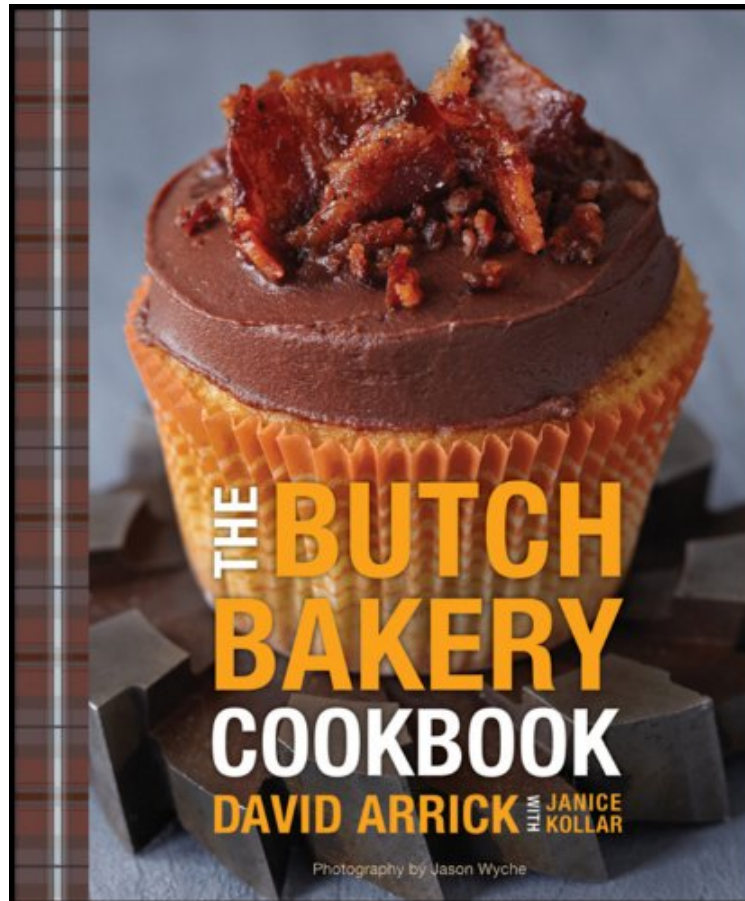


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## The Butch Bakery Cookbook

*David Arrick, Janice Kollar*

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**David Arrick, Janice Kollar : The Butch Bakery Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Butch Bakery Cookbook:

18 of 19 people found the following review helpful. Big,Bold But Not Just for BoysBy Antigone WalshFeaturing super sized cupcakes with big bold flavors and and chock full of sports motifs, this book will definitely draw the men into the kitchen. The photographs are beautiful and the directions are easy. Purists might take issue with the measuring technique (using the same cup for both wet and dry ingredients). The recipes will make either 12 supersized cakes or 16 regular sized. The flavor combos are bold with many featuring alcohol-- rum raisin,mojito, beer.But the real proof is in the proverbial pudding. So far I have made four of the recipes with mixed results. The red velvet "Defense Defense" was delish, good cocoa flavor and a vivid red color. The Jack Daniels spiked cream cheese frosting definitely enhanced the cupcake. The " Rum and Coke" cupcake was tasty, almost like a sponge cake. The "Wake-Up Call", a chocolate expresso cupcake was a delight. The coffee complimented the chocolate and the texture was nice. The "Serious Coffee Buttercream" made it a mocha explosion. The "Triple Play," a chocolate cupcake with a chocolate ganache was a total disaster. The cupcake had a weird texture, kind of like eating a drying sponge. The flavor was flat

