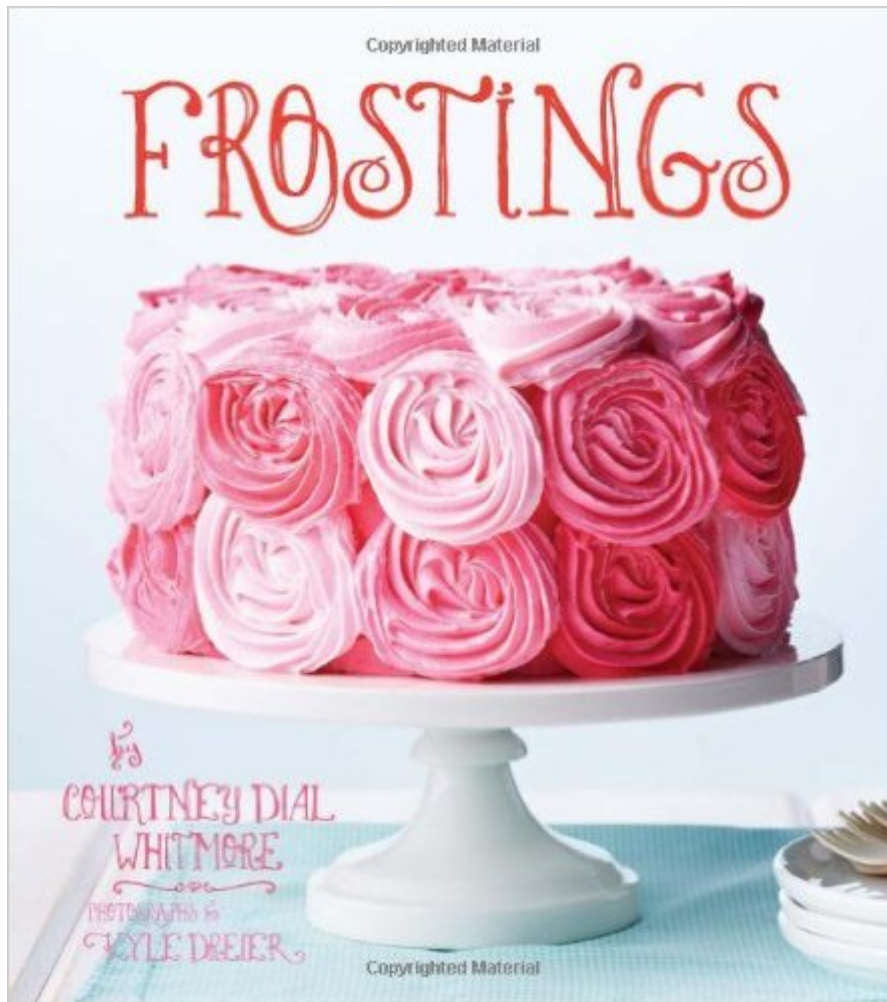


The book was found

# Frostings



## Synopsis

From rich and cream frostings to decadent ganaches and delicious glazes, Frostings not only contains fabulous recipes but pages upon pages of eye-candy for styling your sweet treats for parties! Whipped into a fluffy texture, drizzled for glazing, or creamed into a thick and sinful delight, frostings are an ideal finishing touch for cakes, s'mores, doughnuts and more! Author Courtney Dial Whitmore shares 40 recipes for traditional frosting favorites as well as exciting flavor combinations such as Salted Caramel, Chai Vanilla Bean, and Champagne Buttercream. Get out your mixer, piping bags and frosting tips and whip up your own flavored frostings to add that perfect topping or filling to your favorite desserts. Courtney Dial Whitmore is the editor and founder of the popular party-planning website pizzazzerie.com. She works with brands including Michaels Stores, Tostitos, Pepperidge Farm, and ConAgra to develop recipes and style products in an entertaining setting. She is also the author of Push-Up Pops and Candy Making for Kids. She lives in Nashville, Tennessee.

## Book Information

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## Customer Reviews

I bought this book because of the gorgeous cover and the promise of lots of frosting recipes and styling tips. The photos inside are gorgeous, without a doubt, but otherwise the book is lacking. The recipes are very generic and simple (could be found online in a hundred other places) and the styling tips are almost non-existent. However, the most serious problem is the quantities listed for how much each recipe yields. Did anyone really make these recipes and check the amounts? I can't be sure for every recipe, but there are some that are absolutely wrong. For the "Zesty Lemon"

glaze, the ingredients are 1 cup of powdered sugar and 4 tbsp. of lemon juice. Then the next line is "Makes 4 1/2 cups". I don't even have to make the recipe to know that that is not possible!! The problem is repeated for the Peanut Butter Glaze, the Cupcake Frosting, the Vanilla Bean glaze, the Rich Chocolate... and who knows how many others!? This is very disappointing for a nearly \$18 frosting recipe book.

