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Libbie Summers

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Libbie Summers : Sweet and Vicious: Baking with Attitude before purchasing it in order to gage whether or not it would be worth my time, and all praised Sweet and Vicious: Baking with Attitude:

7 of 8 people found the following review helpful. How disappointing these recipes are!!!By scottUPDATE on 1st review (below):I gave it another try and made the Salted Pumpkin Caramel Spice cake. The directions for each component (cake, frosting, brittle) were pretty spot on and the brittle was to die for. Then- frosting the cake. the author writes "make sure to frost the cake when both the frosting and cake are still warm". In my head I'm thinking, 'that doesn't sound like that's going to work'. Well, sure enough...after frosting the middle layer, and placing the warm top on the cake, my yummy frosting quickly melts like butter in a hot skillet and runs out the middle, down the sides of the cake, and off the cake pedestal! AND the top layer slides sideways off the cake! I quickly separated both layers, spent the next 15 minutes scraping all the frosting off, refrigerating both cake and frosting, and having to repeat the process an hour later when cooled down. Yes the cake tasted amazing and when re-frosted, looked just like the photo. But how could the directions be so far off???1st review: Oh I'm so disappointed. I had such high hopes for these recipes

because of the funky concepts, the quirky writing style, and the photos. I've made two recipes so far- the Post Coital Pie and the Lemonhead Cake- and both were total flops. The Swiss frosting for the Cake was like eating pure unsalted shortening. It was disgusting and the entire group of 8 adults really hated it. The chocolate Pie was like eating a giant Smore, and while it wasn't "bad" it was wayyyy too rich and sick-y sweet. Threw half of both away in the trash along with several uneaten plates. The worst part is, the ingredients aren't cheap- so when you make something so \$\$ and time consuming, it better rock your world. If you read the reviews here, most refer to the beautiful photos, and the concept. I doubt most of the writers have made any of the recipes yet. I'm going to try one more before this goes to the recycle bin. Can refund your money for a cookbook? 3 of 3 people found the following review helpful. Love, love, love baking with attitude! By Laurie Besides the recipes being fabulous, the humor and stories are more than entertaining; the warm and witty tales bring one right into Libbie's family. Before trying one single baked goodie, I read the whole book smiling all the way through. Love the cookie cutter patterns, too! Such a wonderful gift to present to my friends...I have ordered several copies to do just that! 2 of 2 people found the following review helpful. "sweet vicious: baking with attitude" engages all the senses By katherinesummers engages all the senses in "sweet vicious". i laughed. i cried at all the sweet moments. and i delighted in the words, the photography, the styling and overall design. leave it to libbie to make a cooking/baking book so viciously entertaining - and no need to step foot in a kitchen!

INDIEFAB Book of the Year Awards -- 2014 Finalist An irreverent cookbook filled with inventive recipes for baking that deliver a punch. Libbie Summers is not your run-of-the-mill cook. Growing up, she was the kind of child who dunked her potato chips into chocolate syrup to see if it might taste good (it does). That insatiable curiosity-and sweet tooth-is what fuels this book. Sweet and Vicious is all about exploring new taste sensations in the realm of baking. It is a no-holds-barred approach to baking outside the box with crazy-brilliant combinations. Savory and spicy flavors come into play often, such as in Habanero Carrot Cake, Fig and Pig Pie, and Mojito Cookies. Other times, the innovation comes in the form of a cooking method or serving presentation borrowed from another side of the kitchen, as with Meatball Muffins or Grilled Apricot Polenta Cake. There is also a healthy dose of humor sprinkled around, with recipes such as Gingerbread Working Girls, Preggers Pink Pickle Pie, and Salvation Cinnamon Rolls. Essential to her philosophy is that sweets are supposed to be over-the-top, and that there is no point in firing up the oven if you are not making something so good it hurts. Sweet and Vicious brings a sense of adventure into the kitchen and some fun into desserts. Isn't that the whole point of dessert, after all?

