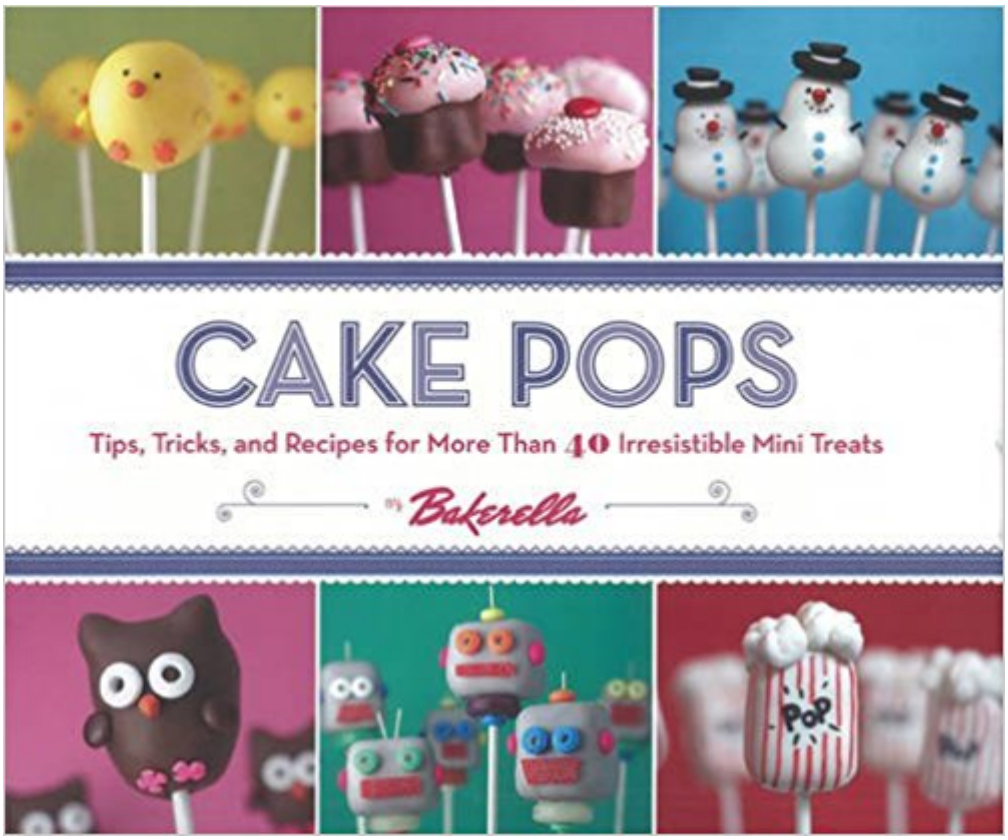
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Cake Pops: Tips, Tricks, And Recipes For More Than 40 Irresistible Mini Treats



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Synopsis

What’s cuter than a cupcake? A cake pop, of course! Wildly popular blogger Bakerella (aka Angie Dudley) has turned cake pops into an international sensation! Cute little cakes on a stick from decorated balls to more ambitious shapes such as baby chicks, ice cream cones, and even cupcakes these adorable creations are the perfect alternative to cake at any party or get-together. Martha Stewart loved the cupcake pops so much she had Bakerella appear on her show to demonstrate making them. Now Angie makes it easy and fun to recreate these amazing treats right at home with clear step-by-step instructions and photos of more than 40 featured projects, as well as clever tips for presentation, decorating, dipping, coloring and melting chocolate, and much more.

Book Information

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Customer Reviews

"It’s a visual treat " - TheKitchn.com

Angie Dudley is the creator of Bakerella.com, her very popular blog that chronicles her adventures in baking.

A year ago when I was hearing about cake pops for the 1st time and had no clue what they were...I did a little research. Bakerella’s book was the most recommended book. I learned what cake pops are and the book very clearly gives you step by step instructions on how to start out. Supplies needed, handy tips...love it! Her cute ideas that are doable even by a novice. A great variety of pops for many seasons or reasons. I’m a reader of her blog now and am still picking up new ideas and discovering other things to try out.This is the 2nd copy of this book that I’ve purchased. The 1st one

