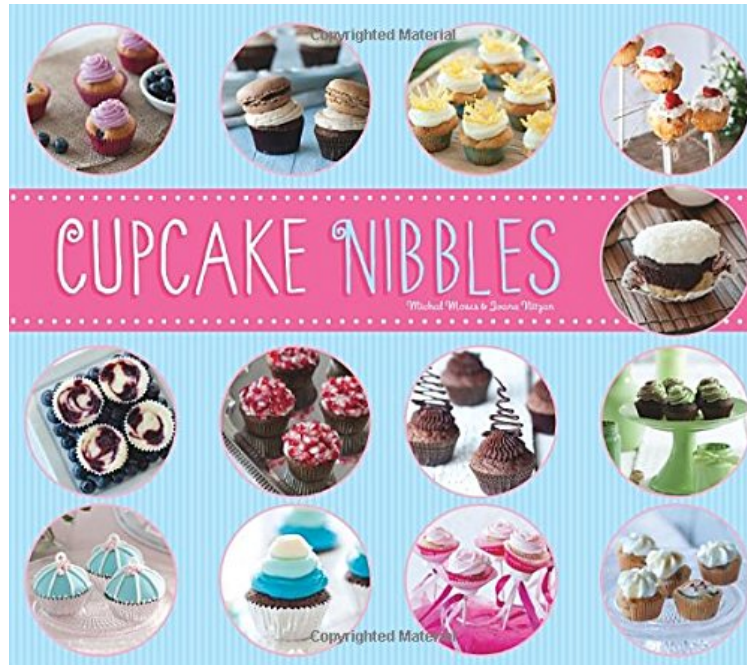



Cupcake Nibbles

Michal Moses, Ivana Nitzan
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Michal Moses, Ivana Nitzan : Cupcake Nibbles before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cupcake Nibbles:

0 of 0 people found the following review helpful. Great tips and recipes By Eric KCKed it out from the library first. Loved it! 0 of 0 people found the following review helpful. Great book By Deb Johnson Everything I expected it to be! 1 of 1 people found the following review helpful. Michal and Ivana's desserts are amazing!! By YMMichal and Ivana's desserts are amazing!! Had the pleasure of hiring them for catering services. I am def getting myself a copy of this!

When the perfect treat is bite-sized, these mini cupcakes fit the bill. Created by two expert bakers and caterers, they feature an amazing array of irresistible flavor combinations, from rich, melt-in-your-mouth custard varieties to tiny tiramisu. But whether sophisticatedly sweet, decadently daring, or sharp and spicy, they're great to make, attractive to display, and endless fun to eat. Serve them at children's parties, at afternoon teas, at barbecues, and (especially when dressed up in a fancy liner) at a swanky soiree. Begin with some basics, like Yellow Cake, Very Vanilla, and Cocoa Chocolate cupcakes, frosted with various types of buttercream, cream cheese, salted caramel, meringue, ganache, and royal icing; plus fillings, like Chantilly Cream. Then pull out the bowls and the mixer, and start heating up the oven for everyday treats like Minty Minis, Chocolate Banana cupcakes, and Lemon Angel Food with Coconut and Blueberries. Or go for a gourmet goodie: small beauties like Petite Pecan Pie, Pineapple and Green Tea, or Cherry Marzipan. Some recipes are made just for a special occasion, like birthdays, engagements, anniversaries, and holidays. Try "Capture My Heart," frosted with fondant, for Valentine's Day; Halloween bites with marshmallow "ghosts"; and a mini-cupcake bouquet of pink roses for Mother's Day. Or, for something more savory, indulge in Cornmeal Avocado; Sweet Potato, Pea Curry; or Blue Cheese Spinach Nibbles--they're d

make wonderful hors d'oeuvres! This collection offers just the right sprinkling of inspiration, good ideas, and tips and tricks any home baker needs.

About the Author Michal Moses is a chef and food writer who studied at the Culinary Institute of America and graduated from Le Cordon Bleu Paris in France with a Grande Diplôme in cooking and pastry. She tasted her very first cupcake on a visit to London when she was a young girl, and has never forgotten the experience. Michal is the author of several cookbooks. Ivana Nitzan is a multi-talented designer who loves styling food as much as she loves to eat it. She has a degree in industrial design and has designed delicious photo shoots for several culinary magazines. Ivana specializes in designing sweet treats and cakes with rolled fondant. Michal and Ivana are the founders of Petit Gateau, a catering company that creates thematic sweet tables with delicious pastries, graphic design, and stunning food styling. Gorgeous samples of their work can be seen online at www.petitgateau.co.il/en/homepage.