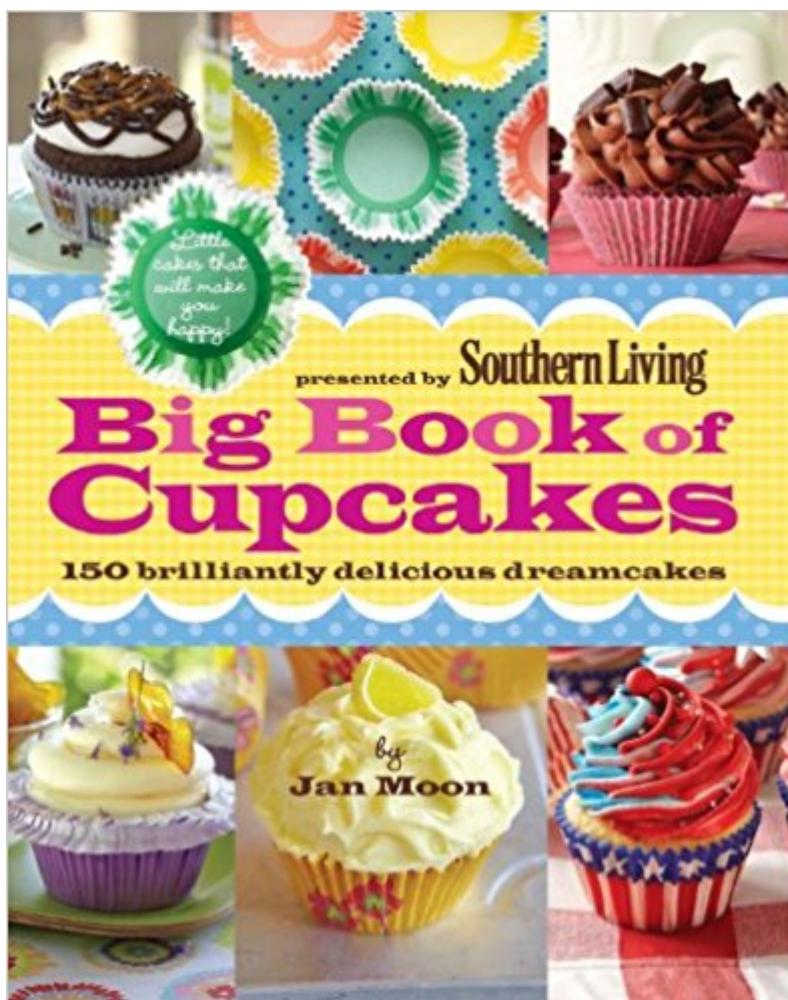


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Presented By Southern Living Big Book Of Cupcakes: 150 Brilliantly Delicious Dreamcakes



Synopsis

It's official: The cupcake craze has taken the world by storm. No longer are cupcakes solely for children-these handheld treats now must pass muster with taste-discriminating adults equally ravenous for the little frosted jewels. *Big Book of Cupcakes* sets a new standard with recipes for cupcakes that actually taste as great as they look. In addition to the traditional favorite flavors everyone craves, such as red velvet and carrot cake, this book offers fun, new flavor twists like Maple Bacon and Caramel Sea Salt Mocha, as well as easy decorating and serving ideas, from classic to creative. In this book, which is organized by season and the events readers want to celebrate with home-baked cupcakes-from New Years to Christmas, birthdays to "just-craving" days-author and cupcake-bakery owner Jan Moon shares her secrets and most requested recipes. Whether you're making the perfect batch of cupcakes for a child's birthday party or satisfying a very adult comfort-food craving, the nostalgic treats that fill this book are sure to delight and surprise. Plus, Jan's creative tips on how to serve and display cupcakes for parties are sure to be crowd-pleasers. With more than 10 years of experience honing her craft in the Test Kitchens of *Southern Living* magazine, Jan Moon has embarked on a venture of her own and opened a bakery in Birmingham, Alabama. In addition to wedding cakes and custommade treats, Dreamcakes Bakery specializes in delectable cupcakes, and Jan's unique creations keep her loyal customers coming back for more.

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Customer Reviews

With over 10 years of experience in the Test Kitchens of *Southern Living* magazine, author Jan Moon has embarked on a venture of her own and opened a bakery in Birmingham, Alabama. In

addition to wedding cakes and custom-made treats, Dreamcakes Bakery specializes in delectable cupcakes, and Jan's unique creations keep her loyal customers coming back for more. Southern Living, launched in 1966, is the heart of southern life. Nearly 16 million people turn to the magazine each month for definitive southern recipes, travel tips, gardening guides, and home decorating inspiration. Readers in every part of the country recognize it as the authority for all things southern. They use it, keep it, and live by it.

