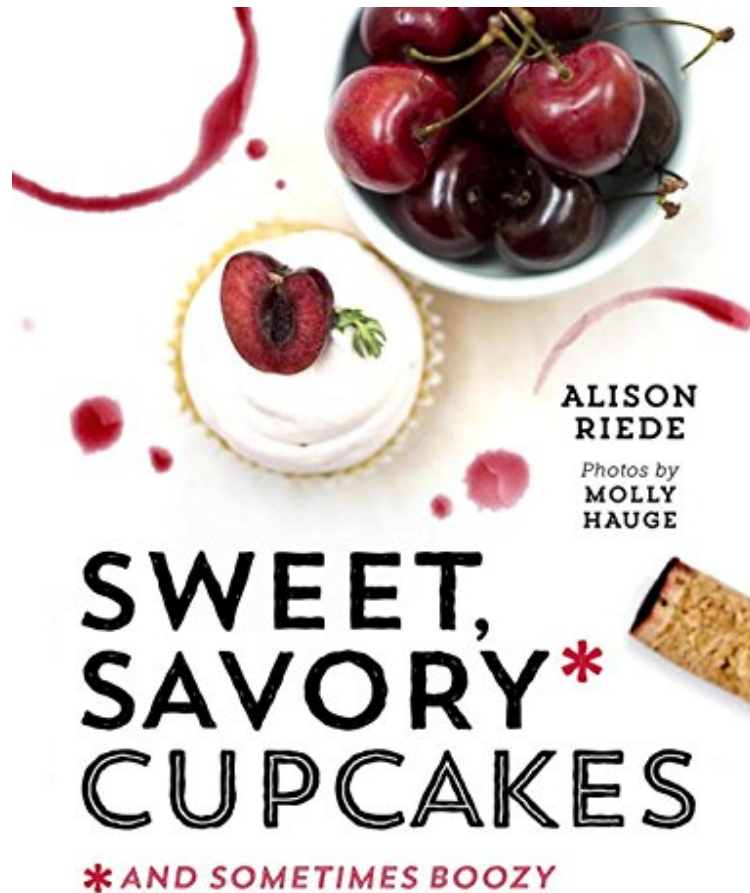


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Sweet, Savory, and Sometimes Boozy Cupcakes

Alison Riede

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Alison Riede : Sweet, Savory, and Sometimes Boozy Cupcakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Sweet, Savory, and Sometimes Boozy Cupcakes:

0 of 0 people found the following review helpful. Who knew savory could be so good!By HilaryI ordered this book after seeing Alison win Cupcake Wars a couple of years ago because I thought it would be fun to get new ideas. What I wasn't expecting was extremely simple to follow instruction and unique delightfully tasting treats. I have tried to make really special cupcakes in the past and I had to spend a lot of money and time to achieve the sensory creation. This is not the case for Alison's recipes. She has given us easy to follow instructions to make AMAZING cupcakes.I was very excited when I first got the Sweet, Savory, and Sometimes Boozy Cupcakes book and I was having a difficult time picking just one recipe out to try. I guess I waited too long (like a day) and my husband made one instead. He couldn't resit making the Asiago Basil Cupcake with Basil Mascarpone Frosting and Fresh Basil garnish. Neither of us had ever made/tasted a savory cupcake before nor had we used mascarpone cheese. This combination of

flavors was delectable and delicious. The cupcakes were not like the box mix things I often made for my children. They were sophisticated which moved them from good to amazing. The frosting had so many flavors that enhanced to taste. I would recommend this recipe. I am going to try the Chocolate Hazlenut cupcake with Nutella Frosting because a friend requested it but really I want to make the Chocolate Blackberry Mojito cupcake with Rum Lime buttercream. Maybe I should make both and just share with more friends. 0 of 0 people found the following review helpful. SHE WON CUPCAKE WARS! Enough said. By Shaun Oster This is the Iron Chef of cupcake books. Brilliant ideas, balance, deep understanding of baking. She won Cupcake Wars!! My book is already covered in Batter. That's a good sign for a real chef/baker. 1 of 1 people found the following review helpful. BEST CUPCAKES EVER By Nancy W. I bought this for my niece who loves to bake. Our goal is to make every single cupcake in the book. The chocolate raspberry is the best thing I have ever put in my mouth, but it is the weird flavored that make it SO MUCH FUN. The avocado cupcake is AMAZING. It is so yummy. The earl grey tea cupcake tastes exactly like Earl Grey tea! Alison Reide is the Willy Wonka of cupcakes!

Taking cupcakes to the next level is a specialty of Cupcake Wars? here are recipes from one of its popular winners. Europeans serve savory cheese after a nice meal. Americans prefer something sweet and sugary. Alison Riede manages to marry the two concepts with her wildly original and surprisingly delicious cupcakes. She starts with the flavors and winds up with something that defies expectation. Recipes for salty, nutty, spicy, savory, tart, fruity, and chocolaty desserts include: Lemon Olive Oil Cupcakes with Sage and Sea Salt Buttercream Rosemary Parmesan Cupcakes with Lemon Cream Cheese Frosting and Toasted Almonds Cucumber Mint Cupcakes with Lime Buttercream and Fresh Mint Banana Cupcakes with Mango Filling and Banana Rum Frosting Chocolate Pinot Noir Cupcakes with Strawberry Filling and Dark Chocolate Pinot Buttercream One taste and it will be clear why Cupcake Wars handed her the crown. Her recipes are simple and straightforward, illustrated with mouthwatering photographs. This is a truly original winner of a cookbook. 100 color photographs

"This is a wonderful book for those looking to try something new-and very tasty." -- Cake Masters About the Author Alison Riede is a 2011 winner of Food Network's Cupcake Wars. She is the owner of Santa Barbarandash; based cupcake shop Sugar Cat Studio and has dedicated her baking skills to creating savory flavors to offset the traditional sweetness of the cupcake. Her cupcakes were featured in the 2010 Academy Award celebrity gift baskets. Riede studied surface pattern design at Syracuse University and has since meshed that knowledge with her passion for baking.