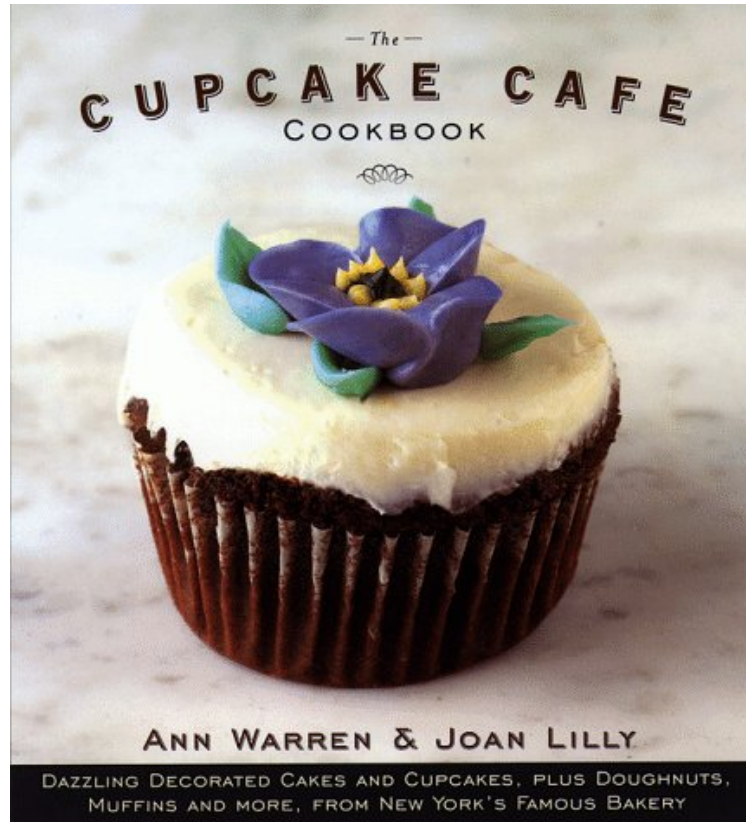


Cupcake Cafe Cookbook

Ann Warren, Joan Lilly

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Ann Warren, Joan Lilly : Cupcake Cafe Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Cupcake Cafe Cookbook:

0 of 0 people found the following review helpful. Cupcake Cafe was my favorite cupcakery when I lived in NYC (and trendsetters to boot) ...By Tracey Cupcake Cafe was my favorite cupcakery when I lived in NYC (and trendsetters to boot) so I bought this, not only for myself, but for one of my BFFs who's a master baker! Love the frosting and wish I was better at the design/decorations. 0 of 0 people found the following review helpful. awesome book By S4L ~ Shopper4Life.....I'd eaten lunches @ the Cupcake Cafe enjoyed their namesake treats as dessert just as frequently. this book lets you in on the cupcake boiler room that made them famous with their actual recipes, I know as this is my 2nd copy of the same book having now made these cakes cupcakes for years now. Master the butter cream frosting and then teach yourself to decorate. 0 of 0 people found the following review helpful. Three Stars By Janet Brennanhard to read

A uniquely idiosyncratic New York establishment, The Cupcake Cafe; is a cozy mecca for lovers of all kinds of delicious homemade baked goods, including muffins, scones, coffee cakes, waffles, pies, sticky buns, and doughnuts. But it is best known for its fanciful cakes and cupcakes, elaborately decorated with homemade butter cream frosting.

From many-tiered wedding cakes to tiny cupcakes covered in fresh fields of flowers, to sheet cakes embellished in vivid colors with virtually any scene you can describe or imagine, The Cupcake Cafeacutec; 's baked goods are renowned for tasting even better than they look. In The Cupcake Cafeacutec; Cookbook, Ann Warren shares all her secrets, teaching the home cook not only how to bake all of the Cafeacutec; 's ambrosial products, but also how to decorate with butter cream in her own wildly fanciful style. Photographs in color and black-and-white, as well as detailed instructions for mixing colors, shaping flowers, and creating balance, bring even the most elaborate decorating techniques well within the ability of any home baker. Writing not only with incomparable expertise, but also with the irreverence and wit that characterize everything she does, Ann Warren has re-created the entire unique Cupcake Cafeacutec; experience in book form.

.com The Cupcake Cafeacutec; Cookbook is a gem for everyone who loves doughnuts, originally decorated cakes, or off-beat New York City eateries. The actual cafeacutec; is a funky daytime oasis in the still-iffy neighborhood once known as Hell's Kitchen. Ann Warren and her husband, Michael, started the cafeacutec; as a bakery in 1988. They now serve food, too, but their fame comes from the breakfast baked goods and Warren's strikingly creative butter cream-frosted cakes and cupcakes. You have to smile at Warren suggesting her doughnuts are health food because they're made from scratch with natural ingredients and eaten without butter or cream cheese. You will certainly enjoy every recipe for them and all of the muffins, scones and sticky buns, too. Warren's use of butter cream for decorating cakes with cascades of colorful flowers and other original designs is so magical that even Madonna and Mick Jagger have ordered from her. If you have an ounce of manual dexterity, Warren's detailed guidance on cake decorating will send you into orbit. Photos showing how to make the flower-encrusted cakes for which Cupcake Cafeacutec; is famous also a help. --Dana Jacobi From Publishers Weekly Warren, who owns the funky Cupcake Cafe in New York City with her husband Michael, presents an array of goods that have made the bakery a reported favorite of such high-profile sweet teeth as Madonna and Mick Jagger. Some are confections not usually made at home. Recipes for three yeast and five cake doughnuts include even Jelly Doughnuts, filled with a pastry tube. There is a wide selection of muffins, Sticky Buns, Brownies and Fruitcake. Eight pies range from a sturdy Apple to a spicy Mincemeat. The collection's centerpieces, however, are cakes, frosted and decorated with butter cream made in a 10-cup batch with four cups of sugar, six eggs and 2 1/2 pounds of unsalted butter ("enough to decorate one large two-layer cake") and artfully cast in garlands of flowers ranging from roses to hydrangeas. Although Warren and Lilly, who are sisters, offer reassurances, the prospect of dying butter cream in subtly varying hues and then wielding a pastry bag and decorating tips to create complex flower petals and leaves will likely daunt the nonprofessional. Warren suggests that success comes with repeated efforts. Even readers who are not inspired to take pastry bag in hand, will be intrigued by these and other decorating projects, such as drawing pictures on cakes with butter cream and erecting multi-tiered wedding cakes that serve from 20 to 150 people. Copyright 1998 Reed Business Information, Inc. From Library Journal Although Warren and her husband opened The Cupcake Cafe with the idea of developing a wholesale doughnut business, it's the beautifully decorated cakes and cupcakes for which their somewhat funky establishment in New York City's Hell's Kitchen neighborhood is famous. With coauthor Lilly (her sister), Warren provides recipes for all the sweet baked goods the bakery/cafe offers, from those doughnuts to muffins and other "breakfast baked goods" to cookies, pies, and cakes. Most of the recipes are simple, and many are for old favorites like Cherry Pie or Oatmeal Cookies, but for those interested in duplicating Warren's gorgeous cakes and cupcakes (she has an art background, and now she paints with buttercream), there is a lengthy illustrated section on techniques. Recommended for most baking collections. Copyright 1998 Reed Business Information, Inc.