despite use of copious amounts of high quality chocolate. The amount of frosting generated by these recipes is excessive. I found that halving the frosting recipe helped. I did not like the last chapter which relied on boxed cake mixes. No I am not a semi homemade type of girl. I would have preferred the baking tips been presented in all one area rather than scattered throughout the book. Some of them, like the substitutions for cake flour, were difficult to locate. This is a basic book but lots of fun. The flavors are interesting and assertive and a good way to lure the men into the kitchen. 1 of 1 people found the following review helpful. Fun Concept and Great Recipes! By Chelle First off, this is a fun concept, a cupcake cookbook with flavors and terms for the guys. Sanding sugar is called "sawdust" and the book reads like a cookbook for guys. I had no trouble with the book's layout. I like the no-nonsense writing and the baking tips added throughout the book. It made it a good read as well as a good manual for baking. Every recipe has a photo which is something I truly appreciate. As far as I can tell, all the measurements have been dead on. I bake often, and I have tried several of the recipes and have had no trouble with measurements. I love a cookbook with proper editing. Second, the recipes are original. Many are infused with alcohol. There is a section for sprucing up cake mixes, but it is small. Most recipes are from scratch. But here is where my four star rating begins-I tried the Hoorah (chocolate cheesecake) cupcakes, the banana chocolate chip, and the Vanilla Buttermilk w/nutella and all turned out stellar!! However, the yellow butter cake turned out more like a sponge cake than a true thick butter cake. I will stick with my grandma's yellow butter cake recipe. Also, the frosting recipes are not my thing. Many are made with egg substitute. A frosting that is called buttercream should have a foundation of butter and cream. The Vanilla Nutella cakes were supposed to make 12 SUPER SIZED cupcakes, but I barely got a dozen from a standard sized pan, so be on the look out for serving size discrepancies. Third, I've read a lot of reviews about cake pan sizes and having to buy specialty pans. NO WAY! I'm baffled by this. If you want to make the suggested size of cupcakes purchase a jumbo muffin pan from Wilton, but this is totally NOT necessary. I baked all of the recipes in standard sized cupcake pans, got 2 dozen out of each recipe (except for the mentioned recipe above), and lessened my baking time to about 16 mins. All in all, this has become one of my favorite baking books. It has inspired me to try more booze infused recipes. I highly suggest it to anyone who enjoys baking cupcakes or anyone looking for something original in the cookbook world. 1 of 1 people found the following review helpful. What a great Cupcake book By Risi Volpe I really enjoy this cupcake book as it is different from the usual. More gutsy flavours and yes geared for the guys. Which is a great thing as the flavours are more interesting yet still great moist cupcake recipes and yummy combination frostings with the addition of alcohols but you can still leave it out if you wish. Great advice on switching up combinations and overall easy to follow and great result every time. Wonderful photo's to go with each recipe, so glad I bought this book. Worth it!

This is not your mother's cupcake cookbook The Butch Bakery does cupcakes like nobody else. You can forget the pretty sparkles and the flowers on top, forget the pastel cupcakes for Easter or Halloween. These aren't cupcakes for little kids, but grown-up cupcakes full of contemporary, inventive flavors like bacon, whiskey, coffee, and cayenne pepper. The Butch Bakery Cookbook offers cupcakes for the twenty-first century like a cupcake imbued with two different liqueurs or a devil's food cake made truly diabolical with a dose of chili powder. These are serious sweets. They're delightfully different and dangerously delicious. Author David Arrick has received tremendous media coverage since opening Butch Bakery Perfect for dessert or cupcake lovers who are tired of the same old vanilla or chocolate cake with icing on top For anyone who wants a dessert that breaks the mold and challenges the taste buds with modern flavors and inspired ingredients, The Butch Bakery Cookbook delivers the goods seriously.

