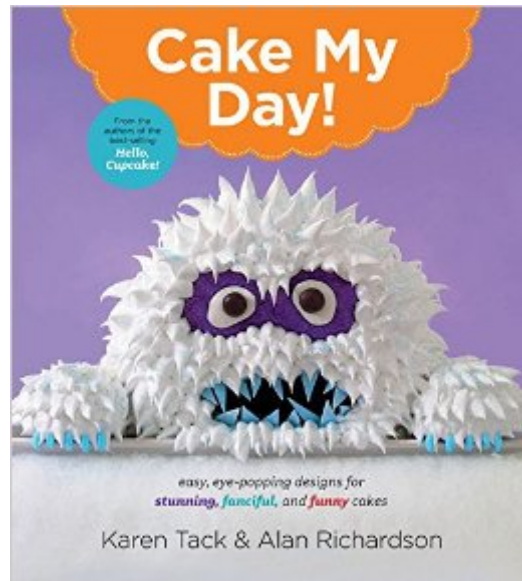


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Cake My Day!: Easy, Eye-Popping Designs For Stunning, Fanciful, And Funny Cakes



Synopsis

The New York Times bestselling authors of *Hello, Cupcake!* take genius to the next level, with bigger, bolder, better creations for every occasion. Those cupcaking geniuses, Karen Tack and Alan Richardson, are back, this time with bigger canvases and bolder creations. Everything that can be done with a cupcake can be done better with a cake—with a twelfth of the effort and loads more wow power, using everyday pans, bowls, and even measuring cups. Turn a round cake into Swiss cheese and Brie, and it's April Fool's! Simply press candy into frosting for an argyle pattern or use one of the easy new decorating techniques to produce wood grain for a guitar cake. Whether you're a kitchen klutz or a master decorator, you can transform a loaf cake into a retro vacuum cleaner for Mom or bake a cake in a bowl for a rag doll. Need a piñata for a birthday party? Bake the batter in a measuring cup. Or skip the baking altogether, buy a pound cake, and fashion it into a work boot for Dad or a high-top sneaker. You won't believe these creations aren't the real thing—and they're so stunning you'll have to make them!

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Customer Reviews

View larger [Toaster Cake from Cake My Day](#). Makes 12 servings [May we propose a toast? Here's how to how easy it is to turn a single cake into a retro appliance](#). The vintage look comes from poured frosting for the red enamel and chocolate cookies for the Bakelite handles. **Directions**
1. For the bagels, preheat the broiler. Cut the doughnuts in half horizontally. Place the pieces, cut side up, on a cookie sheet. Toast the doughnuts under the broiler until just golden brown around the edges.
2. Place the cake on a work surface, bottom side up, and cut it in half crosswise to make 2 smaller rectangular cakes. Spread some vanilla frosting on the bottom side of 1 cake and place the

