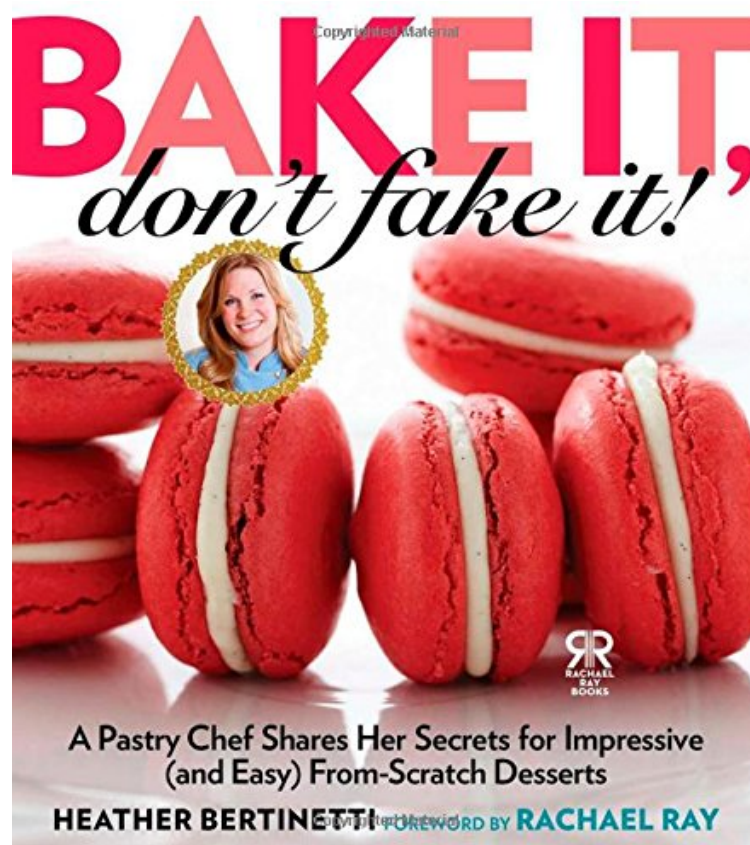


[Read and download] Bake It, Don't Fake It!: A Pastry Chef Shares Her Secrets for Impressive (and Easy) From-Scratch Desserts (Rachael Ray Books)

## **Bake It, Don't Fake It!: A Pastry Chef Shares Her Secrets for Impressive (and Easy) From-Scratch Desserts (Rachael Ray Books)**

*Heather Bertinetti*

audiobook / \*ebooks / Download PDF / ePub / DOC



DOWNLOAD



READ ONLINE

#946456 in Books 2013-11-19 2013-11-19Original language:EnglishPDF # 1 8.00 x .80 x 7.00l, .0 #File Name: 1476735549208 pages | File size: 54.Mb

**Heather Bertinetti : Bake It, Don't Fake It!: A Pastry Chef Shares Her Secrets for Impressive (and Easy) From-Scratch Desserts (Rachael Ray Books)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Bake It, Don't Fake It!: A Pastry Chef Shares Her Secrets for Impressive (and Easy) From-Scratch Desserts (Rachael Ray Books):

0 of 0 people found the following review helpful. Mind-Blowing Recipes!By J. BaurBake It, Don't Fake It! has recipe after recipe that I bookmarked as "Must try!" I've been baking quite advanced recipes for so long that it takes a really special cookbook to blow me away and Bertinetti has done just that. This book not only has recipes that are right in my wheelhouse, but she gives ideas for taking the recipes one step further if you wish. The real art of this book is that the beginning baker will find it as equally exciting. Bertinetti's recipes for beginners are beyond the scope of what typical beginner baking recipes are, and bakers of every experience level will find them intriguing and interesting. As the book progresses, so does the level of challenge and complexity of her recipes. I can easily see how this book could be an ideal teaching tool for the baker who wants to work on improving their skill level of baking.She has two recipes

in particular (the St. Honore; cake and Cannelles) that I've researched thoroughly but have not yet attempted because I haven't completely trusted the unknown source. I trust Bertinetti's versions of these recipes because of how successful other recipes in this book have been and am going to tackle these recipes in the very near future. I do wish, however, that the recipes would allow for a copy function so I could drop them into my electronic cookbook. Whether you're new to baking or are someone who is a veteran, you'll find recipe after recipe that will have you running for the kitchen! 2 of 2 people found the following review helpful. Happy with the book By Aunt Pat They should have chosen another recipe to feature on the cover, as I doubt I'll ever make those Red Velvet Macaroons! That being said, all the recipes are made from scratch and not a re-hash of the same old same old desserts I've seen in hundreds of cook books. They're gourmet, but not pretentious. I haven't tried any of them yet (drat) because I got on the scale at the Dr.'s office and it said "tilt" (and me with a brand new stand mixer). I will, however, consult it for the next bake sale offering, or when withdrawal becomes too difficult or the mixer is pining for lack of attention. 0 of 0 people found the following review helpful. Great recipes, easy to follow By David Nelson Great recipes, easy to follow. I would recommend for either the beginning or intermediate baker. Really did a good job explaining the method. Good selection of recipes.

