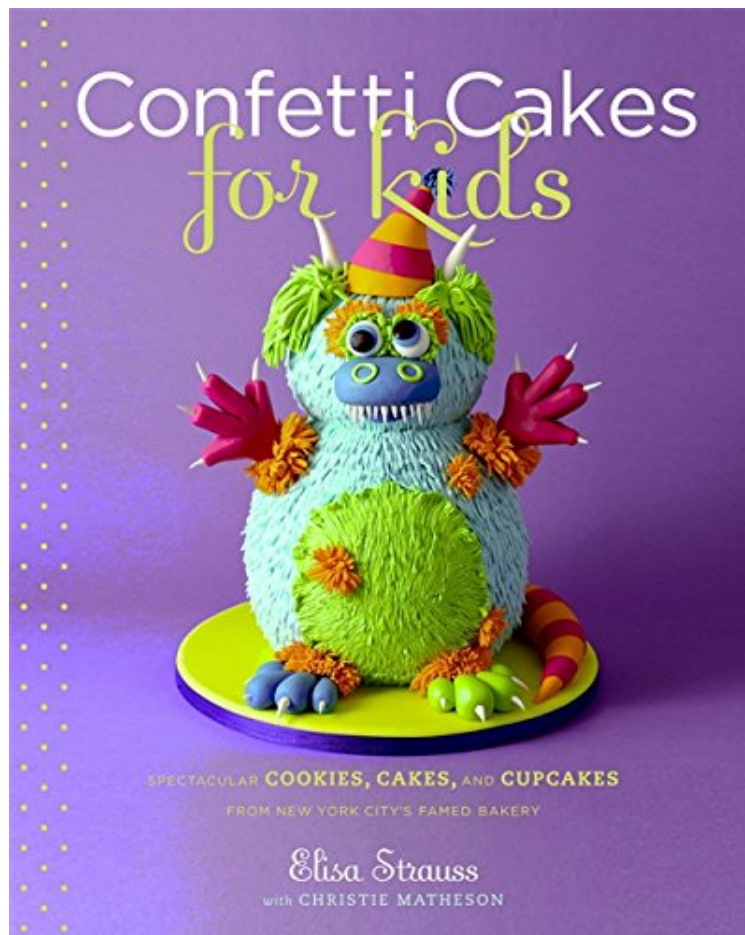


(Read free) Confetti Cakes For Kids: Delightful Cookies, Cakes, and Cupcakes from New York City's Famed Bakery

Confetti Cakes For Kids: Delightful Cookies, Cakes, and Cupcakes from New York City's Famed Bakery

Elisa Strauss, Christie Matheson
ePub | *DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#903885 in Books 2008-11-05Original language:EnglishPDF # 1 10.38 x 1.05 x 8.38l, 2.61 #File Name: 031611829X224 pages | File size: 67.Mb

Elisa Strauss, Christie Matheson : Confetti Cakes For Kids: Delightful Cookies, Cakes, and Cupcakes from New York City's Famed Bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised Confetti Cakes For Kids: Delightful Cookies, Cakes, and Cupcakes from New York City's Famed Bakery:

28 of 28 people found the following review helpful. Elisa.....you go girl!By ToniMy fingers can't type fast enough to write about this wonderful new presentation from Elisa Strauss, of Confetti Cakes, her happy bakery in New York.This latest gift of cake-baking delight is simply a wild ride of color and fun. Even when you first receive this book, the bright and neon colors of its packaging, will pull your curiosity.Yes, there are many wonderful cake-decorating and cake-baking books out there, and as this particular art form has exploded in design and whimsy, the backbone of a good cake book is how it instructs. Through attention to true decorating education, as well as having

excellent photography to explain it visually, once again, Elisa's book does it all. It is within the first three chapters of Cake Basics, Techniques, and Basic Recipes, that you will really learn. Some of the cakes are quite simple, so a first time baker will not be intimidated, but for those who want a bit of a challenge, you'll find a couple that will indulge your desires, in particular the cake section.

CAKE BASICS: This was so well written. On one page is a large color photograph of all possible equipment and tools needed, with each one numbered, along with its sister page of explanation. Everything and anything you need to paint, mold, shape, and mix is listed for your understanding.

Equipment
Decorating Tools
Decorations
Baking Terms (all the types of icings and syrups you will use).

TECHNIQUES: Basic Decorating and Cookie Techniques (with step-by-step photos of piping, drop-in flooding, overpiping, and how to make templates, with all templates needed located throughout the book). Cupcake Techniques (creating a dome of filling and covering cupcakes w/fondant). Cake and Mini-Cake Techniques (great step-by-step photography of how to split cakes, fill cakes, sculpt cakes, crumbcoating, covering a cake w/fondant especially those with odd shapes, dowing and securing sculpted cakes). Decorating Techniques for Fondant, Gum Paste, and Marzipan (deciding which type of covering, how to store the different coverings, how to dye them, painting with gels, the use of a pasta machine for them, making loop bows, using egg whites/water as "glue"). Practical Techniques (planning your creations and transporting them).

