



2010

### Cool Cakes and Cupcakes

Debbie Barr

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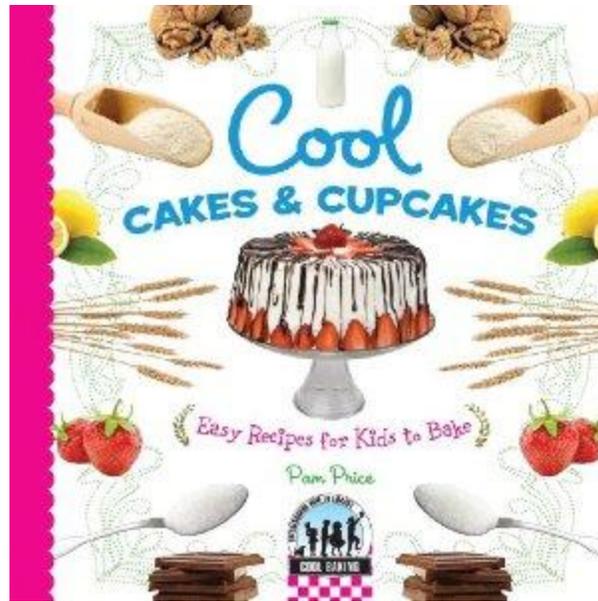
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Price, Pam. *Cool Cakes and Cupcakes*. ABDO Publishing Company, 2010. ISBN 9781604537741. \$25.65. 32 p.

Reviewer: Debbie Barr

Reading Level: Intermediate

Rating: Excellent

Genre: Informational book;

Subject: Cakes--Juvenile Literature; Cupcakes--Juvenile Literature; Baking--Juvenile Literature; Books--Reviews;

Baking doesn't have to be complicated. Kids and adults alike can make the perfect cake or cupcake with these simple, clear recipes.. Integrated into each recipe are photos and descriptions of the tools and ingredients needed, as well as detailed pictures to help with each step of the baking process. Included are step-by-step recipes for cat in the hat cupcakes, luscious lemon pound cake, heavenly angel food cake, tunnel of fudge cake, chocolate flourless cake, and secret center cupcakes.

Price gives easy instructions that help kids understand each step of baking, allowing readers to take what they learn and apply it to recipes from home as well as those found in the book. Extra-eager bakers can continue their learning from the rest of the *Cool Baking* series, which include *Cool Pies and Tarts*, *Cool Quick Breads* and *Cool Cookies and Bars*, all of which use the same simple, helpful format. *Cool Cakes and Cupcakes* is a perfect cookbook for home use to help young bakers who are ready to begin making desserts on their own. It could also be used in a "Home Ec." section at school and as an aid to extend that section and learning at home.

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