

# Week Three – Information Sheet One Example Front and Back Matter.

Here is an example front and back matter from my Christmas cupcakes book.

You will notice that the page size on this is smaller than standard – it is set to the size for a 6 x 9 inch book.

#### FRONT MATTER EXAMPLE

#### **How to Bake the Best**

#### **Delicious Christmas**

### **Cupcakes and**

**Muffins** 

In Your Kitchen

By Kim Lambert

© Dreamstone Publishing 2014



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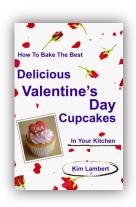
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#### Other Books in the

#### "How to Bake the Best ....." Series



How to Bake the Best Delicious

Valentine's Day Cupcakes - In

Your Kitchen

By Kim Lambert



How to Bake the Best Delicious

Easter Cupcakes and Sweet

Treats - In Your Kitchen

By Kim Lambert
(Also available in Spanish)

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## What Readers are Saying About this Book, and Others in the Series

"I have to say that this book certainly gave me more than I bargained for and it is a bargain. Here you will enjoy not only some great cupcake recipes, but author Kim Lambert takes you back in history to discover how the cupcake came to be called a cupcake, the differences between a cupcake and a muffin, and the original recipe for the first known cupcake. Learn of delicious variations and additives you can bring to an ordinary cupcake, as well as the optimal cooking temperatures, type of pans, and mixing methods for this favorite dessert." - Vickie

"I love cupcakes and muffins! I also love recipes prepared with as much care as a delicious, edible cupcake or muffin. In this book, "How to Bake the Best Delicious Christmas Cupcakes and Muffins" the author has succeeded in winning my highest approval because the details are written in an easy to read, easy to follow manner. I felt the book was prepared with as much love and attention as the recipes themselves. I appreciate the detail, the explanations, the 'what is a...' sections, and most importantly, I appreciate easy to follow recipes. I highly recommend this book." – Jeff

"This is a great little cookbook that is centered on two items, cupcakes and muffins. The recipes are all very clear and easy to understand, with ingredients that you can find at your local grocery store. The layout of the book is visually very appealing and nicely illustrated. The recipes are varied with something for everyone. Also, I think what makes a cookbook great is when crosses all level of cooking skills. This book does this. If you're a new cook, or an experienced one, you will find this book informative. This would be a great book to have when cooking for parties, church events, or just baking at home for the family and friends. Try this book, you won't be disappointed. I have a cookbook collection, but this is one I will go to for cupcakes and muffins." - Barbara270

#### Thank You For Buying This Book!

I hope that you enjoy it (and the many delicious cakes you make).



Please leave us a review on Amazon and let us know!

#### **Disclaimer**

All cooking is an experiment in a sense, and many people come to the same or similar recipe over time. All recipes in this book have been derived from the author's personal experience, and that of friends and relatives. Should any bear a close resemblance to those used elsewhere, that is purely coincidental.

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If you would like to provide feedback on this book please send it to <a href="mailto:info@dreamstonepublishing.com">info@dreamstonepublishing.com</a>

#### **Acknowledgements**

Thanks to all those photographers whose creative commons images have been used, or whose work inspired us to create photos of our own with the same sort of look and feel, or to create and photograph cupcakes in particular presentations – you are a source of ongoing inspiration.



#### **Preface**

#### **Enjoy Using This Book!**

This book is designed to make it easy, and enjoyable, to bake delicious, high quality cupcakes and muffins, especially for Christmas, and present them in beautiful, decorative and inventive ways, that will make everyone who sees them impressed with your cooking skills, as well as with the cakes you have baked – for their taste, and their appearance.



## Have Fun! and have a Merry Christmas!

## BACK MATTER EXAMPLE (from the same book)

#### **ABOUT THE AUTHOR**

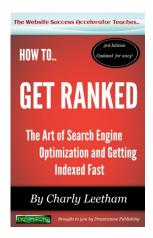


Kim Lambert is an author, photographer, speaker, freelance writer, business woman and entrepreneur, with a background ranging from Technical Management and Development in the computing field to cooking and sewing as part of a medieval recreation group, and making theatrical costumes.

She writes cookbooks and photography books for fun (as a bit of a change from business books!) and also helps others publish their books (regardless of topic!). She lives near Canberra, Australia, and travels as often as possible.

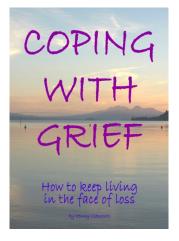
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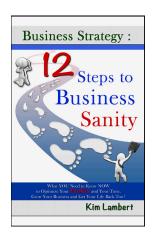
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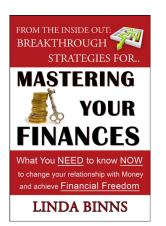
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How to Optimize Your Profits and Your
Time, Grow Your Business and Get Your
Life Back Too!

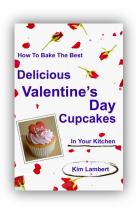
By Kim Lambert



From The Inside Out:
Breakthrough Strategies for
Mastering Your Finances:
What YOU Need to Know NOW to Change
Your Relationship with Money and
Achieve Financial Freedom

**By Linda Binns** 

# Look out for further titles in the "How to Bake the Best....." series.



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