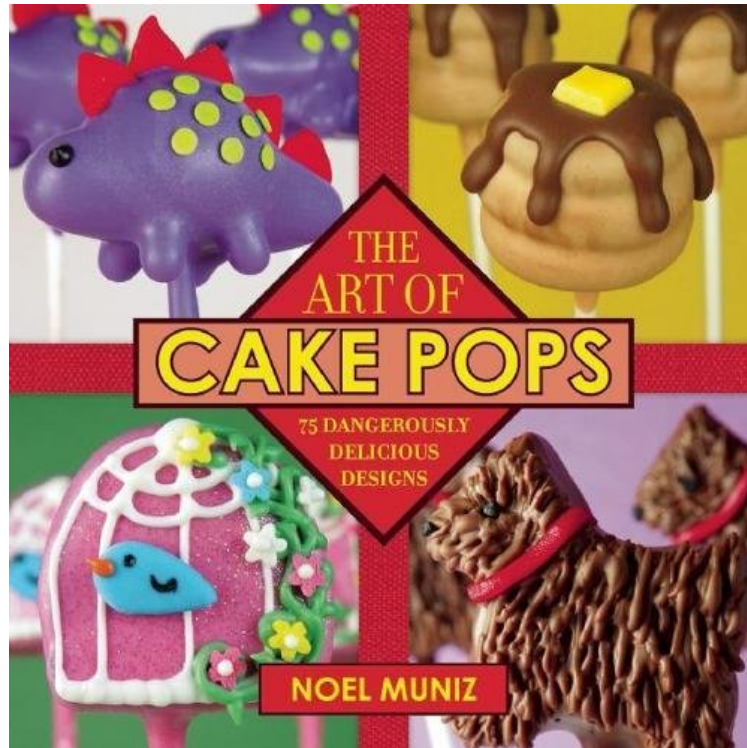


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## The Art of Cake Pops: 75 Dangerously Delicious Designs

Noel Muniz

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**Noel Muniz : The Art of Cake Pops: 75 Dangerously Delicious Designs** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of Cake Pops: 75 Dangerously Delicious Designs:

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AMAZING!By Jennie GibsonThis book is a MUST for anyone wanting to make cake pops. I own a cake pop business and have read a lot of cake pop books but this is the best by far! They don't miss one detail. One of the most informative cake pop books I've read.0 of 0 people found the following review helpful. best cakepop book ever!!!!By FrankyThe cake pop designs in this book are simply amazing! Noel is so creative and explains every step with so much detail! He included 75 beautiful and fun designs making this book is a serious steal. Looking through the pictures the day I got my book I felt inspired to start making them that night! My cake pops werent as beautiful as his, but they came out delicious! :)If you havent bought this book yet I definitely recommend you order it and see the beauty of his cake pops for yourself!!!

You can transform your cake pops into art, and eat it, too!Cake pops are the hottest bestselling confections in bakeries today, but anyone can make these fun little treats at home with this essential guide. Though they may look intricate and difficult to make, with a little practice and imagination, kids and adults will be making these colorful creations in

no time! Noel Muniz shows you the basics of making these small, delectable sweets, with tips that will guide you through every step of the process. *The Art of Cake Pops* covers everything you need to become a cake pop pro, including the different types of chocolates to use, how to use cookie cutters as molds, coloring chocolate, and when it's best to use homemade or boxed cake. There are also sections about preventing or fixing common baking problems and mistakes, such as cake pops that crack, leaking oil, and streaking, with detailed photos to help you along the way. Filled with delicious recipes for cake flavors such as chocolate, banana, strawberry, and lemon, and seventy-five colorful and creative designs for silly frogs, cute babies, and vibrant butterflies—along with twenty-five party theme ideas—you'll make a splash at any gathering, and your cake pops will be the talk of the event. America loves foods on sticks, and with full cake flavor and a quarter of the guilt, these cakes on a stick are no exception. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

**About the Author** Noel Muniz was born and raised in Chicago, Illinois, and has been cooking and baking ever since he got his first Easy Bake Oven at age nine. He studied culinary arts at Kendall College for nine months before starting his own baking business, *The Cake Poppery*, in 2009. After teaching himself many techniques over the years, he has perfected the art of making cake pops. He lives in Chicago, Illinois.