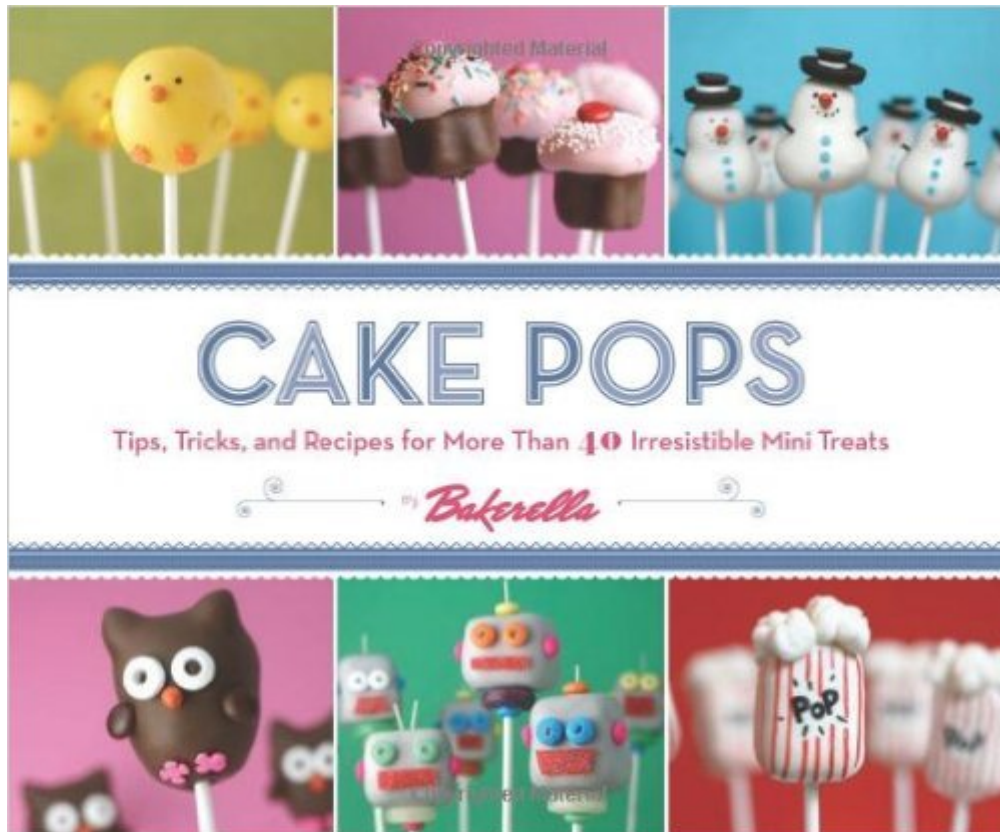


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Cake Pops: Tips, Tricks, And Recipes For More Than 40 Irresistible Mini Treats



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

Hardcover-spiral: 160 pages

Publisher: Chronicle Books; Spi edition (September 8, 2010)

Language: English

ISBN-10: 0811876373

ISBN-13: 978-0811876377

Product Dimensions: 10 x 1.2 x 8.2 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (432 customer reviews)

Best Sellers Rank: #57,776 in Books (See Top 100 in Books) #43 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #155 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

This has got to be the best little treat book out ever!! These cute little pops would be perfect to make for a child as well as adults. The recipe is so easy. If you don't own this book you are missing out. I plan on making these with my granddaughter. A batch of these would be perfect to give as a gift. I cannot say enough about this book. Thanks so much for writing it. Photo of every pop included. Just an Update- We are having so much fun making these. My granddaughter is only 5 years old and loves making these as much as grandma does. We have made so many different ones already. One of the suppliers we used for the sprinkles and hearts and many of the other decorations was from Millcreekcountrystore.com. They are a great supplier, they even sell samples so you don't need to buy so much and most of the samples are \$1.00 and under. Just an FYI the Wilton food markers do not work well on these pops, use the Americolor ones like it is stated in the supply list in the book. And by the way Bakerella.com Website is so full of more ideas. Thanks Bakerella!! Hope

