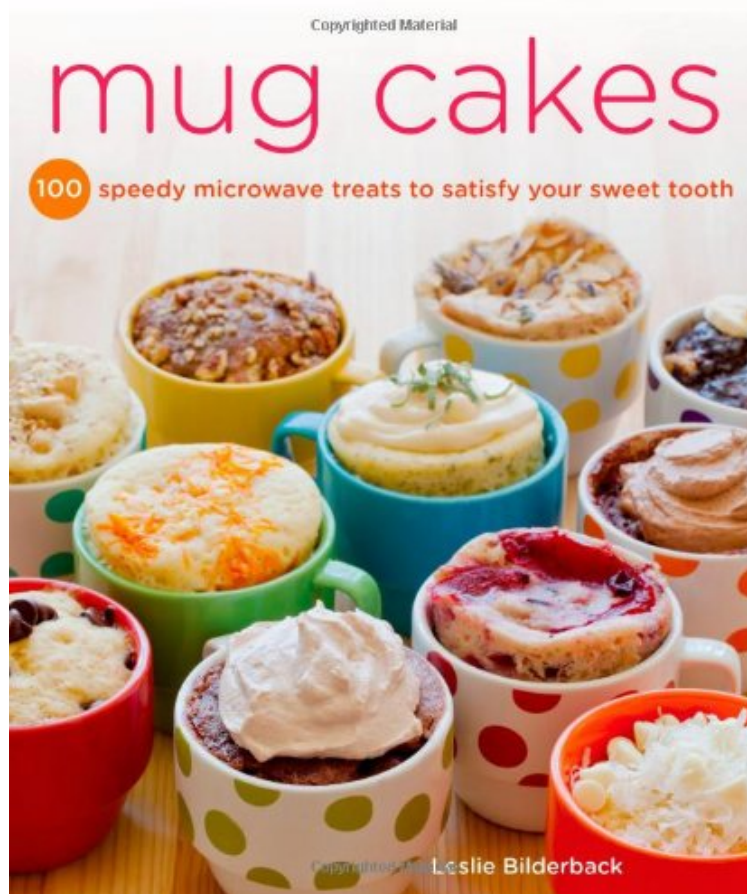


(Download pdf) Mug Cakes: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth

# Mug Cakes: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth

Leslie Bilderback

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**Leslie Bilderback : Mug Cakes: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Mug Cakes: 100 Speedy Microwave Treats to Satisfy Your Sweet Tooth:

29 of 30 people found the following review helpful. Starting Point By Pettigree As with many cookbooks, this one is a starting point for the baker to take it and run his/her own learning course. In reading other reviews, ranging from "cakes were awful," to "cakes were delicious," I was curious what I would find. I've tried several recipes with mixed results, but blaming my interaction with my microwave more than the recipes. I've learned that working with a variable such as a microwave, cake results are going to be inconsistent. The baker has to be willing to experiment with baking times according to the microwave used. I started my mug cake recipe experiments with the lowest baking times suggested and found even those were too long for my microwave, a big, high-powered built-in model. Reducing the time and or the power, gave better results. I like the idea of making individual desserts and will be playing with more

of these recipes in the microwave, and also giving them a try in a regular oven. Buy this book only if you're willing to consider it a starting point for your own mug cake experiments! 125 of 129 people found the following review helpful. Does what it says, but...By McKillip Fan  
The pros: The recipes work and they make 2 individual sized cakes - great for those of us who are on perpetual diets and need built in portion control; They're fast. You can have your cake and eat it, too, in less than 20 minutes. Exactly what you need for those late night "I will kill someone if I don't have chocolate now!" cravings. Great for young kids since the oven isn't needed. Even better for college dorm denizens.  
The cons: These don't sit well. Like all microwave "baked" products, they get rubbery and tough the longer they sit. They need to be eaten immediately for best results. Any toppings, like icings, are going to melt, since, if you wait until your cakelet cools, you will have a rubbery tough cake. You don't save much time. You still need to gather, then put away ingredients, and you still need to do dishes, although you don't need to wash anything large like a stand mixer or beaters. It just seems to me like a lot of work to get everything together, then put everything away and clean up, all for 2 tiny cakes. I plan to try the recipes again, but this time bake them using ramekins in a regular oven and a toaster oven to see how they come out.\*Addendum: I tried them in the oven in ramekins, baked for 20 minutes at 350F. Perfect!  
Also, the recipes double very easily. I'm raising my review from 3 to 4 stars. 18 of 20 people found the following review helpful. I have been using these recipes almost two years and I love how easy they are and that I don't have ...By Kelly  
As a college student, I found this to be very handy. I have been using these recipes almost two years and I love how easy they are and that I don't have to make excess cake that I might or might not eat. One of my favorite features is the adaptations and tips it gives for gluten free, vegan, nut free, or dairy free recipes. It is great for entertaining! However, before you buy, you must know that these recipes are essentially mini-recipes with all of the same ingredients as a full sized cake, but in smaller quantities. Also, each recipe makes two cakes, since you can't really easily split an egg in half. I found that it was easier for me to keep applesauce around than to keep eggs (dorm life is not conducive to using a lot of eggs), so I substituted 1/4 cup of applesauce for each egg that was needed. I actually liked the mug cakes better with applesauce, as it was more moist. With that being said, I would thoroughly recommend this product! This particular purchase was for friends as graduation gifts along with some measuring spoons/cups and a pretty large mug. Any recent grad would be lucky to get this as a gift.

Satisfy your sweet tooth instantly with a microwave cake baked in a mug. Mug Cakes contains one hundred quick and easy recipes that are ready in a matter of minutes! Why reach for store-bought mix that takes up to an hour to bake? Let Mug Cakes show you how to make a quick, tiny batter to mix in a mug with a fork! They are the perfect personal serving size when you don't feel like baking an entire cake or pan of cupcakes. With dozens of mouthwatering recipes, there is something to please every taste. It's all here, from basic Buttermilk Cake, Red Velvet, and Carrot Cake to fancy Chocolate Caramel Fleur de Sel. Let the kids try their hand at S'mores and Root Beer Float cakes. Then send them to bed and try the liquor-infused recipes from the Adults Only chapter (Irish Coffee Cake, anyone?). There are recipes for cake lovers with special dietary needs, and even noncake recipes like mug puddings, pies, and cheesecakes, when you get tired of cake (yes...it can happen!). So if you've got five minutes to spare, grab a mug, mix up a mug cake, and satisfy your dessert craving ASAP!

What could be more fun than making a superfast delicious cake in a CUP? Mug cakes! The concept is utterly un-intimidating! As a pastry chef I appreciate what a brilliant idea Leslie Bilderback has hatched---easy recipes that promise sweet comfort and instant reward. There's room for creativity in her quick delectable recipes. Grab a cup and make a cake!  
Janet Rikala Dalton, former executive pastry chef of Wolfgang Puck's Postrio and dessert consultant  
About the Author  
LESLIE BILDERBACK is a Certified Master Baker and a graduate of the California Culinary Academy. She began her career as a pastry chef, and played a major role in several of California's most well-regarded and innovative restaurants, including Sedona, Postrio, Zola's, Angeli, and Georgia. She is also the author of eight books in The Complete Idiot's Guide and Everything series. Leslie has been profiled by The New York Times, San Francisco Chronicle, and Culinary Trends Magazine, and was a winner in season three of Food Network's Sweet Genius.