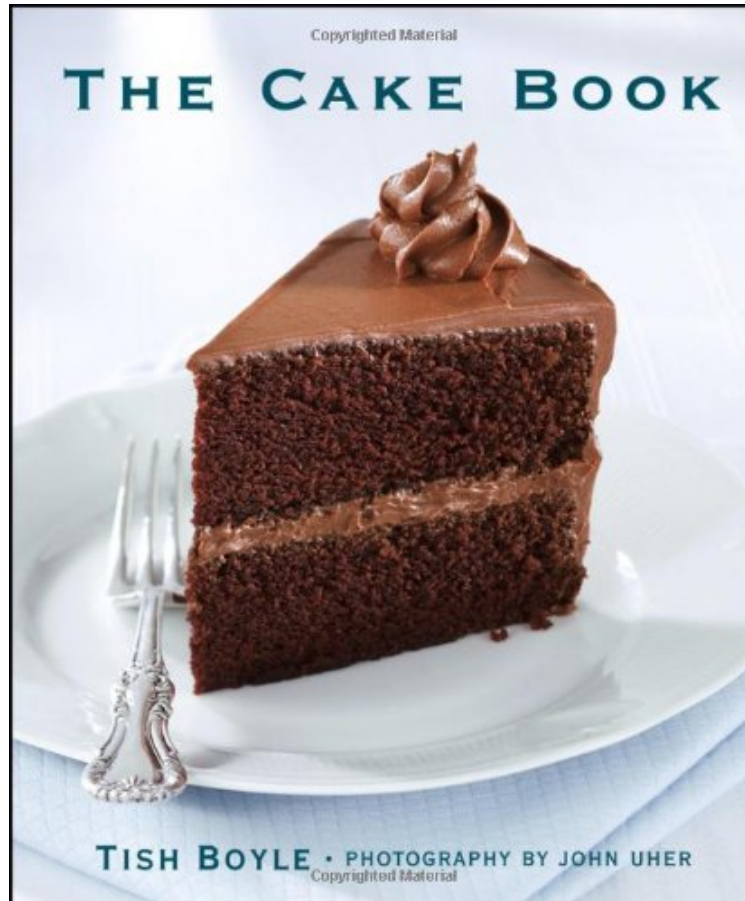


The Cake Book

Tish Boyle

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Tish Boyle : The Cake Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cake Book:

1 of 1 people found the following review helpful. My favorite cake recipe bookBy CustomerBest cake recipe book...ever. It's actually very easy to follow. I wish they had it in the Kindle form. My book is falling apart from all the times I have used it!1 of 1 people found the following review helpful. BEST CAKE BOOK EVERBy CustomerBEST CAKE BOOK EVER!!! I have two copies (one clean and one very well loved!) The recipes are the best I have made!1 of 1 people found the following review helpful. Can't wait to bake another cake from this book..last one was a hit.By Karen GianniI totally love this book. So many ideas and recipes, my head is spinning

"There's something magical about the process of making a cake from scratch, a process that transforms a few simple ingredients--butter, sugar, flour, and eggs--into culinary artistry."--Tish Boyle

From the Inside FlapCakes are the edible symbol of life's celebrations, and this comprehensive resource is a

celebration of cakes and the love and artistry that go into making them. Tish Boyle, the award-winning author and editor of *Chocolatier* and *Pastry Art Design* magazines, unlocks the secrets to baking great cakes, with nearly 200 irresistible recipes and practical guidance on ingredients, equipment, and techniques. The *Cake Book* includes recipes ranging from pound cakes and coffee cakes to meringue, mousse, and ice cream cakes to fillings, frostings, and more. Throughout, color and black-and-white photographs and drawings show you important techniques and spectacular end results. A difficulty rating with each recipe helps you decide which to make, depending on how much time or ambition you have. You'll find recipes for traditional favorites, like Deeply Dark Devil's Food Cake and Apple Cake with Maple Frosting, as well as intriguing variations, such as Jasmine and Ginger Plum Upside-Down Cake, Hazelnut Vanilla Cheesecake, and White Chocolate Strawberry Meringue Cake. Complete with decorating tips and techniques, a troubleshooting table, and a comprehensive listing of sources to help you find the best equipment and ingredients, this book is an essential reference you'll always turn to, whether you're new to cake baking or are an accomplished pastry chef looking for fresh ideas, inspiration, and recipes. From simple cakes for everyday get-togethers to layered creations befitting special occasions, *The Cake Book* will help you bake the perfect cake every time.

From the Back Cover "There's something magical about the process of making a cake from scratch, a process that transforms a few simple ingredients—butter, sugar, flour, and eggs—into culinary artistry."—Tish Boyle

About the Author TISH BOYLE is co-editor of *Dessert Professional* magazine and an experienced food writer, cookbook author, pastry chef, and recipe developer. Her previous books include *Chocolate Passion*, *Diner Desserts*, *The Good Cookie*, and *The Cake Book*.