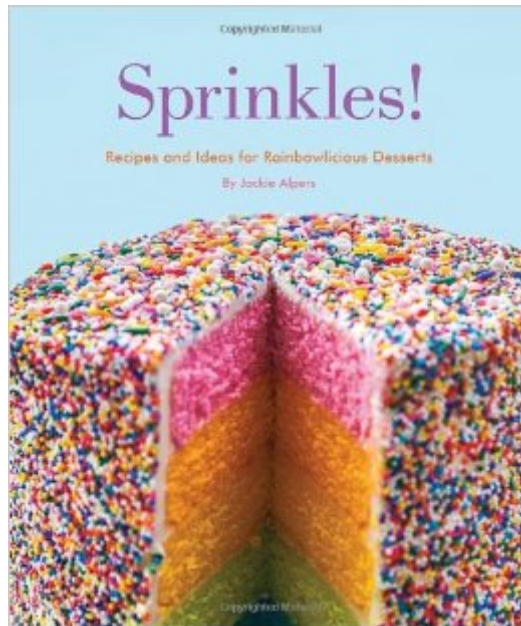


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# Sprinkles!: Recipes And Ideas For Rainbowlicious Desserts



## Synopsis

Here's a guide to baking delicious desserts with a colorful twist: sprinkles! Of course you can scatter them over cakes and pies. But did you know that you can swirl sprinkles into waffles, embroider them on cookies, and bake them into pretty pie crusts?! Inside this book you'll find dozens of creative, colorful, super-fun recipes, plus quick-and-easy projects (ideal for little kids), holiday treats, and party-perfect edible gifts. Learn how to custom tint your own sparkling sugars, mix up sprinkles cocktail rims, and even craft your own sprinkles from scratch. When it comes to sprinkles, the possibilities are endless—and so much fun!

## Book Information

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## Customer Reviews

I purchased this very unique cookbook for my 12 year old granddaughter, who loves everything SPRINKLED, and she flipped over the book. The directions are clear, photos appealing, and every meal/snack imaginable has been transformed--even pancakes and french toast.BTW. Since I am of British decent, I've been introducing my granddaughters to tea time--ceremonial tea time (not the pour cold water into the cup, slap in a tea bag, and nuke it in the microwave oven type of tea time). Many of the baking ideas in this text I'm sure will add to the fun we are having together.

I've made it through the first few chapters of this book, and so far I am inspired, educated, and amazed.I entertain regularly and am always looking for ways to catch the attention of my guests. The recipes in this book range from breakfast to dinner to drinks. I was quite honestly surprised that

this isn't just a book about decorating desserts, its a book about creating easy yet attention getting items for just about any event through the creative use of anything that can be sprinkled, dusted, rolled, or stenciled. The first couple of chapters educated me about ingredients and items I didn't even know existed, but that I can't wait to use. I found it not only informative, but the author's writing style is fun and unpretentious...and the pictures are simply awe inspiring. The first recipe I used was a wonderful one for fruit leathers with gold star sprinkles. I had just taken a trip to an orchard and was teaching my nephew how to make apple sauces, fruit leathers, etc... He was able to follow the recipe on his own and the results were fantastic. I highly recommend this book to anyone who entertains or wants to get young people interested in cooking or baking.

A fantastic reference and instruction book on how to use, and in some cases even make(!), sprinkles and other colorful decorations. I have to admit that my ideas for using sprinkles were limited to Christmas cookies, and cupcakes. That was it. What Alpers does in this book is provide the reader with ideas on how to incorporate these decorations into drinks, fruit leathers, cookies, pops, etc., etc. Artistry is not my strong suit when it comes to cooking or baking anything, so I love a good book like this one full of eye-catching and creative ideas that leave people impressed and feeling special because of the effort you put into making something for them. I particularly recommend this book for those who are or wish to be cooking more with their children - this really is like finger painting and coloring, only with sprinkles. The photography is beautiful and makes me want to get in the kitchen and make everything that was photographed, another big plus in a cookbook. If you want a better idea of the contents, click on the "Look Inside" option at the top of the page. I'm glad that more books have this option, because it was key in my purchase of this book.

Hi all, this is a great little book but has an editing error - several of the recipes call for tempering chocolate, and the recipe for that is listed as being on page 77. However, that's the wrong page number. I emailed the author and got an immediate reply - tempering recipe is on page 78, apparently a printer's error. 5 stars to the author, not to mention the wonderful photography. A lovely book with loads of fun ideas and some very yummy sounding recipes too. is definitely benefiting from my purchase of this book as I've now bought a TON of jimmies from them!

i made the cake on cover and everyone loved it. I wish there were more surprising recipes but mostly were just sprinkling the sprinkles on cupcakes! am not sure what I expected when I think of it, as after all, it is a book on sprinkles. There are many varieties which i was not aware of.

This book is full of beautiful photographs, but I am disappointed in the recipes. Like the "Sprinkle Butter" is exactly that. Butter mixed with honey and sprinkles. Not much of a recipe, in my opinion. Or the "Hot Chocolate Stir Sticks" which is basically a marshmallow dipped in chocolate and sprinkles. Sure these recipes would be cute for a little girl's birthday party or tea party, but I don't have children and doubt I'll be making either on a regular basis. The whole book is basically filled with unimpressive recipes with sprinkles thrown in. I don't know what I was expecting, but it wasn't that.

This is such a fun book! Everyone loves Sprinkles! (don't they?). I think they are such a simple way to add a whimsical touch to baked goods. My favorites are the rainbow sprinkles, but there are ideas for all different colors and shapes of the decorations. One creative use of sprinkles was the embroidered sugar cookies, which use individual jimmies to make flower patterns on top of the frosted cookies. My daughter really wants to try that technique. I have made the party spoons which are filled with chocolate and then covered with sixlets and they are perfect for stirring in hot cocoa. For St. Patrick's Day, we are planning to make the sweetheart popcorn, but I'll use rainbow sprinkles instead of the red and heart ones.

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