Create show-stopping desserts and get them on the table in no time with this fully illustrated, step-by-step guide from the Rachael Ray Presents line. Looking to impress your friends and family with decadent desserts but afraid you lack the skills to pull it off? Are you reaching for that packaged cake mix and can of frosting instead of whipping something up from scratch? Fear no longer— we've got the fix for you. Heather Bertinetti, a talented pastry chef with years of experience in Manhattan's top eateries, is sharing her insider tips for how to make restaurant-worthy desserts right in your very own kitchen. *Bake It, Don't Fake It!* is filled with recipes perfect for the home cook, such as Bourbon- Chocolate Pecan Pie, Strawberry Daiquiri Truffles, Red Velvet Macarons, and PBJ Whoopie Pies. Once you learn the whys and why nots of baking, you'll be able to get creative and give all of your favorite treats a special touch. As an added bonus, you'll find Heather's "Chef It Up!" tips throughout the book, where Heather reveals her tricks for giving homemade desserts the wow presentation factor. All of the equipment you'll need is probably already in your kitchen and all of the ingredients are readily available in your local supermarket, so it's time to get baking!

About the Author Heather Bertinetti is the talented young pastry chef working her way through some of Manhattan's most acclaimed restaurants. After graduating from the Culinary Institute of America with a degree in baking and pastry arts, Heather joined Gramercy Tavern and, just two years later, Per Se. She then went on to open and receive rave reviews at Alto, Convivio, Marea, and Osteria Morini. Heather has been lauded by The New York Times and The Wall Street Journal, and was named in Zagat's 2011 "30 under 30: New York's Hottest Up-and-Comers." Foreword by Rachael Ray Excerpt. copy; Reprinted by permission. All rights reserved. *Bake It, Don't Fake It!* **CAKES COOKIES BASIC YELLOW CAKE MAKES TWO 9-INCH LAYERS** Everyone needs a good go-to yellow cake recipe in their recipe file. Yellow cake has become the most common birthday cake flavor. Its neutral flavor profile allows the cake to be dressed up with any filling and frosting from chocolate to fruit. This recipe is moist, buttery, and perfectly simple. **Ingredients:** 3 1/2 cups cake flour 1 tablespoon baking powder 1 teaspoon baking soda 1 teaspoon kosher salt 1 cup buttermilk 1/2 cup sour cream 3 tablespoons vegetable oil 1/2 pound (2 sticks) unsalted butter, at room temperature 2 cups sugar 5 large eggs 3 large egg yolks 1 tablespoon vanilla extract **Preheat the oven to 350deg;F. Line the bottoms of two 9 x 2-inch cake pans with parchment paper rounds. Coat the pan and paper with cooking spray. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. In a separate bowl, whisk the buttermilk, sour cream, and oil. In a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy. Reduce the speed to low, add the whole eggs one at time, beating well after each addition. Beat in the egg yolks and vanilla until incorporated. On medium speed, alternate adding the flour mixture and the buttermilk mixture to the batter in several additions, ending with the buttermilk mixture. Scrape down the bowl with a rubber spatula and beat until the batter is blended well. Scrape the batter into the prepared pans and place both pans on the same oven rack. Bake until the cake springs back to the touch and a cake tester inserted in the center comes out clean, 30 to 40 minutes; rotate the pans from front to back halfway through. Let the cakes cool completely in the pans before filling and frosting.**  
**chef it up! Coconut Cake:** Spread the bottom layer with Coconut Custard and top with the second layer. Frost the top and sides with Swiss Buttercream. Lightly toast shredded coconut in the oven and cover the cake (top and sides) with the toasted coconut.  
**Strawberry "Shortcake":** Spread the bottom layer with a thin layer of raspberry jam. Top with Whipped Cream. Top with 1/2 cup sliced strawberries, keeping them toward the center (you don't want them poking out when you put the top layer on). Put the top layer on and frost the top and sides with more whipped cream. Shave white chocolate curls on top.  
**INSIDER TIP: DRIES AND WETS** Many batters start out with a base of butter, sugar, and eggs to which are then added the dry ingredients and the wet ingredients. Typically the "dries" (flour, baking powder, baking soda, cocoa powder, etc.) are mixed together in a separate bowl. And the "wets" (milk, juice, oil, flavorings, or other liquids) are mixed together in yet another bowl. The dries and wets are then added

alternately to the creamed butter and sugar. The reason for alternating their addition is to make a smooth batter. If you were to add all the wets first, followed by the all the dries, the batter would not be homogeneous; the fat would be separated out and the resulting cake would be greasy and flat.