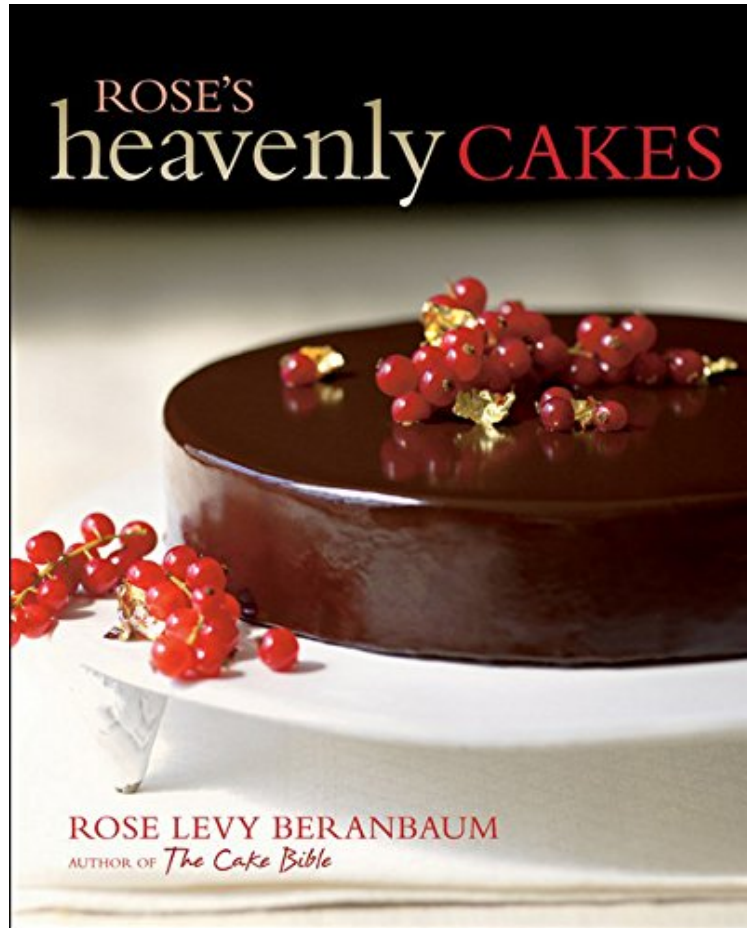


[Read free ebook] Rose's Heavenly Cakes

Rose's Heavenly Cakes

Rose Levy Beranbaum
ePub | *DOC | audiobook | ebooks | Download PDF



#257639 in Books Rose Levy Beranbaum Model: 3890 2009-08-21 2009-09-22 Original language: English PDF # 1 10.00 x 1.44 x 8.00l, 4.02 #File Name: 0471781738512 pages Rose's Heavenly Cakes is a must-have guide to perfect cake-baking from this award-winning...512 pages, hardcover | File size: 40.Mb

Rose Levy Beranbaum : Rose's Heavenly Cakes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Rose's Heavenly Cakes:

1 of 1 people found the following review helpful. A much wanted cookbook By _Customer For years I wanted to buy a baking book by author Rose Levy Beranbaum, so I was so delighted to find her Rose's Heavenly Cakes cookbook in the Kindle format. I immediately purchased her cookbook and downloaded it to my Kindle app. I look forward to baking up some of the following cakes I found in her cookbook: Marble Velvet Cake, Genoise Rose (You will need a 10-cup metal rose pan or other shaped tube pan for this recipe), Chocolate Feather Bed, White Velvet Butter Cupcakes. You will also find a chapter covering the making of Wedding Cakes with directions on how to assemble wedding cakes using internal supports. She also offers recommendations for warm-weather outdoor wedding cakes. At the end of the book you can read topics covering special effects and techniques; ingredients and basic recipes; ingredients sources;

