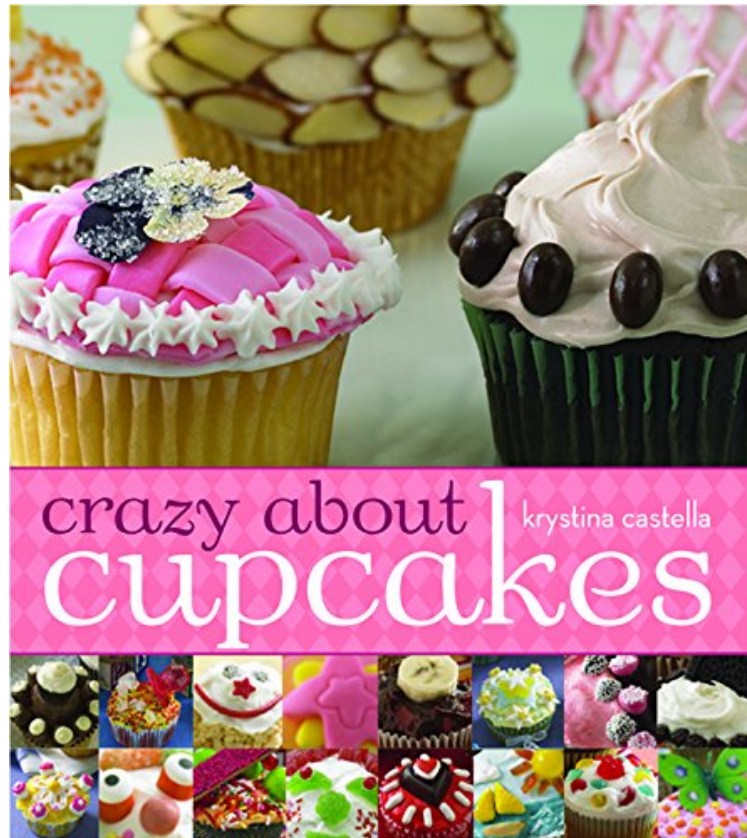


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## Crazy About Cupcakes

*Krystina Castella*

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**Krystina Castella : Crazy About Cupcakes** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Crazy About Cupcakes:

119 of 121 people found the following review helpful. Enjoy your status as "Cupcake Goddess"...By CustomerI admit to owning six cupcake books (to date...)I know, I know...but cupcakes are just so perfect: Fun to make and decorate, easy to serve and oh, so cool to enjoy eating. This is the most "complete" book I've seen so far. There is a cupcake for everyone, for every occasion, for all baking and decorating skills. The recipes include the basics found in all the other books, but the variations presented are staggering. Many, many different flavorings, add-ins and batter combinations as well as interesting icings and toppings guarantee lots of opportunities for moving well outside the standards. The presentations range from sophisticated dinner-party-finish to a child's delight. The book is well organized and the introduction explains the basics of baking, frosting, toppings, substitutions, choices of pans, transporting and storing, plus a bit of cupcake history. (A previous reviewer commented that there is no indication of how many cupcakes the recipes make, or how much frosting you will have...the author states in the introduction that each recipe makes 18-24 medium cupcakes, with some recipes calling for two or more batches; the frosting recipes are geared to the number of cupcakes.) The decorations are also quite comprehensive with most requiring little cake decorating skills, i.e. pastry bags and Wilton tips. Instead, the author makes great use of small candies, shaved chocolate, fruit and fondant, all of

which are described in detail in the introduction so that when you see the pictures, you already have a pretty good idea how she accomplished the finished product. If there is one slight criticism, it would be that the photos are not usually next to the recipes; sometimes several different cakes are grouped together in one photo. I have become spoiled by the other books which have large, glossy photos of the decorated cupcakes on the page with the recipe or on the facing page: A small price to pay for such a wealth of information and excellent recipes. And the raves from my girlfriends on chick-nite for the Screwdriver Cupcakes with Spiked Orange Frosting was as enthusiastic as my 17 year-old son's for the Mint Chocolate Chip cupcakes with the Dark Chocolate Icing. I do so enjoy being considered a cupcake goddess... Thank you, Krystina! 9 of 9 people found the following review helpful. Love it! By J.K.M. I'm one of those busy office workers who does not seem to have the time to make things. This book is wonderful! It teaches me to slow down and take care in measuring and mixing because the results are absolutely smooth, moist and just divine! I would like to start off by saying that baking is not really my thing because I would not know where to start. In fact, this is the BEST category to start. Cupcakes bring something back from your childhood. The way I think, 3 things would make you smile the most. Children, pets and CUPCAKES! I'm from Australia and one of the things I find a bit fiddly to adjust is the conversion of everything into metric. I have no idea how many sticks of butter = whatever weight, but luckily google is my friend. All temperatures are to be converted, but it is touch and go a bit with your oven types. I have never overcooked my cupcakes, so it is just a case of leaving things in there a little bit longer until they pass the skewer test. For a non-cook like me, I love the fact that the ingredients are listed in the order they are being used. Nothing annoys me more than having to jump about the book to work out what I should use, what quantity and how to mix it. It does take absolutely ages! More time is left for you to mix things properly and in the desired time. I've tried many recipes on there but my ultimate favourite is the kahlua + tiramisu combo. One small thing, which is not overly major is that the recipes do not tell you how many cupcakes you make. So you do find that sometimes, you have to make 2 trays + a few more depending again on the oven settings and the rise. But these are the things that are beyond the control of the book, and something you would need to find out yourself. 2 thumbs (and toes) up for this book. LOVE IT! 0 of 0 people found the following review helpful. Something to be desired.... By Victoria M. Not a huge fan of the icing recipes, as they ALL use confectioner's sugar. I've tried a few of the cupcake recipes, and they're not the best. Not terrible, but they leave something to be desired. As for the decorations, I agree with some other reviewers that they look quite juvenile. If that's your thing, then this book is great for you... kids would have a blast with all the fun candy decoration ideas this book has to offer! But for someone who tries to make cupcakes look a little more sophisticated (and delicious), this probably isn't the book for you.

Go cupcake crazy! With nearly 300 awesome, mouthwatering ideas to choose from, home bakers will find the right recipe for any occasion and every palate. And whether they're chocolatey, spicy, crunchy, fruity, or creamy, these exquisitely decorated treats look as astounding as they taste; perfect little temptations designed to make adults nostalgic and children happy. All the basics are lovingly explained so anyone can whip up a beautiful batch, and there are varieties for every day (from healthy cupcakes to ice cream indulgences); parties big and small; holidays ranging from Christmas to the Fourth of July; just for kids; and fund-raisers and bake sales. Plus, to make things easy, an entire chart- and template-filled chapter focuses on flavor combinations and design elements.