



# Cake Confidence

*Mandy Merriman*

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## **Cake Confidence** Mandy Merriman

There's always something to celebrate in life, and there's no better way to celebrate than with some decadent, mouthwatering cake! No matter your confidence in baking, Mandy Merriman--the Blondie of the popular blog Baking with Blondie--is here to help you think outside the cakebox and create easy, delicious, beautiful cakes that you'll definitely want to show off. Dust off your apron and get ready to create some buttercream joy.

## **Cake Confidence Details**

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Author : Mandy Merriman

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## From Reader Review Cake Confidence for online ebook

### Victoria says

This book is the bomb for flavour, creativity and just all round cake Heaven. Mandy also provides step by step photos and instructions for the perfectly decorated cake, straight edges and all. The buttercream recipes are soooooo good and perfectly measured for the cake sizes which are recommended. My family are pretty harsh judges and I got the thumbs up for my first attempt at one of the cake recipes - chocolate with chocolate buttercream! For me, the test of a great book is if the chocolate cake is a winner, AND IT WAS SO MUCH MORE.

This book packs a punch and the author has clearly poured her heart and soul into her first cook book. Mandy, you have catapulted me from an average cake maker to 'Whoa, where'd you buy that from'!!!! Thank you ♥?.

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### Patti says

Fun to read. Nice pictures. However, some typos in the text, that should have easily been caught, makes me wonder about the possibility of typos in the recipes. You need people writing and publishing a cookbook to really give a crap about accuracy. So, I rounded my rating down to a 3 based on the book having typos.

Because of the typos, for my first bake from this book, I chose to make the cake with the least amo

nt of expense and effort, and that was the Fruity Pebbles cake. It was a decent cake, with a somewhat heavy crumb. It was on the super sweet side - even a 9-year-old couldn't finish his piece, and he loves Fruity Pebbles! LOL While not bowled over by this particular cake, everyone does want me to try some of the other cakes.

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