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Karen Tack, Alan Richardson
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Karen Tack, Alan Richardson : Cupcakes, Cookies Pie, Oh, My! before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cupcakes, Cookies Pie, Oh, My!:

1 of 1 people found the following review helpful. Waiting for Book #4! By Avid Reader I already own the three cupcake books and have enjoyed them so much that these are gifts. The directions are clear and the cupcakes are amazing. The only two warnings I have are that they are not as simple as you might think, and that sometimes you have to purchase a bag or box of something and just wind up using a small amount leaving you with much left over. Another problem, which is really a compliment, is that when I made some for a party no one wanted to eat them there, but instead asked to take their cupcake home to show the rest of their family! Definitely a great series! 0 of 0 people found the following review helpful. More fun with the little guys..... By Toni For some reason, when I see this book, it brings to mind the Christmas line, "...oh what fun it is to ride...." because this book really is a lot of fun and it really is a journey, of sorts, of more adorable treats from the talented brain cells of Karen Tack and Alan Richardson. If you've already purchased their other books, then you know that you'll be in store for some of the most creative ideas with cupcakes and other assorted sweet treats, in the form of cake pops, cookies and cakes. Much more in this volume than I imagined. Here's why: Cupcakes have pretty much been a craze for quite some time with initially,

a re-introduction to the little cake but with a modern appreciation. One such idea was that all of a sudden, regular wedding cake wasn't as fashionable, and tiered layers of cupcakes were. A variety of colors and adornment were THE thing to have at weddings, birthday parties, for personal statements, if you will. Well, enter Karen and Alan and their deliciously visual "upgrade" on something that we thought couldn't get any better. As always, the photography is super sharp and close with the instructions just as clear. In this latest book, animals, themes, and dreams have all been brought from an idea in your head to an actual 3-D version, that not only tastes good but makes your brain go on visual cuteness overload. Herein lies the continuation of that mixed bag of art meets sweets. Contained within this creative 239 page encyclopedia of cupcake-isms are 6 major chapters of fun with food, specifically cupcakes, cookies, and cakes. Taking hard candy, soft candy, and snack parts along with some sprinkles, sparkles, and smiles, you can make zebra's, dragons, frogs, "tea bag" cookies, Christmas stockings, turkeys, and monsters just to name a few. This book also shows you how in lining up decorated cupcakes, you can make animals and creatures that can really impress little ones and the adult crowd as well. Without giving everything away, some of the other idea's contained in this book are: ANIMALS: Porcupines, swans, fish, an adorable octopus, and elegant "pearls" hidden in oysters are here, along with my favorite being the gorgeous peacock cake! With royal blues, yellows, purple, and green colors, this is more time intensive but well worth the effort for a spectacular presentation. COOKIE PIES: "Mr. Sunshine" lemon cookie pies and "Hens" sitting on their Nest pies (so simple!) "CLOTHES ACCESSORIES": There are purses as well as high heels (my absolute favorite pair of shoes are so darn cute, and all it takes is graham crackers, those Pirouette cookies, and a cupcake and you can see them on the back cover). Or how about a Father's Day shirt and tie cake? (Now my only concern with this project is that there was a suggestion to use a glass to cut out some shapes; I would never encourage the use of glass to cut anything d/t the concern with too much pressure and the glass could shatter and/or cut you). MISC: Fork-size mini slices of cake, fork-size puppies, Easter egg cookies, Fathers Day ties, and "sodas", plus one of the most beautiful, Monet's water lilies (soooo delicate and exquisite, just like the ones in Giverney; deep green frosting-topped cupcakes with simple white water lilies made from white chocolate and the center stamens made from yellow frosting!) The end of the book then gives you the Master Recipes, as well as tools used, and resources. What I find with this food art form that Karen and Alan give us, is that it is fun, it is do-able, and it is something that will make a lasting impression. You don't need to be a superhero to make these or a world class pastry chef. These are mostly simple with minimal effort, and if you want something to do with your kids, this is it. I guarantee that no technological gadget can give you a really special time with your loved ones, nor will you find something better that will impress them, than something made with love and joy. Karen and Alan.....once again.....you guys rock! Peace!! 0 of 0 people found the following review helpful. Fabulous and Fun Baking Book! By KRISTINE A MCKENNA This is my second purchase from this Author. Before I bought Hello, Cupcake and just loved that book. Great for dazzling and fun bakery items to bring for school events, birthday parties, special event, or just to do for fun! I got this Second Book for my niece who loves to bake and she loves the fun, whimsical creations. They are fairly easy to make too! Enjoy and Happy Baking!

Two million copies later, the New York Times best-selling authors of Hello, Cupcake! and What's New, Cupcake? are back, applying their oversized imaginations not just to cupcakes but to cookies, pies, cakes, and other treats. Hello, Cupcake! inspired millions to become cupcake artists and launched an international sensation. Now the talented pair who started it all returns, with projects that are more hilarious, more spectacular, more awe-inspiring—and simpler than ever. But they don't stop at cupcakes. No sweet treat is safe from their ingenuity: refrigerator cookies, pound cakes, pie dough, cheesecakes, bar cookies, and Jell-O are all transformed into amazing and playful desserts. There's something for everybody in this book, and every single item you need can be found in the neighborhood supermarket or convenience store. Playing with your food has never been so exciting—or so easy. Karen Tack and Alan Richardson have appeared on TV with Martha Stewart, Rachael Ray, and Paula Deen and have been featured many times on NBC's Today as well as in America's top magazines.

.com Sample Recipe from Cupcakes, Cookies Pie, Oh, My! Baa Baa Black Sheep (Click photo for recipe)