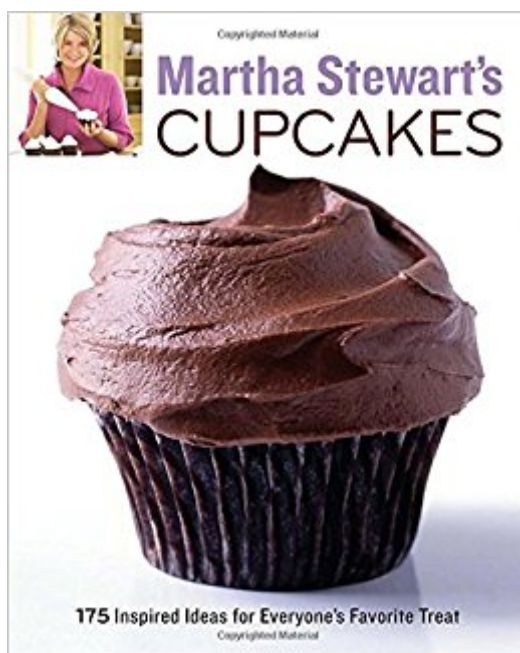


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# Martha Stewart's Cupcakes: 175 Inspired Ideas For Everyone's Favorite Treat



## Synopsis

They are the star attraction for special days, such as birthdays and holidays, as well as perfect everyday goodies. Now in "Martha Stewart's Cupcakes", you can enjoy 175 ideas for simple to spectacular creations - with cakes, frostings, fillings, toppings, and embellishments that can be combined to produce just the right cupcake for any occasion. Alongside traditional favourites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jam cupcakes, dainty delights like chai-tea mini cupcakes, and showstoppers topped with marzipan ladybirds or clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (fondant monogram heart cupcakes for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop ghouls and goblins ideal for Halloween revellers); and, Any day (red velvet cupcakes with cream cheese frosting for a potluck dinner or applesauce-spice cupcakes for an after-school snack). In singular Martha Stewart style, the pages are both stunning in design - with a photograph of each finished treat - and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in "Martha Stewart's Cupcakes" will delight one and all. --This text refers to an out of print or unavailable edition of this title.

## Book Information

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## Customer Reviews

Book Description There's no better authority on delectable desserts than Martha Stewart. She and her ingenious team of editors have consistently created the most delicious recipes, and their dedication to simple instructions, how-to photographs, and beautiful styling is unparalleled. And there's no more in-demand dessert right now than cupcakes. Martha Stewart's Cupcakes Martha Stewart's Cupcakes also includes templates and clip art for decorative flourishes, an equipment glossary, and step-by-step instructions for basic and advanced decorating techniques, plus ideas for presenting and packaging the cupcakes in Martha's trademark style. From Martha Stewart's Cupcakes: Martha's Meyer Lemon Cupcakes The mild and sweet flavor of Meyer lemon is one of Martha's favorites; these zest-flecked cupcakes are filled with Meyer lemon curd, which peeks out from the tops. The fruit, which is actually a lemon-orange hybrid, is generally available at specialty stores in winter and early spring. If you can't find Meyer lemons, use regular lemons instead. The recipe yields a lot of cupcakes, so you may want to consider these for a bake sale or large gathering, such as a shower or special birthday celebration.

Cupcake Ingredients 3 1/2 cups all-purpose flour, sifted 2 tablespoons finely grated Meyer lemon zest, plus 2 tablespoons fresh Meyer lemon juice (from 1 to 2 Meyer lemons) 1/2 teaspoon baking powder 1 1/2 teaspoons coarse salt 1 3/4 cups (3 1/2 sticks) unsalted butter, room temperature 3 cups granulated sugar 8 ounces cream cheese, room temperature 7 large eggs, room temperature 1 teaspoon pure vanilla extract Confectioners' sugar, for dusting Lemon Curd (made with Meyer lemons; ingredients and directions below) (Makes 42) Directions 1. Preheat oven to 325 degrees F. Line standard muffin tins with paper liners. Whisk together flour, zest, baking powder, and salt. 2. With an electric mixer on medium-high speed, cream butter and granulated sugar until pale and fluffy. Beat in cream cheese. Reduce speed to low. Add eggs, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Beat in lemon juice and vanilla. Add flour mixture in three batches, beating until just combined after each. 3. Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until a cake tester inserted in centers comes out clean, about 28 minutes. Transfer tins to wire racks to cool completely before removing cupcakes. Cupcakes can be stored overnight at room temperature, or frozen up to 2 months, in airtight containers. 4. To finish, dust cupcakes with confectioners' sugar. Fill a pastry bag fitted with a coupler and a medium round tip (#8) with curd. Insert tip into top of each cupcake, and squeeze some curd below top to fill the inside, then lift the tip and squeeze more curd in a pool on top. Filled cupcakes can be kept at room temperature up to 1 hour (or refrigerated a few hours more) before serving.

