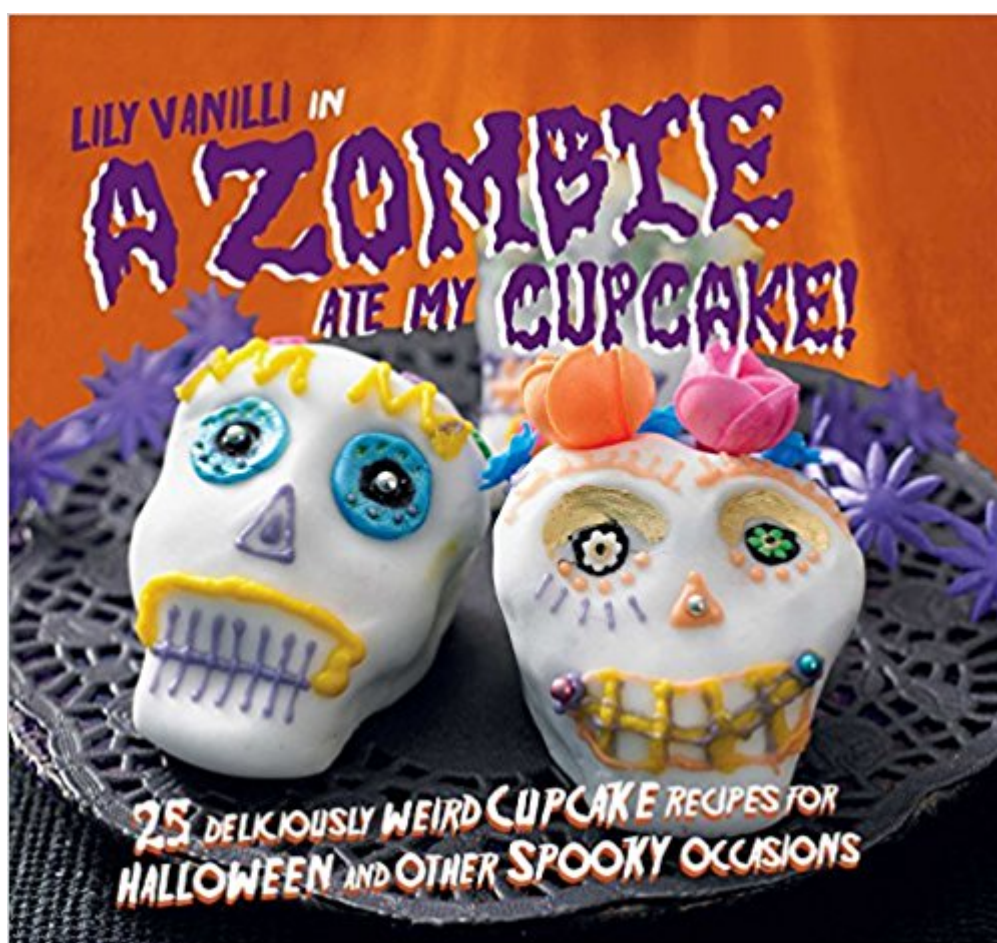


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A Zombie Ate My Cupcake!: 25 Deliciously Weird Cupcake Recipes For Halloween And Other Spooky Occasions



Synopsis

With 25 killer cupcake recipes, Lily Vanilli will teach you how to bake and decorate some frighteningly good cakes! After being banished for so long to the land of the pretty and identical, the domestic and the twee, cupcakes are biting back. Here, Lily Vanilli shows how you can take inspiration from anywhere – insects, roadkill, zombies – and recreate it in cake, with a delicious result. Get creative with your tasty toppings, edible sculptures, and natural ingredients with this introduction to making cakes look weird, ugly and perfect for Halloween. Give guests a shock with revoltingly realistic Marzipan Beetles, or add a crunch to your desserts with Morbid Meringue Bones, dipped in raspberry blood sauce. Try out a black cherry Dracula’s Bite red velvet cupcake with cream cheese, a heavenly Fallen Angel Cake, or go for the indulgent and truly dark chocolate Devil’s Delight Cupcakes.

