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# Jamie's Food Tube The Cake Book: Seasonal Baking With Cupcake Jemma



## Synopsis

Jamie Oliver's Food Tube presents The Cake Book, a collection of 50 deliciously inventive and exciting cake and cupcake recipes from Food Tube's own Cupcake Jemma. 'Split up seasonally, you'll have a wonderfully naughty treat to choose from, whatever the time of year - this book might be small in size, but it's crammed full of brilliant recipes' - Jamie Oliver As owner of Crumbs & Doilies, one of London's most creative cake and cupcake bakeries, Jemma shows you the easiest everyday classics alongside four chapters of super-cool seasonal cake recipes. With step-by-step instructions alongside handy hints and tips The Cake Book is a beautifully presented collection of recipes you'll want to bake time and again, including epic layer cakes such as Raspberry Ripple, Super Lemon Meringue and Ridiculous Chocolate as well as amazing cupcakes like Blueberry Cheesecake, Buttered Popcorn, Cookies & Cream, Eton Mess and more. Jemma Wilson began baking professionally at the esteemed Rose Bakery before starting her own business in 2006. Crumbs & Doilies has since become one of the most respected and exciting makers of cakes and cupcakes in London, with an emphasis on top quality ingredients, imaginative flavours, beautiful presentation and attention to detail that Jemma carries through to all her recipes.

## Book Information

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## Customer Reviews

This book looks mouth-wateringly delicious, I'm supposed to be trying to lose weight so part of me wishes I'd never ordered this but if I'm being honest I can't wait to get started. This, like the BBQ book has the recipe on one page with a full colour photo of the finished item on the opposite page, there's also a page of hints & tips. I spotted this book while looking around for a BBQ book for my

husband, I can't remember the last time I bought myself a cookery book I generally get them as presents so I have a really good selection but I really liked the look of this. As with the BBQ book I noticed a complete content list wasn't given so I've added one at the end for you. I don't generally review cookery books since by the time I've tried enough of the recipes to give a fair review I forget, yes, every single time, I always have good intentions but somehow I never get round to it but I'm making an exception since I thought it would be helpful to give a list of the recipes included and I'll add to the review as I try them out. One tip I picked up from a friend years ago and I've followed ever since is to make little notes at the side of the recipes, I was horrified the first time I looked through one of her baking books to notice notes scribbled at the side of the recipes I couldn't believe anyone would write in a book, but she explained that you have a cookery book for life and you can forget so she wrote a little review at the side of each one. Turned out to be an excellent idea and one I've followed ever since, it really helps me because I've got a memory like a sieve so thank you Karen. Here's the list of recipes, hope this helps:

**THE BASICS:** Vanilla Cupcakes, Vanilla Buttercream Icing Really Easy Chocolate Cupcakes, Chocolate Buttercream Icing Red Velvet Cupcakes, Cream Cheese Icing Chocolate Ganache Meringues Marshmallowy Meringue Icing Salted Caramel Brittle Infused Milk Fruit Goo

**SPRING:** Earl Grey Breakfast Cupcakes Pistachio & Rose Cupcakes Raspberry Ripple Layer Cake Chocolate Guinness Cupcakes Green Tea Cupcakes with Sesame Brittle Lemon & Poppy Seed Cupcakes Cookie Dough Cupcakes Pistachio, Lime & Cardamom Cake Hot Cross Bun Cupcakes Vegan Vanilla Fudge Cupcakes

**SUMMER:** Lemon Mess Cupcakes Blueberry Cheesecake Cupcakes Rosemary, Honey & Yoghurt Loaf Eton Mess Cupcakes Super-Lemony Meringue Cake Lavender Caramel Cupcakes Cherry Bakewell Cupcakes Cardamom & White Chocolate Cupcakes Raspberry & Coconut Cupcakes

**AUTUMN:** Banoffee Pie Cupcakes Spiced Pumpkin Cupcakes PB & J Cupcakes Malteser Cupcakes Jamaican Ginger Cake Mexican Hot Chocolate Cupcakes Buttered Popcorn Cupcakes Bonfire Cupcakes Toffee Apple Cupcakes Caramel Mudslide Cupcakes

**WINTER:** Hot Toddy Cupcakes Jaffa Cake Chai-Spiced Cupcakes Cookies & Cream Cupcakes Ridiculous Chocolate Cake Cinnamon Toast Cupcakes Banana, Maple & Pecan Cupcakes Velvet Volcano Cupcakes Christmas Cupcakes Mini Christmas Puds

