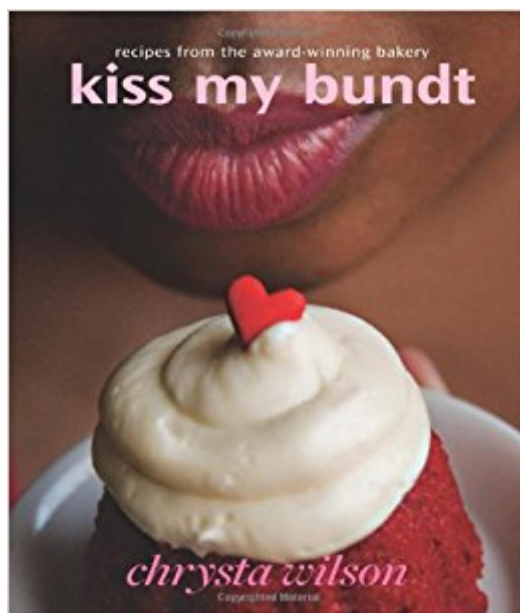


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# Kiss My Bundt: Recipes From The Award-Winning Bakery



## Synopsis

Featuring more than 60 made-from-scratch recipes, this guide provides instruction to re-create the award-winning cakes from the Kiss My Bundt bakery in Los Angeles. Including recipes for champagne celebration cake, sour cream pound cake, lemon basil bundt, bacon cake with bacon sprinkles, and many vegan recipes as well, it also reveals the bakery's approach to developing new cake flavors and provides techniques for trying this at home.

## Book Information

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## Customer Reviews

147;This bundt lover's bible spells out how to make just about any variety you can think of, from basic vanilla to Lime Basil, while providing tips on how to achieve the perfect fluffiness and flavor. Angeleno

Chrysta Wilson is the owner of the Kiss My Bundt bakery, where she is known for her Californian spin on the Southern dessert of bundt cake. She lives in Los Angeles.

I love bundts! Not much of a cake fan but I love a good bundt. Weird, eh?With the exception of one, every recipe (so far) has been easy to make and tastes very, very good.The basic vanilla bundt recipe is worth the price of the cookbook alone. It can be dolled up in a variety of flavors!The techniques for baking a truly delicious, wonderfully textured bundt have helped me tremendously. The recipes allow for your own creativity and still have fabulous results. Gotta love that!So far I've made:\*Banana~ (replaced the milk w/ buttermilk), it had a lovely texture.\*Blueberry~ (added homemade blueberry jam to the smash), the blueberry flavor really came out in the finished cake, I

was surprised!\*Pumpkin~ everyone LOVED this cake and thought it had the perfect amount of spice.\*Cinnamon pecan Coffee Cake~ LOVE! (I doctored up the filling a bit by cutting back on the sugar and adding a bit of butter and oatmeal)\*7UP pound cake~ Sweet. Make sure you add all the zest that the recipe calls for! Nice texture.\*Fresh Ginger~ Different, not your typical 'gingerbread' style recipe. Light, warm flavor. I drizzled with vanilla glaze and sprinkled with candied ginger, as suggested. Yum!\*Mocha~ Really moist. It seemed like an absolute ton of coffee in the recipe, but the flavor is very faint in the finished cake. For the glaze (ganache), I whisked instant espresso powder into the hot cream and poured over bittersweet chocolate. Allowed it to firm up a bit and then poured it over the cake. I think it added a deeper mocha flavor.\*Marbled~ She gives half-sized recipes, that allows you to be creative with your flavor combinations. I made my own 'Neapolitan' and it was BRILLIANT!\*Basic Chocolate~ A very good 'base'. My mind is racing with flavor options.\*Peanut Butter Lover's~ I'm a true PB LOVER and couldn't wait to try this one. What a dud!! I removed a star from my review because it's such a bad recipe. I have reworked it 3 times now and FINALLY have a fabulous cake! The original recipe is terribly greasy. Oily, greasy and tasteless. Very little peanut butter taste at all. Awful, IMO. The original recipe has nearly 2 cups of fat to 2 cups of flour. Add in another 2/3 c. of whole milk? No way is that ratio going to work for me. Sorry. My revamped recipe omits an entire stick of butter and uses 1% milk. I also reversed the sugar amounts to 1 c. brown and 1/2 c. white. It is PERFECT! Moist, peanut buttery, melt-in-your-mouth texture with an outer crust that tastes like a great PB cookie. I'm looking forward to trying several others and incorporating my own ideas. Highly recommend!! Oh, one more thing: It is a tiny book with the most bizzaro pictures. If you're looking for a cookbook with gorgeous photos of bundt cakes, this is NOT it! Not one picture showcases these beautiful bundts. Kinda scary.

Love everything including the macaroni and cheese bundt

Purchased for my wife. She thinks it's great.

good recipes

I got this book today and I've read pretty much everything. I can't wait to try the recipes. This is quite a surprise b/c I usually like cookbooks with pictures to give me an idea of how something should look, and I rent them from library first before purchasing. I happen to find this little book while searching for something else and purchased it based on the reviews. These recipes sound so

decadent, no pic needed. Great addition to my collection.

I hadn't intended to buy this book; rather, it turned up as a suggestion when I ordered a bundt pan. So I decided "why not"? Glad I did. The recipes are generally easy to follow, easy to make. The results are excellent. I've made a couple of the chocolate bundts using Droste chocolate, which is not one of the products recommended by the author. But it's what I have, so... Worked fine. It would be interesting to try one of the high-fat cocoa powders she recommends, but they are awfully pricey. The chocolate cakes were a little uninteresting without some kind of frosting. I used the chocolate glaze recipe. In these cases, I used a high-quality chocolate (Ghirardelli). Very simple, very tasty. The pecan coffee cake bundt was excellent, but the biggest surprise so far was the blueberry cake. I didn't have frozen blueberries so I substituted a frozen "triple berry" mix. Don't know why but I wasn't expecting much, so I thought I'd dress things up with a cream cheese frosting. But before making the frosting, I tasted the cake to see if it would be worth a block of cream cheese. To my surprise, it was SO good I decided to forego frosting altogether. It's great plain. My only disappointment so far has been the red velvet cake. This is the only recipe where I've used a mini-bundt pan. The texture of the cake was a little odd and -- sorry to say -- I don't love the author's cream cheese frosting. I checked it against other cream cheese frosting recipes and found that Ms. Wilson uses just half the cream cheese that, say, Maida Heatter does. Ms. Wilson sometimes applies her cream cheese frosting with a pastry bag, so maybe that's why she prefers a thinner blend. Anyway, I'll try the red velvet again in the big ol' pan, use a different frosting recipe, and see what happens. Overall, couldn't be more pleased with this cookbook. It has enabled me to produce tasty cakes with little effort, meaning I always have plenty to share with neighbors or friends who stop by. And isn't that why we bake?

I have tried recipes from this book and love it, especially the Red Velvet. I have looked all over for a Red Velvet cake recipe and this one did it for me. I have gotten ideas that I would have never thought about...banana coconut icing...yum! I ran into a situation where I needed a icing, so I looked in the book. I had some coconut and wow, didn't think about banana. I saw the recipe using banana so I added banana to mine and people loved it.

Purchased this for my wife after my mother made the most delicious Red Velvet Bundt Cake. I don't regret it, every recipe has been delicious from the Pistachio cake to the Carrot Cake to the Cornbread. The author has really cracked the secret to moist delicious cake and I highly recommend

trying something new. I'll bet you like it!!!

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