



The Art of Cake Pops: 75 Dangerously Delicious Designs

By Noel Muniz

Skyhorse Publishing. Hardback. Book Condition: new. BRAND NEW, The Art of Cake Pops: 75 Dangerously Delicious Designs, Noel Muniz, Cake pops are the hottest bestselling confections in bakeries today, but anyone can make these fun little treats at home with this essential guide. Though they may look intricate and difficult to make, with a little practice and imagination, kids and adults will be making these colorful creations in no time! Noel Muniz shows you the basics of making these small, delectable sweets, with tips that will guide you in every step of the process. "The Art of Cake Pops" cover everything you need to become a cake pop pro, including the different types of chocolates to use, how to use cookie cutters as molds, coloring chocolate, and when it's best to use homemade or boxed cake. There are also sections about preventing or fixing common baking problems and mistakes like cake pops that crack, leaking oil, or streaking, with detailed photos to help you along the way. Filled with delicious recipes for cake flavors such as chocolate, banana, strawberry, and lemon, and seventy-five colorful and creative designs for silly frogs, cute babies, and vibrant butterflies--along with twenty-five party theme ideas--you'll...



[DOWNLOAD PDF](#)



[READ ONLINE](#)

[5.98 MB]

Reviews

It becomes an awesome ebook which i have ever go through. it was written quite perfectly and valuable. You will like just how the writer write this ebook.

-- Kane O'Reilly

A must buy book if you need to adding benefit. It is actually written in basic phrases and not confusing. I found out this book from my i and dad suggested this pdf to find out.

-- Shany Zemlak