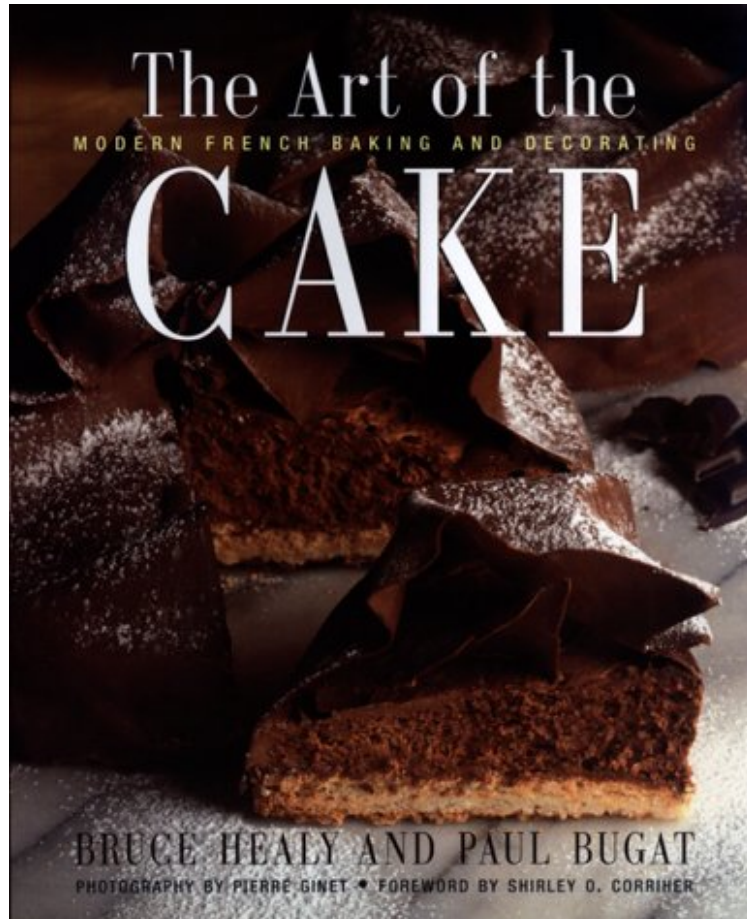


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## The Art of the Cake: Modern French Baking and Decorating

*Bruce Healy, Paul Bugat*

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**Bruce Healy, Paul Bugat : The Art of the Cake: Modern French Baking and Decorating** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Art of the Cake: Modern French Baking and Decorating:

0 of 0 people found the following review helpful. Five Stars By milktoastyummy! 2 of 2 people found the following review helpful. The Art of the Cake is a work of art By Christine Cadorette I love this book! Not only are the recipes clearly written, but the pictures are beautiful. Just paging through the pictures reminds me of Saturday morning trips to the bakery in France with my dad (who still believes that eclairs are NOT for breakfast...WRONG). I want to go into the kitchen and start baking each time I open this book. Every year I make a buche de noel for Christmas; this year I may have to consider making one for Thanksgiving as well just to be able to try more variations. I'm sorry this has fallen out of print, as it's a great reference for really beautiful, classic, French style cakes. 2 of 3 people found the following review helpful. Let Them Read Healy! By Louis Just like a good cake, it's the way the book is put together. In this day of instant info via the Internet a book must be a lot more than just a collection of recipes. This one strikes a happy bargain between being a tutorial and an inspiring cookbook. The authors introduce you to each of the six to

eight basic French cake types, then present the variations and derivations based on that type. You can immerse yourself in 'Russian' inspired multi-layers, then drift through the Genoise family, or simply tackle one from each family in succession. A great way to learn the basics as well as how to tastefully vary and combine them. So while learning a recipe technique, you are also learning how to write your own. The authors start out slow, mundanely enough with basic pound cakes, but they quickly get into Apricot and Sugar glazing them. Did you ever glaze a pound cake? Did you even know you could! Before long you are ready to tackle a classic like the "Clichy" - ancestor to what Viennese (and New Yorkers) know as the Opera Cake. As things get more complex, they do make an attempt at 'Americanizing,' as far as they are able. And often they give multiple ingredient sizes so you can adapt to varied size pans, etc. But their overall bent is for the French equipment they so carefully describe - and for which they suggest stores and alternatives. Basic - and rare - ingredients also are lovingly discussed. In keeping with their method, you are steered into making large quantities of the constituent parts of the cakes - from the various nut-meringue layers, to syrups and glazes, etc. Thus once you've made one thing, you often have materials readily on hand to make another. A whole new take on the 'carrot and stick' approach. By the time you've worked through a quarter of the book, you will have amassed a true feeling for the history and evolution of these cakes, some pretty formidable kitchen technique, and an impressive collection of handy cookware. You could do worse.

