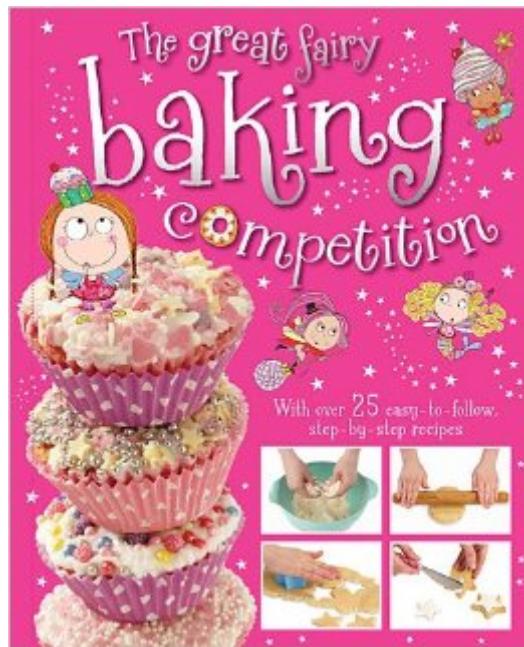


The book was found

The Great Fairy Baking Competition



Synopsis

Fantastic fairy cookbook full of favorite sweet-treat recipes!IntroducingÂ The Great Fairy Baking Competition,Â a fairy-themed fun cookbook, full of favorite recipes from Camilla the Cupcake Fairy, Daisy the Doughnut Fairy, Lola the Lollipop Fairy, Izzy the Ice-cream Fairy, Annie the Apple Pie Fairy and Katie the Candy Cane Fairy! Recipes from each fairyâ ™s special cookbooks let the world know their best kept secrets in the fairy kitchen! Learn how to make the most delicious cupcakes, cookies, pies, sweet treats and much more! This book will get kids in the kitchen and enjoying creating spectacular fairy food!

Book Information

Hardcover: 64 pages

Publisher: Make Believe Ideas (September 2, 2013)

Language: English

ISBN-10: 178235591X

ISBN-13: 978-1782355915

Product Dimensions: 8.7 x 0.5 x 11.3 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 starsÂ See all reviewsÂ (14 customer reviews)

Best Sellers Rank: #147,925 in Books (See Top 100 in Books) #123 inÂ Books > Children's Books > Children's Cookbooks

Age Range: 6 - 10 years

Grade Level: 1 - 5

Customer Reviews

The first recipe we tried from this cookbook was a total disaster. My girls were very disappointed. We tried to make sparkly starfish. First off, these sugar cookies have only three ingredients: flour, butter, and sugar. The resulting dough is very crumbly and tricky to roll out, let alone cut into stars. Then it instructs you to bake them on wax paper. Wax paper? I have never baked on wax paper and I cannot imagine the wax would add something tasty to the recipe. We used parchment paper. The instructions then say to bake the cookies at 375 for 15-18 minutes. I pulled ours out at 9 when the tips of the stars started to turn black. The results are sort of tough shortbread cookie that nobody enjoyed. Although the layout of this book is cute and fun, I'm wondering if the recipes were actually tested out in a real kitchen. Perhaps if we had carried on and covered these cookies with the recommended layers of frosting, fondent, chocolate and sprinkles (yes, all four) we might have

found them a little more tasty.

Do not follow the recipes in this book! My daughter got this for her 6th birthday and we both loved the looks of it. I first made the gingerbread wands and it was a complete debacle. The dough wasn't doughy; it was crumby like granola. So I tried adding more butter and even water but to no avail. I later looked up gingerbread cookie recipes and most of them call for shortening, which would have solved the problem. This was a complete waste of time and money, and I spent so much more time on it because I was trying to make it work. I think the decorating ideas are fun for little kids, just be sure to use a recipe from another cookbook.

I had very high hopes for this book. It does have helpful measurement conversions in the event that you need to utilize the metric system in your recipes. It is also very beautifully illustrated that would appeal to younger children. That is where my fondness for this "recipe book" ends. So far I have made four of the cookie/donut recipes which were a complete failure, the end results were inedible and more importantly a complete disappointment and waste of time. My children were consistently let down by these awful recipes, even though we continued to try out others in the book. There were a few good ideas, like the Happy Heart Pops and the Marshmallow Disco Pops that we will probably try without using any of the suggested recipes from the book, as they are plays on easier treats most people will be able to make anyway. If you are already a baker, or even slightly familiar with the basics, I would recommend using your own tried and true recipes from an actual cookbook and avoid this waste of time and money.

We tried our first recipe, the apple snackles. My daughter and I bake a lot and this is the first time a recipe did turn out as it should. Without flour and eggs, I don't know how these bars were supposed to stick together. The flavor is very good, but we wound up with granola rather than a granola-like bar. I also agree with another reviewer who questioned the use of wax paper instead of parchment paper.

This is a really cute book! My nieces really enjoyed reading it and cooking. So far they liked the Fairy Cupcakes and fancy frosting the best.

My six year old loved this book when her friend shared it. Now my daughter thinks their little girls should read it too.

Great book for little girls very colorful with easy instructions, makes baking with my daughter even more fun!

[Download to continue reading...](#)

The Dance Fairies Boxed Set (7 Books) (Rainbow Magic, #1: Bethany the Ballet Fairy; #2: Jade the Disco Fairy; #3: Rebecca the Rock 'n' Roll Fairy; #4: Tasha the Tap Dance Fairy; #5: Jessica the Jazz Fairy; #6: Serena the Salsa Fairy; #7: Isabelle the Ice Dance Fairy) The Great Fairy Baking Competition Fairy Companions Coloring Book - Fairy Romance, Dragons and Fairy Pets (Fantasy Art Coloring by Selina) (Volume 4) Competition and Stability in Banking: The Role of Regulation and Competition Policy Baking with Julia: Savor the Joys of Baking with America's Best Bakers Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! Professional Baking 6e with Professional Baking Method Card Package Set Everyday Grain-Free Baking: Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking Fairy House: How to Make Amazing Fairy Furniture, Miniatures, and More from Natural Materials Russian Fairy Tales (The Pantheon Fairy Tale and Folklore Library) The Complete Fairy Tales of Brothers Grimm (Complete Fairy Tales of the Brothers Grimm) Favorite Fairy Tales Told in Germany (Favorite Fairy Tales Series) The Great British Bake Off Big Book of Baking The Great British Bake Off: How to Bake: The Perfect Victoria Sponge and Other Baking Secrets The Great Scandinavian Baking Book The Great British Book of Baking 9/11 Memorial Visions: Innovative Concepts from the 2003 World Trade Center Site Memorial Competition Clio Awards: The 42nd Annual Awards Competition, 2001 Print's Best Logos and Symbols: Winning Designs from Print Magazine's National Competition

[Dmca](#)