"Learn to expect the unexpected from Sweet and Vicious. There is a fantastical element to the book that adds another dimension. What birthday reveler wouldn't be charmed by the mile-high cotton candy that garnishes the Fairground Attraction Cake? The fact that the recipes are extremely user-friendly and well-written adds to Summers' credibility...Clearly, she knows how to have fun, but she's also not afraid to get a little bawdy, with recipes like Looking for Mr. Goodbar Cake, Stoned Tart, and Retired Gingerbread Working Girls." -Philadelphia Inquirer
"Summers calls it baking with attitude; fearless and fun. Make your guests giggle and sigh as they slice into chocolate Post-Coital Pie or reach for another of Bob's Fried Firecrackers. This is the only baking book I've ever seen that encourages you to change the recipes; and make them more personal, more provocative. And a provocative creativity is Summers' main ingredient in chapters on cakes, sweet and savory breads and pastries, pies, cookies, even dog treats. But to break the rules, you need to learn them and Summers includes good basic skills and recipes. By the way, this stuff works. I took those Side Slap and Tickle Cookies to a party and made a new friend who fell for the malt and chocolate flavors. And the Pull-Apart Boy Bread flavored with garlic, olive oil, and grated Parmesan? It was pulled apart; and devoured. When you need to make a statement or get some attention; make it Sweet Vicious." -Appetite for Books
"Rich in butter, sugar and spice, these recipes are not for the dieter or the faint of heart. With 100 recipes to choose from, it'll be hard for readers to decide where to start, but try the "Wahini Pie," a macadamia nut version of the traditional pecan pie, and there'll be no going back to your old recipes. Discover: Interesting new flavors blended together turn conventional desserts upside down." -Shelf Awareness
"Bake with attitude using blogger and style-maven Libbie Summers' outrageously fun cookbook, Sweet Vicious." -Southern Living
"...I absolutely loved it! Infused with Libbie Summers' humor and peppered with wonderful personal anecdotes, Sweet Vicious offers recipes that take you a little out of your comfort zone - that make you a little less timid, a little more adventurous. They beg you to test your limits just ever so slightly - or sweetly... These recipes dare you to have fun, to enjoy, to be a little risky -or risqué... It's a book you not only want to look at, but you will want to read - the back stories to many of these recipes are wonderful." -The Entertaining House
"...challenges and charms our taste buds with daring delectables...Sweet Vicious, the follow-up to her Whole Hog cookbook, dares us to take chances with fearless flavor combos in whimsical recipes with names that would make your grandmother blush. The cookbook is artfully rendered and tactile, just like the recipes inside, filled with stories that are, by turns, funny. The Savannah Magazine
"This highly anticipated followup focuses on baking, using the same fun and creative

outlook as its predecessor. Libbie's hilarious stories are still prevalent throughout the book, as are the outstanding photos...As expected, I can wholeheartedly recommend this lovely and edgy cookbook. Both recipes I've tried so far (and I guarantee there will be more soon) have hit the mark on all levels. If you love to bake and you're looking for some new and inventive ways to heat up your kitchen, Sweet and Vicious is the book for you." -MissionFood

"Libbie Summers expertly breaks down the inhibitions that we bring to baking (that notoriously finicky frontier for home cooks) and leads us to a freer, more creative place, where playfulness is paramount--and where the buttercream, flour and sugar boogie/breakdance together!"

"Sweet Vicious" is an insanely colorful, energizing read, as well as a practical guide to creating more showstopping sweets."

—Matt Lee and Ted Lee, authors of *The Lee Bros. Charleston Kitchen*

"Wow! Be prepared to be inspired, enlightened, and delighted with these wonderfully diverse desserts, from Libbie Summers. Smoky, savory, salty, fruity, and fiery flavors come together in this collection of anything-but-ordinary cakes, breads, cookieshellip;and more!"

—David Lebovitz, author of *My Paris Kitchen* and *Ready for Dessert*

"What a gorgeous, divine, beautiful, sweet and saucy cook book. Not only do I want to make and eat everything in the book, I want to EAT the BOOK!"

—Carson Kressley, Emmy Award winning television personality

"Miss Libbie never misses: she's a vicious talent who just happens to be a sweetheart, too...I can't wait to make every single one of these fantastic and fun-filled fabulous recipes!"

—Alex Hitz, creator of *The Beverly Hills Kitchen*, author of *My Beverly Hills Kitchen: Classic Southern Cooking with a French Twist*, Food Editor at *House Beautiful*

Libbie is a woman who knows how to have a fabulous time, both in and out of the kitchen. As an antidote to sourpuss bakers who take themselves and their "kwee-zeen" a little too seriously, dig into this hunger-inducing book. Open to any page, and I dare you not to blurt out (as I did), "OMG. I need to make that NOW."

—Rick Rodgers, The James Beard Foundation and IACP Award-winning author of over 40 cookbooks including *The Chelsea Market Cookbook*

Sweet and Vicious is brilliant! Libbie is unstoppable, she has created a book full of surprises. Fun, inspired, full of flavor and most importantly delicious! Thank you Libbie my dogs and I applaud you"

—Grant Harold, royal etiquette consultant and former royal butler to HRH The Prince of Wales

"...I devoured this book cover to cover, laughing at her sometimes-bawdy wit and salivating at one enticing concoction after another. Test: If you can read the recipe for Salty Pumpkin Spice Cake and resist the urge to preheat your oven, you might not be from this planet."

—Joe Yonan, food and travel editor of *The Washington Post*, author of *Eat Your Vegetables*

"The book is more than just gorgeously frosted cakes — there are plenty of quirky cookies, quick breads, and dog treats (yes, dog treats) that even apprentice-level bakers can tackle with confidence. It's also worth paging through this book just for the ideas alone. I love the flavor combinations and surprise ingredients..."

-TheKitchn

About the Author

Libbie Summers, fearless, funny, and frank, is the author of *The Whole Hog Cookbook*. She began her culinary career as a chef on private yachts and went on to become a culinary producer. Her blog, *Salted Styled*, won the IACP award for Best Food Blog 2012.