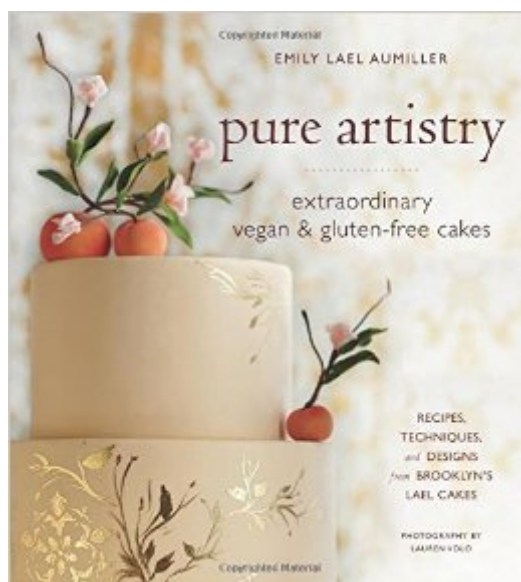


The book was found

Pure Artistry: Extraordinary Vegan And Gluten-Free Cakes



Synopsis

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.

Book Information

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Customer Reviews

Ginger Cake from *Pure Artistry* Makes four 6-inch cake layers I'm a ginger fanatic, so I kicked up the ginger an extra notch in this recipe. You can add even more fresh ginger if you're a huge fan. You could also toss in a tablespoon of ginger syrup for extra bite. Pair the cake with a fresh, light icing, such as Passion Fruit Icing. Directions 1. Preheat the oven to 350° F. 2. Grease four 6-inch round cake pans (or other pans, see Note) by spreading non-hydrogenated palm shortening with a pastry brush or spraying with coconut cooking spray (available at your local health food store). Trace and cut out four 6-inch circles of parchment paper

and place on the bottom of each greased pan. 3. In a small bowl, combine the flaxseed meal and warm water. Set aside. 4. In the bowl of a standing mixer with a paddle attachment, combine the dry ingredients. Mix on low speed until incorporated. 5. In a separate bowl, combine the wet ingredients. Add the flaxseed meal mixture. 6. With the mixer on medium speed, slowly add the wet ingredients to the dry ingredients. Scrape down the sides of the bowl and mix on medium-high until all the ingredients are incorporated and the batter is smooth, about 2 minutes. 7. Divide the batter among the cake pans and smooth the tops with a flat spatula or spoon. 8. Bake for about 20 minutes, until a toothpick inserted in one of the cakes comes out clean. If there is still batter on the toothpick, continue to bake for another 5 to 10 minutes. (Baking times will vary depending on your oven and the thickness and size of the cake layers.) 9. Let the cakes cool completely in the pans. Cover the pans tightly with plastic wrap and refrigerate overnight. This will ensure the cakes set up properly and be much easier to work with. Note I like to make this cake in four 6-inch pans. This produces thin layers that are easy to work with. However, if you don't have four 6-inch cake pans, or if you prefer thicker cake layers, you can bake the cakes in two or three 6-inch pans, which will result in thicker cakes; you can also bake thinner cakes in two 7- or 8-inch pans.

Ingredients
1 tablespoon golden flaxseed meal 3 tablespoons warm water 2 cups | 300 grams Lael Cakes Gluten-Free Flour or any gluten-free all-purpose flour 1 cup | 210 grams evaporated cane juice 2 tablespoons finely grated fresh ginger 2 teaspoons ground ginger 1 teaspoon baking soda 1 teaspoon baking powder 1 teaspoon arrowroot 1/2 teaspoon fine sea salt 1 1/2 cups | 294 ml vanilla soy or rice milk 1/2 cup | 180 ml safflower oil 1/2 teaspoon white rice vinegar

I haven't made anything from this book yet, but I thought I should write a first impression since there are no other reviews up yet. The book starts with a recipe for gluten-free flour and baking basics. The next section is recipes for icings, sugar paste, fondant, marzipan, and cakes. The remaining two-thirds of the book is dedicated to taking your cakes to the next level, covering cake construction and decorating techniques. This is where this book stands out from the rest of your vegan or gluten-free baking books. Sugar paste flowers, marzipan peaches, fondant lace, and many other decorative techniques are covered. There is no shortage of gorgeous photography. This is simply a beautiful and inspiring book to look through. I would recommend this for anyone interested in baking.

Simply beautiful book! My son is getting married soon, and has many friends who have food

allergies. I saw a review of the book on the freepeople.com blog, and ordered it instantly. It doesn't disappoint! There are recipes for cakes and frostings and sugar paste and so on... there are instructions for creating and attaching decorative elements... and the photography alone is gorgeous. I haven't made any of the recipes yet, and I don't know whether we'll actually be making a wedding cake, (might be pies!) but I wanted to be prepared. I have also had e-mail correspondence with the author, and she is both friendly and generous in addition to being amazingly talented!

Emily is a wonderful baker and my husband and I were so lucky to have her create our beautiful, personal, and incredibly delicious wedding cake. We pre-ordered this stunning book as soon as we heard it was to be published and it has not disappointed. The recipes are easy to follow and each cake element has such deep and layered flavors. We are so excited to bake our way through the whole book!

This photos and how-tos are great! Perfect book for aspiring cake decorators. Keep going back to this book time and time again.

This gorgeous book exceeded my expectations! These cakes are a true work of art...and I was SO excited to find the author's flour recipe inside!

Yum

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