Having many many many bake sales and charity bakes etc in my repertoire , I can HIGHLY recommend this as a LOADED source for hundreds of flavors, Ideas, combinations...pictures galore, straightforward directions and visuals that really are so full of color and clever looks that you want to taste everyone of the over 150 different gems. Flavors like Mojito, Strawberry Shortcake. Mississippi Mud, Key Lime, Banana Puddin, Pumpkin Patch...the author arranges by season. First several pages are Cupcakes 101-great tips, tricks, and ideas to make your creations irresistible. Through each season are holidays and a cupcake for each of those as well as what is fresh at that time. The end is a section on setting up displays for parties, sales, holidays, sharing. I am buying one for daughter and granddaughters it is that good a source and it is easier to tempt folks with a cupcake than a whole big slice right? I give this 5 Stars...Southern Living never lets me down!

I'm surprised this book received even one poor review! This book has singlehandedly changed my opinion on scratch cupcakes.I have been a devoted "doctored cake mix" girl up until now. I tried a ton of scratch cupcake recipes only to be disappointed every single time. I have to have tried at least a dozen scratch vanilla cupcake recipes alone. Some were good, but they were never as tasty, as moist or as perfect in texture like my doctored vanilla. That is, until I tried this vanilla bean cake! Moist, fluffy, light and perfectly vanilla.I also tried the banana's foster cupcake. Oh my heavens, this is a tasty fresh banana cake and the brown butter frosting is divine!!! I drizzled a little of my homemade salted caramel sauce on top. Let me tell you, my coworkers were ready to crown me the cupcake queen! My doctored banana cupcake can't hold a candle to this cupcake.Just from these two experiences, I am antsy to try the rest of the recipes!For those who are concerned about not having access to White Lily Flour, never fear. I don't have access to it where I live, so I just decided to use half cake flour and half all purpose flour. I get the sense that the recipes would work fine using all-purpose flour only.

When this book arrived I wanted to bake right that minute! This book is the ONLY book you need to

make cupcakes. All the way from the first page you're given all the information that you need to make gorgeous, tasty cupcakes. Tips on what tools will be handy and the essentials, how to freeze your cupcakes, ice them, store them, etc.. The cupcake recipes are paired...I mean a cupcake cake flavor with a frosting recipe...think of the possibilities changing those up to make your own new cupcake creations! There are cupcake recipes for every occasion, holiday and season. I am making 3 different recipes for Christmas and can't wait until this afternoon to start, Right off the bat, I'm creating my own special cupcakes and not making any of the specific ones shown in the book. I've chosen three cake recipes and 3 icing recipes to create my own that I know my family will love: Poppy Seed cake with Wedding Cake Icing (a little hint of almond flavor), Mocha cake with Cinnamon Cream Cheese Icing and lastly Gingerbread cake with Brown Butter icing...YUMMY! I'm starting to think this book could be detrimental to my waistline...or at least what I like to call a waistline at my age anyway, but what a way to go!

I, thank you, for you inspiration. The cupcakes look pretty & sound delicious. I think my flaw is the heat, it's in the 80's today & I can't picture myself turning on an oven. In fact, baking from scratch, seems like a nice impossible dream. But I do, thank ya, for showing me the other side! ;)

I have no idea what to say other than **BEST BUY EVER!!!** I have a Cupcake Shoppe and absolutely HATED my Strawberry Cupcakes; although people seem to love them I just couldn't take them and the Strawberry cake recipe in here is OMG the BEST I've ever had and I hate Strawberry Cake I think it's so boring! I would recommend this Book to **EVERYONE**.

I was in search of a good cupcake book, tired of making cupcakes from Pinterest that were mediocre and disappointing. This books has a ton of delicious looking cupcakes recipes and I like that every cupcake has a picture. I also like all the tips and information provided in the beginning of the book. Now that I have baked cupcakes from this book I do find the book could've been done a little better. I made the Peanut Butter Cup Cupcakes from page 153. My first issue was that for every component of these cupcakes I had to go to another page for the recipe. Chocolate cake page 45, chocolate ganache page 39, peanut butter frosting page 183. I thought this was a little annoying considering there is room on the page for at least 1 of these recipes. I found this to be the case for several recipes in this book, not to this extent but most of them reference at least a cake or frosting recipe on another page. Also, I was disappointed I couldn't find all the ingredients needed for this recipe, it would have been helpful for the author to suggest alternatives if unable to find

these very specific ingredients. I could not find the Lily White wheat flour, chocolate extract, Dutch process cocoa, or superfine sugar. I picked another brand of whole wheat flour, because the bag said something about delicious cupcakes. Substituted vanilla extract for chocolate extract, regular unsweetened Hershey's cocoa powder, and fine granulated sugar. But after all my complaining I must say these cupcakes are amazing! The chocolate cake is so light, fluffy, and moist. This will be my go-to chocolate cupcake recipe anytime I need chocolate cupcakes. The frosting was creamy and peanut buttery, perfect addition to the top of the chocolate cupcake. I will definitely make more cupcakes from this book.

THE PHOTOS ARE NOT AS NICE AS WILTON PHOTOS AND THE OTHER BOOKS, BUT AM A COLLECTOR. AND THIS BOOK GIVES A LARGE LIST OF CUPCAKES AND ICING RECIPES

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