Book Information

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Customer Reviews

Lily Vanilli, aka Lily Jones, is a baker and cake designer. Originally a graphic designer, she began baking as a hobby and then started selling her cakes at Swanfield market near Brick Lane. Now she has a bakery on London’s Columbia Road and consults for bakeries and brands all around the world. Lily is known for her unusual recipes – she experiments with savory ingredients such as avocado and bacon – and for her spectacular designs, such as the marzipan insects she made for an Alexander McQueen film project, the blood and gore cupcakes created for Maaik Meeking’s show at London Fashion Week, and the fabulous treats devised for Thomasina

Miers's incredible Day of the Dead festival. Lily has been hugely successful, has written two books, and has her own brand of light wheat beer. She is based in London, UK.

I just received this book today and what a Kick! Sure some of these designs are going to be familiar to anyone who has done Halloween baking, but there is some new and different: Shattered Glass, Bleeding Hearts, Sweeney Todd's Surprise, Zombie Snacks, Rainbow Cupcakes (I'm especially looking forward to attempting these without making an ugly muddy grey color with all the colors.) and her Day of the Dead Cakes are beautiful! In fact what sets this cupcake book apart from other Halloween treat type books is that with the exception of bacon (yes, bacon.) everything is hand made by the author. Lily Vanilli is an artist and doesn't rely on premade candies and cookies to customize or accessorize her desserts. Another big plus for this book is that it is a UK cookbook but the author includes both metric and US Standard (cups, tsp, etc.) and conversions for baking temperatures for both Europe and North America. So there is no need to look up conversion charts. It will be interesting to see how well I can copy her work since clearly it takes a bit of an artistic hand to create these.

I love Halloween recipe books and this one is great!

This book has great ideas that are pretty easy to follow. Most of the actual recipes are in the back of the book. The cupcakes themselves all come out moist and tasty! I made all of them in the mini cupcake size and they still work great! When making the sugar glass shards make sure to use a large cookie sheet or the shards will be really thick, but they are impressive! The book gives you step by step instructions on how to actually pull off the decorating aspects of creating the fun Halloween cupcakes! Which I think is great so you figure it out and then play with it to make it your own. Personally, I think it was worth the money!

I just received this book and I don't know where to start!! These are some of the most unique and creepy cupcake recipes I have ever seen. Full color photos of each cupcake and detailed instructions for each are given. The "Shattered Glass" cupcake recipe even tells you how to make sugar "glass". I recommend this book to anyone who wants something a little darker for Halloween.

I love baking, and I love Halloween, so this book was a "must". It has some really good cupcake ideas: Dead of the Dead, Shattered Glass, Sweeney Todd's Surprise, Zombie Hands, Bleeding

Hearts, and Black Roses being my favorites. It also had a few that left me confused: Zombie's Breakfast (sunny side-up egg with bacon), Zombie Snacks (cheeseburger-looking cupcake), Rainbow Cupcakes (scary clown/circus theme?), Fallen Angel (white with gold accents). Great photos. Overall, I found it well worth the cost.

I got this as a gift for my mom, who loves baking and unique cupcakes. Turns out there are very few unique cupcake recipes in here. It's mostly normal flavors and how to decorate them "scary" - in quotes because about half are horror-themed. I wish I had looked into it more.

This is perfect for my Walking Dead Marathon in June

Bought this as a gift for my cupcake obsessed sister-in-law. She hasn't made any of the cupcakes yet, but I'm excited to try them when she does. They look really creepy and gross, perfect for a Halloween party. It makes a nice addition to her growing collection of cupcake cookbooks. I wouldn't get it for a baking newbie, it is written for someone who already knows how to bake.

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