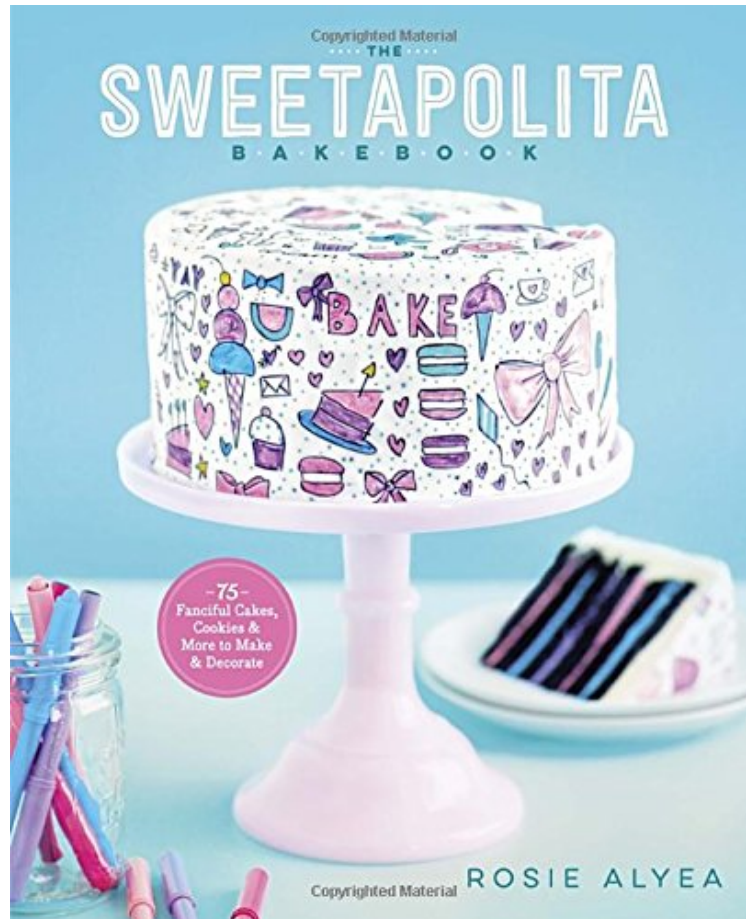


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The Sweetapolita Bakebook: 75 Fanciful Cakes, Cookies More to Make Decorate

Rosie Alyea

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#214350 in Books Alyea Rosie 2015-04-07 2015-04-07 Original language: English PDF # 1 10.49 x .49 x 8.551, 1.25 #File Name: 0770435319208 pages The Sweetapolita Bakebook 75 Fanciful Cakes Cookies More to Make Decorate | File size: 43.Mb

Rosie Alyea : The Sweetapolita Bakebook: 75 Fanciful Cakes, Cookies More to Make Decorate before purchasing it in order to gage whether or not it would be worth my time, and all praised The Sweetapolita Bakebook: 75 Fanciful Cakes, Cookies More to Make Decorate:

0 of 0 people found the following review helpful. This would make a wonderful gift for any baker or cookbook lover in your life. By Rhiannon S. I love cookbooks, especially baking books, and this one is perfect for my collection! You can tell that Rosie is not just a cake decorator, but an artist as well! The pictures are wonderful. There are many recipes that I know I am never going to try, but I just enjoy looking at them, lol. However, there are quite a few recipes that I can't wait to try, too. I do wish that this cookbook came in hardcover because my toddler has already bent my cover. But that doesn't affect my star rating at all. This would make a wonderful gift for any baker or cookbook lover in your life. 2 of 2 people found the following review helpful. Beautiful book! By MrsWhovian Absolutely beautiful book, full

of wonderful recipes, tips and tricks. I've made salted caramel many many times, and Swiss meringue buttercream frosting using her recipes, and they have never failed me. I've made a few of her cakes also, the love and butter cake is so amazing, I have no words. This book is perfect for people starting to bake cakes, or people who want to make slightly unusual cakes. It's got a good mix of fondant and buttercream recipes, too. Gorgeous photos, cute stories and more information about sprinkles than I ever thought I could learn. 1 of 1 people found the following review helpful. and for good reason! This book is chock-full with amazing recipes. By Customer One of the first ever food bloggers I followed, and for good reason! This book is chock-full with amazing recipes, that never fail! Check out her blog too for even more amazing recipes. The only thing I would say is that it is not for an inexperienced baker. I am quite an experienced baker, and was before reading the book, however, some of the recipes can be daunting if you don't have much experience with layer cakes. But, I love this book and everything in it! I especially use her chocolate ganache recipe with EVERYTHING. Seriously, its amazing. Her chocolate cake recipes are also amazing. If you love layer cakes, buy this book!!!

