

Cake Maker

Kathy Moore,Roxanne Wyss

175 Best Babycakes Cake Pop Maker Recipes Kathy Moore,Roxanne Wyss,2012 In the first six months of its launch, over 500,000 Cake Pop Makers have been sold.

Savory Bites From Your Cake Pop Maker Heather Torrone,2013-06-11 FAST, FUN FINGER FOODS. You love your cake pop maker for baking dessert on a stick, but it's also ideal for creating bite-size versions of your favorite dishes. In under five minutes, you can cook palate-pleasing pop-in-your-mouth morsels that are hot and spicy, crispy and salty, or fresh and filling: • Eggs Benedict Bites • Chocolate Croissant Pops • Jalapeño Poppers • Spinach-Artichoke Cheese Pops • Chicken Cordon Bleu • Lobster-Shrimp Risotto Bites • Shepherd's Pie • Flank Steak Fajitas • Black Bean Quesadilla Pops • Monte Cristo Bites Reinventing your favorite appliance to make treats that go way beyond sweets, Savory Bites from Your Cake Pop Maker offers recipes for whipping up mouthwatering appetizers, handheld sides and creative entrees. The book's step-by-step directions and eye-popping photos show how easy it is to make any meal fun and festive. It offers one-of-a-kind recipes that are perfect for everything from impressing party guests and providing movie-time bites to delighting kids at lunch and livening up dinner.

Cake Boss Buddy Valastro,2020-07-28 In this heartfelt memoir, master baker and star of the #1 hit TLC show, Buddy Valastro tells his inspiring story—and recounts his family's warm memories from a lifetime of living, loving, and cake making. Television viewers have fallen in love with Buddy Valastro, master cake maker, and his funny and fiery family, proprietors of Carlo's Bakery in Hoboken, New Jersey, on the smash hit TLC series Cake Boss. Now, to coincide with Carlo's 100th anniversary, cake designer extraordinaire Buddy Valastro brings together his passion for baking and his high-energy family stories in the pages of this charming, heartwarming book—complete with 25 recipes and tips that will make every reader the “cake boss” of their own kitchen. Buddy's beautifully designed cakes are the stuff of legend—and so is the remarkable story of his father, a beloved pillar of the community and himself a talented baker who set the stage for his family's rise to the pinnacle of their industry. Cake Boss recounts the story of Buddy's life and of his family's bakeshop, originally established in 1910 and now a Hoboken, New Jersey, landmark and culinary tourist destination. Here also are twenty-five recipes for Carlo's Bakery's most sought-after pastries, pies, cupcakes, and cakes, an irresistible combination of time-tested old-world recipes and modern creations, all founded on a rock-solid “old-school” baking foundation and classic techniques. This is the incredible true story of how Carlo's Bakery came to be, how one hard-working family realized their patriarch's dream of making their beloved bake shop a household name. The special bond and loving dynamic of the Valastro clan make this an uncommonly touching and truly inspiring memoir.

Modern Cake Decorator: Using Cutters on Cakes Monger,2014

The Whoopie Pie Book Claire Ptak,2011-10-11 60 sweet and simple recipes for the classic American cake sandwich treat, from the baker behind the wedding cake of the Duke and Duchess of Sussex. Make way, cupcakes—it's whoopie pie time! Everyone is falling in love with America's classic sandwich treat—two soft cookies with a creamy filling. Now, baker extraordinaire Claire Ptak, a pastry alum of Berkeley's famed Chez Panisse and proprietor of Violet, her own baking company, takes the humble whoopie pie to new heights. Here are 60 irresistible recipes—made with fresh, seasonal ingredients—that show home bakers how to make the components for more than two dozen distinctive, flavorful whoopie pies: • Classic whoopie pies, including Chocolate with Fluffy Marshmallow Filling, Chocolate Chip with Chocolate Marshmallow Filling, and Carrot Cake with Cream Cheese • Iced and glazed treats such as Walnut Whip, Coconut Cream with Coconut Swiss Buttercream, and Meringue with Chestnut Cream whoopie pies • Topped and drizzled indulgences from Blackberry with Blackberry Cream to Banana Cream Pie with Vanilla Custard Cream • Frozen and chilled varieties such as refreshing Key Lime Pie and Chocolate Mint with Frozen Mint Chip Cream • Holiday-themed desserts like Easter Egg and Spooky Halloween whoopie pies—and much more! More than 75 gorgeous full-page photographs showcase every recipe in this book, which also

includes a handful of Claire Ptak's other not-to-be-missed sweet treats, including Peanut Butter Sandwich Cookies and Easy Chocolate Macaroons. Praise for *The Whoopie Pie Book* "An absolutely gorgeous book by my favorite cake maker in the whole world." —Jamie Oliver "Claire Ptak creates the very best desserts: Simple, delicious, pure. This is a charming book that perfectly captures its subject." —Alice Waters

