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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

"Courtney's inventive combination of cake, frosting, and a few yummy odds and ends is the most fresh and accessible take on the subject I've seen in a while." - Duff Goldman, Ace of Cakes
"Her creative ideas are beautifully executed on every page." - Elisa Strauss, Confetti Cakes
"Frostings has a permanent slot on my kitchen bookshelf." - Joy The Baker

40 delightful recipes for frostings, ganaches and glazes - Courtney's inventive combination of

cake, frosting, and a few yummy odds and ends is the most fresh and accessible take on the subject I've seen in a while. • duff goldman, chef/owner, charm city cakes • Her creative ideas are beautifully executed on every page. • elisa strauss, confetti cakes • Frostings has a permanent slot on my kitchen bookshelf. • joy the baker "Courtney's latest book is full of fabulous ideas for frostings and sweet treats!" - Tori Spelling

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 Pupcake 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.

Maybe this is my bad. I thought there would also be instructions on how to make the frosting designs shown in the book; otherwise I would have given it 5 stars.

Let's start with the cover. I want to eat that cake. Then I looked inside, and saw even more frosting I want to try. I just need to practice moderation here....

Now I have different choices of what to frost a cake with. It also has some wonderful presentation ideas.

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

I was looking for a book that would show different ways to pipe frostings. This book has pretty pictures and very basic recipes for American Style buttercream. If memory serves, there is one recipe for a French Buttercream that is the 'short cut' process. If you're looking for instruction on

pipng, this isn't the book for you.

Nice ideas and teaching to learn different cake frosting that go with the cake baking book I bought my daughter.

I loved the variety of recipes. It was exactly what I wanted, because a lot of cake recipe books don't spend much time on the frostings. I wish it had more examples of how to pipe frostings, but I will have to practice that on my own.

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