

Sugarlicious

Meaghan Mountford

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Meaghan Mountford : Sugarlicious before purchasing it in order to gage whether or not it would be worth my time, and all praised Sugarlicious:

21 of 21 people found the following review helpful. Perfect book for creating sweet treats!By BBI've been a fan of Meaghan and the Decorated Cookie blog for a while now. What I love about Meaghan....besides her humor and generosity in sharing her "secrets"...is that her treats are accessible to any home cook. The ideas are darling, and with Meaghan's clear written and ILLUSTRATED instructions, they are easy to replicate.In response to another reviewer who said the recipes and techniques are on her blog, as an avid reader of Meaghan's blog...I am pretty confident that most of the projects are new for the book. Yes, some of the techniques are on the blog, but would I rather search a blog, bring my computer to the kitchen, mess with it going into "hibernate mode" while my fingers are sticky with sugar and fondant, OR would I rather have a beautiful book? A book I can hold in my hands, a book I can make notes in, a book I can use without having to get my computer keys sticky? I always choose the book. :)If you're looking for a book full of easy-to-recreate, fun, and colorful treats, you'll find it in Sugarlicious.3 of 3 people found the following

review helpful. Sugarlicious-A great book for anyone who wants great ideas.By Gina C. DowdI have been following The Decorated Cookie site on facebook for quite awhile. I love that he has original ideas that are simple enough for a novice, but creative enough to use for a party or event. When I found out she had a book, I pre-ordered it immediately. I didn't care if it had stuff from her site. I was hoping it did. Going back to the computer to look for an item is a pain. So to have it all at my fingertips is great. She breaks the book up into sections so if you just need techniques you can go to that section, etc. I absolutely love this book and just keep reading it over and over.For the people who bought it who are not happy, well, I don't really know what they expected. If they knew her site and knew her work they would have known what to expect.Buy Sugarlicious. I promise, you won't be disappointed. And continue to check out her site. It is great. She even has giveaways. She is wonderful. The book is awesome. Don't know what else to say. If I could give it more than five stars, I would.2 of 2 people found the following review helpful. Very cute and creative projects!By Maggie AThis book has lots of really cute ideas that kids will love. I made the 'licorice heart cookie pops' and they came out very cute. The cookie recipe makes a very soft, delicious cookie and was very simple to work with. The technique of 'flooding' royal icing was new to me and will definitely take some practice but it was explained well in the book, as was the process of using cookie and lollipop sticks. I like the idea of treating these recipes as 'crafts' that you can eat when you're done. I will definitely be making more of them!

With a dab of bright icing and a sprinkle of color, you can transform drab sugar cookies into glowing planets, plain marshmallows into scary zombies and simple cake pops into blooming flowers. Meaghan Mountford, creator of the blog The Decorated Cookie and the Edible Crafts editor of CraftGossip.com, shares her secrets for producing adorable, edible art.Full of beautiful color photos and illustrated step-by-step directions, this guide will demystify professional techniques so that anyone can learn how to pipe icing like a pro and have fun with fondant.With the lively inspiration and foolproof directions in this book, you can discover how to personalize any sweet treat and turn your home kitchen into a studio for sugarlicious works of art!

About the AuthorMeaghan Mountford has been a professional cookie decorator for over a decade. Mountford's cookies have appeared in the New York Times, the Washington Post, Modern Bride and Chocolatier magazine. She is the edible crafts editor at the popular website CraftGossip.com, and her blog, The Decorated Cookie, has been featured on hundreds of sites, including Saveur, Bright Ideas, The Hostess with the Mostess, The Kitchn, Readers Digest, and MSN. Visit her at TheDecoratedCookieBlog.com.Excerpt. copy; Reprinted by permission. All rights reserved.Recipe ingredientsAlmost every recipe ingredient should be available in your supermarket. The exceptionsmdash;meringue powder, candy melts and glycerinmdash;should be available in the baking aisle of any craft store. Check the Resources for stores and online suppliers.Baking soda and baking powder. Both are leavening agents, and baking powder contains baking soda, but even so, don't mix these up.Butter. Use good-quality, unsalted sticks of butter. But if you accidentally bought salted, you'll be fine. Just reduce the salt in the recipe a smidgen.Cake flour. The recipe for petits fours calls for cake flour. Cake flour has a lower protein content than all-purpose flour, which means it produces less gluten and makes for a smoother, more tender cake.Candy melts. These are also known as candy coating, wafers or confectionary coating. Of a similar consistency to chocolate chips and shaped like a disk, candy melts melt smoothly to easily coat sweets. Candy melts come in a variety of flavors (chocolate, peanut butter, vanilla, butterscotch) and colors (white, brown, green, orange, pink, red, purple, black, yellow, blue and more). You'll likely find the Wilton brand in the craft store. Other brands, available in specialty stores and online, include CK Products, Make 'n Mold and Merckens. Check the Resources for tips on where to buy.Chocolate chips. To melt chocolate, chips are the easiest. Semisweet and milk chocolate are used here.Clear vanilla extract. If it's not in your supermarket, find this in the craft store or specialty stores. This is handy when making fondant and icing as the color stays a purer white. You may use regular vanilla extract in recipes calling for clear vanilla extract, but you will need to add additional white food coloring if your decoration requires white fondant or icing.Confectioners' sugar. Confectioners' sugar is also known as powdered or icing sugar. Choose the larger, two-pound bag, as you will use quite a bit of this. If you use organic sugar in recipes for icing or fondant, note that it is not bleached, so your icings will have a brown hue. Simply add additional white food coloring to brighten the icing or fondant.Eggs. Crack open the large ones.Flour. Unless otherwise noted, use all-purpose flour.Fruit preserves. You may brush petits fours with fruit preserves between layers, or coat the tops and sides to enable fondant to adhere when covering petits fours.Gelatin. Available in the supermarket, this is used to make homemade rolled fondant.Glycerin. A sweet, clear, viscous liquid useful to prevent icing from drying out, this is used to make homemade rolled fondant. Find it in the craft store.Granulated sugar. Standard table sugar will do.Light corn syrup. This is an ingredient in royal icing, fondant and candy clay, but it also makes a great "glue" for edible crafting.