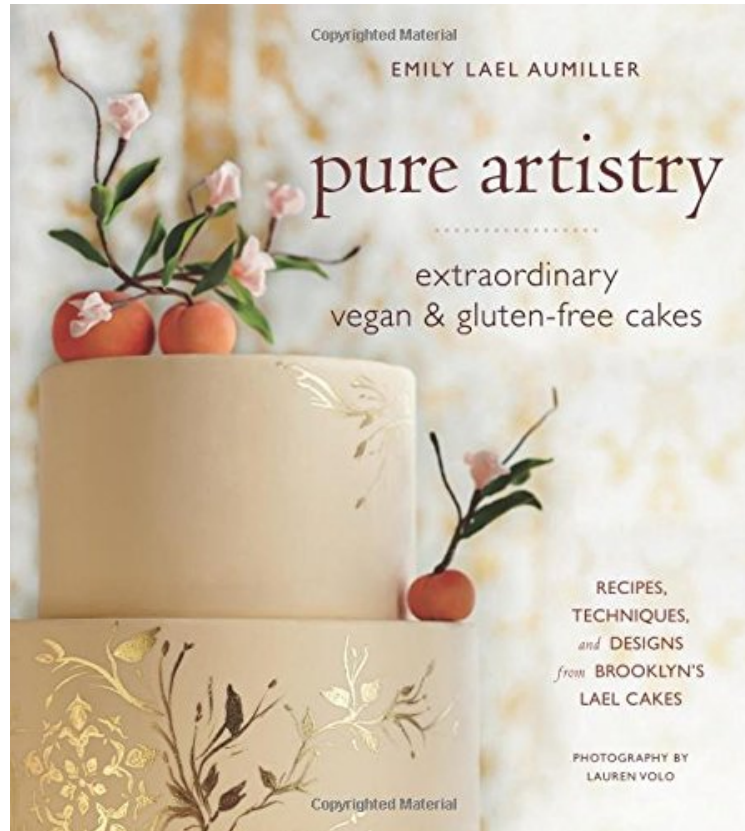


(Read free) Pure Artistry: Extraordinary Vegan and Gluten-Free Cakes

## Pure Artistry: Extraordinary Vegan and Gluten-Free Cakes

*Emily Lael Aumiller*

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**Emily Lael Aumiller : Pure Artistry: Extraordinary Vegan and Gluten-Free Cakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pure Artistry: Extraordinary Vegan and Gluten-Free Cakes:

6 of 6 people found the following review helpful. Great book to get inspired and baking. By Mony Ty This book is fantastic. As a chef, I appreciate the concise instructions and how-to photography. The step by step instructions are fairly straight forward to follow with a little practice. Secondly, as a culinary artist.. I have to say the style, imagination, and beauty of the cakes are amazing. It's takes a true talent to create these works of art. But regardless of how much skill you have, it's a beautiful book to have for the inspirational and imaginative artistry that goes these cakes. Learning one step at a time.... this book is helping me get there. I totally recommend having this in your cooking reference library. 8 of 9 people found the following review helpful. we were delighted with how the cake turned out and are grateful ...By Marisa Miller Wolfson As the mom of two young vegan kids, I was in desperate need for cake decorating ideas and recipes for birthday parties. This is SUCH a gorgeous book, and it gave me and my co-collaborator the confidence to attempt my most ambitious cake venture yet: a kitty cat cake for my daughter's birthday. The coconut cake itself was yummy, but I botched the fondant and sugar paste by buying/using the wrong kind of palm oil (it was marketed as "sustainable" but was red and stinky!) The fondant wasn't usable so my co-collaborator

ended up whipping up a quick buttercream frosting instead, but the sugar paste was still usable and we fashioned a cute kitty out of it, which was inspired by a Pinterest post I came across. All in all, we were delighted with how the cake turned out and are grateful for the inspiration/guidance. The book contained tips and decorating tricks I never would have thought of. My request to the author for her NEXT book is to include fondant and sugar paste recipes that don't use palm oil since a lot of people in my vegan/animal rights community (myself included) try to avoid/minimize consumption of it. I would also love to see some kids cakes photos! I know she would do an incredible job with cakes for children. 2 of 2 people found the following review helpful. An absolute must have Vegan and Gluten Free Cake Cook Book!! By Customer The creativity of the recipes and the designs of "Pure Artistry" is a must have for every kitchen! It gives you step by step instructions with accurate recipes from start to finish with each cake. Recipes are easy to follow and how to step by step decorating instructions are clear. I feel like Emily Lael Aumiller is right in my kitchen with me baking cakes and desserts!! I look forward to taking some of her classes in the next year!! Also I have shared her "Pure Artistry" for weddings, showers, and birthday gifts.

At her celebrated bakery Lael Cakes, Emily Lael Aumiller creates stunning special-occasion cakes that are as pleasing to the taste buds as they are to the eye—and they're also all vegan and gluten-free! As more people are becoming aware of their dietary restrictions, Emily's exquisite cakes provide a solution that leaves everyone happy while dismissing the idea that vegan and gluten-free desserts are by nature unattractive. Pure Artistry includes recipes for staple cakes (like Mexican Chocolate, Lemon-Poppy, and Classic Red Velvet) plus icings and fondant, how-tos on cake construction, and information on necessary ingredients and tools. The truly extraordinary feature of the book is the gorgeous cake designs, which are organized by mood—classical, classical whimsy, modern, and modern whimsy. These teach the reader foundational decorating techniques, like making sugar flowers, while inspiring bakers with photography that is gorgeous enough to stand on its own.

"Brooklyn-based pastry chef Emily Lael Aumiller sits squarely in the overlap of show-stopping cakes and special-needs diets. Her creations are vegan and gluten free, yet look like they belong in a magazine — as indeed they have (see Martha Stewart Weddings and Brides). Her new book, "Pure Artistry: Extraordinary Vegan Gluten-Free Cakes" (Houghton Mifflin Harcourt, \$35), provides a master class in special-diet cakes and cake-decorating. With beautiful (and hardworking) photographs by Lauren Volo." —Newsday "Aumiller's goal of creating "edible art" (that just happens to be vegan and gluten-free) is apparent in this graceful collection divided into two sections: Recipes Techniques and Aspects of Cake Design. The author's years of baking without the likes of eggs and milk led her to years of experimenting in search of successful "stable" cakes, and readers will benefit from her research into alternative ingredients such as gluten-free flours, unrefined sugars, and plant-based fats. Detailed information on tools and decorating leads to cake recipes centered on Mexican chocolate, coconut, and ginger. The highlights of the book are the often intricate and always lovely cake decorations; how-to sections give step-by-step photos for painting and stenciling adornments, sculpting feathers, and creating and applying a chevron pattern. Photography by Volo captures the artful creations in full-page spreads: "Gold in Chaos" is a three-layer cake that appears to defy gravity, and "Pleated Angels," a wedding dress-inspired cake, boasts pristine "folds." This title is both inspirational and enjoyable to browse." —Publishers Weekly