other cake on top, bottom side down and cut edges adjacent to each other, pressing it into the frosting. Place the cake, cut side down, on a cardboard cut to fit. Use a serrated knife to round the corners of the top of the cake. Spread a thin crumb coating of vanilla frosting on the cake, filling in any gaps, and smooth. Place the cake in the freezer until set, about 30 minutes. 3. Spoon the dark chocolate frosting into a freezer-weight ziplock bag. Press out the excess air and seal the bag. Spoon 1/3 cup of the vanilla frosting into a small dish and cover with plastic wrap. Place the remaining vanilla frosting in a glass measuring cup and tint it red with the paste food coloring. Cover with plastic wrap to prevent drying. 4. Line a cookie sheet with wax paper. As the parts are made, transfer them to the cookie sheet. For the lever handles, cut 1/2 inch from one edge of each of the 4 chocolate mint cookies. Snip a small (1/8-inch) corner from the bag with the dark chocolate frosting. Pipe a dot of frosting on the flat side of 1 cookie and press another cookie on top, flat sides together, with the trimmed edges lining up. Repeat with the remaining 2 cookies. 5. For the electric cord, twist the licorice laces together to make a double strand. Insert one end of the laces into the round end of 1 black spice drop. With a small knife, cut 2 slits parallel to each other on the flat end of the spice drop. Insert the small end of a white gum rectangle into each slit. 6. For the controls, cut a 1/8-inch slice from the flat end of the black gumdrop. Press the red pearl candy into the cut side of the slice for the button. Pipe lines of black decorating icing on the white flat candy and attach the cut side of the black gumdrop as the dial. 7. Line a cookie sheet with wax paper and place a wire rack on top. Place the chilled cake on the wire rack. Microwave the red frosting in the glass measuring cup, stirring every 5 seconds, until it has the texture of lightly whipped cream, about 25 seconds. Pour the melted frosting over the cake to cover completely, allowing the excess to drip onto the cookie sheet. Place the cake in the refrigerator to set the frosting, about 30 minutes. 8. Use a large spatula to transfer the cake to a serving platter. For the toaster openings, use toothpicks to mark 2 side-by-side 3/4-x-4-inch rectangles on top of the cake. Use a small knife to remove about 1 inch of cake along the length of each rectangle. 9. Pipe a line around the base of the cake with the dark chocolate frosting. Press the fudge-covered wafers into the frosting, trimming as necessary to fit. 10. Starting about midway up from the base of the cake and centered from side to side, pipe a vertical 2-inch line of dark chocolate frosting on both short sides of the cake. Press the cut edge of the chocolate mint cookies into the cake, crosswise, as the lever handles. Insert a thin pretzel stick into the cake under the cookie for support. 11. Press the black gumdrop candies on one long side of the cake as the button and the dial. Insert the licorice end of the electric cord near the bottom of one end of the cake. For the toasted bagels, pipe a dot of dark chocolate frosting on one edge of 2 of the doughnut slices. Insert the frosted edge into the toaster openings, standing upright. 12.

Sprinkle the top of the reserved vanilla frosting in the small dish with the green sugar for the cream cheese.

13. To make the knife, cut the stick of gum into a long peanut shape. Trim 1/8 inch from each flat side of the remaining 4 black spice drops and discard the trimmings. Press the cut sides together to make 2 balls. Trim one rounded side of each ball and press the cut sides together to make the handle. With a small knife, cut a slit in one rounded end of the handle and insert the stick of gum as the blade of the knife. Serve with the 4 extra toasted doughnut slices.

Ingredients

1 recipe Perfect Cake Mix (see below) made with yellow cake mix, baked in a 9-x-13-inch pan for 25 to 30 minutes

3 plain doughnuts (Entenmann's®) 2 cans (16 ounces each) vanilla frosting

1/2 cup dark chocolate frosting Red paste food coloring (Wilton)

4 chocolate-covered mint cookies (Keebler Grasshopper)

2 black licorice laces 5 large black spice drops

2 white mint gum rectangles (Chiclets, Orbit White)

1 black gumdrop (Crows)

1 small red pearl candy (SweetWorks)

1 tube (4.25 ounces) black decorating icing (Cake Mate)

1 white flat candy wafer (Necco)

9 fudge-covered creme wafers (Keebler Fudge Sticks)

2 thin pretzel sticks (Bachman)

1/2 teaspoon green decorating sugar (Cake Mate)

1 stick white gum (Extra)

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Perfect Cake Mix Makes 12 servings For projects in this book, you will be stacking cakes on top of cakes, cutting them into shapes, and covering them with frosting and candy. The addition of buttermilk to our Perfect Cake Mix cake creates a firm cake that is the best base for decorating. If you don't have buttermilk on hand, you can make it by adding 1 tablespoon lemon juice to 1 cup whole milk and let stand for 10 minutes to sour.

Directions

1. Preheat the oven to 350° F. Line the bottom of the pans with wax paper cut to fit and spray with vegetable cooking spray (bowls will not be paper lined).

2. Following the box's instructions, combine the cake mix, eggs, buttermilk, and oil in a large bowl. Beat with an electric mixer on low speed until moistened, about 30 seconds. Increase the mixer speed to medium-high and beat, scraping down the sides, until thick, 2 minutes longer (it makes about 5 cups batter).

3. Stop at this point for projects calling for Perfect Cake Mix batter and follow the instructions in the project. Otherwise, continue with the next step.

4. Divide the batter between the pans called for in the recipe, spread the batter to the edges, and smooth the tops. Follow the indicated baking times. Bake until golden brown and a toothpick inserted in the center comes out clean.

