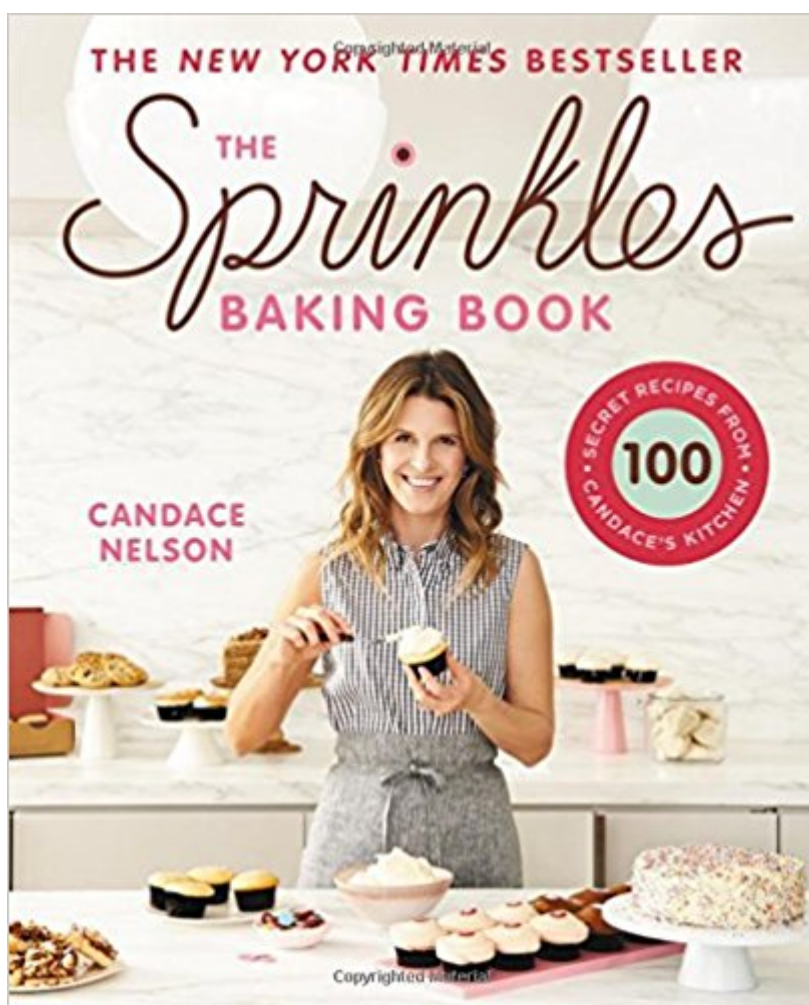




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The Sprinkles Baking Book: 100 Secret Recipes From Candace's Kitchen



Synopsis

The instant New York Times bestseller! Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on Food Network's Cupcake Wars. When Candace Nelson started Sprinkles, America's first cupcakes-only bakery, in 2005, people thought she was crazy. "What else do you sell?" they'd ask. But Sprinkles sold out on opening day . . . and hasn't slowed down since! Now, in her first cookbook, Candace opens up her recipe vault to bring you 100 irresistible desserts she can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like crÃme brÃe. But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael Strahan. THE SPRINKLES BAKING BOOK is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun!

Book Information

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Customer Reviews

"What's better than a Sprinkles cupcake? Ummm . . . Nothing! Those yummy treats have been a celebratory tradition in my family for many years, so I am thrilled my friend Candace is sharing her delicious recipes in a cookbook-including one of my own!-so that more families can enjoy the joy of sweet celebrations!"
-Reese Witherspoon
"If this book included nothing but the recipe for Sprinkles' Red Velvet Cupcakes, we'd all want a copy. But it give us so much more: cookies and casual cakes,

special-occasion cakes (I can't wait to make the Peanut Butter, Pretzel & Banana Cake), pies, tarts, puddings, and enough frosting recipes to keep us happy for a long time. And every recipe has Sprinkles' hallmark style, that wonderful mix of city-chic and childish delight."â •Dorie Greenspan, author of Dorie's Cookies and Baking Chez Moi

Candace Nelson is the founder and pastry chef of Sprinkles, the world's first cupcake bakery. She has been featured everywhere from O, Vanity Fair, and People magazines to Good Morning America, the Today Show, The Chew, and The Talk. Candace's cupcakes have inspired accolades from the likes of Oprah Winfrey and Blake Lively. Sprinkles has more than twenty locations nationwide, featuring cupcakes, cookies, ice cream, and Cupcake ATMs. Candace was a judge on Food Network's hit show Cupcake Wars, which filmed ten seasons and airs around the world. A former investment banker, Candace is a graduate of Tante Marie's professional pastry program in San Francisco and of Wesleyan University.

