

## Who Made This Cake

Jake is baking a birthday cake for his best friend Sam. But his sweet treat turns monstrous when his friends help out: spider legs, rotten eggs, slugs and slime are definitely not in Jake's recipe book! Sam could be in for a very smelly surprise! Have fun with the stinky scratch and sniff stickers in this screamingly smelly story! From the brilliant author and illustrator team behind *Pirate Pete and His Smelly Feet*, Lucy Rowland and Mark Chambers, the bright, bold illustrations bring life to the brilliantly funny rhyming story.

This irresistible book will transform the way you bake. Traditional cake-making in the oven is wonderful but when you only have a few minutes or want a treat just for yourself... all you need is a microwave and a mug! The results are remarkably moist and delicious. You can have a lemon drizzle, a carrot cake with cream cheese frosting, salted caramel, chocolate (of course), spiced pumpkin, rocky road... or a birthday cake for an instant celebration. You can even rustle up a 'steamed' pineapple sponge pudding. Lots of delectable toppings and frostings are included too, for when you want to make the mug cakes look and taste even more special.

Cakes are the all-occasion dessert--the center of attention at birthdays, holiday

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celebrations, and dinner parties, and the most welcome brunch, after-school, or tea time snack. All recipes are easy and fun to make. Bake up some warm and gooey cookies, make a few pies for the holidays, or try your hand at some fun dump and poke cake recipes. You'll find plenty of ideas for the next bake sale, family gathering, or a homemade treat for the family. In this book, you will discover: - November's Alternative Pumpkin Pie - European Chocolate Banana Pie - Chocolate Birthday Cake - Delightful White Snowball Cake - Classical Cherry Cake - College Birthday Cake - Rustic Simple Cake - Cake Fantasy - Simply Cake - Fluffy Cake - Licorice Cake - Much, much more! Not only is this a wonderful resource for your baking needs it is also a treasure trove of pie recipes for everyday baking and eating. Get your copy today!

Cake Decorating is loved by many people around the world, either for serious work presentation or for fun, social occasions. Learn the valuable tools and skills you need to take your cake decoration to the next level and get even more enjoyment out of your cake presentations.

Featuring 100 mouthwatering recipes, clear and easy-to-follow ingredients lists and beautiful photography of each recipe, this book makes baking cakes simpler than ever! Whether you are looking to make a sumptuous chocolate cake, a classic coffee and walnut breakfast cake, or a fancy special occasion cake, this

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book has it all.

In this fabulous book, queen of cakes Annie Rigg offers more than 40 ideas for easy-to-decorate cakes, cookies, and cupcakes, as well as step-by-step photography to guide you through those tricky bits. The book starts with the Basics: all the cookie doughs, cake, and cupcake mixes you need to make the recipes in the book, as well as step-by-step decorating tips and techniques. Why not begin with some shoe-shaped Cookies in pretty pastels for Mother's Day? Small Cakes can be as cute as a cupcake, or as decadent as a square of brownie. Put a spring in someone's step and bring them a basket of freshly baked Carrot Cake Cupcakes topped with adorable marzipan carrots and bunny rabbits. When you want a bake that packs a punch, turn to Cakes for inspiration. Follow the step-by-step instructions for decorating a Striped Dark and White Chocolate Cake to rival anything you could buy ready-made. Even if you've never made frosting or used a piping bag. Annie's foolproof instructions will inspire you to get creative and whip up a batch of handcrafted treats. . More than 40 easy, gorgeous ideas for decorating cookies, cakes, and cupcakes for birthdays, Mother's Day, weddings, Christmas, or just every day. . Step-by-step photographs make the trickier projects easy to follow and fuss-free. . With mouthwatering photography by Kate Whitaker.

