

SprinkleBakes: Dessert Recipes to Inspire Your Inner Artist

Heather Baird

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SPRINKLEBAKES

Dessert Recipes to Inspire Your Inner Artist



HEATHER BAIRD

Author of the Award-Winning SprinkleBakes Blog

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Heather Baird : SprinkleBakes: Dessert Recipes to Inspire Your Inner Artist before purchasing it in order to gage whether or not it would be worth my time, and all praised SprinkleBakes: Dessert Recipes to Inspire Your Inner Artist:

19 of 19 people found the following review helpful. Amazing guide to creating edible artBy Elizabeth HofeldtI just received my copy of this amazing book! Followers of Heather's blog [...] will recognize many of the desserts featured in this book but will be pleasantly surprised to find some new and beautiful treats!For those that are looking for just a recipe book, this is probably not for you. Although it is filled with fun and creative recipes (as well as recipes for basic cookies, cakes, fondant, icings, etc) this book is a how-to on baking and decorating artful desserts. Heather exceeds all expectations and has truly developed something that the everyday baker can use to further their artistic skills to make unique and awe-inspiring desserts. This is not your typical "how to frost a cupcake" kind of book - be prepared to really go outside the box to create edible works of art.1 of 1 people found the following review helpful. A fabulous book full of great ideas, recipes, and practical knowledgeBy K. BarrettThis book is a treasure chest of knowledge,

recipes, techniques, and helpful hints. I've followed the author's blog, SprinkleBakes, for a couple of months now and have found her ideas to be a constant source of inspiration, driving me to try new things that I never would have thought of. It's a fun learning experience that has definitely increased my baking and sweet-making skills. Like many people, with all the recipes, videos, and tips on the internet, I ask who needs a cookbook? But this one is one you'll want to own if you enjoy making sweets. The photos are inspiring and gorgeous and Heather's knowledge is incredible. There are so many things in this book I can't wait to try. You don't have to be an expert to make impressive cookies, desserts, and candy. 3 of 3 people found the following review helpful. Best Bakery Cookbook this Year By H. E. B. I have not been able to separate myself from this book since buying it two weeks ago. Here's why: A Great Reference for Beginners: Many of Heather's recipes are great for beginners. She includes recipes for simple sugar cookies, homemade fondant, several kinds of icing, and even a list of stencils in the back for those just beginning to play with colored fondant, the painting of food, and the sculpting of icing as a medium. In many ways the cookbook is advanced too—you'll see lovely macaroons, meticulously hand-painted cookies, and a slew of other jaw-dropping recipes. Visually Inspiring: to say that Heather's baked goods are more like art would be an understatement. In fact, Heather's baked goods are art. As the title suggests, her approach to baking takes a cue from her past history as a painter and photographer and inspires readers on how to bring that background to something as everyday as cookies and cakes. See pages on brush strokes and the different kinds of candy dough to get an idea of just how malleable this baking "art" form can be. A Primer on Baking Equipment, Art Supplies, and Decorating Tools: Sometimes, it can be hard to imagine just how Heather gets such amazing results for her blog. With the opening pages of the Sprinkle Bakes Cookbook, you get a sense for what works and what doesn't. As I'm always advocating the use of a silpat in my own kitchen, it's fun to see that Heather uses parchment paper for her work instead. Plus, I can take advice from Heather's other tools like Rolling-Pin Guide Bands or Piping Tip Brushes.

How can you make cakes, cookies, and candy even MORE fun? Award-winning blogger Heather Baird, a vibrant new voice in the culinary world, has the answer: Cook like an artist! Combining her awesome skills as a baker, confectioner, and painter, she has created a gorgeous, innovative cookbook, designed to unleash the creative side of every baker.

About the Author Heather Baird is an accomplished painter and photographer whose works are in public and private collections across the United States, but her passion is creating eye-popping, mouthwatering desserts. She is a devoted practitioner of international confectionery technique who explores the outer limits of patisserie. She writes about her adventures in the world of creative dessert-making in her award-winning blog at sprinklebakes.com. Heather lives in Knoxville, TN, with her husband Mark and a mischievous pug named Biscuit.