I admit, I was so excited when I saw this book pop up for pre-order on . I do love Courtney's website. Unfortunately, the end result sort of underwhelms me. When I read a post concerning this book on the author's website, she specifically said that this book was just as much about creative ways to style and serve food as it was about frostings. And indeed, the photos are absolutely GORGEOUS. However, if you're planning on actually learning the tips and tricks she used to make the beautiful desserts in this book, you will be disappointed. There are none. All you truly get are the frosting recipes....and a tiny box called "Garnish It!", which has some extremely basic ideas, like "add chopped nuts." Perhaps this is my own fault for assuming, but when I read the comments for this book, I expected to have frosting recipes, as well as tips for how to incorporate them into desserts and how to style them to look like the photos. It seems an awful tease to have a photo of a luscious cupcake piled high with hot pink frosting and chocolate glaze, in a beautiful wrapper, but the recipe is ONLY for the glaze! Maybe we will get lucky and the author will include some real step-by-step instructions on her site. Until then, I will use the frostings on my own desserts (the ones I've tried have been tasty, so at least there's that) and sigh longingly over the photos. If real food styling instructions had been included, with recipes for desserts to use the frostings on, this would have easily been five stars from me.

I am an avid baker and cook. After receiving and thoroughly reading this book I found the pictures too be stunning. The recipes are not original at all and can be found on any website. I WAS EXTREMELY DISAPPOINTED TO DISCOVER that the book fails to mention the decorating tips used for the frosting displayed in each recipe page. The technique for achieving the same frosted look was never mentioned either. Why bother photographing beautiful pictures if you are not going to give instruction as the type of frosting tip number or type that was used. Don't bother buying the book.

Pretty photographs. A FEW simple recipes. Not much there. A fair price would have been \$5 -- not the \$17+ I spent.

I love baking and have many favorite frosting recipes but didn't have a single book that was just frostings. I have frosting recipes associated to cake recipes and have to remember which cake used which frosting. I wanted an all-inclusive just frosting book and I hoped this one would fill that gap. Unfortunately, it doesn't. Yes, all the basic recipes are here and suggestions on what to add to the base to get a variation. This turns one frosting into many and the techniques are well explained. But there are some serious problems with the recipes. I immediately turned to my favorite type of frosting, caramel based buttercream (called Salted Caramel here) to see how it compared with the one I frequently use. I was shocked to see that the yield was supposed to be 4 cups of frosting. My recipe makes 4 cups and uses a more of every ingredient. I kept looking through the book and found that every recipe in the book yields 4 cups regardless of whether it's a frosting, a ganache, or a glaze. It seems that "Makes 4 cups" is a phrase that was plugged in as a place holder when the book was laid out and was never corrected to reflect the actual yield of each individual recipe. It doesn't even provide vague but possibly more accurate information such as "will frost a two-layer 8" cake," so you are left to guess. Another problem for me, though it was not expressly promised in the blurb, is that all that beautiful photography and presentation is not supported by information on how to achieve the look shown of the cakes. For example, for that cake on the cover you're not even given coloring tips, let alone procedural ones (food coloring is not even mentioned in the list of ingredients). The same is true for every other cake in the book. It's a bit of a teaser to show so many lovely cakes in the preview and not give even a hint of how they were achieved. I realize that this isn't a cake decorating book, but still it wouldn't have taken more than a paragraph to give a general idea. Yes, the book is beautifully laid out, the photography is stellar, and the selection of recipes is very broad (including the less common flour-based frosting and yolk-based butter cream). But, in the end, what is lacking makes more of an impression than what is provided.

I was so encouraged by the beautiful rose cake cover on the book and was so interested in making one myself, I couldn't wait to order this book. But upon reading the reviews, it looks as though there are no explanations on how to make the roses or any other decoration for any recipe. I appreciate the other reviewers commenting on that fact and I just saved myself the cost of this book. It seems deceptive in advertising a recipe but then only showing you half of it.

Although the recipes are probably something other people can think of on their own, I for one don't. I am happy that I bought this book just to keep all the recipes in one place. There are some pretty fun frostings in here.

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