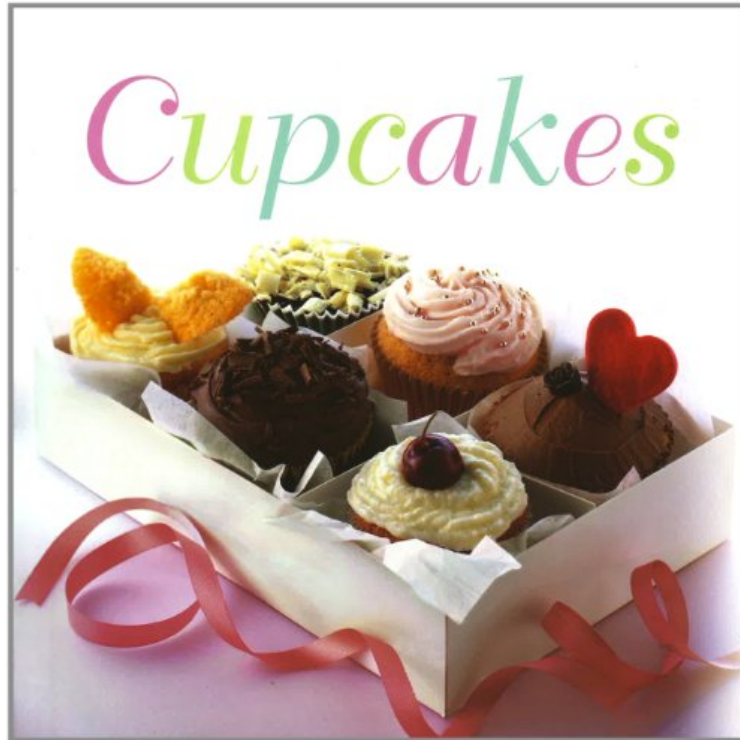


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Cupcakes (Love Food)

Parragon Books, Love Food Editors
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Parragon Books, Love Food Editors : Cupcakes (Love Food) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cupcakes (Love Food):

0 of 0 people found the following review helpful. Deserves to be at Clearance at TJ Maxx By Marilene I got this book, like the title, from the clearance rack at TJ Maxx, 3 dollars instead of the original price. I thought I got a steal, but when I got home to try out a recipe, I was really wrong. The rose cupcakes called for so many dry ingredients (more than 1 cup of flour), but to my surprise, it only called for 3 tablespoons of milk! In all the other successful recipes I have tried from other books, the liquid component is almost always about the same amount or just a little less than the dry component. The cupcakes turned out really oily that they didn't stick to the cupcake liners, they turned out really dry, and they were extremely hard to eat. The frosting, much worse than the cupcakes. Too sweet, and too much sugar needed relative to the other ingredients! In summary, this book should stay at the clearance and should never be bought. I'm sad I don't live in the States because how I wish I could return this book and ask for a much better item at TJ Maxx! 1 of 1 people found the following review helpful. Apparently I'm the only person that likes this book By rbletcher I've had this book for several years and every cupcake I make from it turns out delicious and gets rave reviews from my family and co-workers. Others have mentioned that the batter in "unpourable" but I must admit, that's the best way to make cupcakes. At least to me. Having the batter so liquid that it gets everywhere is a bit of a pain. The thicker batter is so much easier to spoon out into the tins. They still remain light and fluffy and absolutely delicious! I do agree that the recipes don't make the yield, but that's OK. The less cupcakes we have in the house, the better! I tend to double recipes to be able to bring them into work anyhow. My favorite direct book recipe are the lemon butterflies.

While I didn't make the butterfly wings, the recipe and icing itself were amazing. My current default cupcake recipe is the Halloween Cupcakes - without the fondant of course - with a little bit of either vanilla, lemon or orange extract. 5 of 5 people found the following review helpful. Dry! By R. Prewett I tried the 'chocolate cupcakes with cream cheese frosting' recipe. I didn't actually make the frosting, just the cupcakes. I followed the recipe perfectly, and was surprised by how thick the batter turned out. I put them in the baking cups and it only made 12 cupcakes rather than the 18 it said (fine by me, I only have 12 cupcake tins!) Spooned into the cups, it was lumpy and strange. I thought it would bake out to a smoother appearance - it didn't. And the resulting cupcake tasted just like the batter looked. Overly dry. I came to see if other bakes had had better luck with this book - apparently not! Very disappointing. Thank goodness my copy was a re-gift from a friend. Neither of us wasted our money on this terrible cookbook!

This book heralds the cupcake: an iconic, portable and delicious baked good well-loved around the world! With delicious, easy to make recipes including step by step instructions and full-color photos, this book will inspire you to create a wealth of tasty sweet treats!