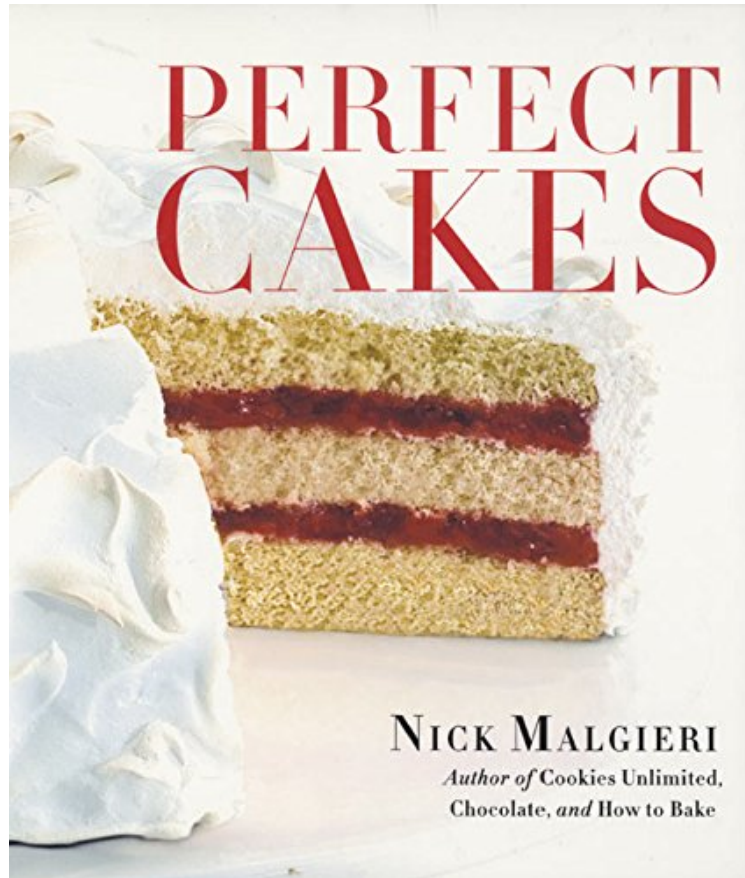


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Perfect Cakes

Nick Malgieri

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Nick Malgieri : Perfect Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Perfect Cakes:

0 of 0 people found the following review helpful. Five StarsBy elvira lattanziEXCELENTE BOOK0 of 0 people found the following review helpful. Great Book.By Susan S. NguyenThis book has great recipes. It's got great deserts. I am glad has it. I love this book. Moderate!0 of 0 people found the following review helpful. love Nick's booksBy cookiesno one like Nick Malgieri. all his books are great

When it's time to celebrate, it's time to bake a cake! When it's time to be creative, it's time to bake a cake! When it's time to find comfort in the kitchen, it's time to bake a cake. From weddings to birthdays to something nice for yourself and your family and guests, nothing marks a special occasion better than a freshly baked cake. Now renowned baking teacher Nick Malgieri, author of *Cookies Unlimited*, *Chocolate*, and *How to Bake*, shares his flawless recipes and professional techniques for creating a perfect cake every time. From simple to extravagant, the recipes are presented with the same clear, uncomplicated instructions that have made Nick a favorite among firsttime bakers and experts alike. You'll find more than two hundred recipes for all types of cakes, from homey favorites such as Sour Cream

Coffee Cake and Classic Angel Food Cake to luscious classics such as Dark and White Chocolate Cheesecake to international showstoppers such as Zuppa Inglese and Chocolate Raspberry Bûche de Noël. Nick shows how to get the best results every time you bake, ensuring that your cheesecake will never crack, your pound cake batter will never separate, and your geacute;noise will always be tender and light. When the time comes to decorate or fill your cake, there's a wealth of creative ideas, from working with marzipan to piping icing to flavoring ganache and buttercream. Also included are tips on selecting the most flavorful chocolates, fruits, liqueurs, and other ingredients. Tempting color photographs throughout the book will inspire anyone to head into the kitchen. Novice bakers will be reassured and experts challenged with *Perfect Cakes*, a comprehensive collection of perfect recipes and expert guidance.