.com Sample Recipe: A Chocolate Stout Cupcake with Vanilla Stout Buttercream Sample Recipe Beer Run There's nothing like an ice-cold beer on a hot summer day, or while you're watching your favorite ball game. So we thought, why not make a cupcake with beer? We started with chocolate cake and then added our favorite stout into the mix. Next, we frosted them with our pumped-up creamy vanilla frosting, again with lots of stout, and then topped them with crushed chocolate-covered pretzels. And on that day, a winning combination was born! Makes 12 cupcakes Ingredient Roster For the Chocolate Stout Cupcakes: 12 tablespoons (1 1/2 sticks) unsalted butter, softened 1/2 cup cocoa powder 3/4 cup dark stout, such as Guinness, poured and settled before you measure 2 large eggs, broken into a small bowl 1/2 cup full-fat sour cream 1 1/4 cups unbleached all-purpose flour 1 1/4 cups sugar 1 teaspoon baking soda 1/4 teaspoon salt For the Vanilla Stout Buttercream: 8 tablespoons (1 stick) unsalted butter, softened 3 cups confectioners' sugar, sifted through a strainer 3 tablespoons dark stout, such as Guinness, poured and settled before you measure 1/4 teaspoon pure vanilla extract Pinch salt Topping: 3/4 cup crushed chocolate-covered Pretzels Plan of Attack: Make the Cupcakes: Place a baking rack in the center of the oven and preheat the oven to 350deg;F. Line two 6-cup jumbo-size muffin pans with liners and set aside. In a small saucepan over low heat, melt the butter. Remove from the heat, add the cocoa powder, and stir until smooth. Then stir in the stout. Yoursquo;ll think that you have some stout left to drink, but hold your horses! Yoursquo;re going need some for the frosting, too. Set aside to cool, about 10 minutes. In a medium-size mixing bowl, whisk together the eggs and the sour cream. Add the cooled chocolate mixture,

incorporating well. Add the flour, sugar, baking soda, and salt, and whisk until smooth, scraping down the bowl as needed. Fill each prepared muffin cup with 1/3 cup batter, about 2/3 full. Bake, rotating the pans halfway through, until the tops are just firm to the touch and a tester inserted in the center of a cupcake comes out clean, about 23 minutes. Leave the cupcakes in the pan on a rack to cool for 5 to 10 minutes. Transfer the cupcakes to the wire rack to cool completely before frosting, about 1 hour. Make the Buttercream: In a medium-size mixing bowl, with an electric mixer on medium-high speed, beat the butter until light and fluffy, about 1 minute. Add the confectioners' sugar, stout, vanilla, and salt into the bowl, and continue to beat until very smooth and creamy, 2 to 3 minutes, scraping down the bowl as needed. Cupcake Construction: Get out that ice cream scoop (2 to 2 1/4 inches in diameter) and top each cupcake with a scoop of frosting. Sprinkle each cupcake with a tablespoon of the crushed pretzels. Cupcakes can be refrigerated for up to 3 days in an airtight container, or frozen for 1 month. If You Like: Before you sprinkle on the pretzels, you can shine the cupcakes up a bit by taking a butter knife (no serrated edges, please) and pushing the frosting down to about an inch high, flattening the top, and then taking the knife and making a flat 45-degree angled edge all the way around the side of the scoop of frosting. Virgin Beer Run: Substitute your favorite soda for the beer. We like a cola or root beer the best. '...allows men to indulge their sweet tooth without compromising their masculinity' (Culinaria Libris, February 2013) From the Back Cover This is NOT your mother's cupcake cookbook BUTCH BAKERY does cupcakes like nobody else. There are no pretty sparkles, delicate flowers, pastel colors, or cutesy designs here. Instead, you'll find big flavors and favorite ingredients used in bold new combinations for seriously delicious results. These grown-up desserts are packed with hardy flavors like bacon, rum, espresso, and cayenne pepper. The potent B-52 is imbued with Baileys Irish Cream and Kahlua; the Really Hot Dog is a devil's food cupcake made diabolical with a dose of hot chili powder; and the Old-Fashioned is infused with whiskey and Angostura bitters. If you want truly amazing desserts that break the mold and excite the taste buds, The Butch Bakery Cookbook delivers cupcakes made with dude-inspired flavors and ingredients.