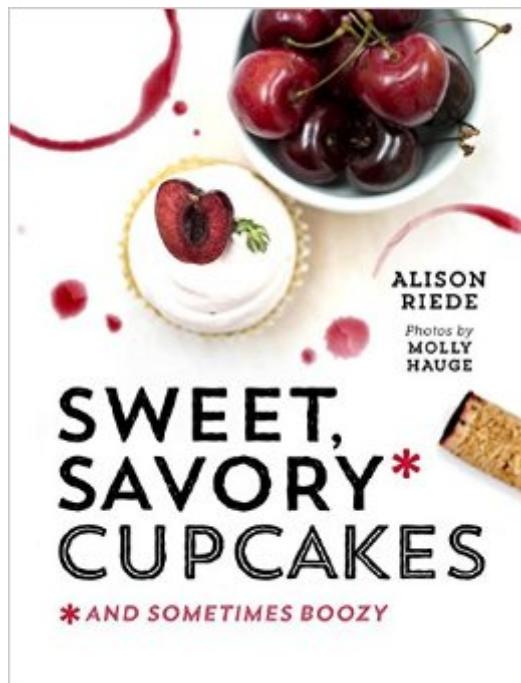


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# Sweet, Savory, And Sometimes Boozy Cupcakes



## Synopsis

Taking cupcakes to the next level is a specialty of Cupcake Warsâ •here are recipes from one of its popular winners. Europeans serve savory cheese after a nice meal. Americans prefer something sweet and sugary. Alison Riede manages to marry the two concepts with her wildly original and surprisingly delicious cupcakes. She starts with the flavors and winds up with something that defies expectation. Recipes for salty, nutty, spicy, savory, tart, fruity, and chocolaty desserts include: Lemon Olive Oil Cupcakes with Sage and Sea Salt ButtercreamRosemary Parmesan Cupcakes with Lemon Cream Cheese Frosting and Toasted AlmondsÂ Cucumber Mint Cupcakes with Lime Buttercream and Fresh MintBanana Cupcakes with Mango Filling and Banana Rum FrostingChocolate Pinot Noir Cupcakes with Strawberry Filling and Dark Chocolate Pinot ButtercreamOne taste and it will be clear why Cupcake Wars handed her the crown. Her recipes are simple and straightforward, illustrated with mouthwatering photographs. This is a truly original winner of a cookbook. 100 color photographs

## Book Information

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## Customer Reviews

I am obsessed with this cookbook! I received it last week and decided to make the Lemon Olive Oil Cupcakes with Sage Frosting to go with an Italian themed dinner party. Not only was the recipe incredibly easy to follow, but the cupcakes came out amazingly well! All of my guests were so impressed with the unique frosting flavor and how delicious the combination was. I'm so excited about this cookbook that I'm trying to make a different batch of cupcakes each week for all my friends to try! Today I'm working on the Blueberry Cupcakes with Lemon Sour Cream Frosting and

everything looks and tastes great again. I love how clear and simple the recipes are, but they still manage to pack a ton of flavor and are really interesting and unique. Having a photo to go along with each recipe helps too :) I would highly recommend this book, even if you are not a baker - it's easy to follow and everything tastes fantastic!

This is a really good baking book to have. The directions are very simple and easy to follow and the recipes are very tasty. I will say that we love the different icing recipes in this book-so much so that my 8 year old daughter asked me to make her her own batch of the Wildflower honey mascarpone icing! The recipes are perfect to make small batches as a gift for a friend or a dessert after your meal.

I bought this for my niece who loves to bake. Our goal is to make every single cupcake in the book. The chocolate raspberry is the best thing I have ever put in my mouth, but it is the weird flavored that make it SO MUCH FUN. The avocado cupcake is AMAZING. It is so yummy. The earl grey tea cupcake tastes exactly like Earl Grey tea! Alison Riede is the Willy Wonka of cupcakes!

It's no wonder that Alison Riede's cupcakes impressed the Cupcake Wars judges; they are creative and delicious. What surprised and impressed me about this cookbook was how accessible the recipes and taste pallets are. I was worried I would have to seek out strange and exotic ingredients and take all day to make 12 cupcakes, but I was able to make delicious treats without breaking the bank or my back!! I have tried the blueberry cupcakes with lemon frosting and the jalapeño cornbread cupcakes. The blueberry cupcakes were the clear favorites on a dessert table. The cornbread were perfect for a picnic in Prospect Park. This book is going to make me very popular at gatherings as I work my way through the inventive and beautiful pages. Sweet, Savory, and Sometimes Boozy Cupcakes certainly earns a space of honor on my limited NYC bookshelf.

I just received this cookbook a couple days ago and couldn't wait to try out some of the recipes! There are so many unique recipes to choose from, but I finally decided on the "maple cupcake + maple buttercream + crispy bacon topping." It was so easy to make (and I'm not someone who bakes a lot), and it was delicious!! I can't wait to try out more recipes! I also love that each recipe is associated with a nice, colorful photo!

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