



## How to Cake It: A Cakebook

*Yolanda Gampp*

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**21 OMG-IS-THAT-AN-ACTUAL-CAKE? RECIPES + ALL THE CAKE KNOW-HOW YOU NEED**

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation *How to Cake It* comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels.

On her entertaining YouTube Channel, *How to Cake It*, Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart, to food shaped cakes such as burgers and pizzas, Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook, filled with imaginative cakes to make at home.

*How to Cake It: A Cakebook* includes directions for making eighteen jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro-tips, taking you step-by-step from easy/kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting, and gum paste work).

Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake, and even a Golden Pyramid Cake which features a secret treasure chamber!

Written in her inspiring, encouraging voice, filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

## How to Cake It: A Cakebook Details

Date : Published October 24th 2017 by William Morrow Cookbooks

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Author : Yolanda Gampp

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## From Reader Review How to Cake It: A Cakebook for online ebook

### **Regina says**

Book looks amazing, but not for everyone, missing few key steps. Requires a lot of equipment, one of course could improvise, but would not be the same.

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### **PHYLLIS HAMPTON says**

My favorite cake diva the book is done well for a first timer.

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### **Ibis says**

I waited 4 months to get my copy, and it is an awesome book, but there are recipes missing, like fondant. And a few missing steps but it is good.

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### **Slmstanley says**

Clear photos, step-by-step instructions, and interesting cakes in three difficulty levels. Looking forward to trying one or two.

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### **Callie says**

#### **Cake-tasticly done!**

For my daughter's first birthday cake, I ordered a cake from a bakery using a picture from one of their assorted display books. Oddly enough I expected the cake to look like the picture. :O Imagine my surprise on the day of the big event when my husband brought home the cake, and it did not look like the picture and was missing half the decorations??!?? I called the bakery let them know the problem, not only have they spelled my daughter's name incorrectly they also forgot all the decorations that belonged on the cake. We had guests arriving and I did not have time to go back over. They sent someone to our house, but the cake still never looked like the picture.

On that day I vowed to learn how to make cakes for my daughter. I then took three levels of Wilton cake decorating classes to learn and understand the basics cake decorating. I remember my grandmother and aunt making cakes and flowers with icing and was always so amazed. Now I could make them too! Maybe not as good as theirs, but it was a start. With time and practice I made progress as I made the cakes match the birthday or holiday theme using, Buttercream frosting, royal icing, and color flow....color flow became my favorite....but still I shied away from both Fondant and Gumpaste.

I used to love making the 'perfect' themed cakes for my daughter when she was younger....then life throws things at you and it's not that the passion fades, but that the opportunity and life prevent it. It's been a while now, and it's by chance that I came across Yolanda's YouTube channel. I watched a few episodes and was excited to see all the wonderful cake creations she was making using Fondant (a medium to this day I have never tried).

I found this book to be well organized, with lots of great detail, well-written and edited, and lots of appropriately supported images. I enjoyed the quick stories that went with each of the cakes as they were presented. I loved the three chapter buildup from easy to medium to most difficult of cakes to create. The tools and supplies section, as well as conversion for recipes, were easy to locate and follow.

I no longer consider myself a beginner, but it has been a while so I'm out of practice. In addition I have always feared trying to work with Fondant or gumpaste, which is why I decided to purchase this book. I would recommend it to anyone who is interested in doing a themed or artistically modeled cake.

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### **Fullfaun says**

love it!

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### **Lily says**

Such a fun and colourful cookbook. The cakes look amazing and delicious!

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### **Mary says**

I have been a big fan of yolanda's on her youtube channel for a few years now. This book didn't disappoint!!! My big hobby is baking and making novelty cakes. There are cakes in this book that will still help challenge me and inspire new creations. It's great for all levels of bakers including anyone that has never made a novelty cake. Also the chocolate cake recipe is to die for. Made the bulldozer cake for my nephews' 4th birthday and it was a massive hit! Wish I could give this more stars!!

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