MARTHA STEWART LIVING magazine was first published in 1990. The magazine's editors have published more than three dozen books since then. MARTHA STEWART is the author of three dozen bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of The Martha Stewart Show, the popular daily syndicated television show.

i \*love\* Martha Stewart's cupcake book! for years i've been searching her web site for cupcake ideas for baby showers and my kids' birthday parties. this book is chock full of wonderfully creative cupcakes for all seasons, holidays and special occasions! i've already made the shark and beach parasol cupcakes for my son's ocean-themed birthday party and the beautiful buttercream chrysanthemum cupcakes for a baby shower. you may think you need some special talent to pull her creations off, but all you need is a little practice and patience! there is no way you can leaf through this book without getting inspired...and drooling! After 287 pages of pics of and recipes for mouth-watering cupcakes, she includes informative pages on tools for baking, how to prepare a piping bag, working with fondant and marzipan, pastry tips and even how to display your treats. my husband agrees that this was a wonderful investment since he's seen how many of her baking ideas have come to fruition in our home...plus he's hoping i make him those yummy tiramisu or choc. salted-caramel mini cupcakes for his birthday! ;) yummo! ENJOY!

Martha Stewart is not my favorite personality...not even close! However, the Cupcake cookbook is simply excellent. The recipes are clearly written, and easy to follow. Having made over 25 different cupcakes following her book, I can attest to the fact that each one is delicious. I don't think you could possibly imagine a cupcake to make at home that would not have an included recipe. The flavors, aromas, colors, and consistency of each recipe is superb. Maybe Martha isn't all bad after all.

This is a great book, unfortunately 3/4 of the book is decoration ideas. But all the recipe's have turned out perfectly. Always a moist and delicious cake. Contrary to what other reviewers have said, all the recipes do work when followed. There seem to be several reviewers who don't read the recipe, or don't know proper technique.

I have ordered four cupcake books from this past month and had I chosen this one first, my search would have been over. This book is truly the only cupcake book you should need. I know that there are many who collect cookbooks and that is well and good. For those of you who want delicious recipes, ideas on decorations, how to's, many color photos and a section of sources to obtain items,

this book gives them all. I am not what you would consider a fan of Martha Stewart but after going through this cupcake book, I must admit that I am now. The book is very well made, the contents is short of spectacular and the recipes are not difficult. There are a few that will take some time but we all want to go a little further and do something that is not just 1,2,3 and it is done. As a cake decorator myself, I appreciate the many decorative cupcakes for their simplicity, creativeity and those that go beyond the routine of decorating. There are new ideas to be gained from this book and from them, you automaticly begin thinking of other ideas that you can impliment into your own decorating. I would reccomend this book to anyone who has the desire to make beautiful, delicious cupcakes.

Martha really does know a better way to do things. I have made several different types of cupcakes from this book and all have turned out beautifully and were exactly as described in the little blurb above the recipe in terms of texture and flavor. I read the reviews before I bought this book, and I was a little concerned by the negative ones because I am not an "experienced baker", and noticed that some people had issues getting their recipes to turn out properly. I think because of that, I have so far followed the recipe exactly, not just with careful measurements but really carefully executing each step as the book instructs. I have had fabulous results, so I think when the book says to do something a particular way, it means it. The cakes flavors have so far been wonderful and the textures have been awesome. I will say that the frostings I have tried have been mostly wonderful but a couple were super sweet (you have to add a lot of powdered sugar to get the desired texture on some of the "glaze" frostings), so used way less on each cupcake than the recipe suggested and they were fine. The pictures are gorgeous and I have not needed to actually decorate anything but the decorating ideas are SUPER cute and look do-able. I would highly recommend this book, and the carrot cupcakes in it.

Yummy recipes, hard cover book in great condition & very good price! I'll order from this seller again!!

Cupcakes are always delicious. But somehow, cupcakes from the kitchen of Martha Stewart are unusually delicious! Many of these recipes offer decorating tips that'll set your cupcakes above the usual bake-sale offerings, but all of them rely on simple, tried-and-true cake batters that yield the best results. In true Martha style, not only does she give you great recipes to make, but also creative ways to package and present your creations. There's a whole section in the back called

Displaying and Giving. There are a lot of cute ideas such as using photos to top your cupcakes, or using them as place settings at a dinner party. I absolutely love the idea of using the Chinese Food Take-Out box as a to-go container for cupcakes. Just stick a small cardstock insert with a hole in it down in the bottom. Sit the cupcake in the hole, and now it won't fall over and wreck the icing! It's definitely one that I would recommend owning if you're a baker, and definitely if you're a cupcake lover! With its multitude of beautiful pictures, it makes a great gift as well!

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