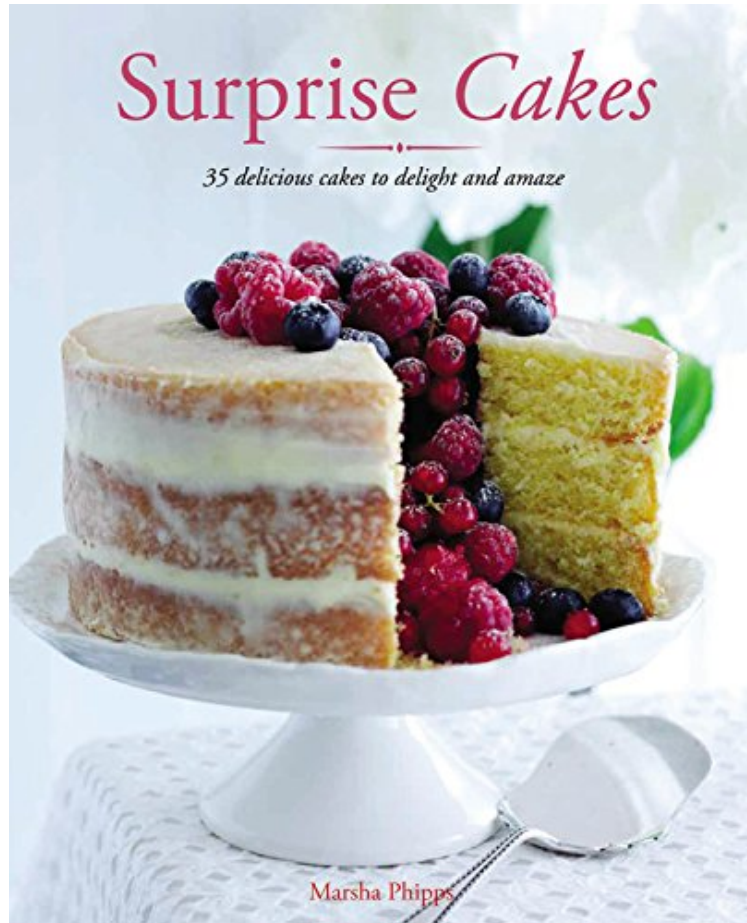


(Mobile book) Surprise Cakes: 35 Delicious Cakes to Delight and Amaze

## Surprise Cakes: 35 Delicious Cakes to Delight and Amaze

Marsha Janine Phipps

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**Marsha Janine Phipps : Surprise Cakes: 35 Delicious Cakes to Delight and Amaze** before purchasing it in order to gage whether or not it would be worth my time, and all praised Surprise Cakes: 35 Delicious Cakes to Delight and Amaze:

1 of 1 people found the following review helpful. great ideas to impress your friends and familyBy Carrie L. MillerThis is a beautiful book full of wonderful ideas for surprising cakes -- they all look beautiful on the outside, but the joy really comes when you cut or bite into them!The beginning of the book includes discussion of baking and cake decorating basics, along with several cake and icing recipes. The cakes in the book all follow these basic recipes but with easy ways to add that "wow factor". The author even mentions in several places that you can use store-bought cakes in some circumstances. Personally I like to bake the cakes themselves with a mix and then make homemade icings and fillings, it really saves time and lets me focus on making the cake look amazing!The "wow factor" of the cakes comes from some cool techniques that are clearly discussed in the book:- Putting filling into cakes after baking, such as a peanut butter and jelly cupcake- Coloring and swirling different colors of batter together and then baking (I

especially love the "camouflage cake", perfect for a boys' construction-themed birthday party)- Creating a secret "candy cove" that you fill with fun candies before you frost the cake, such as mms, wrapped candies, or even fairy dust - and everything spills out when you cut it!- Baking two or more cakes that are dyed different colors, then cut and combined in a fun way. These are very impressive when cut open - the ideas go from simple to complex - different colored layers, stars and dots, the american flag, and even a name!Overall the techniques are very achievable and clearly explained. They use very basic cake decorating tools (piping bags, cookie cutters, etc).The cakes span every occasion -- from simple everyday cupcakes and children's party cakes to elegant ombre and Neapolitan cakes. There are also special cakes for holidays like Christmas, Easter, and St. Patricks Day.Just make sure you have an audience when the cakes are cut- your friends and family will be amazed!1 of 1 people found the following review helpful. High Impact Cakes!By team craunWhat a beautifully inspiring book! I love to bake -- most especially baking for birthdays! I love a fancy cake [that's not impossibly complicated] but extra special for the birthday we are celebrating. I love that the book includes cupcakes as well, or school treats, and or kid parties, but my favorite in the book is the rainbow layer cake -- it's a torted 7 [thin] layer cake separated by tinted butter cream icing -- then stacked/iced in rainbow order, and iced allover in white. Coloring the icing between the layers has stunning visual impact -- it's a simple trick, and such a more vibrant way than the tinted batters I've seen in other recipes and tutorials for rainbow layer cakes. Being berry season here, I plan to attempt the Berry Explosion cake next. It's a 3-layer vanilla cake, iced "naked" which is such a lovely look, with a surprise center well filled with berries. It's a lovely summer party in cake form!!1 of 1 people found the following review helpful. Get Ready For The WOWSBy P. CaponeWell written, a lot of tips and techniques along with beautiful photographs. Eye popping cakes to wow your family and friends. Some of my favorites are Striped Swiss Roll, The Zebra Cake would delight any teen, The Neapolitan and Ombre Cakes are elegant and perfect for a bridal shower, and The Berry Explosion is simply stunning no wonder that was the cake used for the cover. I am in awe of Marsha's talent and look forward to trying my hand at Surprise Cakes.Note: I was given a copy of this cookbook by the publisher for review, all comments are my own.

Surprise Cakes brings the art of cake decorating to a whole new level, revealing how to bake amazing and surprising designs and patterns right inside your cake. So when you slice open your masterpiece for guests, you'll be treated to oohs and aahs all around.The impact of your cake--traditionally lost upon cutting - will go on to surprise your guests with hidden designs baked baked directly into the sponge, or through clever use of frostings or jam. With recipes, baking tips, and frostings, you'll be guided through the easy, step-by-step process from the very start of your project to the finish.There are clever projects for all occasions including:- Gender Reveal Cakes which are a baby shower favorite. Slice open the cake to discover the gender of the baby!- Animal Surprise Cakes which reveal cakes featuring fun and zany animal prints and patterns like zebra stripes and leopard spots.- Birthday Cakes for Kids like rainbow surprise cakes, paint splatter cakes, and balloon-inside cakes.Enjoy creating cakes to surprise friends and family with throughout the year.

About the AuthorMarsha Janine is the creator and director of London-based cake design company Cakings. Largely self-taught, Marsha both bakes and designs bespoke cakes for her clients. These include handmade centerpieces for both corporate and personal celebrations. Her designs often feature detailed sugarcraft modeling, married with delicious cakes and tasty fillings. She also spends her time developing exciting flavors, experimenting with groundbreaking decorating techniques, and discussing the latest cake trends with her fans and customers via social media.