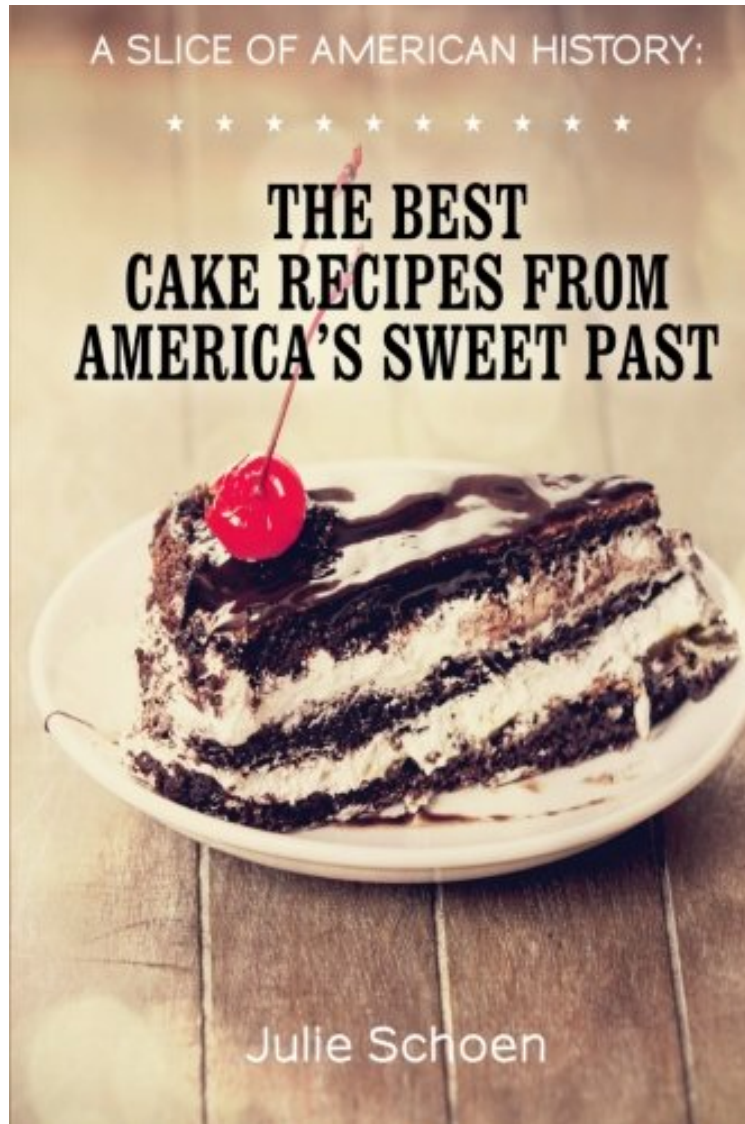


(Free) A Slice Of American History: The Best Cake Recipes From America's Sweet Past

## A Slice Of American History: The Best Cake Recipes From America's Sweet Past

*Julie Schoen, Little Pearl*

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**Julie Schoen, Little Pearl : A Slice Of American History: The Best Cake Recipes From America's Sweet Past** before purchasing it in order to gage whether or not it would be worth my time, and all praised A Slice Of American History: The Best Cake Recipes From America's Sweet Past:

1 of 1 people found the following review helpful. I think it's fun to see how baking and cooking methods change over

