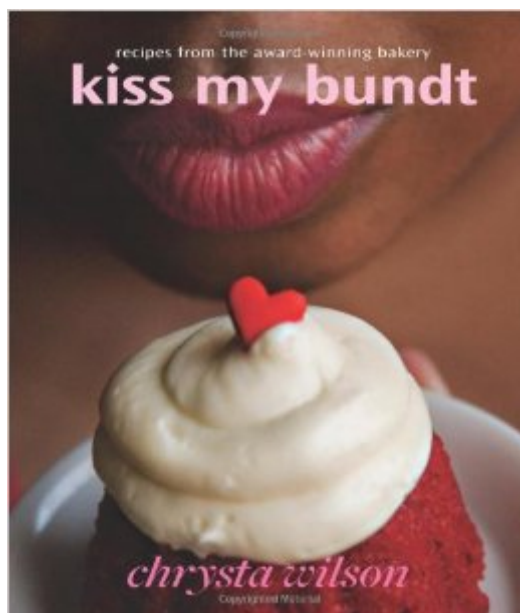


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# Kiss My Bundt: Recipes From The Award-Winning Bakery



## Synopsis

Featuring more than 60 made-from-scratch recipes, this guide provides instruction to re-create the award-winning cakes from the Kiss My Bundt bakery in Los Angeles. Including recipes for champagne celebration cake, sour cream pound cake, lemon basil bundt, bacon cake with bacon sprinkles, and many vegan recipes as well, it also reveals the bakery's approach to developing new cake flavors and provides techniques for trying this at home.

## Book Information

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## Customer Reviews

I love bundts! Not much of a cake fan but I love a good bundt. Weird, eh? With the exception of one, every recipe (so far) has been easy to make and tastes very, very good. The basic vanilla bundt recipe is worth the price of the cookbook alone. It can be dolled up in a variety of flavors! The techniques for baking a truly delicious, wonderfully textured bundt have helped me tremendously. The recipes allow for your own creativity and still have fabulous results. Gotta love that! So far I've made: \*Banana~ (replaced the milk w/ buttermilk), it had a lovely texture. \*Blueberry~ (added homemade blueberry jam to the smash), the blueberry flavor really came out in the finished cake, I was surprised! \*Pumpkin~ everyone LOVED this cake and thought it had the perfect amount of spice. \*Cinnamon pecan Coffee Cake~ LOVE! (I doctored up the filling a bit by cutting back on the sugar and adding a bit of butter and oatmeal) \*7UP pound cake~ Sweet. Make sure you add all the zest that the recipe calls for! Nice texture. \*Fresh Ginger~ Different, not your typical 'gingerbread' style recipe. Light, warm flavor. I drizzled with vanilla glaze and sprinkled with candied ginger, as suggested. Yum! \*Mocha~ Really moist. It seemed like an absolute ton of coffee in the recipe, but the flavor is very faint in the finished cake. For the glaze (ganache), I whisked instant espresso

powder into the hot cream and poured over bittersweet chocolate. Allowed it to firm up a bit and then poured it over the cake. I think it added a deeper mocha flavor.\*Marbled~ She gives half-sized recipes, that allows you to be creative with your flavor combinations. I made my own 'Neapolitan' and it was BRILLIANT!\*Basic Chocolate~ A very good 'base'. My mind is racing with flavor options.\*Peanut Butter Lover's~ I'm a true PB LOVER and couldn't wait to try this one. What a dud!! I removed a star from my review because it's such a bad recipe. I have reworked it 3 times now and FINALLY have a fabulous cake! The original recipe is terribly greasy. Oily, greasy and tasteless. Very little peanut butter taste at all. Awful, IMO. The original recipe has nearly 2 cups of fat to 2 cups of flour. Add in another 2/3 c. of whole milk? No way is that ratio going to work for me. Sorry. My revamped recipe omits an entire stick of butter and uses 1% milk. I also reversed the sugar amounts to 1 c. brown and 1/2 c. white. It is PERFECT! Moist, peanut buttery, melt-in-your-mouth texture with an outer crust that tastes like a great PB cookie.I'm looking forward to trying several others and incorporating my own ideas.Highly recommend!!Oh, one more thing: It is a tiny book with the most bizzaro pictures. If you're looking for a cookbook with gorgeous photos of bundt cakes, this is NOT it! Not one picture showcases these beautiful bundts. Kinda scary.

When I first got this book, I was a little disappointed. I usually like cook books with lots of pictures, and this book only has 3 pages in the middle that has images. If I was browsing this book at a book store instead of buying it online, I wouldn't have picked it up. Well I am so glad I did. I made the strawberry bundt cake tonight and it was amazing, it is moist, soft, and it has real strawberry pieces! I tried experimenting making fruit cake with real fruit before and was never successful because fresh fruit has too much water. Well after following the recipe from this cook book, I finally realized the secret of using fresh fruit in cakes!!!!!! I am so glad I got this book, it's worth it just for the strawberry bundt cake alone! I can't wait to try other flavors soon :)One thing, I like my dessert not overly sweet, so I always cut all recipe's sugar in half. I used about 3/4 of the sugar it called for and it came out perfect for my taste.I wish it had a little more variety, many of the cakes are the exact same recipe, just switching out 1 flavor extract ingredient.

This little book contains the best bundt cakes ever. I make the red velvet cake at least twice a month, and it's always a hit. The author is very detailed and tells you exactly how to get the best result with every recipe. Lots of imaginative flavor combinations, too, and she includes recipes for vegan versions of some popular bundts.

The Kiss My Bundt (KMB) bakery was by far one of my favorite memories of my summer in Los Angeles. This cookbook is definitely the next best thing. My love affair with KMB began with Chrysta Wilson's (author) red velvet cake. Although I am a native Southerner, I would not truly call myself a red velvet fan until discovering this lovely bundt. Certainly buying the cookbook was the next natural step. In addition to the famous red velvet, this cookbook will allow me to relive the memories of strawberry bundts with strawberry icing, and the more classic yellow cake with chocolate buttercream frosting. Just yesterday, I brought baby bundts (as featured on the cover) to a party, and they were an absolute hit! I piped the delicious cream cheese frosting with a pastry bag, and my red velvet bundts turned out just like the one on the cover. With the abundant baking information (in addition to the fabulous and diverse recipes), anyone can look like an expert baker! Tell all your friends to "Kiss My Bundt!"

honestly, i can't even believe that i can bake a cake from scratch. but i did. i've baked several from this book, and this book is my new bible. i have baked some of the most delicious cakes i have ever tasted in my life from this book! yes yes yes! the red velvet impressed friends and my boyfriend. the coffee cake thrilled my co-workers. and i made the strawberry ginger cake for my roommate's birthday. this is my new choice for gifting my friends that love to cook too!

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