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Create your very own cute and crafty party cakes--cake decorating designs from Lyndsay Sung, creator of Coco Cake Land. Make the cutest cakes in town with Coco Cake Land! With a colorful, vintage-meets-modern aesthetic that is inspired by kawaii cute, the thirty cake decorating projects in this book offer a fun and playful approach to making cakes that even novice decorators will be able to approach. The cakes in Coco Cake Land fall into two styles: the super cute and the pretty. You'll find blue bears, pink cats, pandas, and foxes, along with buttercream rosettes, drippy ganache, and rainbow layers. With base recipes for cakes and frostings, tutorials on decorative piping and creating fondant features, as well as instructions for crafty finishes like washi tape flags and paper toppers, this book has everything you need to create colorful, cute, and completely unique cakes.

'This book made me stay up until 2am to finish and had so many laugh out loud moments!' Karma for Life Chick Heart-warming and hilarious, a story that will make you laugh, cry and bring a smile to your face. Get ready for another deliciously amazing Christmas treat from Sue Watson.... As the Prosecco chills and Bing Crosby croons, Jen Barker just knows that her long-term boyfriend is about to propose. But instead of a diamond ring nestled in her champagne flute, Jen finds cold flat rejection. Her once perfect life and dreams of a husband and family seem even further from reach. A

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working holiday to the Swiss Alps with her younger sister Jody might not be the Christmas Jen had in mind, but it offers her the chance to recharge her batteries and recover from heartbreak. When Jen meets handsome ski instructor Jon Zutter her hopes for a happy-ever-after seem within her grasp again. Jon is kind and gorgeous and as they bond over Sachetorte at the picturesque Cake Café, Jen thinks he might just be her perfect man. But a relationship with him comes with a catch – and there are some things even cake can't fix. As the snow falls and Christmas approaches, could this be the place that restores Jen Barker's faith in love? What people are saying about *The Christmas Cake Café*: 'Hands down this is one of the best Christmas novels I have ever read! The story is literally crammed full of all things festive, love and good cheer, oh and not forgetting cake, lots of cake...the perfect read to get you in the festive mood. It made me laugh, smile, cry and eat cake! Yet another fabulous novel by a very wonderful and talented author.' By the Letter Book Reviews 'I absolutely loved this book! Perfect holiday read!' Neverland Nook 'Yet another of Sue's books which I absolutely adored. It had me choking on my hot chocolate on more than one occasion with laughter. It also had me reaching for the tissues too...an all-round feel good cosy heartwarming book which I was sad to see come to an end.' The Reading Shed 'What a deliciously delightful Christmas book that will make you laugh and cry with happiness...a light hearted wintery story, that won't fail to lift your spirits.' Rachel's Random Reads 'Sue's books make me laugh, they make me choke with emotion...Sue

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Watson is a writer who amazes me with her depth, the way she invites us readers to take a look at our own lives through her engaging stories, her wholesome, believable, lovable characters. I just loved this book like I have loved every one of her books so far. Each word is a treat - this book is a gem. Funny, heart warming and oozing Christmas spirit and cheer. Loved it! Highly recommended!' Renita D'Silva 'The story flows well, with great characterisation and an amazing setting.' Fiona's Book Reviews

While a boy and his parents go for an outing, little people invade the house and use their big construction equipment to bake a cake.

There's something really special about the delicious aroma of home baking, and cutting into that perfect, freshly baked, home-made cake is something we should all find time to do once in a while. This title features a collection of 1000 home-baking recipes.

Do you want to learn how to make the most delicious desserts easily and quickly from scratch? Many people think that it is hard to prepare the most popular desserts such as apple pie, brownies, cookies, etc. It may have been true until a few decades ago, but with the right direction of a chef, who guides you step-by-step without taking anything for granted, it has become very easy even for inexperienced kids who want to learn how to prepare their favorite desserts! With this recipe book, Vicky Cooper, executive chef for over 30 years and mother of two children, wants to transfer her immense love for cooking to all kids who want to prepare delicious desserts for the whole family. In this dessert recipe book you will find: The basics of making dessert Making dessert