BASIC RECIPES: Vanilla sugar cookies, chocolate cookies, gingerbread cookies, chocolate brownies, chocolate cake, yellow cake, apple cinnamon cake, gingerbread cake, carrot cake, lemon cake. Serving sizes. Vanilla buttercream, peanut butter buttercream (something different to try), lemon curd buttercream, lemon curd, brown sugar buttercream, cupcake frosting (your standard, basic frosting), milk chocolate ganache, royal icing, simple syrup, rolled fondant, fondant/marzipan, gumpaste chart to determine amount.

COOKIES: Star cookies, lollipop cookies, farm animal cookies, hula kids gingerbread cookies, Easter cookies, pajama cookies (these are adorable!).

CUPCAKES: Ice cream cupcakes, garden mini cupcakes (chocolate mounds with little flowers and "insects"), counting cupcakes (numbered cupcakes w/ matching fishes ala Dr. Seuss!), burgers and fries cupcakes, ornament cupcakes, beach pail cupcakes (these are soooo cute!).

MINI-CAKES: Slice of cake brownies (the use of brightly colored mismatched frostings and fondant were perfect!), mini heart cakes, mini spring cakes (little, brightly decorated "boxes" with bows and such), pumpkin minicakes (these are so whimsical with the exaggerated "faces" placed on them!), MP3 cakes.

CAKES: "Gift box" with safari animals/theme (this is just precious and a bit more time consuming but totally worth it!), candy factory cake (with all kinds of childhood candies to use), Quinceanera cake (brush embroidery and delicate piping is taught; very glamorous for any special occasion), toy train cake, sock monkey cake, monster cake (from the front cover; absolutely perfect for anyone with a wild imagination), backpack cake.

CONVERSION TABLE
RESOURCES
ACKNOWLEDGEMENTS
INDEX

While some of the creations are industry standards, there are some very creative ideas that I haven't seen in other books. But my main reason for liking this so much is that it is a wonderful instructional book that would be an excellent teaching tool for a beginner, and for those who appreciate a good visual guide for learning. Thank you Elisa!

14 of 14 people found the following review helpful. is this book for real? By JustRunSeriously Elisa, you have really outdone yourself and exceeded my expectations!!! This is a magical, inspiration to cake decorators everywhere. I just spent an hour on the confetti cakes website because now I am obsessed with Elisa Strauss' work. So far I have been in love with Margaret Braun and Collete Peters, but I have surely added Elisa to my list thanks to this book. A lot of books from great decorators are just "show-off" books that scream "good luck trying to figure out how I did that!" Colletes books are a lot like that, not more than a page of instructions on a cake that probably has over 100 hours of work. Confetti cakes has a surprising amount of instruction. Some cakes have 3-4 pages of how to. Don't get me wrong you still need to know what your doing, but she doesn't leave you quite as high and dry. Amazing, super colorful, flawless, pictures!! I slept with this book last night :) 1 of 1 people found the following review helpful. Great Book for Bakers of all levels! By Karen I bought Confetti Cakes for kids a week ago and was very impressed when I skimmed through the book. Not only at the talent behind making such amazing looking cakes, but I expected a thin book with some recipes and directions. This book was extremely detailed and very well organized. Very easy to follow. Lots of great tips. I could tell the author/baker was culinary school trained and almost felt like she was teaching while writing. Really feel I got my money's worth. I made the brownies this weekend to bring to a bar b q. WOW!!!!!!!!!! AMAZING!!!!!!!!!! Everyone LOVED THEM. In the past, I have tried 4 other brownie recipes from the internet and this one was BY FAR THE BEST! I am excited to try the other recipes in this book.

Elisa Strauss of Confetti Cakes has created confections as elaborate as a platter of sushi, a wine bottle in a crate, and a designer handbag. Now she focuses her talents on her younger fans with this enchanting collection of cakes, cookies, and cupcakes for kids. Strauss starts readers off with 20 delicious recipes and all the basic techniques needed to complete any project in the book. Then she offers step-by-step instructions for 24 jaw-dropping designs that can become the centerpiece of any celebration. Projects span the imagination--from a charming sock monkey, to an MP3 player, to playful hula gingerbread girls and boys--and will appeal to anyone looking for the perfect way to thrill a child with a delectable, spectacular creation.

About the Author Elisa Strauss is the founder and head designer of Confetti Cakes in New York City. A former designer for Ralph Lauren, Strauss is famous for her imaginative and elaborate cakes. Her work has been featured in dozens of magazines, as well as on Good Morning America, the Today show, Martha: The Martha Stewart Show, The View, and the Food Network.