is mine. This copy is for my friend’s daughter. She doesn’t need too much to get started in her new married life but doesn’t splurge much for herself. She got a full "kit" to help her start making cake pops. I tried to get her things that I use and may be harder for her to find. This book, aÃ Â Wilton Chocolate Pro Electric Melting Pot,Gourmet Food Writer Edible Color Markers (10 color set) by AmeriColor, 2 chocolate molds to make the cupcake bites on pg 24,Ã Â Wilton Mini Romantic Metal Cookie Cutter SetÃ Â so she could make the cupcake pops on pg 18 and spring pops on pg 50 in the book, pop sticks and 1/2 dozen assorted sprinkles. Everything to get her started except cake mix, frosting and chocolate candy for coating the pops, because those are easy for her to get herself. She has many friends that have young kids like she has and this is something I know she would enjoy but may not have purchased all for herself.

Love all of her creations. This is an easy to follow book and her level of detail allows you to make professional looking cake pops.

First of all I love having my recipes in a book - even though the idea for Cake Pops and some of the designs are on her web site - I love the feel of a book, the safety in knowing that the book is there for me - and not "where did I put that recipe?"I loved this book because it is very detailed. I loved the step by step pictures in the front and the actual photograph of every pop. Not only are there cake pops for almost every occasion - but this book just screams be creative! Anything is possible. I also love that the book lies flat no pages flipping all over when you are trying to copy a design.Someone else wrote a review about this book making a great gift - or a part of a gift basket-- I couldn’t agree more - make a gift basket - with the sticks, candy melts, a cake mix, frosting, sprinkles, the cutters, some ribbon - everything you need - what a cool gift for a wedding, a baker, or - this would be great at the Christmas holiday raffles! I’m doing that - I’ll be a hit -- I’ll give make a batch of Cake Pops to put in front of the basket and if you buy a ticket - you get a pop! (Sorry this is unrelated to the review - but such a great idea - I had to talk about it).I’m looking forward to Cake Pops, The Sequel. Also a note, Bakerella is featured in the Betty Crocker Fall Baking magazine as well -- it’s Bakerella fever!

Good Instructions with step by step photographs.

I love this book! I love cake pops, not so much making them. They are much harder work than I thought, or maybe I’m just lazy. I made twelve and had to stop. here’s a few things I learned that are not in the book.You can use peanut butter, cream cheese.....just about anything sticky to bind the

cake. This way you can adjust the sweetness of the filling. If you use pure peanut butter.....your pop may come out saltier than you would like, so test it out first. (I kind of liked mine a little saltier, my cake pop ended up tasting like reese's pieces). Or do half peanut butter, half frosting or whatever. My next idea is make chocolate ganache and use that as a binder. just melt chocolate chips, cream (or milk) and butter, stir until smooth and add to crumbled cake. (I detest store bought frosting).I made two cakes, one boxed strawberry and one boxed chocolate. The strawberry cake was so moist that when I put only 1/2 cup of frosting it was extremely mushy and hard to place on a stick, even when chilled. I didn't have any extra cake on hand so I crumbled up some bread and added it to the mix to dry it up, worked great.The chocolate cake however, was a tad dryer and it came out perfect. So the point is to start with just a little frosting. Good luck and have fun! After I made the cake pops I couldn't stand even to look at anything sweet. They tasted better the next day.

awesome

the book itself is very cute. it has nice pictures, which i like. instructions seem very comprehensive. some directions are repeated many times throughout the book, which i guess is good if you don't want to go hunting down a specific tip. note, you do need some specialized stuff to make some of these. you need a specific cookie cutter for a few of the cake pops. you need candy sticks and you need styrofoam to hold your pops. the author does tell you if they think a specific idea will not travel well (such as the witch pops). i did appreciate this as it would stink to go through the trouble of making them only to have them come apart in transport. the author also suggests only making 1/4 of the recipe for beginners. i think this is a good idea. you won't get overwhelmed. plus cake freezes so you can always do more pops at a later date.so i tried the pumpkin pops for a halloween party. i had nothing but difficulties with these. specifically, the problem being getting them to stay on the stick. no matter what, the cake balls just wanted to slide right through. the second problem was the candy melts never got thin enough to make a smooth dip. i tried the recommendations to fix this - but it really didn't work. in all i got 6 that stayed on the sticks. the rest i just made into a pumpkin patch, sans stick. i will try again.

This is one of the cutest books ever. I only scanned it before I gave to a friend. Now I wish I had kept it for myself. It was that neat. I will probably order one for me before the holiday season comes.

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