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techniques and skills Equipment and measuring Step-by-step sweet recipes for breakfast Step-by-step cakes and cupcakes recipes Step-by-step cookies, brownies, and bars recipes Step-by-step ice cream recipes Step-by-step puddings recipes Step-by-step pies and tarts recipes Step-by-step fruit desserts recipes And much more! Even if you've never cut an apple or put icing sugar on a ready-made cake, do not worry! Vicky, with her maternal and step-by-step approach, will guide you in the preparation of your first simple desserts until you prepare those more complex that will amaze the whole family! If you are already in the kitchen and can't wait to start cooking delicious sweet treats, then scroll up and click the Buy Now button!

Max finds the perfect way to make a unique Passover surprise birthday cake for his mother.

Whatever your age or taste, Celebration Cakes contains the perfect party centrepiece with 52 showstopping recipes and 61 cake decorations, including 16 cupcakes. Try the sensational Masala Chai Cake with Ginger Fudge Frosting, or a sophisticated Pistachio, Grand Marnier and Olive Oil creation. Every recipe is delicious and many require no sugarcraft skills at all. Fiona also gives five spectacular themed party ideas, from vampires, with an eye-popping Crystal Skull Cake, to a vintage tea party, with a super-realistic Crocodile Handbag Cake. So bring a special gift to a party, and get baking! Many families have a treasured recipe, baked for every special celebration. Perhaps you'll find a new family favourite in these pages!

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Delectable recipes for every kind of bake, cake, bread, biscuit and tempting teatime treat

When a magical baker recommends you go elsewhere for your same-sex wedding cake, it's best to take her advice.

Making your own wedding cake is easy when you've been shown the right materials and techniques, and this is the only book to teach you. It is full of step-by-step guidance and advice, with plenty of tips to help a novice create something stunning and inspirational. This visually enticing step-by-step cake baking and decorating manual makes DIY wedding cakes easily accessible for everyone. In text and images that are both instructional and entertaining, Natasha Collins takes the reader through the whole process of choosing their design, baking their cake, embellishing it, transporting it, presenting it and serving it, so that they can be certain of success at every stage. Every project includes a timetable indicating how long each part of the process will take, and gives a schedule for when the cake should best be decorated and set up in relation to when it is going to be eaten. The book begins with basic instructions such as ingredients; equipment; trimming, filling and covering a cake; creating floral and paper decorations; and getting your cake from your kitchen and on to your guests' plates. The second half of the book comprises five chapters, each

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representing a distinctive style and theme (with four to five cake designs provided for each theme): Romantic beginnings (traditional flavoured cakes with romantic decorations); Putting on the glitz (glamorous, 'glitzy' cakes); Laughing all the way to the altar (fun, modern cakes); Home(spun) is where the heart is (rustic, pretty cakes); Magic in the air (bohemian style cakes).

Make beautifully decorated cakes that are almost too good to eat with this collection of 200 foolproof designs for every occasion, from simple fun motifs for tempting teatime treats to chic and elegant ideas for elaborate celebration cakes. Each entry includes an easy-to-copy template that can be scaled up or down; an at-a-glance recipe of tools and materials; step-by-step instructions; suggestions for mixing and matching with other motifs and a tempting photograph of the finished cake. An introductory section demonstrates core techniques, from transferring designs to tips on piping and creating 3D mouldings, and includes easy recipes for some basic cakes as well as a range of delicious icings and sugarpastes. Whether you are baking from scratch or want to give an extra-special touch to a ready-made cake, choose from hundreds of decorative ideas for letters, numbers, borders, animals, birds, flowers, wedding themes, seasonal celebrations and children's motifs.

