

## Chapter 1 : Books similar to You Are My Cupcake

*You Are My Cupcake [Joyce Wan] on calendrirelascience.com \*FREE\* shipping on qualifying offers. A scrumptious board book, filled with sweet terms of endearment. This bite-sized board book is an ode to all the names we call our children: cutie pie.*

We hope you have a very happy summer of decorating fun!! We love tickling a RIB almost as much as grilling one! The hot dogs are made from circus peanuts dipped in pinkish-brown chocolate, garnished with green Power Straw relish and yellow frosting mustard, and served on a cupcake bunâ€¦yummy! And our burgers are made from Oreo cookies dipped in frosting and coated with chocolate sprinkles. Each burger is garnished with circus peanut cheese and gum drop onion rings! Coat the top of the cupcake with vanilla frosting, and using a fork, pull the tines through the frosting to make it look like the rim of a paper plate. Cut one end off of two circus peanut candies. Attach the two circus peanuts by glueing the cut ends together using melted chocolate. Once the chocolate has hardened, dip the circus peanut hot dog in a combination of pink and chocolate melted candy wafers. Place the hot dog on top of the frosted plate. Place a bun on either side of the hot dog. Give the dog a drizzle of yellow frosting mustard and top with chopped bits of Sour Straw relish. For lettuce, tint vanilla frosting green, microwave briefly to soften, and toss corn flakes in the frosting to coat. For cheese, roll out a circus peanut and cut into a square. For the onion rings, roll a white gum drop to about 2 inches and use a cookie cutter and straw to cut circles. Slice the top from a cupcake. Coat the bottom portion with vanilla frosting. Add the green coated corn flakes to the cupcake for lettuce. For the burger, coat the sides of an Oreo cookie with chocolate frosting and roll in chocolate sprinkles. Add the burger to the top of the lettuce, add a few onion rings and place the cupcake bun on top. Add a few squirts of red frosting for ketchup. Holidays with special theme colors are when we get to put on our candy detective hats and head down the candy aisle in search of Interesting candies that are in the right colors. Almost any red, white, or blue candy can be used to make firework explosions. We give you permission. Follow the simple four step photos from our newest book Make It Easy, Cupcake! Roll yellow gumdrop in yellow sugar. Cut out 2 inch circle. Thread a marshmallow on a pretzel stick and spray with red food coloring. Thread a marshmallow on a toothpick and spray with blue food coloring. Let the marshmallows dry. Add a white marshmallow to the pretzel stick behind the red one, followed by the blue marshmallow. Use melting wafers to attach the yellow nosecone to the red end and a red licorice lace tail to the blue end. Place the firecracker rocket on top of a frosted cupcake.

## Chapter 2 : You Are My Cupcake by Joyce Wan | Scholastic

*You Are My Cupcake by Joyce Wan A scrumptious board book, filled with sweet terms of endearment. This bite-sized board book is an ode to all the names we call our children: cutie pie, sweet pea, peanut, pumpkin.*

You can use almost any brand hard fruit candy to make the rays, just be sure it is clear so the sun comes shining through! Spread some of the vanilla frosting on the flat side of one half and sandwich together with the other half. Place the cake, cut side down, on a cardboard cut to fit. Give the entire cake a light skim coat of vanilla frosting and freeze the cake for 30 minutes to set. Line several cookie sheets with foil. Place the unwrapped hard yellow candies in a zip top bag and use a small hammer or the back of a saucepan to break the candies into small pieces. Sprinkle the candy pieces in an even layer on the prepared cookie sheets. Spray a long smooth-bladed knife with cooking spray. Bake one cookie sheet at a time until the candies are just melted into a smooth pool. Transfer the cookie sheet to a wire rack. If the blade gets sticky quickly clean it, spray it again, and continue scoring the candy. If the candy hardens before it is all scored save the un-scored candy to reuse. Let the scored candy stand until the candy has completely cooled, about 10 minutes. Carefully break apart the triangles, reserving any extra pieces to break up and melt into another sheet of candy. You will need about 10 large yellow triangles. To get a stained glass effect, mix the crushed red, orange, and yellow candies together in a sheet. Spread an even layer of yellow frosting over the cake and make smooth. Return the cake to the freezer for 15 minutes to chill. Tint the vodka with the yellow and red food coloring to make a rich yellow color. Use a 1-inch pastry brush to coat the chilled cake with the vodka paint in overlapping horizontal strokes on the front and back and in long smooth strokes around the sides. Continue brushing to smooth any ridges in the chilled frosting and to intensify and vary the color at the edges. Using a small knife to make slits for insertion, insert the rays of sunshine into the curved side of the cake, placing them on a slight diagonal and alternating long and small triangles evenly spaced from one side to the other.

## Chapter 3 : YOU ARE MY SUNSHINE CAKE! â€“ Hello Cupcake

*Another great board book by artist Joyce Wan, "You Are My Cupcake" mixes adorable drawings and terms of endearments that parents use for their children ("cutie pie", "sweet pea", "pumpkin"), which are, strangely, all related to food.*

## Chapter 4 : calendrielascience.com: You Are My Little Cupcake (): Amy E. Sklansky, Talitha Shipman: B

*A scrumptious board book, filled with sweet terms of endearment. This bite-sized board book is an ode to all the names we call our children: cutie pie, sweet pea, peanut, pumpkin.*

## Chapter 5 : YOU ARE MY CUPCAKE by Joyce Wan | Kirkus Reviews

*out of 5 stars You are my little Cupcake book I choose this rating because this is the most cutest little children's book.I like everything about it and I would recommend it to anyone with children under age 7.*

## Chapter 6 : You Are My Cupcake by Joyce Wan

*You Are My Cupcake is the story that started it all -- now in a touchable, huggable, squeezable cloth book format that babies will cherish. With Joyce Wan's appealing cheerful plush cupcake on the crinkly cover and more chubby, happy, smiling objects on the inside, babies and parents alike will delight in this colorful, soft storybook all about sweet, delicious love!*

## Chapter 7 : You Are My Cupcake: Joyce Wan: calendrielascience.com: Books

## DOWNLOAD PDF YOU ARE MY CUPCAKE BOOK

*A peek at "You Are My Cupcake" - the latest book by author/illustrator Joyce Wan, published by Scholastic/Cartwheel. A scrumptious board book, filled with sweet terms of endearment.*

### Chapter 8 : You Are My Cupcake: A Cloth Book - Harvard Book Store

*Best books like You Are My Cupcake: #1 Alice in Wonderland: A BabyLit® Colors Primer #2 Haiku Baby #3 In My Tree #4 Little You #5 Tubby #6 Hello, Animal.*

### Chapter 9 : You are my cupcake (Book, ) [[calendrierdelascience.com](http://calendrierdelascience.com)]

*This bite-sized board book is an ode to all the names we call our children: cutie pie, sweet pea, peanut, pumpkin. With a candy-colored palette, irresistible art, and embossed pages for a nice tactile effect, this is the perfect baby shower gift or a nice little treat for your very own sweetheart!*