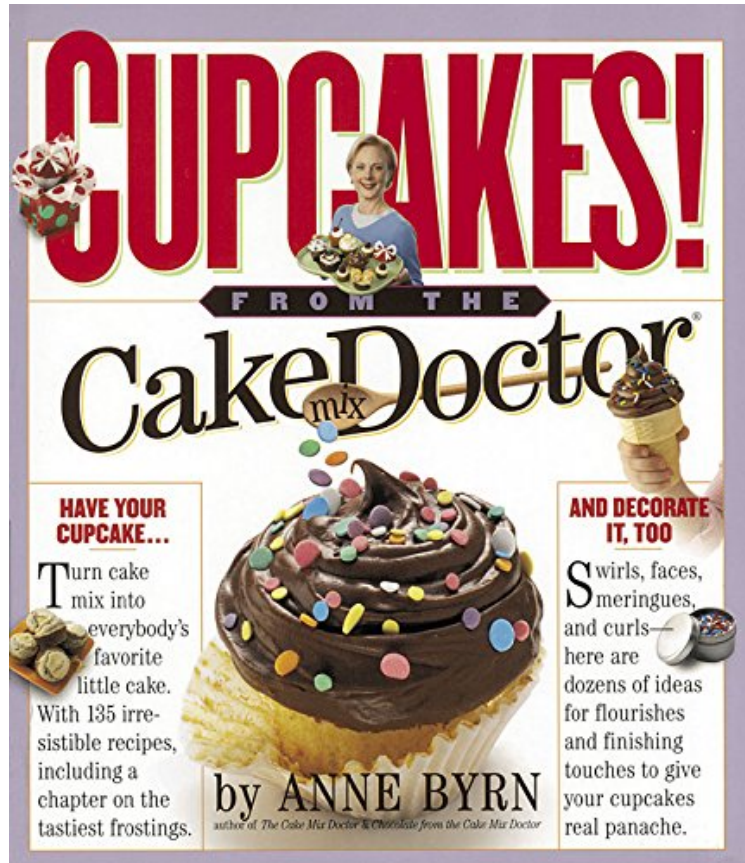


(Download ebook) Cupcakes!: From the Cake Mix Doctor

## Cupcakes!: From the Cake Mix Doctor

Anne Byrn

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**Anne Byrn : Cupcakes!: From the Cake Mix Doctor** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cupcakes!: From the Cake Mix Doctor:

0 of 0 people found the following review helpful. Not just a book full of recipes....By LyndsayDefinitely one of the most helpful books I own on the subject of baking.. This isn't just a book with a bunch of recipes. She takes the time to lay out the "science" behind different ingredients and how they work together (or against each other). She even goes into detail about different styles of pans and how they affect the process. I will definitely be purchasing more of her books!!1 of 1 people found the following review helpful. Great book for anyone!By sophiegirlI love to bake, and appreciate the convenience a mix can offer....but have never liked their flat and artificial taste. Scratch baking is great, but is a lengthy process with an even lengthier ingredient list! This book combines the best of both worlds - a mix with a few added ingredients that result in a moist flavorful cupcake. New bakers will benefit from the "keep on hand lists" and "tips for success" while more experienced bakers will enjoy experimenting with different cake / frosting combo's.Their are great frostings in the book - all are from scratch, all are easy, and all will insure that no one knows or cares the cakes started with a mix!Enjoy!0 of 0 people found the following review helpful. Not bad..By WakkyWabbitI like this author. She is not shy on detail. Although I am not a big fan of boxed mixes, I like some of

the ideas she uses for her recipes. There were only a few recipes that gave the initial impression.....that don't sound too good. However, I don't expect to like every single recipe. Some people like mint, peppermint, etc. I do not. I will not eat anything with mint in it. I think her first recipe uses crushed peppermint. I kept thinking....isn't that going to stick in everyone's teeth?

The cupcake is America's darling. It's celebrated in upscale bakeries, on *Sex in the City*, on the cover of *Gourmet*, and in thousands of classrooms; where every day, it seems, a parent has sent in a batch for the kids to share. The very word conjures up whimsy, coziness, pleasure, nostalgia. Not to mention the fact that their diminutive size means you can eat a lot of them. Once upon a time, a family had only two recipes for cupcakes; chocolate and vanilla. Not anymore. Now Anne Byrn brings them to the next level. And who better? Recognized as the master of cake-mix baking, Anne is the author of *The Cake Mix Doctor* and *Chocolate from the Cake Mix Doctor*, which have a total of over 1.8 million copies in print. In *Cupcakes* she offers 135 tempting recipes for children and grown-ups, for special days and everyday, lunch bags, holiday festivities, and an unexpected dinner party dessert. You'll never believe these artful little cakes started with a mix. Coconut Snowballs, Jelly Doughnut Cupcakes, Kiss Me Cakes, Warm Chocolate Cupcakes with Molten Centers, Red Velvet Cupcakes with White Chocolate Peppermint Cream Cheese Frosting. There are surprising additions (tuck a chocolate kiss or piece of cookie dough into the batter). Creative toppings and easy from-scratch frostings (whipped cream spiked with Kahlua; miniature MMs; a creamy malted frosting with crushed malted milk balls). Terrific decorating ideas, from glittering golden dragees or elegant chocolate curls to yellow peeps for an Easter cupcake or; for Groundhog's Day; a groundhog's face made out of chocolate frosting and jimmies. Includes a 16-page full-color opening essay.

From Publishers Weekly From chocolate ganache to toppings with panache, this latest addition to the *Cake Mix Doctor* canon offers creative ideas and 135 recipes for tiny, delicious cakes. The detailed table of contents and alluring cupcake likenesses in the opening assemblage of photos will have readers salivating. The *Cupcakes with Class* chapter offers tasty elegance, from Cappuccino Chip to Harvey Wallbanger (which contains vodka and liqueur). Kids' cupcakes range from Cotton Candy to Caterpillar, and priorities delightfully in place, Byrn provides party-planning suggestions for favors and activities that complement the cupcakes. Helpful hints abound via "The Cupcake Doctor Says" tidbits, which appear throughout the book, and mini-essays that ponder questions such as "What's a Muffin? What's a Cupcake?" The *Muffins: Breakfast Cupcakes* chapter suggests ways to move beyond the classic blueberry (though Byrn offers a new take on that standby, too); *Cupcake Cousins* and *Cupcake Creations* will give do-it-yourselfers the confidence to try making fancy desserts in muffin tins. Fans of the regular QVC guest will already know that homemade frostings are a must, "the strand of pearls setting off the classic little black dress." Recipes for creams, glazes, frostings and sauces will help cupcake chefs "experiment and enjoy." (May) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From the Back Cover Cupcake magic... Cupcakes are celebratory, cupcakes are comforting, cupcakes are peel-back-the-paper and tickle-your-inner-child treats that elicit smiles wherever they appear. But leave it to bestselling cookbook author Anne Byrn to take cupcakes to the next level. Proving that cupcakes can do everything a big cake can do, only better, here are 135 dazzling recipes; and you'll never believe they started with a mix.