A delightful collection of gluten-free takes on your favorite cake recipes, from

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everyday coffee cakes, layered cakes, and cupcakes to show-stopping special occasion masterpieces. Celebrate your favorite holidays and special occasions from birthdays to bake sales, Halloween to Christmas—and even the everyday—with delectable gluten-free cakes. In this delightful collection, Catherine Ruehle, a pastry chef and cake artist turned wellness foods chef, shares sixty classic cake recipes that are every bit as indulgent as the gluten-heavy ones we adore, but gluten-free, all-natural, and with alternatives given for vegan, dairy-free, and nut-free renditions. A few of the luscious cakes that await: Pink Velvet Strawberry Cake made electrifyingly pink with strawberries instead of food dye, Peanut Butter and Jelly Cupcakes that children of all ages will be thrilled to find in their lunchboxes, and a dramatic White and Dark Chocolate Checkerboard Cake that's a cinch to prepare in advance. With positivity and careful guidance, Ruehle provides basic and advanced decorating, piping, and plating techniques to take your cakes from pretty to breathtaking. So go ahead: lick the frosting off the beaters, cut yourself a nice big slice, and let us all eat cake!

Rediscover the authentic taste and quality of 120 delightful home-baked classic American treats. A bumper-size celebration of home-style baking, these simple yet deeply satisfying brownies, muffins, cookies, and cakes are the essence of home baking, yet most people only know these as staples of the supermarket

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bakery aisle. With roots in New Jersey and Mississippi respectively, David Muniz and David Lesniak's mission is to introduce a new generation of bakers to the genuine taste and authentic quality of these classic American treats when made from scratch and baked at home. They share their irresistible favorites, such as blueberry muffins, chocolate walnut brownies, and peanut butter cookies. They also include new takes on some old standbys, like white chocolate and raspberry cupcakes and red velvet cheesecake. Of course, the book also features an array of variations on the signature item at their acclaimed bakery: the whoopie pie, for which they have single-handedly created a craze in Britain.

**21 OMG-IS-THAT-AN-ACTUAL-CAKE? RECIPES + ALL THE CAKE KNOW-HOW YOU NEED** From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation *How to Cake It* comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, *How to Cake It*, Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart, to food shaped cakes such as burgers and pizzas, Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook, filled with imaginative cakes to make at home. *How to Cake It: A Cakebook* includes

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directions for making eighteen jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro-tips, taking you step-by-step from easy/kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting, and gum paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake, and even a Golden Pyramid Cake which features a secret treasure chamber! Written in her inspiring, encouraging voice, filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

Baking cakes is enjoying a new lease on life as people remember how fun and easy to make they are. This is a comprehensive cake book with everything from classics to new creations. There are sumptuous cheesecakes, cute cupcakes, delicious dream cakes, indulgent chocolate cakes as well as guilt free cakes every cake you would ever want to make, or eat, is included in this stylish, fun and beautifully illustrated book.

Essential cake decorating techniques explained, from simple buttercream piping

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through to brush embroidery with royal icing, making sugar flowers, and decorating novelty cakes. Includes 12 gorgeous cake decorating projects to make 16 cakes that are impressive and stylish, but use small cakes in various sizes to keep the baking elements simple and to allow you to really focus in on the cake decoration techniques. Bridges the gap between decorating cupcakes and cookies and decorating larger tiered cakes for beginner to intermediate cake decorators. Plus 12 free video demonstrations, available online, to teach the best way of completing each cake decorating technique. Inside *Cake Craft Made Easy*: Easy to follow cake decorating techniques explained in detail with full-color step-by-step photography, covering the following subjects: Buttercream piping Cupcake towers Pattern embossing Sugar pinwheels Stenciling Royal icing piping Sugar models & flowers Sugar doilies Frills & ruffles Brush embroidery Rice Paper Work

A recipe for playtime fun! Pull the tabs, lift the flaps, bake the cake! Start with innovative tabs that move in every direction to mix, bake, and decorate a real recipe. One tab cracks the eggs. Another moves the mixer. Two turn the oven dials to the right temperature and timing. There's even a tab that makes the cake batter rise! Toss in a pinch of information, a dash of surprises—and junior bakers get to play and learn real-life skills, all in one cake-tastic package!

