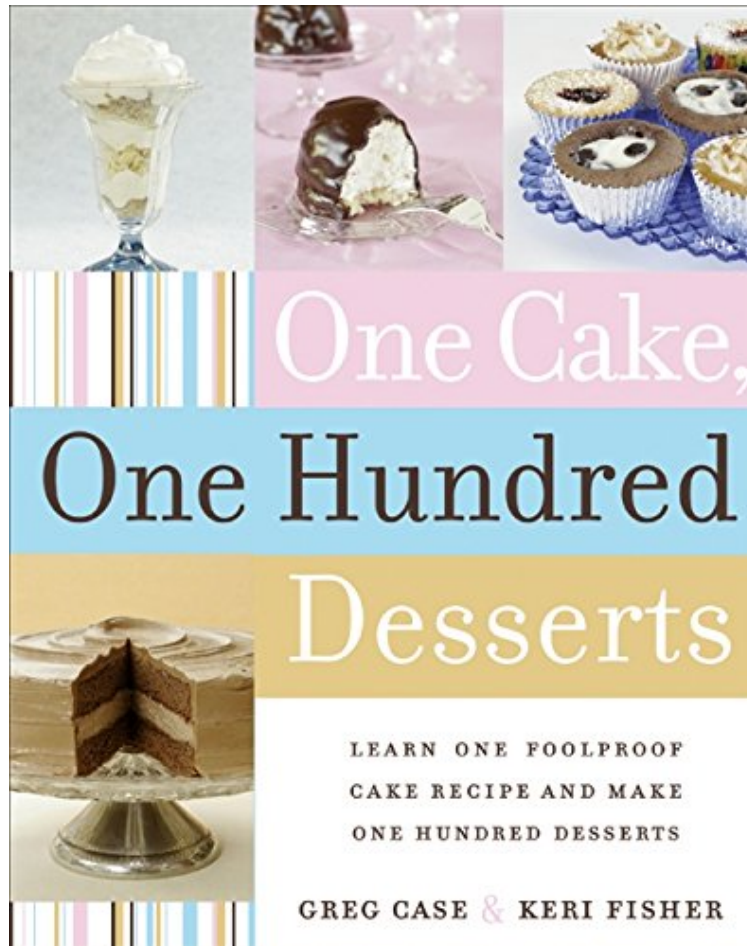


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# One Cake, One Hundred Desserts: Learn One Foolproof Cake Recipe and Make One Hundred Desserts

Greg Case, Keri Fisher

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**Greg Case, Keri Fisher : One Cake, One Hundred Desserts: Learn One Foolproof Cake Recipe and Make One Hundred Desserts** before purchasing it in order to gage whether or not it would be worth my time, and all praised One Cake, One Hundred Desserts: Learn One Foolproof Cake Recipe and Make One Hundred Desserts:

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With *One Cake, One Hundred Desserts* master just one basic cake recipe and you'll be able to turn out one hundred other desserts simply by adding a pinch of this or a dash of that. The basic cake is easy. While the rich golden vanilla flavor is scrumptious on its own with nothing more than a sprinkle of powdered sugar, why stop there? The same recipe can be transformed into gooey, guilty-pleasure favorites such as Peanut Butter and Jelly Upside-Down Cake, Root Beer Float Ice Cream Cake, or Milk Chocolate Mousse Cake. The basic recipe can also be turned into other show-stopping desserts, from cookies and brownies to pies, puddings, and petits fours. Whip up delectable treats like Banana Cream Roulade, Orange Vanilla Baked Alaska, Double Chocolate Mousse Bombe, and Butterscotch Madeleines. *One Cake, One Hundred Desserts* has the perfect recipe for every occasion. In addition, there are color photographs of the desserts. Baking is now a piece of cake!

"I'll never go back to boxed cake mixes." (Philadelphia Inquirer)  
"One Cake, which includes step-by-step photos of the master recipe, should give timid bakers plenty of confidence." (Boston Globe)  
"An excellent addition to all dessert cookbooks; recommended for all compulsive bakers." (Library Journal)  
About the Author  
Greg Case began his culinary career at Dean Deluca in New York before moving to Boston, where he worked as a pastry chef at Hamersley's Bistro. In 1999, he left to open G. Case Baking Company, which now supplies cakes, pastries, and other sweets to numerous shops, restaurants, and businesses. He is the coauthor of *A Feast of the Heart* and assisted former White House chef Henry Haller on the PBS series *The Presidential Palate*. Keri Fisher is an editor at *Cook's Country* magazine and a frequent contributor to the Food Travel section of the *Boston Globe*.