every bite." Cosmopolitan "The decadent, dough-like consistency of these yummy treats are so surprising (and satisfying!) that they disappeared within minutes of arriving at the Cosmo office when we decided to do a taste test. Good luck not devouring them before you give 'em to the lucky recipient!" Food Network Magazine "Never mind cupcakes. The new bakery trend: cake balls." Salon "Move over macarons: These treats are small, Southern, filled with sugar; and may be the next hot dessert trend." Market Block Books blog "OMG!!! This is a sweet and awesome little book. It has lots of great ideas and you don't need those annoying sticks that end up getting thrown away. So, delicious and economical! Stop drooling and start baking!" Dallas Morning News "Robin Ankeny and Charlotte Lyon, founders of Dallas' Cake Ball Co., have produced a slender, practical volume of recipes that includes detailed instructions with photographs showing how to produce the perfect cake ball every time."