As a lover of Lemon, Coconut, Raspberries, Eton mess (my all time favourite) Maltesers oh the list goes on and on and I think this review is long enough already but I really don't know where to start, Super-Lemony Meringue Cake I think....or the Raspberry Ripple Layer Cake...decisions, decisions I can almost feel the weight settling on my hips just from thinking about them. ## Yes, I know as if this review isn't long enough already but I did promise updates I'll try to keep it short. We've made a selection of these cupcakes we use large

muffin cases so the mixture when cooked only half fill them which turned out to be ideal once topped. One thing we found is that the topping recipes, all the ones we tried anyway made too much in fact we made the cheesecake topping and topped all the blueberry cupcakes and had so much left we added lemon juice and meringues and used it to cover the Lemon Mess ones as well. The Blueberry Cheesecake were my favourite and everyone else's as well, the biscuit base, sponge and then cheesecake with blueberry fruit goo topping was heaven. The Lemon Mess were very good even if we did change the topping. Raspberry and Coconut Cupcakes again were good but very sweet, maybe a little too much topping for me. We made our own Cookie Monster and Oreo cupcakes using the chocolate cupcakes recipe from page 18, I loved it but my daughter felt it was too dry, but luckily once they were decorated everyone loved them. If anyone's interested or even reading this far, for the Oreo ones we place a full Oreo cookie in the muffin case then we place mixture on top, bake and when cool we add broken Oreo cookies to the buttercream and mix well, we pipe this, using either a very large nozzle or just a plain piping bag made from grease proof, it has to be large obviously due to the chunks of biscuit, then place a mini Oreo at one side. For the Cookie Monster we top with buttercream then dip it in desiccated coconut mixed with some blue food colouring then we slice half way across horizontally and slide a chocolate chip cookie in, this makes the mouth, for the eyes we then stand two white chocolate buttons on and paint the pupils on with black food colouring.

I am a HUGE fan of Jemma and Jamie so when I found out she had a book, I knew I just had to get it! So far I have made her chocolate cupcakes and her vanilla buttercream. I have made her buttercream more than once and it has now become my go-to recipe. I made the mistake of not using it once and that other recipe was horrible compared to hers! It wasn't bad, it just wasn't what I had gotten used to by using Jemma's technique and recipe. Jamie's Food Tube the Cake Book is a small, cute book full of fun recipes. There are some that I probably wouldn't make (like the Rosemary Honey and Yogurt Load) but that's only because I don't care for those flavors. If you are a fan of Jemma, I would recommend this book! The price is right so even if you just get it to read, it's totally worth it.

Just a little hint to all of you doing the conversion from grams to cups...don't do it! Buy yourself a little kitchen scale and weigh your ingredients, it's simple and far more accurate. You can get a scale that weighs in ounces or grams, and if you get one with a tare button you can weight your flour in your mixing bowl, press the tare button to zero it out then add your sugar and so on, weighing all

of your dry ingredients into the same bowl.

If you haven't seen Cupcake Jemma's recipes on YouTube, you should definitely check her out. Her creations always look so scrumptious, and she's fun to watch. I look forward to making many of her cupcakes. The oreo and PG&J ones look especially delicious.

I bought this book yesterday quite cheap as I had to go to the hospital for an appointment and thought this book would keep me company during the long wait! At first sight it is a great book but is it really? I love this young lady's enthusiasm and I wish that I had her courage to do more with my cooking. After a reading a few reviews it was clear that this book does have problems, other than the ones that I had already found myself: the lack of an index and the overly sweet frosting. After reading a few reviews I was made aware that actually at least one Youtube clip is quite different from the recipe in the book, although they both date from 2014 and the recipe has the exact same name. It makes you wonder if this is the Cookies and Cream recipe, which in the book includes oil, which some people found it was far too much but which is not at all included in the Youtube recipe. Actually the Youtube recipe is very different. Then there is the fact that the recipes make 24 cupcakes, far too much for most people! Why not publish the recipes for 12 cupcakes and if ever people want more they just multiply the ingredients? Better than make most people divide them! Then it seems that the amounts of frosting make even a lot more cupcakes. A bit shoddy if you ask me. I have recently come across a recipe which I had been researching and which makes the American type of cooked flour butter cream which is far better than the horrendously sweet British version. I have seen enough people eating cake or cupcake and leave the frosting on the side of the cake, which is rather sad. If this young lady is so proficient one would think that she would know that? I hope one day to become some kind of advisor to a publisher of cookbooks first because I am a very experienced cook, second because I love and collect cookbooks, third because cookbooks are published so fast and in such big amounts, they often cost little but so many recipes come with problem and that will put people off cooking for life so paying me a reasonable salary would probably save them money in the long run! A cook book can't be only about beautiful photos. That said I love the photos in the this book, especially the ones where you can see the steps you go through until you have the final product. I am still pondering whether to give this book 2 stars or 3 stars.. maybe I will give it 3 for her enthusiasm but again oh boy, she does need me on board.. I don't have her imagination and my passion is in trying out recipes, not coming up with the ideas but I know what the finished product should take and look like and especially the taste is

very important! I also question the wisdom of over mixing cupcake dough because I have always heard that you should only barely mix it otherwise, the small cakes will be too dense, which is my experience as well! That said, I wish more authors would pay attention to comments on , Youtube, etc. and address people's concerns!

my daughter loves Cupcake Jemma videos, so we bought this book in time to make cupcakes for her birthday. They were perfection. The book, while small, is lovely with beautiful color photos. The recipes are divine. We can't wait to make more.

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at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between).

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