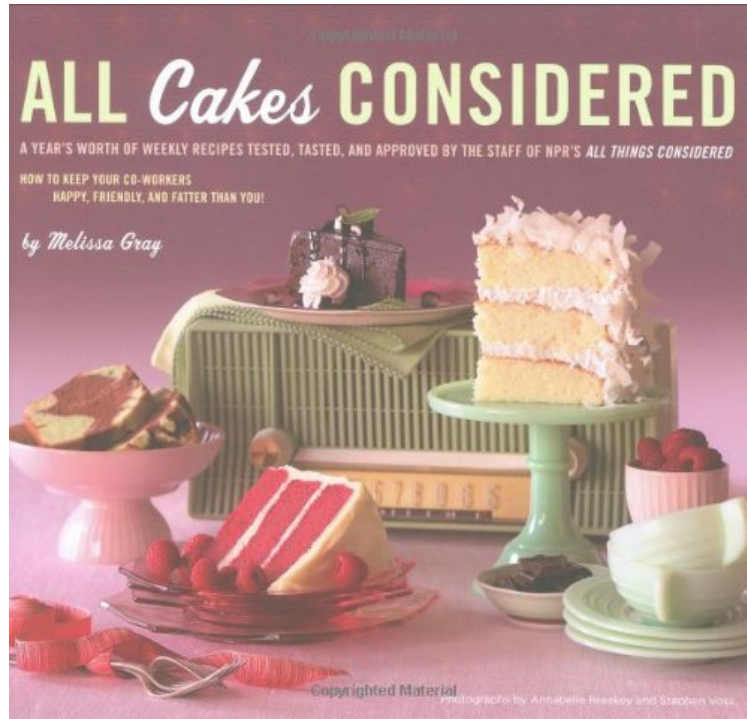


(Pdf free) All Cakes Considered

## All Cakes Considered

Melissa Gray

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**Melissa Gray : All Cakes Considered** before purchasing it in order to gage whether or not it would be worth my time, and all praised All Cakes Considered:

4 of 4 people found the following review helpful. Flawed but, conversely, excellent  
By Sweet baker  
I've been baking a lot of the recipes from this book and find that the quality and dependability of the recipes are uneven, but when they are good, they are great. The technique described in the earliest recipes is brilliant, and has made a major difference in the way I bake cakes. Room-temperature butter and eggs -- beating the butter until it is light and fluffy before adding the sugar -- adding the dry ingredients alternately with the liquid -- these are all steps that I've seen in cookbooks over these many decades that I've been baking, but this book tells you why, and gives you the recipes to practice on. I've made a fair proportion of the recipes in this book, and have generally been pleased with the results. None of them are, as written, best in class, but some can become so with a few changes (why use any water at all in the butter rum cake -- use all rum!). I admit that we don't buy cookbooks so we can figure out how to improve the recipes in them, but this one does give one a lot of information that is useful. Most valuable tip I've had in 40 years of baking -- use Baker's Joy to grease and flour pans. It makes Bundt pan preparation and release of the cake a snap. Once I bought the Baker's Joy, I became a Bundt pan addict and bought 7 or 8 delightful designs of them to make my cakes beautiful and fun. I'm not bothered by a lot of the complaints that people have mentioned here -- they are valid complaints but I'm experienced enough as a baker to avoid the pitfalls mentioned. But I agree that there should have been better editing and that the book could be improved on. I'm looking forward to the second edition to fix the problems!  
6 of 6 people found the following review helpful. Funny, witty, but not that practical  
By Patrick  
I was really drawn to this cake

cookbook. As an avid, experienced home baker, I found it thoughtful, beautiful and full of intriguing recipes. I have made several cakes so far and have a few issues. First, 8" and 9" pans really are not completely inter-changeable. I made her German's Chocolate Cake recipe with disappointing results. It turns out that the cake portion follows the recipe on the back of the Baker's German's chocolate box. The box recommends using 3 9" pans. I should have followed this. I used 2 8" pans with nearly overflowing, deflated results. Not too big of a deal, but note worthy. The biggest challenge came with the pecan coconut filling. Really vague directions, "stir til thickened," -- how thick, how long? My end result, after putting it in the freezer to thicken, was a runny mess. I hope the cake is not soggy. Bummer. Also the Key Lime Cake. This was delicious but called for 1/2 cup of key lime juice, which she claims is about 4 limes. 4 limes yielded me about 1 Tbsp of juice. And the Black Walnut Cake -- who knew black walnuts would be so hard to find? OK, enough ranting ... just be careful and take this book with a grain of salt. 0 of 0 people found the following review helpful. Cakes with a story behind their creation By C. Ciccone I bought this book after borrowing from my local library. So enjoyed reading all the stories and inspirations for the recipes that I decided it would have a worthy place on my cookbook shelf. Since I enjoy NPR and know the voices of Melissa's work colleagues, their endorsement was valuable. Have yet to bake from it, but the recipes and tips seem well written overall to achieve a good bake!

Melissa Gray is National Public Radio's Cake Lady. Every Monday she brings a cake to the office for her colleagues at NPR to enjoy. Hundreds of Mondays (and cakes) later, Melissa has lots of cake-making tips to share. With more than 50 recipes for the cakes that have been dreamed of and drooled over for a lifetime including Brown Sugar Pound Cake, Peppermint and Chocolate Rum Marble Cake, Lord and Lady Baltimore Cakes, Dark-Chocolate Red Velvet Cake, and Honey Buttercream and Apricot Jam Cake *All Cakes Considered* is an essential addition to every baker's library.

From Publishers Weekly Starred . Turning the offices of National Public Radio into a sugar-dusted gastrolab, NPR producer Gray (of the news program *All Things Considered*) spent a year testing cake recipes on coworkers to find the most satisfying among them. The result is this eclectic but cohesive cookbook, with a gentle learning curve especially useful for novices. An untrained pastry chef herself, Gray begins with a basic, lemon-glazed sour cream pound cake (which she calls the "Man Catcher") that introduces several key baking techniques: creaming the butter and sugar, incorporating eggs, beating batter, and lining the pan. She increases the skill level gradually as she goes, moving on to bundt, layer, and fruit cakes, followed by trickier temptations like angel food cake and the spicy, molasses-rich Appalachian Stack Cake. Each recipe comes with the story of its origin, reception, and variants. Readers will spot many bold-faced culinary names like Paula Deen and Ina Garten, but also obscure sources like out-of-print cookbooks, local publications, and small-town prizewinners. A handful of no-cake recipes includes cowboy cookies, butterscotch bars, and sinful fried pies. The instructional tone and homespun quality are signature NPR ingredients; fans of the network will find this cookbook a useful and companionable tool for family eating, potlucks, and easy entertaining. About the Author Melissa Gray is a producer for National Public Radio's *All Things Considered*. Annabelle Breakey is a San Francisco-based photographer.