

[Pdf free] Zombie Cupcake Kit

Zombie Cupcake Kit

Lily Vanilli

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Lily Vanilli : Zombie Cupcake Kit before purchasing it in order to gage whether or not it would be worth my time, and all praised Zombie Cupcake Kit:

0 of 0 people found the following review helpful. Not really worth the price but fun ideas and cute gift for a zombie loverBy cNot really worth the price but fun ideas and cute gift for a zombie lover. The decorating tools are cheap and most likely won't last long and the case is not good for long term storage just throw that out and put the pieces in a bag. I didn't find them useful at all so not sure it was worth the extra cost to have them.0 of 0 people found the following review helpful. love it!!By Casey GarciaSo cute!! Cant wait for next Halloween when I can make all of these for work and family and friends.0 of 0 people found the following review helpful. Fun!By wendilot of fun. The kids really enjoyed this. Waiting for another party opportunity to present to use again. Me too

After being banished for so long to the land of the pretty and identical, the domestic and the twee, cupcakes are biting back - and you can make some killer cupcakes with this fantastic cupcake-decorating kit. Including a book of 25 recipes, a tombstone cookie cutter, a horn mould and two sculpting tools, the kit provides an introduction to making cakes that look weird, ugly and even grotesque - but that taste divine! Lily Vanilli shows you how to work with natural ingredients and cake-decorating tools to create amazing edible decorations - from chocolate devil's horns to a cupcake graveyard with gingerbread tombstones. Why not give guests a shock with the revoltingly realistic Marzipan Beetles, or add a crunch to your desserts with the Morbid Meringue Bones, dipped in raspberry blood sauce? Then try out a black cherry Dracula's Bite red velvet cupcake with cream cheese, eat your way through heavenly Fallen Angel Cakes or go for indulgent and truly dark chocolate Devil's Delight Cupcakes.

About the AuthorLily Vanilli, aka Lily Jones, is a baker and cake designer. Originally a graphic designer, she began baking as a hobby and then started selling her cakes at Swanfield market near Brick Lane. Her cakes are made by hand in her own kitchen in east London, and are available online at lilyvanilli.com. She is known for her unusual recipes - she experiments with savoury ingredients such as avocado and bacon - and designs spectacular cakes and other edible treats, such as the marzipan insects she made for an Alexander McQueen film project, or the blood and gore cupcakes

created for Maaïke Meeking's show at London Fashion Week. Read more at lily-vanilli.blogspot.com.