

MACARONS, CUPCAKES, CAKEPOPS



From the contents:

- Macaron school
- Raspberry macarons
- Chocolate macarons
- About cupcakes
- Rocky road cupcakes
- Strawberry cupcakes
- About cake pops
- Cape pops with chocolate filling
- Madeleines
- Amaretti
- Index

Macarons, cupcakes, cakepops

Mia Öhrn

190x220, 96pp

Colourful, sugary sweet and luxurious – these pastries have taken the world by storm and give a guaranteed golden lining to the most grey of weekdays.

Bake macarons in all the colours of the rainbow with a taste of berries, chocolate and liquorice; make fluffy cupcakes with different sorts of icing and decorations or have a go with the latest trend from the USA and make some fun cake pops using popsicle sticks. Here too are recipes for lots of other elegant delights such as petit fours with lemon curd, raspberry truffle cake, biscuit hearts, Madeleine cakes and whoopee pies.

The book also contains a macaron school with simple step-by-step instructions, tips on how to use a pastry bag and create pretty decorations, where you can find the most fun cupcake forms and sprinkles, and how to achieve a really good chocolate truffle.



About the author:

Mia Öhrn is a baker and pastry cook with experience from kitchens such as that at the Grand Hotel in Stockholm. She has written several books about baking, including books about typically Swedish sticky cakes and semla pastries, as well as a guide to the summer cafes in Stockholm.