Using Cutters on Cakes Sandra Monger, 2014 Cutters are a fun and easy way to create fabulous cake decorations. Here, Sandra Monger shows you how just a few basic cutters can be used to great effect to make a huge range of decorated cakes, from a stunning yet simple wedding cake to a magical fairy castle cake. There are 13 gorgeous designs to choose from in a variety of contemporary styles, each accompanied by step-by-step instructions, a comprehensive materials lists, and a fabulous photograph of the finished cake. The book also includes a useful guide to the various cake coverings and edibles used, including handy recipes for making your own; information on the materials and tools you need; and a basic techniques section on how to cover a cake, using different types of cutter, and creating a textured finish. This is a must-have resource for beginners as well as more accomplished sugarcrafters looking for ideas and inspiration for decorating cakes using cutters in fun and imaginative ways.

Step-by-Step Cake Decorating Karen Sullivan, 2013-10-01 Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as *Step-by-Step Cake Decorating* teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes as good as it looks. A guide to cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator *Step-by-Step Cake Decorating* will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

Joy the Baker Cookbook Joy Wilson, 2012-02-28 Joy the Baker Cookbook includes everything from Man Bait Apple Crisp to Single Lady Pancakes to Peanut Butter Birthday Cake. Joy's philosophy is that everyone loves dessert; most people are just looking for an excuse to eat cake for breakfast.

Step-by-Step Kids' Birthday Cakes DK, 2014-08-18 Learn how to make and decorate fabulous, fun, and creative cakes for children's birthdays with DK's *Step-by-Step Kids' Birthday Cakes!* This visually playful book features 20 projects with step-by-step instructions and detailed tips for making each cake. Zoom-in photography highlights and helps explain tricky details to teach the baking and decorating skills necessary for professional-looking cakes. Whether you're looking for the basics or more creative options, this guide covers everything from cake to fondant, from icing to lettering, and covers a range of classic and clever cakes for every child's birthday.

Everyday Bakes to Showstopper Cakes Mich Turner, 2020-03-10 In *Everyday Bakes to Showstopper Cakes*, celebrity baker Mich Turner brings together a collection of recipes to take you all the way from the delicious everyday through to the spectacular. Starting out with simple cakes, biscuits and cupcakes, once you have mastered this first level, Mich provides you with a few extra steps to turn these into fabulous creations. If you're looking for more of a challenge or to elevate a favourite, these bakes are easily adapted to create a true showstopper cake. Covering a full range of bakery goods as well as perfect flavours, whether you are a novice baker or already know your rum baba from your roulade, you can be easily guided through these delicious bakes and simple but spectacular decoration techniques that make the most of wonderful flavours and perfect crumb.

Fruit Cake Jason Schreiber, 2020-11-10 Jason's love of shaking up tradition is evident. Adding fruits to bolster flavors in familiar baked goods is groundbreaking . . . steering us to experiment, try new combinations of flavors, and expand our baking vocabulary. — From the foreword by Martha

Stewart There are many superlatives that can be used to describe Jason Schreiber as a person, a baker, a cake designer, an artist, and now a writer. But here's my favorite: Jason is simply delightful. This book will not only teach you how to bake better, it will make you feel good. — Ron Ben-Israel, cake designer and television host This exquisitely designed cookbook offers an update to the fruit cake, that retro Christmas classic. The book's most stunning feature is photographs of cake slices, cupcakes, and other baked goods arranged in repeating patterns and in a brown, orange, and gold color palette that offers a fitting nod to the '70s, the fruit cake's heyday. — Booklist Schreiber debuts with an inspiring collection of recipes for cakes enriched with fruit that will be a revelation for fruitcake skeptics. A sharp design comprising easy-to-follow ingredient grids and modern-vintage-feel photography adds a polished touch. This will tantalize bakers seeking a modern approach to classic desserts. — Publishers Weekly [A] fun, inspiring collection of cakes . . . there is something for everyone. Bakers will enjoy the quirky writing style and delicious flavors. — Library Journal The vibrant cakes, muffins, pastries, and sweets that fill the pages of Jason Schreiber's new cookbook *Fruit Cake* will make you forget about the old doorstop studded with dried fruit and try your hand at baking something more fanciful. — Food & Wine Everyone loves a traditional dessert, especially during the festive season. But these creative recipes put a fresh, fruity spin on much-loved favourites. . . . Taking familiar baking recipes, Schreiber adds unexpected fillings to create flavour combinations as diverse as the stories behind them: think pomegranate molasses cake, blueberry ginger muffins and passionfruit lime pavlova. — Stylist (UK)