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Threads Sew Smarter, Better, & Faster is a one-of-a-kind resource that's filled with more than 1,000 Threads-tested tips, shortcuts and ingenious solutions to sewing emergencies, all organised in an easy-to-access format for quick reference or more leisurely reading. The perfect reference for stitchers at any skill level, this book offers a wealth of information, from a basic lesson in how-to-thread-a-needle to sewing repairs, fitting techniques, and advanced tricks from tailors and couture workshops. Look under 'Fabric, Thread, & More' to find the perfect method for matching fabric-type to sewing project. Check the 'Fitting' chapter for clever ways to hem trouser legs evenly every time. There's even a section with sewing shortcuts just for quilters. Whether readers simply wish to replace a button, polish their sewing skills, or stitch an intricate pattern, Threads Sew Smarter, Better, & Faster is like having a friend and sewing expert at your fingertips.

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in Simple Cake, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for

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10 base cakes, 15 toppings, and endless decorating ideas to yield a treat--such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake--for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

In *Cake Masterclass*, award-winning cake designer and presenter of Britain's Best Bakery, Mich Turner, teaches you how to bake impressive cakes for every occasion - from a classic sponge, to decadant chocolate, and traditional fruit and ginger cakes. In the masterclass section, Mich shares her award-winning decorating techniques to teach you how to create truly outstanding cakes. With step-by-step instructions, Mich will show you how to make the classic sugar-paste rose, tiered cakes with piped lace, hand painted flowers, Christmas candy and much more. With experience baking for top celebrities like the Beckhams, Madonna and Sir Paul McCartney and running cooking classes around the world, Mich can teach you how to become a cake baking master at home.

Finally a common sense approach to language learning brought to you by Sunset Books. Idioms are the seasoning of every language and give listeners and speakers a very intimate knowlege of the culture and constructs of the language.

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This is a one of a kind book that teaches students of both Korean and English languages how to use and understand common idioms heard on TV shows, in movies and in popular music. Users learn how to naturally use idioms that both languages share. Most students of language learn the grammar first and are lost when it comes to idiomatic expressions like: "that's a piece of cake", meaning: easy. Idioms are the secret key to fully understanding native speech. A Piece of Cake, gives students a great selection of idioms with sentence examples and usage guidelines from a variety of topics like: business, relationships, emotions and more. The research in this book focuses on teaching students by using idioms native to their primarily spoken language. We truly hope you'll master these idioms and be on your way to understanding and speaking English and Korean more naturally.

What could be more useful than a short, unpretentious introduction to the art of cake-making? Starting with simple recipes, the reader is gradually introduced to a full range of cakes including those made with nuts, chocolate and fruit both fresh and dried.

An assortment of treats from the kitchen of the Charleston Cake Lady presents recipes for milk chocolate cake, crunchy pound cake, chocolate chip cake, and other desserts. A sweet treat awaits Tyler and Tofu when they discover that dessert is delicious and fun

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to make! Plus Food Network star Tyler Florence shares two carrot cake recipes—one for people, and then a dog-friendly twist on this dessert favorite—and includes a Did You Know? section filled with fun facts about the ingredients. With Tofu's birthday right around the corner, Tyler wants to give his best pal a perfect party, and he knows that no birthday bash is complete without a big birthday cake! Tyler and Tofu venture back into the kitchen, where Mr. Baker takes them on an imaginary journey around the world to find delicious ingredients to create a carrot cake perfect for the celebration. But when Tyler says it's a treat for Tofu, he discovers that not all of his favorite foods are good for dogs. Luckily, Mr. Baker can cook up a canine snack just in time for the party!

"Over 70 fun-to-decorate cakes for all occasions"--Cover.

Presents a verse tale of the Duchess who mistakenly used too much yeast in her cake.

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