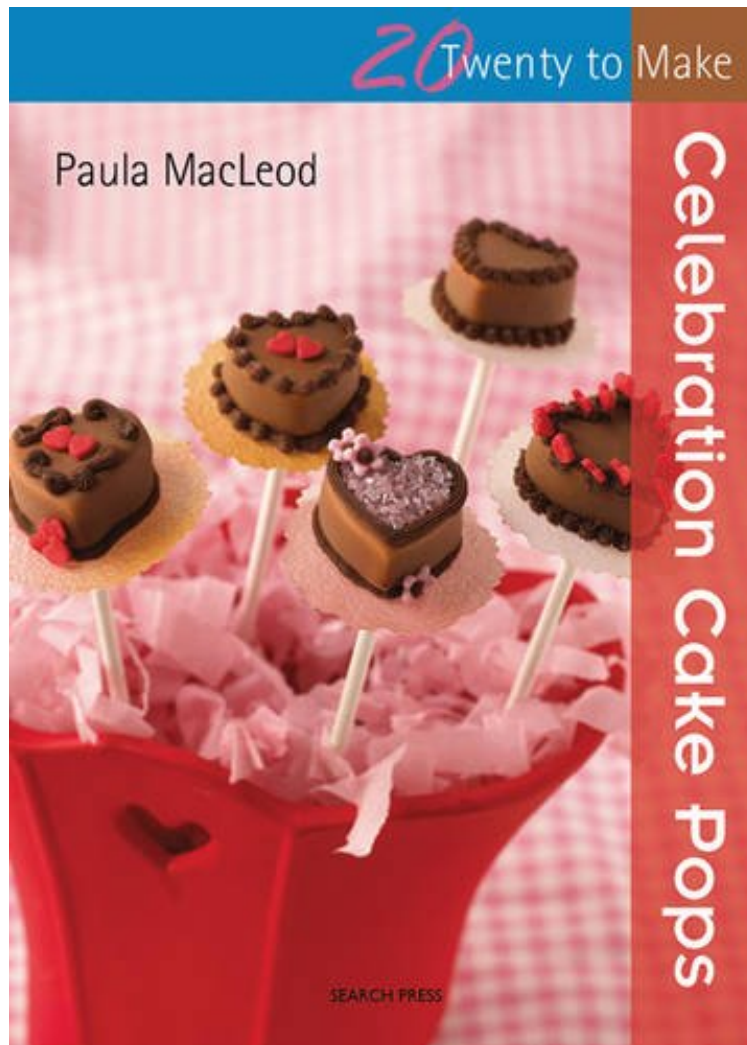


[Read ebook] Celebration Cake Pops (Twenty to Make)

## Celebration Cake Pops (Twenty to Make)

Paula MacLeod

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#3481097 in BooksColor: Celebration Cake Pops Search Press 2012-04-01Original language:EnglishPDF # 1 8.30 x .20 x 5.90l, .29 #File Name: 184448763648 pagesSearch Press499991606962SP-48763 | File size: 40.Mb

**Paula MacLeod : Celebration Cake Pops (Twenty to Make)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Celebration Cake Pops (Twenty to Make):

1 of 1 people found the following review helpful. A cake pop for every occasion!By MichelleCake pops have sure been popular lately and Celebration Cake Pops has twenty projects from Paula MacLeod that encompass ideas that can be used all year. Paula has a background in cake decorating and has a detailed list of items that will allow for making perfect cake pops. The basic recipe for cake pops in included which is really quite simple and she also shows you how to adhere the pops to the stick.A cake pop could be found in Celebration Cake Pops for pretty much any celebration. There are several for weddings, from the wedding couple themselves, to doves, engagement rings and tiny three tier

wedding cakes. Robots and fairies would work great for boy or girl birthdays and pumpkin and witch cake pops are fun for Halloween. The Christmas Pudding pops are adorable with their white frosting and holly berries and leaves on top and the white and blue snowmen are so plump and cute! My children and I are going to make the Car Cake Pops for dessert on Father's Day. I hope he likes them!

Cake expert Paula Macleod has designed twenty wonderful cake pops that you will want to make using simple techniques and readily available ingredients.

Books in this series are always very good value and in Paula's first book she creates 20 pretty cake pops. Some designs are simple and cute, like fat Christmas robins, and others are slightly more challenging like the mini three tier stacked wedding cakes or tiny chocolate heart cakes.-Cake Craft DecorationAbout the AuthorPaula MacLeod is an expert at cake making and decorating and the co-owner of the Creative Cake Company. She regularly contributes to "Cake Craft Decoration" magazine, runs workshops, and teaches.