...By Kayleigh This is a neat recipe book. I think it's fun to see how baking and cooking methods change over time due to ingredient availability, economics, and kitchen appliance advancements. This is a great Cake Recipe book for anyone who enjoys learning while they cook/bake. It would probably be a good gift idea for someone who likes Julia Child. This book would also be excellent to bake through with an older child/teenager. I think it would be a fun educational activity. I was homeschooled and I know my mother would have loved to do that with me. She always enjoyed coming up with unique non-traditional learning activities. It might even make a good 4H project. I really enjoyed the final chapter with pictures of the authors family and the cakes they've made. I thought it was a fun personal element to add it. I like how the timeline includes major historical landmarks (like the end of the Revolutionary War, I particularly loved the inclusion of Singer patenting the sewing machine). It makes it easier to get a better idea of what time period you are reading about. I always get dates mixed up so I like to remember historical events based around other events rather than memorizing dates. I'm just bad with numbers. I actually wish the book included more! Each "time line event" is just a title and a date on a single page. I think filling a page with multiple "events" would be a good revision edit. Another revision edit I would like to suggest is more photos. Only some recipes include photos and I think they might be stock photos (I could be wrong, I didn't actually do a backwards image search). I think recipe books should always include a photo for every recipe. But what would make the book even better is if the author actually took photos of each cake she baked herself for the book, even if they aren't as beautiful as professional stock photos. The book already has a personal nature to it, I think it would be fitting to have actual photos from the authors kitchen. I could go on and on with revision suggestions because I am a writing tutor and editor, but I will express restraint and stop myself here. haha But the lack of pictures and need (in my opinion) for more time line events is why I gave the book four stars. I haven't had the opportunity to try out any of the recipes yet, but I wanted to go ahead and write up a review before I completely forgot my thoughts about the book as a whole. I will definitely update this review after testing out the recipes. I was going to make the Devil's Food Cake two weeks ago for a family gathering, but then my mother went out and bought a cake -\_- I will definitely be trying the Angel Food cake recipe before Strawberry season ends and I plan to test out the Pineapple Upside Down cake sometime soon. I am hoping it is a good one so I can make it for Father's Day in a couple months. Pineapple Upside Down is my grandfather's favorite. He is 81 and I like the idea of using a recipe that is similar to the one his mother probably used. I also really want to try baking the Whoopie Pie. I had no idea they were famous in the north east because I have always known whoopie pies as a southern thing. haha I love cook books that teach me things. Product reviews posted on help me tremendously in making my shopping decisions. I hope providing my reviews of the product experiences does the same for others. :) I received this product at a discount in exchange for an honest and unbiased review. I tested this product thoroughly and my opinion is in no way influenced by the promotion I received. Please note I have no relationship with this seller and I'm not compensated in any way for my review. 0 of 0 people found the following review helpful. I have a bit of a sweet tooth and I love to bake so this book ...By Sayuri Bonilla First things first, I have a bit of a sweet tooth and I love to bake so this book immediately caught my eye, I knew that it was a "book" that I want to have in my kitchen. This book starts out with giving us a little bit of history and Americana regarding cakes and sweets. There are some fun facts included and it leads up to all the great recipes included in this book. As the recipes begin the author continues to give a little bit of historical background about most of the recipes and ingredients. It starts off with maple syrup, which is a sweetener that early American settlers would have had access to. The double Maple frosted cake is a great intro into some of these recipes. (Can't you just taste it?) The next recipe is a Smith Island Cake which is the official cake of the state of Maryland. (Who knew that states had an official cake, so this was cool tidbit information.) It was also interesting to find out that in Connecticut there is actually a cake called an election cake which was baked prior to a gubernatorial election. There is also a timeline noted in this book that shows some of the major events in US history, and after a few of these events the author moves on to one of my daughters' very favorite cakes, a pound cake. (Poundcake is a nickname that her uncle gave her after she ate an entire loaf of pound cake by herself when she was about 3 years old.) This is simple, yet rich and delicious cake that is awesome to have on hand when company is over. The next few cakes are also cakes that we have all heard of before such as angel food and jelly roll cake. The jelly roll cake started out in England but became very popular in the USA. There is also a discussion about wedding cakes which started out being a simple kind of cake and has morphed into these elaborate showcase cakes we see at weddings today. Some of our family favorites are Boston cream cake and a strawberry shortcake are also included in this recipe book. Thank goodness strawberries are coming back into season, I can't wait to try out this strawberry shortcake recipe. Make sure to read about the history behind Russia and the USA and the dessert called Baked Alaska. And of course no cake recipe cookbook could ever be complete without recipes for cheesecake and coffee cake. With all these recipes, the book hasn't even made it to the 20th century yet. Bundt Cakes and Lady Baltimore cake and many more are also included. There are also some great pictures of family cakes included after the recipes. This is a fun book, a great read and I got hungry just looking at the pictures while reading the recipes. If you love to bake and love to try something new, this recipe book is for you. You will not be disappointed. And beyond learning new recipes, you are learning where these recipes began at various points in history, and what important historical events were happening at this time. Instead of reading recipe after recipe in ordinary

