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One Sweet Cupcake: Professional Decorating and Recipe Secrets Made Easy

Janell Brown

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Janell Brown : One Sweet Cupcake: Professional Decorating and Recipe Secrets Made Easy before purchasing it in order to gage whether or not it would be worth my time, and all praised One Sweet Cupcake: Professional Decorating and Recipe Secrets Made Easy:

5 of 5 people found the following review helpful. First Rate Decorating How-Tos and Delicious RecipesBy Nyssal'm torn about the rating for this book. As a decorating guide with knockout photos of inspirational cupcake designs it rates six stars. But there are a few problems with the recipes that would push a rating of that part of the book down to four stars. Averaging the two, I'll still give the book a five star rating, but I've got a few warnings on the recipes to note.I've made two of the cupcake recipes so far, Apple Crisp with Steusel Topping and Maple Brown Sugar, and both flavors were delicious, although I would have preferred a bit stronger apple flavor for the Apple Crisp one. While the number of ingredients in those recipes put them into the "fussy" category compared to other cupcakes I bake, the additional ingredients were the reason the cupcakes came out wonderfully moist. Be aware the extras also increase the cost per cupcake to make as well, if budgeting is a consideration in your household.So what's the problem? The amounts listed for number of cupcakes made by the recipes are misleading and even worse, no amounts are listed for

the frosting and toppings recipes at all. I made the Streusel Topping for the Apple Crisp cupcakes. While the recipe for the cupcakes listed 24 cupcakes, the recipe for the topping made way too much for 24 cupcakes which meant a waste of ingredients, especially the expensive butter. When I make this recipe again, I'll be cutting the ingredient amounts for the topping by one-third. On the other side, when I made the Maple Brown Sugar cupcakes which claimed it made 24 cupcakes, I only managed to squeeze out 22 cupcakes and many of those were small and didn't reach the top of the paper cups when baked. I think a better estimate would have been 18-20 cupcakes. The frosting recipes do not give any information about the amount each recipe will make, either as estimated number of cupcakes frosted or filled or as a volume amount. Looking at the recipe for Vanilla Buttercream I was astounded to see it called for two pounds of butter and four pounds of powdered sugar! No yield amount is listed, but no matter how generously you frost your cupcakes, that is several times the amount you would need to frost the nominal 24 cupcakes from any of the recipes in this book. A less experienced baker could find herself with a lot of leftover frosting by blindly following the recipe. Many of the other frosting flavors use the Vanilla Buttercream recipe as a basis for adding additional flavorings, which means that those would need to be adjusted downward as you adjust the Vanilla frosting ingredients down to a more manageable level. Bakers need to be aware of this before diving in. The decorating section is where the book blows many others out of the competition. Each idea is presented with clear instructions and close up photographs moving from simple and elegant swirls to more complex flower gardens atop a crushed cookie background. Even a frosting klutz such as myself can be inspired to go beyond just a simple swipe of the spatula to make my cupcakes into art. I especially liked that the extra detail of listing the exact frosting tips used for each design was included for each masterpiece. In the end, I'll stick to my five star rating with the above warnings in mind. Recommended with cautions noted. 1 of 1 people found the following review helpful. Full of Errors By Caroline M. This book has pretty pictures, but if you are a beginner baker, it might be problematic. There are so many typos that I don't see how it got past any decently educated editor. The instructions are vague, at times. It was published by a local Utah publisher, so they may not have cookbook editing experience. I don't know... The recipes are delicious sounding for the most part, and I have made the vanilla bean cupcakes, which turned out well. But for the beginner, I wouldn't recommend this book. The instructions just aren't good enough to guarantee success. 2 of 2 people found the following review helpful. Exactly what I was looking for By Imelda Bought this for my teen daughter for xmas along with a set for decorating and a pretty cupcake serving tray. Something to bring out a little creativity and get her away from the computer. Back to basics. It has great recipes for cupcakes and frosting and decorating ideas and instructions on how to decorate. Not too complicated either. I also bought a diff book which I returned because it wasn't as comprehensive as this one is. Nice pictures too.

Winner of Food Network's Cupcake Wars, Janell Brown, gives expert advice on all aspects of cupcake baking, including ingredients, techniques, and equipment. You'll also learn the basics of cupcake decorating, along with ideas for themes, seasons, and holidays. Discover all these sweet secrets for making your cupcakes look professional and taste great.