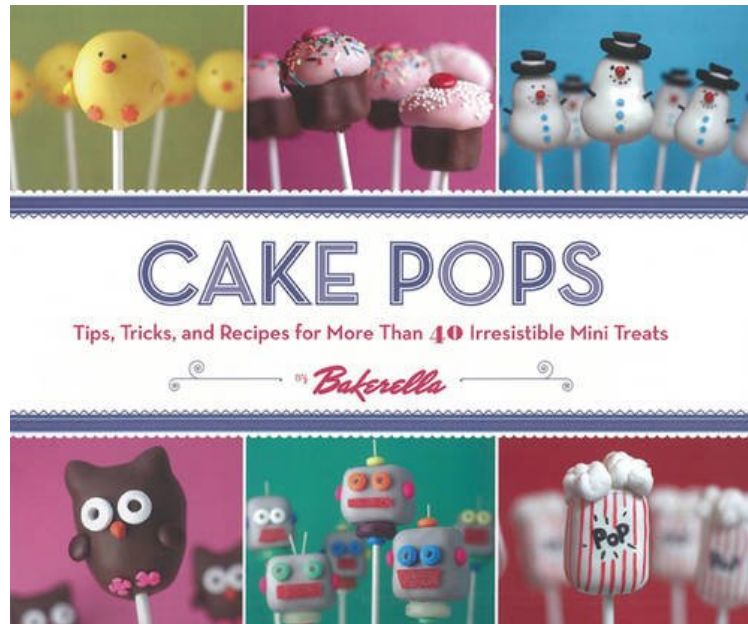


Cake Pops: Tips, Tricks, and Recipes for More Than 40 Irresistible Mini Treats

Bakerella, Angie Dudley

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Bakerella, Angie Dudley : Cake Pops: Tips, Tricks, and Recipes for More Than 40 Irresistible Mini Treats
before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cake Pops: Tips, Tricks, and Recipes for More Than 40 Irresistible Mini Treats:

1 of 1 people found the following review helpful. Great book, especially if you're new to cake popsBy D. WolfA year ago when I was hearing about cake pops for the 1st time and had no clue what they were...I did a little research. Bakerella's book was the most recommended book. I learned what cake pops are and the book very clearly gives you step by step instructions on how to start out. Supplies needed, handy tips...love it! Her cute ideas that are doable even by a novice. A great variety of pops for many seasons or reasons. I'm a reader of her blog now and am still picking up new ideas and discovering other things to try out.This is the 2nd copy of this book that I've purchased. The 1st one is mine. This copy is for my friend's daughter. She doesn't need too much to get started in her new married life but doesn't splurge much for herself. She got a full "kit" to help her start making cake pops. I tried to get her things that I use and may be harder for her to find. This book, a Wilton Chocolate Pro Electric Melting Pot, Gourmet Food Writer Edible Color Markers (10 color set) by AmeriColor, 2 chocolate molds to make the cupcake bites on pg 24, Wilton Mini Romantic Metal Cookie Cutter Set so she could make the cupcake pops on pg 18 and spring pops on pg 50 in the book, pop sticks and 1/2 dozen assorted sprinkles. Everything to get her started except cake mix, frosting and chocolate candy for coating the pops, because those are easy for her to get herself. She has many friends that have young kids like she has and this is something I know she would enjoy but may not have purchased all for herself.2 of 2 people found the following review helpful. Love all of her creationsBy Melissa GillLove all of her creations. This is an easy to follow book and her level of detail allows you to make professional looking cake pops.7 of 7 people found the following review helpful. Loving Bakerella!By Andrew'sMomFirst of all I love having my recipes in a book - even

though the idea for Cake Pops and some of the designs are on her web site - I love the feel of a book, the safety in knowing that the book is there for me - and not "where did I put that recipe?" I loved this book because it is very detailed. I loved the step by step pictures in the front and the actual photograph of every pop. Not only are there cake pops for almost every occasion - but this book just screams be creative! Anything is possible. I also love that the book lies flat no pages flipping all over when you are trying to copy a design. Someone else wrote a review about this book making a great gift - or a part of a gift basket-- I couldn't agree more - make a gift basket - with the sticks, candy melts, a cake mix, frosting, sprinkles, the cutters, some ribbon - everything you need - what a cool gift for a wedding, a baker, or - this would be great at the Christmas holiday raffles! I'm doing that - I'll be a hit -- I'll give make a batch of Cake Pops to put in front of the basket and if you buy a ticket - you get a pop! (Sorry this is unrelated to the review - but such a great idea - I had to talk about it). I'm looking forward to Cake Pops, The Sequel. Also a note, Bakerella is featured in the Betty Crocker Fall Baking magazine as well -- it's Bakerella fever!

What's cuter than a cupcake? A cake pop, of course! Wildly popular blogger Bakerella (aka Angie Dudley) has turned cake pops into an international sensation! Cute little cakes on a stick from decorated balls to more ambitious shapes such as baby chicks, ice cream cones, and even cupcakes these adorable creations are the perfect alternative to cake at any party or get-together. Martha Stewart loved the cupcake pops so much she had Bakerella appear on her show to demonstrate making them. Now Angie makes it easy and fun to recreate these amazing treats right at home with clear step-by-step instructions and photos of more than 40 featured projects, as well as clever tips for presentation, decorating, dipping, coloring and melting chocolate, and much more.

"It's a visual treat " - TheKitchn.com About the Author Angie Dudley is the creator of Bakerella.com, her very popular blog that chronicles her adventures in baking.