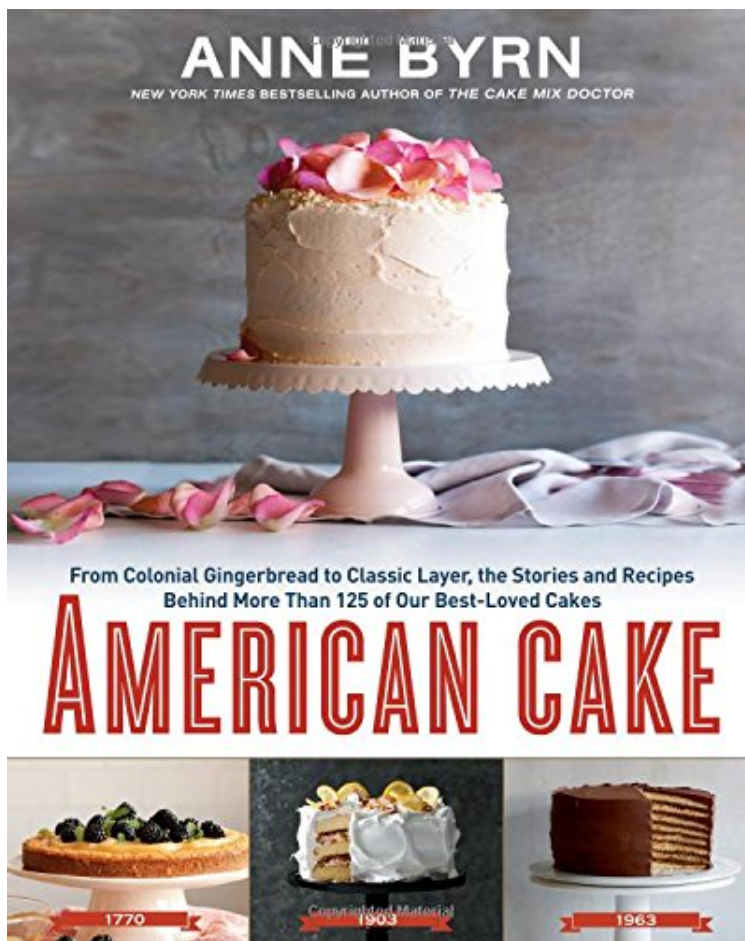


[Mobile ebook] American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes

American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes

Anne Byrn

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Anne Byrn : American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes:

35 of 35 people found the following review helpful. This book would be a perfect hostess or newlywed gift. By JoyO What a lovely book! The photos are beautiful, and the narratives provide a perfect "slice" of history. My husband picked up the book and was mesmerized by the recipes and descriptions. I've already made the Orange and Olive Oil

Cake TWICE to rave reviews. As with other Anne Byrn books, the recipes are easy to follow and require no extraordinary skill. Yet, the results are a crowd-pleaser! 5 of 5 people found the following review helpful. I love this collection of cake recipes
By Lillian Lake I love this collection of cake recipes. So many took me down memory lane with recipes my mother had, plus so many more. The pictures are wonderful and I really loved learning the history of American cakes from coast to coast and in between. I think you will, too! Makes a wonderful gift for your favorite baker! But buy 2. You'll want to keep one for yourself.
3 of 3 people found the following review helpful. Beautiful, interesting book with lots of intriguing recipes!
By The Wild Olive I am an avid cook and collect cookbooks, which I read like novels. I have 2 other of her books and mostly really liked everything I've made. Her recipes are well written and easy to follow. We're cutting down on sugar (as should we all) so I don't bake as much as I used to. I bought this book primarily as an interesting read, which it IS! :) That said, there are very many recipes in here I would like to try, especially the older ones which don't have so dang much sugar in them. Oh, and if you are wondering, these are all "scratch" recipes - not doctored up cake mixes! :)

Taste your way through America with more than 125 recipes for our favorite historical cakes and frostings. Cakes in America aren't just about sugar, flour, and frosting. They have a deep, rich history that developed as our country grew. Cakes, more so than other desserts, are synonymous with celebration and coming together for happy times. They're an icon of American culture, reflecting heritage, region, season, occasion, and era. And they always have been, throughout history. In *American Cake*, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive oil, Byrn shares recipes, stories, and a behind-the-scenes look into what cakes we were baking back in time. From the well-known Angel Food, Red Velvet, Pineapple Upside-Down, Gooey Butter, and Brownie to the lesser-known Burnt Leather, Wacky Cake, Lazy Daisy, and Cold Oven Pound Cake, this is a cookbook for the cook, the traveler, or anyone who loves a good story. And all recipes have been adapted to the modern kitchen.

"If you like cakes, you're not alone. For 250 years, Americans have been making whatever cake they could with whatever they could find. Anne Byrn's impressive, big-hearted, historical tribute to the genre is a must-have for its dizzying diversity. (You surely haven't heard of Oregon prune cake, Texas sheath cake or Scripture Cake, have you?) You can trace America's gastronomic evolution and geographic expansion from cornmeal and molasses to Hershey bars and pineapples. Both the cakes and their stories are obscure, unexpected, delightful and worth getting to know, one sweet slice of history at a time." ? T. Susan Chang, NPR Kitchen Window
"Readers will find decade-defining information, such as the popularity of using baby food fruit purees in baking in the 1970s, and sidebars on prominent baking figures who have made their marks in kitchens across the country, including Betty Crocker and Martha Stewart. These well researched and written pages go far beyond the average baking guide." ? Publisher's Weekly
"Fascinating, delightfully original, *American Cake* [is] author Anne Byrn's can't-stop-reading history lesson that's masquerading as a cookbook. One that's bound to be a prizewinner." ? Rick Nelson, Star Tribune
"Byrn digs deep into America's archives, including everyday recipe boxes, to find the history behind some of the country's most popular cakes." ? Addie Broyles, Austin American-Statesman
About the Author
Anne Byrn is the bestselling author of the *Cake Mix Doctor* and *Dinner Doctor* cookbook series. Formerly a food editor at *The Atlanta Journal-Constitution* and a graduate of the La Verenne École de Cuisine in Paris, Byrn lives with her family in Nashville, Tennessee.