.com Covering cheesecakes, chocolate cakes, fruit cakes, rolled cakes, filled cakes, meringue cakes, nut cakes, coffee cakes, sponge cakes, and pound cakes, not to mention frostings, fillings, and glazes, Nick Malgieri's *Perfect Cakes* is a "product of a lifetime of collecting and baking." Malgieri is a much acclaimed cookbook author (*Cookies Unlimited*), pastry chef, and baking instructor, so he's had a lot of practice presenting recipes in a way that makes them easy to follow. The informative chapter on ingredients and equipment will get you started. Ingredients and baking equipment for each recipe are listed in a yellow box; steps are clearly numbered and storage instructions follow every one. The recipes come from home bakers who are aunts, grandmothers, friends, and friends of friends, as well as food writers and professional bakers; some also come from Malgieri's kitchen, of course. The delectably moist Orange Poppy Seed Cake is as easy a recipe as you can hope to find, and don't miss his Aunt Virginia's Sour Cream Coffee Cake. The 19th-century Morris Cake is simple yet elegant, and the truly unique Green Tea Pound Cake comes from Paris's Mariage Frégré;res. Beware the decadent Chocolate Pecan Caramel Cake. Whatever the celebration or occasion, there's nothing like a perfect cake--and you're sure to find it here. --Leora Y. Bloom
From Publishers Weekly
James Beard Award winner Malgieri (*How to Bake*; *Cookies Unlimited*) shares precise and temptingly unfussy recipes in this cake treasury. Recipes are meticulously tested and easy to follow; however, this is not the book for the Duncan Hines set. Each chapter presents both basic and complicated recipes: Coffee Cakes include Sour Cream Coffee Cake and a Brioche Bee Sting Cake with almond brittle topping and a pastry cream filling. While sinful ingredients abound, cheesecakes come both New York style and light unbaked, and there are plenty of butterless sponge cakes. Sprinkled lightly like confectioners' sugar are homey recipes from friends (Passover Sponge Cake from Kyra Effren). Malgieri's tone is one of sincerity, whether his subjects are pound cakes, pleasantly old-fashioned rolls (such as *Bûche de Noël* and *Strawberry Roulade*), fruit and nut cakes, individual cakes, layer and molded cakes or meringues. There is some central European influence, with Viennese Linzertorte and Apricot Marzipan Cake, and Swiss Kirsch cake. France (*Blanc-Manger Aux Framboises*) and Italy (*Torta Di Nocciole Alla Veronese*) are also well represented. The book proffers a few surprises, like Green Tea Pound Cake and an Armenian cake with farina. Most recipes are unburdened by architectural flourishes. Some cakes have many steps: Passion-Fruit Bavarian Cream Cake has five parts, but none of these is difficult in itself the biggest challenge is assembly. Recipe notes, a chapter on decorating and some photos of the finished results all help. Where many compendiums tend to be overwhelming or scattershot, this book stylishly covers just what home cooks need.
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From Library Journal
Best-selling author Malgieri (*Chocolate: From Simple Cookies to Extravagant Showstoppers*) has crafted another winner with his latest cookbook, which delves into the sweet territory of cakes. After opening with a general discussion of ingredients and equipment, he dedicates individual chapters to various types of cakes, including coffee cakes, chocolate cakes, and layer cakes, before concluding with a look at frostings, fillings, and cake decorating. Among the 200 recipes included are such tempting treats as classic pound cake, Swiss apricot cake, and milk chocolate mousse cake, and the author offers a nice balance between basic, simple recipes for the beginner and more challenging recipes for the experienced baker. Even with plenty of other cookbooks devoted to cakes, including Susan Purdy's classic *The Perfect Cake: 150 Cakes for Every Taste and Occasion*, Malgieri's book is still an excellent choice for any public library collection. John Charles, Scottsdale P.L., AZ
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