

# Hate exercise? You won't even for thes

No time and no inclination for a heavy-duly workout? Wish there ere easier ways to burn calories? There ar long ply go ahead and .

Clip on a pedometer!

veys show people who ar this device, which nts the steps you take, d to walk more. And 00 extra steps equals more calories burned, oints out Victoria Moran, author of Fit from

Within. Pedometers start as low as \$12.

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clean

Il move

Pick up the pace!

Moving a bit faster than usual and swinging your arms while you walk can boost calorie loss by 20%, explains Los Angeles health coach Jackie Keller, founder of NutriFit.

To burn even more, wear a heavy backpack or walk up or down a hill.

#### Sneak in the

Why not stretch at your desk or do some leg lifts as you wash the dishes? Over time, those mini-workouts can add up to major benefits, says Debbie Mandel, author of Changing Habits.

ID Just tapping your toes can help-fidgety folks have been found to be thinner!

### Put heft into

Just 20 minutes of cleanup can give you a total-body workout," says Mandel. For example, do lunges as you vacuum, or ies show stretch while you dust your bookshelves! **Imagine** exercisina!

Our muscles respond to mental images by mirroring them in motions too small for us to notice, scientists have discovered. So visualizing a workout gives you 15% of the benefits of a real one!

#### Schmooze while you lose!

Have a friend or co-worker you'd love to spend more time with? Schedule a lunchtime or after-dinner stroll together. Walking feels less like work and seems to go faster-so you often walk farther-when you do it with someone whose



-Barbara Hustedt Crook

## company you enjoy. Frost a cake beautifully!

There's no wrong flavor of cake frosting! Simply select one that'll complement what you've baked, says Anne Byrn, author of The Cake Mix Doctor, and then . . .



And if your kitchen is warm, place



Prepare your cake!

Brush all the crumbs from the sides of the completely cooled cake lavers with a soft pastry brush. Spoon out a dab of frosting in the center of a serving platter to secure the bottom cake layer to it. Then, choose the thickest layer and place it rightside-up and centered on the platter.



Frost the layers!

Dip your knife in ice water, then apply a thin coat of frosting, 1/2 to 3/4 cup or about 1/4" thick, to the first layer. If the top is lopsided, build it up with some of the frosting to make it flat. Stack the second layer a thin layer on top of it so that both around the layers are right-side-up. sides.



Top it off!

Spread a similar thin layer of frosting on the top of the cake to cover it, and repair and even out imperfections; then apply



Decorate!

Apply a second, thicker layer of frosting to the top and sides. For smooth sides, hold the spatula tight against the cake while turning it. On the top of the cake, make decorative ridges or swirls with a spoon or a thin metal spatula.

-Tracy McNamara