5. Transfer the cakes to a wire rack and cool for 10 minutes. Invert, remove the pan(s) or bowl(s), and cool completely.

6. Cakes that are not used immediately may be wrapped in plastic wrap and frozen for up to 2 weeks.

Ingredients 1 box (16.5 ounces) cake mix, such as yellow, French vanilla, devil's food,

red velvet, spice, strawberry, or banana 3 large eggs (or the number of eggs called for on the box) 1 cup buttermilk (in place of the water called for on the box) 1 1/2 cup vegetable oil (or the amount called for on the box)

I had fallen in love with each of this team's previous books so I was eagerly anticipated this latest one. I have to say, after successfully making their cupcakes and other small decorating projects, I was a little concerned I wouldn't have as much luck with these larger projects. OMG! They are SO much easier than they look. There are plenty of drawings and pictures to break down each cake into its parts. Once I looked at it from that perspective I realized just how easy they are to make.

That's the genius of Karen and Alan, they do all the hard work of dreaming up the idea and then make it simple for the rest of us to replicate or modify to our own creativity. They use candies you can find most anywhere and, if you can't find it, there is usually a similar substitute in the candy aisle. I've made the Argyle cake and the Rainbow cake. Next up Bunny Hill for Easter. My biggest challenge now is finding enough people to eat my creations as fast as I want to make them. What a FUN book! I need to buy some for gifts. Well done!

This book is a great addition to the Hello, Cupcake series! It is full of gorgeous and creative cakes and, like the other books in the series, it makes the process so accessible that an amateur like me can create amazing cakes just by following the instructions. My eleven-year-old daughter has already made the Pig Cake -- she had a blast and the cake turned out beautifully! I am looking forward to trying many more cakes from this book!

I'm not a baker (though I am a cook), but I saw this segment on Kathy Lee and Hoda last week and I had to get the book! KL&H promised I didn't need to be a baker to accomplish these amazing confections. The book is completely gorgeous, and well worth the money just to even see the photos and the terrific creations, such as the "Princess and the Pea" cake and the workboot cake. That said, I'm used to reading recipes, and it's clear that a number of these cakes are doable even by a rank amateur with a bit of patience. Plus, I love the way the cakes are decorated on the inside too, by "dolloping batter," "layering batter," adding ingredients, and their other cool techniques. Adventures await!

Karen & Alan have done it again! Just flipping through *Cake My Day*, makes my day. Styled like a fabulous picture book, the images are clever and whimsical with easy to follow directions using

sweets and easy to source treats, you'll find ideas for every cake-worthy day. It's impossible to go wrong with this book as a gift or for your own kitchen. Get *Cake My Day* and make someone happy.

Fun cake decorating book. Lots of inspiration and some relatively easy, do-able designs that you can copy pretty much exactly without too much trouble, or use as a springboard for your own design variations. I've made a few of the cakes with great results, with minor changes to my versions. For instance instead of one big bunny hill cake filled with jelly-belly carrots, I made small individual bunny hill cakes, filled with tiny carrots that I made from orange chocolate-covered sunflower seed tipped with green chocolate- super cute! The kids had fun flipping through the pages and making their birthday cake requests- it was hard for them to narrow down their choices from all the creative designs. They might even want to help decorate the cakes, but I'd say most of the cakes would require some help from an adult.

I own the other 3 Hello Cupcake books (which are wonderful) and couldn't wait for the *Cake My Day* to come out. The new book is terrific! The pictures are so colorful and so many unique ideas. I can't wait to try the Slot Machine Cake for an upcoming "casino" party. And the Batter Up cake looks easy enough for me to try for a birthday party. The book has lots of different cake ideas - something for everyone.

I have all their books and have loved them. This book, however, knocks it out of the park. You get so much more visual power from a large cake. I already did the goldfish-- fun and funky -- and what a statement! It was so easy that I decided to make a second and used the same directions but a 14" cake pan. They were a huge hit and the inspiration for an amazing first birthday party...we just added strings of clear balloons all over and the house became a fishbowl. So, *Cake Boss* move over! Just like what Julia Child did for French food this will be the #1 cake reference book for a new generation and more fun. Let's all play with our food!!

Bought this for a gift for someone who always is making cakes she loved it! It even gave her some design ideas that she never thought about before to tell the truth I loved it! and may buy myself 1 also (even tho it would probably just sit on my shelf) since I'm not a baker like she is!

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