cookbooks, you are getting stories, images, and a true learning experience. I could not have been happier with this book. I received this product at a discount in exchange for an honest and unbiased review. All thoughts and opinions of this review are my own and I am under no obligation to provide a 5 star review if the product does not meet my expectations at the reviewer. 0 of 0 people found the following review helpful. Delicious Easy Baking Recipes! By Hincy Let me start off by stating I have a major sweet tooth. I enjoy baking and my three year old daughter is developing a major interest in baking and cooking. With this being said this recipe book; A Slice of American History: The Best Cake Recipes From America's Sweet Past immediately caught my eye as a recipe book I must purchase immediately. The table of contents is very neatly organized: Author's Introduction then a Slice of History and on Becoming Baking Betty followed by the delicious recipes; Maple Syrup, Smith Island, Old Hartford Election, Pound, Angel Food, Jelly Roll, Sponge, Wedding, Mille Crepes, Strawberry Short, Minnehaha, Boston Cream, Baked Alaska, King, Ice Cream, Birthday, Cheese, Coffee, Ambrosia, Robert E. Lee, Lane, Devil's Food, Lady Baltimore, Wellesley Fudge, Pineapple Upside Down, Whoopie, S'more, Brown Derby Grapefruit, Depression, Bundt, Tunnel of Fudge, Jell-O Poke and Coca-Cola. Then last but not least, One American family's photo history of cakes (with clever tips and tricks). While this is a recipe book there is way more invested into this book. The book focuses on the history of cakes and how they tie into the history of America. Each recipe has the year from the American history followed by the story from the cake. The recipes are then broken down by servings, ingredients for both cake and frosting, directions to baking the cakes which is very easy to read and understand. Each recipe is broken down with easy understanding for an expert baker or a brand new beginner. However, the only thing this recipe is missing is pictures throughout the directions. You will see one picture of the cake prior to serving size and ingredients/directions. I received this recipe book for a discount or free for my honest and unbiased review. If you found this review helpful in any way please click yes so I know what recipes are truly beneficial to you.

Open this book and be transported into the wonderfully delicious world of classic American cakes, learn about their history, and then be guided step-by-step through the process of baking over thirty incredible layered treats. With nearly 1,500 cakes baked in her family's kitchen on Indiana Street over the past several decades, author Julie Schoen knows her way around superb cake. In her much anticipated second family-style cookbook, Schoen expounds on the history of American cakes, delighting readers with delectable recipes and a historic trip through America's kitchens. More than just dessert, cake has become engrained in the culture and traditions of America, an integral piece of family gatherings, holidays, and celebrations. A luscious look into the history of American cakes, A Slice Of American History offers a glimpse into the origin of some of our most beloved desserts, tracing the crumbs all the way back to the very first bite. With more than thirty recipes, each told with a fascinating story touching on both past and present, this guide becomes an edible timeline that can, and should, be enjoyed by everyone, everywhere. A Slice Of American History goes back to the first explorations of the East Coast in the 1600's, introducing the invention of Maple Syrup, and a mouthwatering recipe for an updated version of the classic Maple Syrup Cake. As you explore America's kitchens through the centuries you will discover classic favorites and new ideas including: Smith Island Cake Boston Cream Cake King Cake Devil's Food Cake Bundt Cake And the chocolate lover's daydream, The Tunnel Of Fudge Intriguing and well-written, with a decoration of humor, A Slice Of American History is a must-have for every American's sweet tooth. Don't miss out - buy your copy today and delight in a slice of America's past!