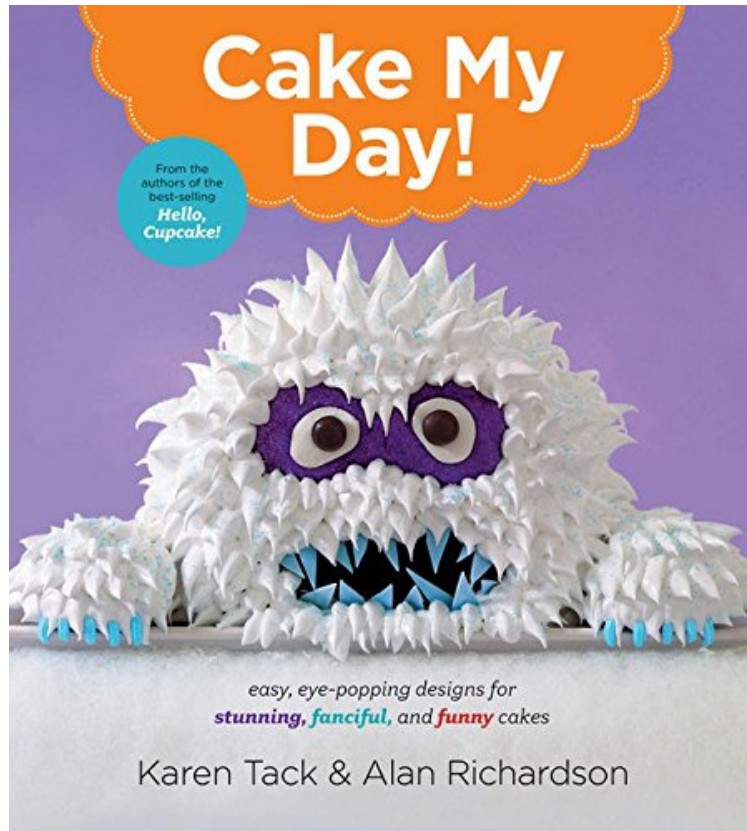


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Cake My Day!: Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes

Karen Tack, Alan Richardson
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Karen Tack, Alan Richardson : Cake My Day!: Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake My Day!: Easy, Eye-Popping Designs for Stunning, Fanciful, and Funny Cakes:

2 of 2 people found the following review helpful. Fun cake designsBy K. DiPietroFun cake decorating book. Lots of inspiration and some relatively easy, do-able designs that you can copy pretty much exactly without too much trouble, or use as a springboard for your own design variations. I've made a few of the cakes with great results, with minor changes to my versions. For instance instead of one big bunny hill cake filled with jelly-belly carrots, I made small individual bunny hill cakes, filled with tiny carrots that I made from orange chocolate-covered sunflower seed tipped with green chocolate- super cute! The kids had fun flipping through the pages and making their birthday cake requests-it was hard for them to narrow down their choices from all the creative designs. They might even want to help decorate the cakes, but I'd say most of the cakes would require some help from an adult.7 of 7 people found the following

review helpful. but I saw this segment on Kathy Lee and Hoda last week and I had to get the book ndash; KLH promised I didn't need to be a baker toBy J. RembarI'm not a baker (though I am a cook), but I saw this segment on Kathy Lee and Hoda last week and I had to get the book ndash; KLH promised I didn't need to be a baker to accomplish these amazing confections. The book is completely gorgeous, and well worth the money just to even see the photos and the terrific creations, such as the "Princess and the Pea" cake and the workboot cake. That said, I'm used to reading recipes, and it's clear that a number of these cakes are doable even by a rank amateur with a bit of patience. Plus, I love the way the cakes are decorated on the inside too, by "dolloping batter," "layering batter," adding ingredients, and their other cool techniques. Adventures await!1 of 1 people found the following review helpful. Not so SpecialBy orchidThis was a disappointment considering their other books have a lot more ideas--even though the authors expect you to run all over to get the special trimmings you need to create their cakes not to mention pretty expensive- Yes, they do have cute and eye-catching ideas- but really I'm glad I got it used.

The New York Times bestselling authors of Hello, Cupcake! take geniusity to the next level, with bigger, bolder, better creations for every occasion Those cupcaking geniuses, Karen Tack and Alan Richardson, are back, this time with bigger canvases and bolder creations. Everything that can be done with a cupcake can be done better with a cakemdash;with a twelfth of the effort and loads more wow power, using everyday pans, bowls, and even measuring cups. Turn a round cake into Swiss cheese and Brie, and itrsquo;s April Foolrsquo;s! Simply press candy into frosting for an argyle pattern or use one of the easy new decorating techniques to produce wood grain for a guitar cake. Whether yoursquo;re a kitchen klutz or a master decorator, you can transform a loaf cake into a retro vacuum cleaner for Mom or bake a cake in a bowl for a rag doll. Need a pintilde;ata for a birthday party? Bake the batter in a measuring cup. Or skip the baking altogether, buy a pound cake, and fashion it into a work boot for Dad or a high-top sneaker. You wonrsquo;t believe these creations arenrsquo;t the real thingmdash;and theirsquo;re so stunning yoursquo;ll have to make them!

About the AuthorCalled ldquo;the cake whispererrrdquo; by Gourmet, KAREN TACK is a cooking teacher and food stylist. Her work can be seen on the covers of Gourmet, Bon Appeacute;tit, Good Housekeeping, Family Circle, Womanrsquo;s Day, Martha Stewart Living, Parents, Real Simple, Nick Jr., and many others.Fellow creator ALAN RICHARDSON has photographed dozens of best-selling cookbooks, and his work appears in many leading food and womenrsquo;s magazines. He is the coauthor of The Breath of a Wok, which won two coveted awards from the International Association of Culinary Professionals.