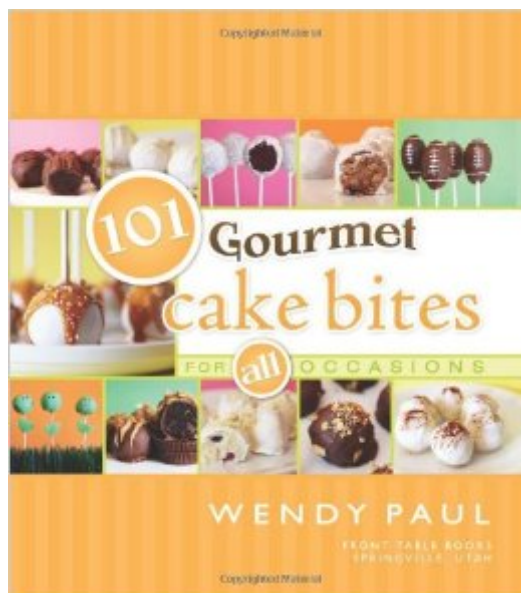


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# 101 Gourmet Cake Bites (101 Gourmet Cookbooks)



## Synopsis

You've seen them in bakeries, you've tasted their sugary sweetness, and now you can make your very own gourmet cake bites, cake balls, and cake pops right in your kitchen! Cute and creative, cake bites are the perfect way to celebrate anniversaries, birthdays, and holidays. And starting from a cake mix makes these recipes so easy you can make any day a special occasion!

## Book Information

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## Customer Reviews

I love to cook and I've had fun with 101 Gourmet Cake Bites by Wendy Paul. The first batch I made was the Chocolate Peanut Butter Cup Cake Bites, on page 31. I was visiting my sister and my 5 nephews were very excited to be my "testers". I got between 60-70 cake bites from 1 mix and they devoured that batch in 1 afternoon (I was able to salvage 8 to take to the office the next day). I then showed my cousin how to make them with the Pralines and Cream Cake Bites on page 68. We made these as cake pops and I found it easier to put the stick in right after they were dipped. I also made these bigger and they were very rich. I think I like the smaller bites better. When I got home from the LDS Booksellers Convention, I tried the Southern Red Velvet Cake Bites on page 75 so my husband and in-laws could try them. Every recipe I tried was a hit with those that ate them. Wendy's instructions are easy to follow - so your kids or grand-kids can help with the fun. You get into a rhythm when making them so they make up pretty quickly. Wendy gives you lots of icing recipes in the back to use in the cake bite recipes. For 2 batches of them that I tried, I "cheated" and bought ready-made frosting and it worked fine. They freeze great - both as cake balls to dip and completed

dipped cake bites. These are definitely on my list for holiday gift giving this year. Once you try them, I think they will be on yours too! Read my entire review on my blog - [...]

I've had the opportunity to sample three different varieties of Wendy's cake bites fresh from her own making and let me tell you they are a little bit of heaven. They look like a truffle but inside lies a surprise mix of cupcake and icing. When I got her newest cookbook in the mail the first thing I fell in love with was the spiral binding which makes it easy to keep the book on the page you need to reference while cooking. The other thing I LOVE are the photos! The photographer, Marielle Hayes has done an amazing job capturing the cupcake creations with colorful backgrounds and sharp images. I get a lot of books that come through my mailbox, but when this one arrived it was an instant favorite. My children usually have no interest in much that they see but with visually stimulating and yummy looking treats they are begging me to bake. We can't wait to try the Spring Flowers cake bite pops. Wendy's broken the cookbook into four sections: fruity and fabulous, the sweetness of chocolate, holiday treats, and the icing in the little bites. With recipes for delicacies like Key Lime Pie, dark chocolate truffle, southern red velvet and root beer float bites you can't help but feel your mouth water. If you're a fan of cupcakes you simply must try Wendy's bites!

I have only tried a couple of recipes out of this book, which arrived 2 days ago :), and they have all be amazing so far. My favorite right now is the Key Lime Pie cake bites. Wendy's recipes are easy to follow and oh so good. I like that this is a book dedicated specifically to recipes, not just decorating the cake bites to make them look cute. I have another cake pop book, and its all about decorating; but as someone who wants more than vanilla, chocolate, and red velvet, this book was a major change. I can't wait to try the rest of the recipes in the book!

Wendy Paul has done it again! Another amazing cook book. I love that it is still so simple to just use a cake mix and yet you would have thought it was made from scratch when you take a bite! These cake bites are decadent and there are so many varieties of flavors! A perfect cake bite for every occasion. Super simple to make...although you do have to dedicate a little more time to them, verses her gourmet cupcakes from 101 Gourmet Cupcakes in 10 Minutes...still easy and you will be pleased with the results! I've made the Key Lime and Raspberry Cheesecake so far and am super excited to make more! Everyone who has eaten them have raved about how good they are! Nummy Nummy Nummy!!!

I have purchased numerous books on the new Cake Pops rage, but I must say that I am extremely impressed with this one! As far as I am concerned, it's rated #1 out of all the books on my kitchen shelf in this category! I am not surprised tho, because Wendy's other books are also FANTASTIC! If you aren't familiar with her work, I highly suggest you check out the books she has available! Very easy, DELICIOUS recipes for every pop you can imagine ~ BEST OF ALL, they are so simple to re-create! Many KUDOS to Wendy on this book! Wish I had been able to get it long before I purchased all the others sitting on my shelf, because I probably would not have bought any of the others! :o) Yeah, it's really THAT GOOD!

I ordered this book to gain a different perspective on cake pops, as I have mainly been looking at the Bakerella book. When I opened this book, I was amazed at how many different flavor combinations that there were. I am very excited to try many of them out during the holidays. However, if you were thinking of buying this for new cake pop design ideas, I feel that there are better resources that are out there.

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