this helps. Just have to add this. If you are making any of the cake pops that are coated with white chocolate/coating wafers than I strongly suggest using the Merckens Super White coating wafers they come out sooo much better than if you were to use just the white ones. The Super white is so much brighter. When I used the super white on the chick cake pops they came out to a brighter white. I do not think you can get any whiter than this. Also if you don't feel like making cake balls, try the oreo cookie truffle balls all you have to do is put 1pkg of oreos in a food processor and chop up until you have fine crumbs and then add 1 8oz. pkg cream cheese and mix together. My cousin used peanut butter cookies instead and everyone loved them. There are so many combinations you could do. What about thin mint Girl Scout cookies even? Use your imagination and have fun!

I had my first cake pop about a year ago at work. I wanted more but when I found out how much the person was charging for them, I decided no. Forward to January 2010 - my niece was getting married and I was helping host her bridal shower. She wanted Red Velvet mini cupcakes...and do you think I could find a baker that did mini cupcakes? Nope! Then I remembered the cake pops...and the price, so I googled "cake pops" and somehow came upon Bakerella's blog and was in cake pop heaven!! Needless to say, the pops that I made for the shower were a hit, and I had all kinds of requests for more pops and people wanted to pay me to make them! If I do charge anyone, I pretty much just charge to cover my expenses (not much!), but mostly I just make them and share them. Bakerella's book is so inspriational - I love her creative ideas. Don't skip over the tips she lists throughout the book either - they will give you all the hints to make cake pops successfully. I have made the baby chicks and the Easter bunny cake pops. I have also made dice shaped ones for my Bunco girls (that one was my idea). Even though I already make cake pops, the book is great for her ideas. They are just too cute. The photography is a delight as well. I can't wait to make more of her ideas and use them as a bouncing off point for my own. I know that I am going to gift this book a few times! Buy this book, make cake pops, and check out Bakerella's blog (there is so much more than just cake pops there!)

Bakerella is amazing and her ideas are ultra-cute. Personally, I find cake balls way too sweet for my taste (Bakerella herself describes them as "super-sweet" and I agree), but I love the book and it totally deserves 5 stars. I have already bought two as gifts as well as one for myself, and will be buying more as well as recommending it to all my friends, for the simple reason that it's full of brilliant ideas for decorating sweet truffles. I have been making truffles by combining crushed Oreo cookies with cream cheese for almost 4 years now. The saltiness in the cream cheese cuts the

sweetness of the cookies, so (in my opinion) they taste so much nicer than cake balls. Bakerella mentions the possibility of oreo truffles on page 98 of her book, and you'll find the recipe on her website as well as elsewhere (1 pack cream cheese, one pack oreos, one pack almond bark for coating - just 3 ingredients). I use Bakerella's ideas but with an oreo truffle filling - perfection! I don't bother with sticks though, I just put the balls in paper cases - it's less hassle that way. By the way, shop around for the best-priced white almond bark, as prices vary widely. In Houston, the lowest-priced by far is the store where "here everything's better". In the UK, almond bark is called "chocolate flavour cake covering", brands include Silver Spoon and Tesco.

To be honest, when I first heard about cake pops I thought, how hard can they be? I tried a recipe from the internet and though they turned out really tasty, the execution was pretty bad - and I consider myself a pretty accomplished baker. So, I decided to buy this book in hopes of perfecting my new passion. Well, I've only made one batch since I got the book (pumpkin pops for Halloween) and though it took me a bit to get the technique down, they turned out pretty darn well and got rave reviews at the bonfire party I took them to. I really look forward to my next batch now that I have the technique down, thanks to the awesome tips from this book. There are so many different decoration ideas in here, and it really is just a starting point. The only negative I can say is that although the decorating ideas are endless, there is not really much focus on the taste. There is the base recipe for cake pops, and "common combinations" as well as a few cake & icing recipes at the end. However, there is not a whole lot of creativity past your classic chocolate, white, and yellow. I guess that part is up to you - which is just fine with me, that's the part I am very good at.

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