Modern Cake Decorator: Painting Flowers on Cakes Weightman, 2013

Simple Cake Odette Williams, 2019-03-12 A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. "A sweet book full of incredible photography, delightfully simple recipes, and so, so much love."—Alison Roman, author of *Dining In* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND FOOD52 Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat—such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake—for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

Cake Decorating Skills Tracey Mann, 2017-12-05 An illustrated guide to turning baked treats into professional-looking culinary masterpieces. *Cake Decorating Skills* reveals professional cake-decorating secrets that can be easily mastered by even a novice baker. Step-by-step photography and clear instructions teach readers how to make quick and easy flowers, pretty piped patterns, perfect frosting and mouth-watering chocolate flourishes. The book covers techniques and recipes for every kind of cake, filling, frosting, covering and decoration. It includes: Basic recipes for sponge cake, cupcakes, sugar cookies, buttercream frosting, fondant and royal icing Color icings with instruction on color theory, dusting, spraying, shading and special effects Covering and texturing with tiers, novelty shapes, rolled fondant, flat and piped buttercream and chocolate paste Molds made of sugar paste, plastic and silicone to create figures and beads Working with chocolate to wrap a cake, make shards and create flowers, fans and molds. Baking fancy cakes at home is a popular hobby, and enthusiasts are always looking for new inspiration and ways to improve their skills. *Cake Decorating Skills* is an essential addition to any baker's reference shelf.

Deliciously Decorated Charlotte White, 2015-02-12 Inspirational cake, cupcake and cookie designs for every occasion from a professional cake maker. Create beautiful, memorable cakes, cupcakes and cookies for every occasion by taking Charlotte White's masterclass. Her truly remarkable

designs are inspired by the beauty of mother nature, seasonal celebrations, man-made opulence, fabulous and famous personalities throughout history and fictional characters. Create a pretty cake simply frosted and topped with sugar peonies or for Valentine's Day, make a cake decorated to look like a box of chocolates, complete with chocolates on top and a lid! Imagine a stunning cake dedicated to the Art Deco decadence of 'The Great Gatsby' or fabulous Fabergé egg cookies for Easter. What's more—all of these projects are achievable, thanks to Charlotte's gentle encouragement and step-by-step simplicity. She'll provide you with the building blocks, confidence and know-how to tackle her remarkable creations and amaze friends, family, and most importantly, yourself!

The Great American Birthday Cake Book Dean Brettschneider, Jazmine Nixon, 2017-05-30 The great American birthday cake book features 80 memory-making cakes with a stunning range of creations to suit any occasion. From bears, boats and ballerinas to pigs, pirates and princesses - and even the latest in emojis.

Step-by-step Cake Decorating Karen Sullivan (Bespoke cake-maker), 2013

Modern Cake Decorator Stephanie Weightman, 2013-07-12 Popular television presenter and champion of craft Stephanie Weightman brings her expert knowledge to the world of sugarcraft, with her pioneering new techniques for stencilling on cakes. Inspiring results are achieved with only simple techniques and basic cake-decorating materials. Learn how to use food stencils to produce your own sumptuous works of cake craft. This book includes full instructions on the materials you will need, basic techniques for covering cakes with a variety of ingredients, and an extensive section showcasing Stephanie's stencil techniques. * 15 stunning step-by-step projects * Simple techniques for sumptuous results * Includes shaped cakes, tiered cakes, mini cakes and cupcakes

Have Your Cake and Eat It Mich Turner, 2017-03-09 Celebrity baker Mich Turner rises to the challenge with a smarter take on sweet bakes - so you can have your cake and eat it! Her yummy recipes, which include cakes, cookies, meringues, bars, muffins and cupcakes, are made healthier and more nutritious by including fresh and dried fruits, nuts and seeds, and also alternatives for gluten, fats, sugars and dairy to accommodate your personal diet and lifestyle. The secret to Mich's recipes is a fine balance between delicious and nutritious. Baking and eating healthier cakes doesn't have to mean bland and boring, and Mich shows you how in this wonderful book of sweet treats. Mich offers suggestions for substituting fats, flours and sugars so you can choose what to bake. In addition, there are smaller bakes so you can portion-control your servings, which helps steer you through the jungle of information. Each recipe is filled with tips and know-how from Mich's incredible baking expertise. Whether you are new to baking or a cake expert, Mich's inspirational recipes will give you a reason to bake for family, bake for friends, to celebrate or make amends! Indulge in Peach Melba Muffins, Pumpkin and Poppy Seed Loaf, Pierce Brosnan's Carrot Cake, All-natural Red Velvet Cake, Hazelnut Meringue with Mango and Passion Fruit among many other delicious bakes.

How to Cake It Yolanda Gampp, 2017-10-24 From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation "How to Cake It," comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, "How to Cake It," Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. How to Cake It: A Cakebook includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work).

Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, How to Cake It: A Cakebook will turn beginners into confident cake creators, and confident bakers into caking superstars!

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