Paint, doodle, and sprinkle your way to stunning one-of-a-kind sweets. The world of Sweetapolita is sparkly and sprinkly and charming as can be, with 75 recipes for everything from pretty homemade cookies to decadent layer cakes. But what really sets these treats apart are interactive designs that let everyone in on the fun of decorating: Painted Mini Cakes are served with edible "paint" for guests to personalize at the table, the fondant-covered tiered Chalk-a-Lot cake is paired with homemade edible "chalk," and Rainbow Doodle cookies are made for kids to go to town on with edible markers. Rosie Alyea, the creator of the Sweetapolita blog, frolics in flour and frosting, and she loves to get her two young daughters involved, too. The pages of her debut book are full of playful ideas that will inspire creativity in bakers of all levels—including a recipe for making sprinkles at home and numerous ways to showcase them, such as the Sprinkle-Me-Silly Pizza with rainbow jimmies and nonpareils galore. With 75 full-color photographs of cookies, cakes, and more plus step-by-step technique tutorials, The Sweetapolita Bakebook will change the way bakers decorate, while entertaining every kid—and kid-at-heart.

I have been so excited for Rosier's book, and it is every bit as magical as I had imagined it would be. From the first chapter beginning with homemade sprinkles (YAY!), to her charming ideas and stunning layered cakes, The Sweetapolita Bakebook is filled with wonder and whimsy that's sure to delight your buttercream dreams.—Angie Dudley, New York Times Bestselling Author of Cake Pops

Rosie seems to see the world through a magical haze of sprinkles, delicate pastel frostings, and the captivating smiles of her gorgeous little girls. She lends a unique creativity, charm, wit and impeccable grace to the world of baking. This book is an absolute delight and a must buy for every level of baker.—Amanda Rettke, blogger of I Am Baker and author of Surprise-Inside Cakes

Rosier's stunning baked goods consistently blow my mind. Not only are her recipes top-notch, but the whimsical beauty that comes along with each cake and cookie and fluffy stick of cotton candy is one-of-a-kind. Her authenticity and style are something I've admired for years. I can't wait to share her book with everyone I know—and that Campfire Deluxe Cake is the first on my list to make.—Jessica Merchant, author of Seriously Delish

The beauty of Rosier's cakes (and other baked goods) is that they are infused with a sly intelligence and wit rarely seen in the baking world. They are beautiful and sublime, but also subversive in a Willy Wonka madness sort of way. And if you don't love life just a little bit more after baking and eating Rosier's Chocolate Root Beer Float Cake, then there is no hope for you.—Matt Lewis and Renato Poliafito, owners of Baked bakery and authors of Baked Occasions

Rosie creates the most beautiful confections I've ever seen, hands down. Paging through her new book, The Sweetapolita Bakebook, is an absolute delight. I was pleased to find stately layer cakes, which are a hallmark of her style, and I was further enchanted by a candy land of small treats. Gorgeous full-color photos and Rosier's clear, concise voice will ensure success for bakers of any skill set.—Heather Baird, author of SprinkleBakes

Once in a while, a new cookbook lands on my desk, and it just makes my day. This is one of those books; it really makes me smile. It's so full of amazing and creative ideas that all I want to do is dive into my fridge and start to cream butter and eggs. I want to make it all—start with a Rainbow Cake, then move on to Chalk Cookies, and finish off with a Blue Moon Dream Cake. And while I'm lying on the couch in an absolute cake coma, I will dream and plan about what to make tomorrow.—Paul Lowe, author of Sweet Paul Eat Make and creator and founder of Sweet Paul magazine

ABOUT THE AUTHOR ROSIE ALYEA trained in Cake Confection Design at the Bonnie Gordon College of Confectionary Arts in Toronto. She established herself as a savvy entrepreneur with the creation of Cake Beauty, a popular dessert-themed line of natural bath and body products before going on to found Sweetapolita.com. She has been featured in The Globe and Mail, Reader's Digest, Martha Stewart Living online, Huffington Post, People.com, and The Kitchn.