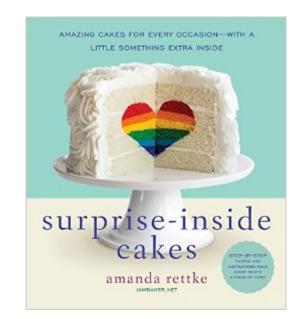
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# Surprise-Inside Cakes: Amazing Cakes For Every Occasion--with A Little Something Extra Inside





## Synopsis

From Amanda Rettke, founder of the popular blog I Am Baker, comes Surprise-Inside Cakes with recipes and techniques to make dozens of stunning, imaginative cakes for every occasion, each with something special inside.Whether itâ <sup>™</sup>s a striking, all-white cake with a secret red velvet heart baked inside; a birthday cake, complete with a surprise balloon cake in the middle; or the gorgeous hydrangea cake that took the blogosphere by storm; Amandaâ <sup>™</sup>s cakes are downright revolutionaryâ "and really fun to prepare.This beautifully designed cookbook contains eye-popping color photos and step-by-step instructions to create incredible surprise-inside cakes in your own kitchen.For Amanda Rettke, every cake is a gift to be shared with family and friends, a special treat that should be lovingly prepared and meticulously designedâ "from the inside out.

### **Book Information**

Hardcover: 304 pages Publisher: William Morrow Cookbooks (March 11, 2014) Language: English ISBN-10: 006219531X ISBN-13: 978-0062195319 Product Dimensions: 8 x 1 x 9 inches Shipping Weight: 2.2 pounds (View shipping rates and policies) Average Customer Review: 4.5 out of 5 stars Â See all reviews (188 customer reviews) Best Sellers Rank: #222,457 in Books (See Top 100 in Books) #176 in Books > Cookbooks, Food & Wine > Baking > Cakes #592 in Books > Cookbooks, Food & Wine > Desserts

### **Customer Reviews**

I absolutely love this cookbook. I wanted everyone to see the beautiful photos inside and share a few of my favorite cakes from the book, so I made this video review!

Every now and then someone writes a cookbook that doesnâ Â<sup>™</sup>t just describe how to make their food, but helps you imagine creating your own food. It teaches you techniques that you could see applying to your own concept. It gives you examples of what someone â Â<sup>°</sup> with a lot of patience and creativity â Â<sup>°</sup> was able to create, and makes it seem accessible for you to embark on the same artistic adventure. Thatâ Â<sup>™</sup>s what this cookbook does. Itâ Â<sup>™</sup>s not just a book of recipes, but a showcase and an invitation: hereâ Â<sup>™</sup>s what I did, what will you do?To be honest, I havenâ Â<sup>™</sup>t felt this way since Bakerella started the creative cake pop craze. Amanda isnâ Â<sup>™</sup>t the only person in the world to put something cool inside a cake, sure. But her innovation in the kitchen is inspiring. She makes surprise-inside cakes seem accessible to the home cook on her blog, i am baker, and now in her book as well.

This is a unique and one-of-a-kind baking book, filled with beautiful photography, recipes, stories, and memories. I have been reading it cover to cover for the stories, something I have never done in a cookbook in the past. I have already ordered several to give as gifts to some special people in my life. I love this book.

I read this as a library book and decided to buy it because I wanted to bake some of the cakes in it without risking damage to a library book. While I love to bake, I've never done anything very elaborate with cakes before, so this book is very educational for me. It's got great ideas, very fun and inventive. I was a little disappointed that there are only a few cake flavors included, but clearly a person can make their own flavor choices and combinations when following some of the ideas. I tried the white cake recipe and for some reason both layers fell in the middle. Not sure what I did wrong. I didn't think the white cake tasted that great - it was just "okay" to me - obviously, though, I may have made a mistake somewhere along the line. The texture, though was wonderful. I am planning to try more of the recipes, plus look for my own. I really bought the book for the ideas, and the few recipes in there are just a starting point. I baked the Vintage Cake, using box mixes (the way the author's grandma did it when she created this cake originally) and it turned out great, including the cream cheese frosting from the recipe in the book. The cake was for a birthday party and it got rave reviews from the family. The instructions in the book are very clear and complete. I love that quality in this book. I feel like there's no guess work on how to construct these cakes. Many are not easy, but the directions are detailed and well-written. A side bonus - I made the chocolate frosting recipe, too, just to try on the first practice white cake (the one that didn't really turn out for me), and some chocolate splatters landed on the open pages of the book. I wiped them off with a damp paper towel and the pages cleaned up perfectly, no stains and no warping. How's that for a little plus in a cookbook.

There's a cake for every kind of celebration in this book, and there's a surprise-inside technique for every skill set! In addition to the beautiful full-page pictures of the finished cakes (with surprises revealed), there are pages of step-by-step photos to make sure your end result is every bit as beautiful as the author's. These recipes are sure to surprise and delight party guests, and I

While I love the idea of having a further element of "surprise" in a cake, I found this book to be disappointing. I really wanted to like it, and even pre-ordered the book. I was expecting more beautiful creations like what is on the front of the cover, but sadly there were not. Unlike the cake on the front cover, most of the cakes were more crudely constructed. I was also not impressed with the recipes and some of her construction methods. Like other reviewers, I found creating a shapes out of a paste of cake and icing is something I would not like to eat, and therefore would not make. I know she is a self taught baker and I hope she continues to enjoy her passion for baking. Sadly, I ended up returning this book.

A book for the 21st century with new designs and ideas written in a easy to read manner. As you know, some cake books are pretty hard to read but not this one. The author has a easy way of sharing her knowledge. Having said this, to make a cake within a cake is not an easy task. An experienced baker may be able to attempt her techniques.

I've finally had a chance to look at the book after fighting my 4 & 8 year old daughters for a turn! Every page they turned to they were begging me to make that particular cake for their birthday! The step by step instructions are clear with coinciding pictures so a non decorator like myself can make an amazing cake with a wow factor. There is a wide variety of cakes for a wide variety of occasions. Our toughest decision is what to make next!

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