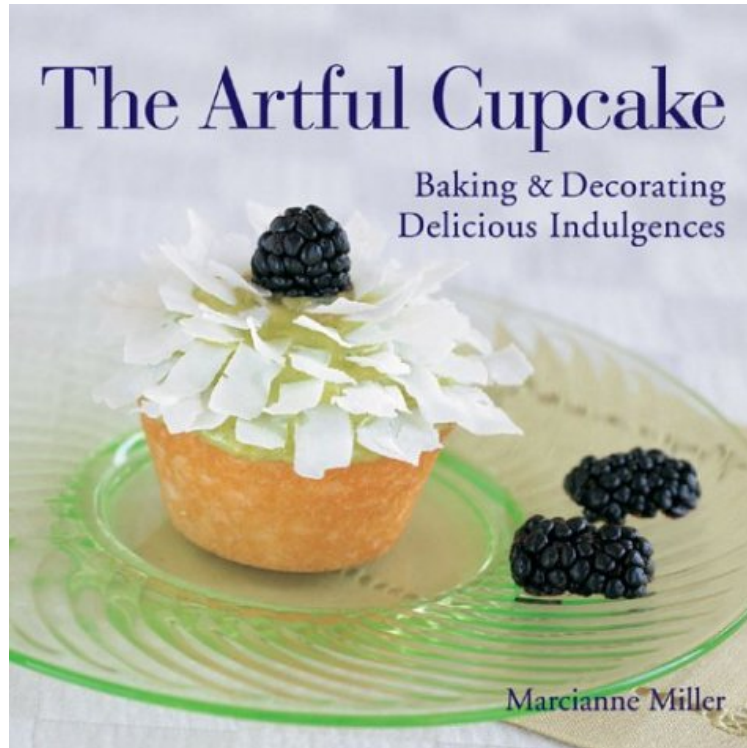


[Library ebook] The Artful Cupcake: Baking Decorating Delicious Indulgences

The Artful Cupcake: Baking Decorating Delicious Indulgences

Marcianne Miller

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Marcianne Miller : The Artful Cupcake: Baking Decorating Delicious Indulgences before purchasing it in order to gage whether or not it would be worth my time, and all praised The Artful Cupcake: Baking Decorating Delicious Indulgences:

0 of 0 people found the following review helpful. Some Unique Flavors and Lots of ArtBy NyssaThere are some wonderful cupcake flavors and frostings included in this book such as Coconut and Lime, Applesauce, and Winter Spice cupcakes along with Raspberry Buttercream frosting. There are some really exciting decorating ideas such as a solar system map with cupcakes decorated to reflect each of the planets and the caterpillar cupcakes. There is a large section at the beginning of the book that discusses and illustrates various equipment and ingredient types used in making and decorating cupcakes and how they can be used with the recipes. But there also some problems with a few of the recipes and even more problems with the lack of detail in some of the instructions for the decorations. Most of the recipes are given in regular American standard measures such as volume for dry ingredients, but the recipes for the Maple Walnut Streusel cupcakes and topping has the dry ingredients listed by weight. Other recipes call for difficult-to-impossible to find ingredients such as pomegranate molasses (a substitute is suggested for this) or another that calls for wide strips of unsweetened coconut for the cupcake decoration featured on the cover that the author says can be found in specialty stores. Maybe where she lives, but most of us are more limited in our available sources. Workarounds often can be made for hard to find ingredients, but my biggest complaint about this book is the lack of detail in many of the decorating suggestions. The step-by-step photographs are very small, approximately 1.5 inches each, and are not extreme close-ups. These photos are too small to make out the details necessary to duplicate