[Updates at end of review, 11/06/2016]As expected, Candace has released a gorgeous cookbook full of pretty photographs of her sweet baked goods, a well-written intro into how Sprinkles came into be, and accessible recipes for home baking. hasn't released a look inside for this cookbook, which is crazy, so I'm attaching the table of contents to this review as 3 photos.You'll notice (perhaps) this cookbook does not include recipes for some of Sprinkles' most popular cupcakes, especially some of the limited edition/seasonal ones. It is billed as Sprinkles baking, not Sprinkles cupcakes, so I don't feel misinformed at all, but it's worth noting only about one third of these recipes are cupcake recipes, and most of them are the standard flavors. It breaks my heart that salted caramel isn't in here, but I guess from a business perspective there's a rationale for holding back some of the biggest hits.The other recipes are more the kind of things you'd expect to find in a baking cookbook, like brownies, pies, cookies, cakes for a variety of occasions, even a little candy. There are two vegan recipes and two gluten-free recipes. I'm looking forward to replicating some of my family's favorites from Sprinkles, like red velvet and vanilla milk chocolate, while trying some new things like Candace's chocolate chai quick bread, butterscotch milk chocolate bars, cocoa mint brownies, and cinnamon rolls.Unlike the recipe attached to Candace's name in Twenty Five, these recipes all read as though they were well-tested. They're clearly written, and easily made without a huge amount of time investment or extra/exotic ingredients. I'll be testing several of the recipes this weekend and I'll update my review with the results.Update: I tested the vanilla milk chocolate and the black and white cupcakes first because I've eaten many of both, so I know exactly what they

ought to taste like. They both turned out really well. Are they an exact replica of what I can buy at the Sprinkles store? I'd say mine were about 95% of the way there, and I didn't have to pay close to \$4 for one (or drive 1 hour to get there). The cupcakes themselves were excellent - full of flavor and not at all dry, but they didn't rise quite as much as I thought they should. Maybe my leaveners need to be replaced. It took me several cupcakes to get the hang of how to frost them in the Sprinkles bakery style, but practice makes perfect, and the last few I made were pretty good dupes (there's a how-to section). I swapped frostings & cupcakes, making 6 vanilla with white frosting, 6 vanilla with milk chocolate frosting, 6 chocolate with chocolate frosting, and 6 black and white cupcakes, then took them into work to get feedback. People loved these. Even the cupcake skeptics devoured them and a couple people fought over the last one. For people having trouble with getting their cupcakes to come out properly - the one place that seems a little unclear in the instructions is the addition of the eggs. You should add your eggs separately, and once they are all incorporated, then beat for 1-2 minutes (or whatever time the recipe says at that point). Maybe that's the issue? Also, I highly recommend the use of a scale. Candace doesn't provide weights for her recipes, which definitely makes this not a 5-star cookbook. When I made my cupcakes I converted the volumes she does provide to their standard weights (as specified on the labels: 120g per 1 cup flour, 200g per 1 cup sugar, etc). Good luck!

I purchased this on a whim...and amazed! The red velvet cupcakes and the coconut cupcakes are completely worth it!!! But it's just not cupcakes! It's cookies cakes and more! Who would have thought icing shots?! Yes! Do yourself a favor....novice or more advanced home baker... Get this cookbook!!!

Lots of great advice for products to get perfect results but also offers lower cost alternatives for budget conscious. There were pictures for all the recipes which I always find crucial and I love that everything is very rustic looking so you don't feel you have to be a professional to try. I also found the recipes to be detailed which I like because I'm more of a cook than a baker.

Best buttercream frosting recipe and the chocolate chip cookie recipe is amazing too! Eager to try more out of this cookbook!

For the holidays I made both the vegan red velvet cupcakes as well as the regular red velvet cupcakes. Both of these were perfectly moist. Everyone enjoyed them.

My daughter had to have this after we visited the author's cupcake atm. The recipes are good and make a dozen cupcakes which is a convenient amount. My advice is buy the book and visit her shop!

I'm enjoying her book, made a few things from the book already, and looking forward to making some cupcakes now. The book met my expectations, I especially liked the cake from Michael Strahan's Mom.....

Was a gift for my daughter & she is excited to try the recipes. Not all the recipes are for cupcakes, which is nice, to give a broader spectrum to make. She made the peanut butter cupcakes & they came out amazing! Looking forward to trying the others.

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