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# A Zombie Ate My Cupcake!: 25 Deliciously Weird Cupcake Recipes





## Synopsis

Lily Vanilli shows how you can take inspiration from the macabre and grotesque to create some really evil-looking cakes that taste divine. Using natural ingredients and edible decorating materials, such as edible lustre dusts, gum paste, and glazes, Lily shows you how to turn basic cupcakes into amazingly realisticand delicious  $\tilde{A}\phi \hat{a} \neg \hat{a}$  •sculptures, from Eerie Eyeballs to Ghastly Ghouls. For really gory desserts, why not make Dracula  $\tilde{A}\phi \hat{a} \neg \hat{a}_{,\phi}\phi$ s Bite red velvet cupcakes, or some Bleeding Hearts, which are molded with deep red fondant into human hearts and covered with a cherry  $\tilde{A}\phi \hat{a} \neg \hat{a}_{,\phi}\phi$  sauce? You can also go for heavenly Fallen Angel Cakes, made with a divine honey-flavoured icing, or indulgent, truly dark chocolate Devil $\tilde{A}\phi \hat{a} \neg \hat{a}_{,\phi}\phi$ s Food Cupcakes, with ganache icing, and chocolate devil $\tilde{A}\phi \hat{a} \neg \hat{a}_{,\phi}\phi$ s horns. With 25 brilliant recipes and tips and tricks throughout, this is the perfect introduction into the world of alternative cake decoration.

### **Book Information**

Hardcover: 64 pages Publisher: CICO Books (August 9, 2012) Language: English ISBN-10: 1908862068 ISBN-13: 978-1908862068 Product Dimensions: 5.5 x 5.5 inches Shipping Weight: 7 ounces (View shipping rates and policies) Average Customer Review: 4.2 out of 5 stars Â See all reviews (32 customer reviews) Best Sellers Rank: #1,385,160 in Books (See Top 100 in Books) #79 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Halloween #905 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays #997 in Books > Cookbooks, Food & Wine > Baking > Cakes

#### **Customer Reviews**

I just recieved this book today and what a Kick!Sure some of these designs are going to be familiar to anyone who has done Halloween baking, but there is some new and different: Shattered Glass, Bleeding Hearts, Sweeney Todd's Surprise, Zombie Snacks, Rainbow Cupcakes (I'm especially looking forward to attempting these without making an ugly muddy grey color with all the colors.) and her Day of the Dead Cakes are beautiful! In fact what sets this cupcake book apart from other Halloween treat type books is that with the exception of bacon (yes, bacon.) everything is hand made by the author. Lily Vanilli is an artist and dosen't rely on premade candies and cookies to customize or accesorize her desserts.Another big plus for this book is that it is a UK cookbook but

the author includes both metric and US Standard (cups, tsp, etc.) and conversions for baking temperatures for both Europe and North America. So there is no need to look up conversion charts. It will be interesting to see how well I can copy her work since clearly it takes a bit of an artistic hand to create these.

I just received this book and i don't know where to start!! These are some of the most unique and creepy cupcake recipes I have ever seen. Full color photos of each cupcake and detailed instructions for each are given. The "Shattered Glass" cupcake recipe even tells you how to make sugar "glass". I recommend this book to anyone who wants something a little darker for Halloween.

You REALLY need to be an experienced pastry chef or at least a baker with some decorating skills to make some of these beautiful and creepy creations. This would not be the case had the author gone the extra mile and added step-by-step tutorial instructions with photos, as I've seen in other books of this type. (a few of them have a couple additional small photos, but they're not enough to actually be helpful). She does direct you to refer to the photo of the finished product for aid in forming the shapes, but unless you have talent sculpting from photos, this won't be easy. You also need to buy quite a few specialty tools (unless you already have them, in which case you probably ARE an experienced pastry decorator), which can be expensive, but a good investment if you're planning on doing more marzipan/fondant work.

This is a really cute cookbook! It consists mostly of cupcake decorating ideas, but there are recipes at the back of the book. A lot of it is pretty time-consuming, but totally worth it (especially if you LOVE baking like I do). Great ideas and great recipes!

I love baking, and I love Halloween, so this book was a "must". It has some really good cupcake ideas: Dead of the Dead, Shattered Glass, Sweeney Todd's Surprise, Zombie Hands, Bleeding Hearts, and Black Roses being my favorites. It also had a few that left me confused: Zombie's Breakfast (sunny side-up egg with bacon), Zombie Snacks (cheeseburger-looking cupcake), Rainbow Cupcakes (scary clown/circus theme?), Fallen Angel (white with gold accents). Great photos. Overall, I found it well worth the cost.

I am devoted to the world of horror and baking so I had to buy this book as soon as I happened upon it! The decorating ideas were inspiring, clear, and concise. I love the high artistic quality of the decorations even thought some can be quite time consuming. However, I have made the few actual cake recipes listed in the book and all have come out quite dry and crumbly. Especially the vanilla cake. I will stick with my own tried and true moist cakes, but go to this awesome book for decorating ideas all year!

Bought this as a gift for my cupcake obsessed sister-in-law. She hasn't made any of the cupcakes yet, but I'm excited to try them when she does. They look really creepy and gross, perfect for a Halloween party. It makes a nice addition to her growing collection of cupcake cookbooks. I wouldn't get it for a baking newbie, it is written for someone who already knows how to bake.

Some of the recipes in here aren't too complicated, but other ones are crazy. The day of the dead cupcakes are on the cover, there's a hermit crab recipe, and one that looks like a bleeding human heart. So 5 star even though some of the recipes could be easily done without the books, but still just awesome to give that spark for an idea for a cupcake.

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