the final results. This is especially frustrating in the "Make the Roses" section for white chocolate flowers and again in another section that shows several types of beautiful fondant flowers, but does not give much on how to do them yourself at home. I also question the amount of space given over to things such as folding napkins or bending wire for spiral place card holders. The space could have been used much better for larger, more detailed step by step processes for the frosting-based decoration ideas. Most of the recipes yield 24 standard sized cupcakes. A few of the cupcake designs require special baking pans to achieve the same results as shown in the illustrations. There are enough unique cupcake and frosting recipes to make this book a worthwhile addition to my cookbook library, but as for decorating it is more useful as an inspiration rather than an instructional text. Moderately recommended. 67 of 67 people found the following review helpful. Worthy Resource for baking AND DECORATING cupcakes By B. Marold I was delighted to find this book since, a few weeks ago, I looked through all my many books on baking for a simple cupcake recipe and I could find but one true cupcake recipe. And this was with a cake recipe on which I was not keen. I was doubly surprised to find not a single decent cupcake recipe at the Food Network web site at the time. Upon reading this book, the first thing which struck me was that it was as much or more a craft book than it was a book on baking. The first clue is that the publisher specializes in craft books. It is not one of those major cookbook houses like Knopf, Clarkson Potter, Wiley, or even Ten Speed Press. The next clue is that the author's previous books are all on craft topics such as decorating with lights, gel candles, silk flowers, and scarecrows. The story becomes clearer when it is evident that the name on the front cover, Ms. Marcianne Miller, is probably much more a collector and editor of ideas than an author, let alone a baker. Among the fourteen (14) 'Contributing Designers' names at the end of the book, her name appears last. A minority of the thirteen other individuals named and profiled here are professional bakers. Most are amateurs whose main vocation is in the arts, crafts, or non-baking part of the food service industry. All this is to make the impression on you, dear reader, that this book is less about baking cupcakes than it is about baking AND DECORATING cupcakes. This is not to say this is a poor book. Just the opposite is true. This is a very good little book on baking AND DECORATING cupcakes. The book begins, as expected, with basic baking. On this matter, the book is brief, but flawless in giving you the essentials of cupcake baking. As part of this introduction, it describes silicone muffin pans and mini-bundt pans, neither of which have I taken much notice until I saw them here. The section on basics includes an extremely useful instruction on how to convert all but sponge cake recipes into a cupcake recipe, based on the size of cake pan for which the recipe is scaled. The introduction continues with basic instructions on frosting and icing and how to use piping bags and other decorating equipment. The most important information in the intro is the three basic cupcake recipes for Classic White, Easy Yellow, and Chocolate Buttermilk cupcakes. This is followed by three basic recipes for classic buttercream, ivory buttercream, and cream cheese frostings. Each of the remaining thirty-six main sections are a pairing of a cake recipe with a topping or decorating technique. Most of the cake recipes are familiar, but some such as the key lime tarts and the chocolate truffle cupcakes are quite a pleasant surprise. Not every section introduces a new cake, but every section does introduce a new decorating style, technique, or topping. Some of the toppings are borrowed from well-known standards such as a Maple Walnut Streusel and white chocolate roses. Many other toppings are elaborate. Some are elaborate in the extreme such as the chocolate domes which are worthy of a major pastry talent such as Jaques Torres or Pierre Herme. The cupcake styling chapters are interspersed with sidebar sections on special techniques and ingredients such as baking with nuts, baking with fruit, fruit glazes, baking with spices, small decorative touches, and decorative sugars. I found no deep insights, or even any new facts in these sidebars, but they were often assuring me that my experience was not taking me off in the wrong direction. If, like me, your primary interest is in baking and not in crafting, you will probably get your money's worth from the cake, frosting, and icing recipes. If you are primarily a craft person, you will get the straight scoop on the baking and lots of ideas for show-off decorations. As a sturdy hard cover book for less than twenty dollars list, this book is a worthy addition to your library, as long as you have the need to make cupcakes, especially for kids, at least three or four times a year. The only thing the authors overlooked was to provide at least one cupcake suggestion for each major holiday where a cupcake might be an appropriate dessert such as New Years Eve, Valentine's Day, Easter, Mother's Day, Halloween, Christmas, and a child's birthday. I guess you will have to rely on Martha Stewart for this. Highly recommended if you have the time and inclination to do fancy cupcakes. 0 of 0 people found the following review helpful. Unique and helpful By Eric KCant wait to get baking

Tempting topping, delicious cake, and a spectacular decoration to complete the pretty picture: that's what makes a cupcake such a perfect delight—and why these 32 recipes will please young and old. These recipes are relatively easy to make, and use simple, readily available ingredients. The pages brim with helpful baking advice, including tips on incorporating nuts, working with decorative sugars, and even creating your own pastry bag. How about cupcakes decorated with sugar butterflies, Winter Spice Cakes with snowflakes, and sinfully good Chocolate Mousse Layered Cupcakes? With these recipes at hand, any amateur pastry chef can wow a crowd. A Selection of the Good Cook Book Club.

From Publishers Weekly Targeted toward bakers with passionate memories of cupcakes and lots of time to spare, this

books' polka-dotted, chocolate-dipped and sugar-dusted treats will awe those used to making cupcakes the quick and easy way. Divided into 36 cupcake "projects," each with recommendations for frostings and toppings, Miller's book is a pleasure to look at, but it's largely impractical for regular home cooks. None of the recipes have estimated preparation times, but it's clear that a few of the most spectacular projects—Apple Delight Cupcakes, Butterfly Cupcakes, White Chocolate Roses Painted with Petal Dust, a Cupcake Solar System, etc.—would take hours, if not days, to complete. That said, some of the simpler recipes are faster. Chocolate Cabernet Cupcakes, for example, take only about an hour to make, and their cherry wine flavor would not be out of place at a black-tie party. In fact, the chocolate recipes are consistently impressive: Miller's Chocolate Sour Cream Frosting is good enough to eat by the spoonful, and her Chocolate Buttermilk Cupcakes are tangy and moist. The book does contain a few editorial mistakes (such as the directive to slice off the top of a cupcake, eat it and then frost it), but these are compensated for by the stunning artistry of the cupcakes, which feature a multitude of decorative techniques including chocolate cages, fondant and candied flowers. (All of these are clearly demonstrated with photographs and step-by-step instructions.) An excellent choice for a caterer or a professional baker, this book would most useful to those who have the time, energy and audience to enjoy delicious, upscale cupcakes. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.