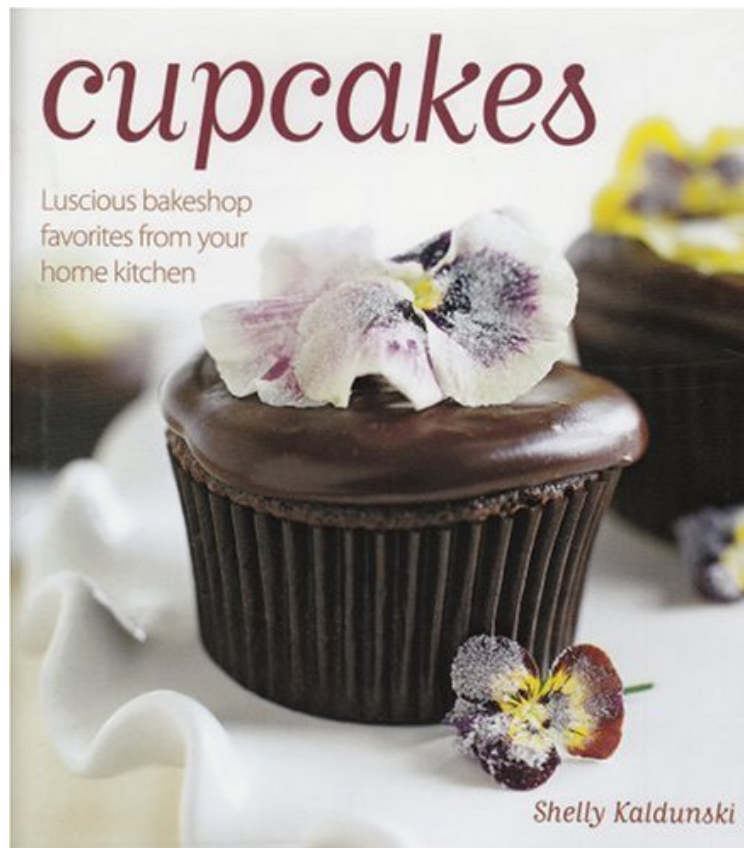


[Mobile book] Cupcakes: Luscious bakeshop favorites from your home kitchen

Cupcakes: Luscious bakeshop favorites from your home kitchen

Shelly Kaldunski

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Shelly Kaldunski : Cupcakes: Luscious bakeshop favorites from your home kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Cupcakes: Luscious bakeshop favorites from your home kitchen:

1 of 1 people found the following review helpful. A Good Mix of Standard and Specialty FlavorsBy NyssaOh, my, it's a good thing the photographs of all these cupcakes don't have calories!Each cupcake is illustrated with a closeup picture so you can see both what you're getting and details on the decorations. The standard flavors are all present: vanilla, yellow, chocolate, and devil's food (a big winner and highly recommended!) along with a nice list of specialty flavors and toppings such as Malted Chocolate Chip, Black Forest, Salted Caramel, and Lime Meringue to name a few. The directions for each cupcake flavor are completely explained and simple to follow.While I don't care for the author's choice of buttercream frosting recipe (it's a personal preference; I don't care for the cooked type of frostings), there are plenty of add in flavorings suggested that work quite well with my preferred buttercream recipe. There are recipes for glazes, fruit curds, various other frostings, and a caramel drizzle in addition to the basic buttercream frosting.The decorations are explained well and are very do-able by moderately experienced home bakers with minimal decorating equipment such as basic frosting tips. There are a few special occasion cupcake flavors and

decorations illustrated including a few for holidays such as Christmas, Halloween, and the Fourth of July. The best part of this book is that the recipes yield 12 cupcakes (or six jumbo, 24 mini) each, a reasonable and manageable number for most households. My one and only complaint is about the font that has been used for the recipe ingredients lists. The main listings are presented in a bold-faced font that is easily read, but for some reason the fractional amounts are NOT in bold and in their positions next to the boldface ingredients and amounts are difficult to read by making the fractions seem tiny in comparison and making it hard to distinguish between 1/2 and 1/3 and so forth unless you're working in very bright light. I hope if a second edition is printed, the publishers will fix this problem by printing the fractions in the same bold font as the rest of the numbers, amounts, and ingredient lists. Recommended. 25 of 25 people found the following review helpful. Frostings Fantastic, Cakes Need Work By SMoto My review is based on the the 3 recipes I've tried so far. The frostings in particular were 5 stars in taste texture, probably from all the butter. The Malt-flavored buttercream was so exceptional I was sampling the last bits off the spatula. The cakes, on other hand while tasty, were all a little dry disappointing--I'm going to try them again later with some modifications. If you're into easy simple, the ones I made weren't and used a lot of utensils, pots and bowls when, maybe the cupcake or frosting could have been put together with fewer if you thought about what you are doing. I plan to try out a couple more, but watch the moisture content, so they don't come out dry. 1 of 1 people found the following review helpful. Love the extras! By Kittzell I wasn't looking to buy this book, it popped up when I was placing an order for some other cupcake books and I bought it on impulse. I didn't open it for a while, but once I did, I haven't looked back. I have had a few recipes not come out, as some other users have commented, HOWEVER, I won't turn my back on this book for one reason- the extra stuff is amazing. I've started replacing frostings from other books with the ones in this book. The coconut buttercream makes it on to so many of my cupcakes now, it's so delicious. I love that when this book calls for something out of the ordinary, it explains how to make it rather than pick it up at the store. I am very, very new to the home cook world, and I had no idea what lime curd was, but from following the directions in this book, I made my own- and that night, received a grand compliment on my 'perfect' lime curd from a veteran pastry chef who owns multiple bakeries in the area. I beamed for hours. If you're looking for a book with extremely basic recipes and silly little kid decorations, this isn't the one for you. It focuses on great flavor combinations and really making things from scratch- and it's never leaving my kitchen.

Cupcakes are everyone's favorite little indulgences. They're loved by kids and adults alike because they're playfully sweet as well as utterly charming. These days, cupcakes can be found in bakeries everywhere, but with just a little know-how, you can easily bake your own tempting boutique-bakery cupcakes at home and decorate them with flair. Cupcakes contains recipes for every palate: Here you'll find classic Yellow Cupcakes with Chocolate Buttercream for the traditionalist, Triple Chocolate Cupcakes for the chocaholic, PB J Cupcakes for the kids, Salted Caramel Cupcakes for the epicurean, as well as seasonal holiday cupcakes, and dozens more. Whether you are a novice or experienced baker, inside these pages you'll find friendly advice about ingredients and equipment, cupcake-making and baking tips, and a collection of ideas for decorating your cupcakes with either elegant minimalism or grand flourishes. With this book as your guide, cupcakes have never tastedmdash;or lookedmdash;so good!