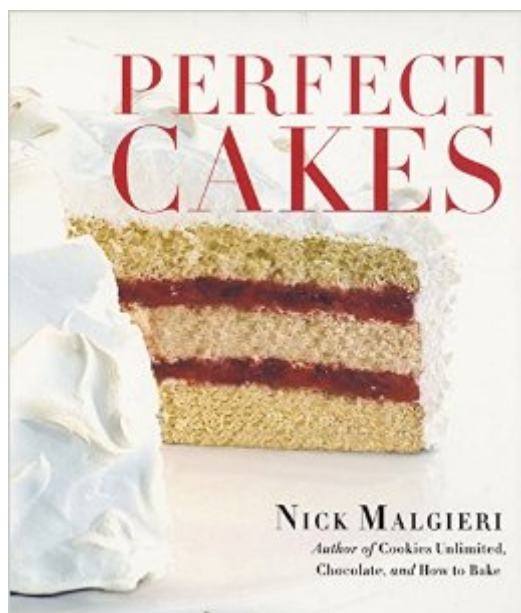


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# Perfect Cakes



## Synopsis

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 ganache 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.

## Book Information

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## Customer Reviews

If Maida Heatter is the queen of cakes, as Mr. Malgieri calls her in his dedication of this beautiful

cook to her, then he must be king. This is the third dessert cookbook of this author I own, and-- forgive the pun-- he just gets batter and batter. Mr. Malgieri tells you practically everything you ever needed to know about baking a cake. There is information on ingredients, equipment, sources, a bibliography, all kinds of different cake recipes, as well as information on frosting and decorating. (For example, now I know that one cup minus two tablespoons of all-purpose flour equals one cup cake flour.) I marvel that at this late date there are still new cake recipes to be had. This book is full of them. And in keeping with my theory that each book should have at least one dynamite recipe, the green tea pound on page 42 makes the cut. I'm pleased to say that a slice tastes great straight from the oven with a glass of cold milk. In addition to this great recipe, there are certainly many others I want to try. If you are on a diet or do not bake, however, just looking at these great photographs makes the book worth having. Printed on slick acid-free paper with great color photographs, this book is too pretty to get cake flour on. It is worthy of a coffee table.

As for recipes, the ones I have tried turned out absolutely fantastic! I made the 'Orange Sponge Cake' last week and it was extremely light and fluffy, and the flavor was outstanding. I made the 'Lemon Meringue Cake' today and my co-workers are raving about it. I'm going to make it for an upcoming bridal shower - it turned out beautifully. However, I have to agree with the first reviewer 'oktober31' on the lack of some details in the instructions. I had to rely on my past experiences for things like 'how much to whip the meringue?', and 'should the eggs be at room temp or cold?', etc. These seem like small details, but when it comes to baking, we all know how important these small details become! But if you're a somewhat experienced baker, I highly recommend the book as the recipes are out of this world! - thanks

Well, first of all, this is a beautiful cookbook. It's got lots of glossy pictures of delicious-looking cakes and an extensive guide on cooking implements. Yup, beautiful. Now, I did expect, coming from a very famous, skilled chef, to get a book that wasn't exactly what you'd call simple. Of course, his experience was going to show somewhere so no, I didn't expect easy stuff. But I'm something of an avid baker so even if I don't have any professional training, I do pretty well in the kitchen. Imagine my surprise when several of his recipes did flop on me. This is ridiculous! I'm one to follow instructions to the best of my abilities but I think he takes for granted that you know so much more on so many levels than any non-chef does. I never did try the failed recipes again but did try others and fared a little better. They really are delicious. Still, I don't like thinking when I start baking that there's a 50% chance that the recipe may not come out well. Never had any trouble at all baking

extensively from other books. This one, I'm getting a little bit better but by trial and error, not through useful insight gained from the book. But the best part, this book does inspire me to keep trying. I'll get your cakes yet, Nick Malgieri!

Perfect Cakes has come to be my favorite book on cake baking. It's not just a book filled with endless untried recipes that give no hint of what to expect. All of the recipes in this book are preceded by some type of history or information about the cake that leaves one with the impression that the author is familiar with the recipe and has probably made it a time or two! The introduction includes information about common ingredients and equipment used for cake baking which is a plus for those new to cake baking or for those looking to expand their baking skills. The book is well designed with beautiful photos and a layout for the recipes that is easy to follow. The ingredients are in a shaded box (yellow) and the instructions are enumerated in red. This makes it easier to find your place in the recipe when you are ready for the next step. I am currently working through the pound cake section and have become fascinated with the high ratio mixing method. This is a method developed by Procter & Gamble during the 40's. Mr. Malgieri provides an explanation of the method, shows how to convert a recipe to use it, and provides a few recipes. I have made the High-Ratio Lemon-Buttermilk Pound Cake several times, and it has become a requested item among friends. As indicated, the cakes made using this method are moist, fine textured, and delicious. Other cakes that I have made with excellent results include the Orange Poppy Seed Cake, Cinnamon Coffee Cake, Town Hall Cake, and the Buttermilk Cake Layers. Some of the recipes may require a bit of skill and will be a nice challenge for the experienced baker but the book has plenty of recipes for a beginner to start with. If you like to bake cakes, this is definitely a book to add to your library.

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