equipment and equipment sources and an appendix. This is a well-written and well laid out cookbook. You will find plenty of color photos scattered throughout Beranbaum's cookbook making it a visual delight and baking aid. Highly recommend. MR8 of 8 people found the following review helpful. Fantastic Recipes - NOT SUPERSWEET desserts By P. SOO First off, I used to not like cakes, mainly because commercial American cakes were just too darn sweet! Sugar, sugar, sugar would be what I tasted (just had a sugar loaded cupcake from a popular upscale bakery yesterday and couldn't get beyond the first bite). However, recipes from this author has converted me to a cake lover (maybe not so good for me). This book produces cakes that are much more sophisticated in flavor than what you get from the grocery store or even some bakeries and not too sweet. They are also not too difficult to produce, mainly because the author's instructions are precise and clear. Sure, some of them are more time consuming, but the results are rewarding. My philosophy is that if I'm going to feed myself something unhealthy, like cake, I would rather have the best tasting cake and not waste my calories on mediocre or subpar cakes using cheap, ingredients that are meant for mass production. This book is not for those who do not like detailed instructions, who are in a rush, who thinks that a cake from a fast food joint is delicious. They may find this book frustrating, too demanding or cakes not sweet enough. What I also like is that she does offer some alternatives - for example the Red Velvet cake had instructions for using beet juice as an alternative to food coloring. I have made it using beet juice for the color and it turned out fabulous! The pictures are fabulous and help me decide on what to make. I own this book for about a year now and have not had a bad cake yet. Tiramisu had rave reviews from the wedding guests. Pumpkin cake was gobbled up by hubby who doesn't like cakes! White chocolate cream cheese frosting is to die for. Carrot cake was great! Can't wait to make the coconut cake this week! With regards to using weight measurements vs. volumetric. Most of the world (outside of the US) uses weights and metric system for baking because it's more accurate (flour and other dry ingredients settle in their containers). Even the amount of cereal in boxes are listed by their weight. So, I appreciate that the book lists the ingredients by weight. It's also nice that it lists volume as well. I, too, own the Cake Bible and I like that this book has oil based cakes. They make better cupcakes than the butter cakes from the Cake Bible. Better means that I no longer have problems with the cake pulling away from the liner (both sides and bottom) with the butter cakes. Did lots of searches and concluded it may be due to higher fat content. If anyone knows or has link to recent answers to this perplexing problem, I would appreciate feedback! 6 of 6 people found the following review helpful. Great Content: Kindle Version is a Train Wreck By Kenneth J. Miller This is a great book with great content. Easy to follow. Great tips. I love using her recipes. However, I bought the Kindle version as well. Not so good. The Kindle version tables are all but a train wreck. Obviously the person who converted the book to Kindle did not pay attention to detail at all. The formatting otherwise is also terrible. I'm very disappointed with the Kindle version, but the hardcover is excellent. I hope the issues with the Kindle version will be corrected at some point in time.

This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. With her precise, foolproof recipes, Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake.

.com Product Description At last an all-new, full-color cake lover's companion from Rose Levy Beranbaum, The Diva of Desserts! Rose Levy Beranbaum is a much beloved and widely respected baking legend-"a worshiped woman . . . revered by serious cooks and part-timers" alike, in the words of USA Today. Eagerly-awaited by her legions of devoted fans, Rose's Heavenly Cakes is a must-have guide to perfect cake-baking from this award-winning master baker and author of The Cake Bible, one of the bestselling cookbooks of all time. This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. With her precise, foolproof recipes, Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake. Rose's Heavenly Cakes Features Rose's trademark easy-to-follow, expertly tested (and retested) recipes for perfectly delicious results every time Offers over 100 simply wonderful recipes for cakes for every occasion-from exceptionally delicious butter and oil cakes, sponge cakes, and mostly flourless cakes and cheesecakes, to charming baby cakes and elegant wedding cakes Features special tips and tricks from a beloved baking expert for creating amazing special effects and beautiful cake decor Contains 100 tempting full-color photos Visit Rose Levy Beranbaum at realbakingwithrose.com and learn basic baking techniques with her, including measuring, preparing, and mixing ingredients to make cakes and creating decorations to dress them up. Everything you need to create heavenly cakes-every time-can be found in this new collection of tried-and true recipes by one of the most celebrated bakers of our time. Recipe Excerpts from Rose's Heavenly Cakes Baby Lemon Cheesecakes Whipped Cream Cake Rose Red Velvet Cake From Publishers Weekly Beranbaum, specialist of baked goods that make people's eyes light up, tops her renowned The Cake Bible with an updated, modern collection of delicious confections. Bakers who have already dog-eared every page of that earlier book need not worry: this is far from a duplicate, with only the occasional repeat or adaptation. The recipes

range from towering creations for weddings and other special events to baby cakes for bite-size indulgence, and from the simplest apple upside-down cake and yellow butter cupcakes to the elegant rose-shaped genoise and the stunning holiday pinecone cake. Beranbaum goes into great detail in her recipe instructions, yet still manages to keep the lengthy guidelines friendly, accessible and unintimidating, whether she is describing how to make a whipped ganache topping or beurre noisette, an integral part of her delicate array of financiers. Chocolate, fruit, cream, spun sugar: Beranbaum enlists the best ingredients (which she reviews in a helpful glossary) to create knockout cakes, and with her patient, meticulous description of the measurements and process, anyone with a good mixer and spatula, some time and determination will be able to turn out impressive sweet sensations. (Sept.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Beranbaum, specialist of baked goods that make people's eyes light up, tops her renowned *The Cake Bible* with an updated, modern collection of delicious confections. Bakers who have already dog-eared every page of that earlier book need not worry: this is far from a duplicate, with only the occasional repeat or adaptation. The recipes range from towering creations for weddings and other special events to baby cakes for bite-size indulgence, and from the simplest apple upside-down cake and yellow butter cupcakes to the elegant rose-shaped genoise and the stunning holiday pinecone cake. Beranbaum goes into great detail in her recipe instructions, yet still manages to keep the lengthy guidelines friendly, accessible and unintimidating, whether she is describing how to make a whipped ganache topping or beurre noisette, an integral part of her delicate array of financiers. Chocolate, fruit, cream, spun sugar: Beranbaum enlists the best ingredients (which she reviews in a helpful glossary) to create knockout cakes, and with her patient, meticulous description of the measurements and process, anyone with a good mixer and spatula, some time and determination will be able to turn out impressive sweet sensations. (Sept.) (Publishers Weekly, July 6, 2009)