French cakes are among the most luscious and spectacular in the pantheon of cake baking. In *The Art of the Cake*, authors Healy and Bugat simplify the art form and bring together more than 100 classic cakes, from the Marquis (kirsch-soaked chocolate genoise cake rounds stuffed with ripe peaches and whipped cream) to the Moka, made from vanilla genoise brushed with espresso, filled with coffee buttercream, and topped with chopped roasted almonds. There are recipes for poundcake-, spongecake-, and meringue-based gâteaux, in addition to bavarians, charlottes, mousse cakes, and loaf and log cakes (like the classic Chocolate Yule Log). There are also over 40 recipes for frostings, glazes, sauces, and fillings. In addition, there are detailed ingredient and equipment sections, and comprehensive instructions on general baking techniques--everything from separating and whipping eggs to working with a pastry tube to the correct way to temper chocolate. The more than 400 step-by-step illustrations (penned by Paul Bugat) that accompany the recipes and the 32 pages of color photographs of these magnificent cakes will be enough to tempt any baker, amateur or pro, into the kitchen.

.com French cakes comprise a luscious repertoire. From the simplest pound and sponge cakes to more elaborate confections like the Délicieux (génoise layers filled with Grand Marnier-flavored buttercream and topped with a dark chocolate glaze) or the Moka (vanilla cake brushed with espresso, layered with coffee buttercream, and capped with roasted almonds), each gâteau is heaven to eat. But how to reproduce these marvels at home? Recognizing the need for a technically comprehensive yet approachable introduction to French cake making for the home baker, cooking-school owner Bruce Healy and French pastry chef Paul Bugat have created a true teaching book. *The Art of the Cake* will appeal to anyone interested in French cake making, but will be of particular importance to serious bakers who have, perhaps, sought just this kind of work. In the first of three parts, the book explores plain cakes, sponge and nut-meringue gâteaux, bavarians, charlottes, mousse cakes, logs, loaves, and more. Healy and Bugat then offer more than 40 recipes for fillings, frostings, and finishes; notes on ingredients and equipment; a discussion of general techniques; and source listings. More than 400 step-by-step illustrations help readers assemble a sponge log or pipe meringues, for example, and 32 pages of color photos reveal the finished products in all their platonic glory. The authors occasionally overindulge on procedures and other matters, but in general provide just the right balance of detail and concision. Dipping into this near-encyclopedic but seductive guide, it would be difficult not to feel the call of the gâteaux and make a beeline for the kitchen. --Arthur Boehm  
From Publishers Weekly  
This compendium of French classics presents plenty of challenges for even the most practiced baker, but is thorough enough to successfully guide the novice cook. Authors Healy and Bugat (who co-authored *Mastering the Art of French Pastry*) devote a large section of the book to instructions on techniques (everything from separating eggs to selecting a tube for a pastry bag) as well as equipment and ingredient glossaries. In an informative discussion of the various flours available, the authors suggest all-purpose rather than cake flour. Recipes are complex, but always sensible. Chapters are arranged by type of cake (e.g., meringue, mousse cake), and most of the recipes rely on several components, cross-referenced throughout. For example, the Blueberry Mousse Log calls for individual recipes of a raspberry jam sandwich, joconde and crème anglaise. The authors emphasize the decorative: the clever Fromage with génoise, praline buttercream and heavy syrup looks like a wheel of camembert, and the bûche de Noël sports a faux wood-grain top made with dark and white chocolate. These cakes are projects. Most require a great deal of time. But the results are impressive. (Sept.) Copyright 1999 Reed Business Information, Inc.  
From Library Journal  
Healy, who has a cooking school in Boulder, CO, and Bugat, a highly regarded Parisian pastry chef, are also the authors of *Mastering the Art of French Pastry* and *The French Cookie Book*. Like those, their cake book is a painstakingly detailed cookbook/reference; there are more than 400 step-by-step illustrations (by Bugat), as well as a 32-page color insert. The authors have updated some techniques, but most of the cakes are from the classic French pastry repertoire, and the headnotes include a good deal of culinary history.

Instructions are impressively thorough, and there is a separate technique section offering even more guidance, as well as lengthy ingredients and equipment sections. For serious bakers, this is recommended for all pastry collections.  
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