

Cake Basics: 70 Recipes Illustrated Step by Step (My Cooking Class)

Abi Fawcett

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#1830847 in Books 2011-11-03 Original language: English PDF # 1 9.50 x .69 x 7.50l, 2.01 #File Name: 1554079403256 pages | File size: 39.Mb

Abi Fawcett : Cake Basics: 70 Recipes Illustrated Step by Step (My Cooking Class) before purchasing it in order to gauge whether or not it would be worth my time, and all praised **Cake Basics: 70 Recipes Illustrated Step by Step (My Cooking Class)**:

3 of 3 people found the following review helpful. Picture a cake By wogan There are warnings before the recipes in this book - that any cake can be problematic to make. There are about 70 recipes, also including icings and frostings, decorations, and simple cakes, layer, loaf, chocolate and cheesecakes. Several introductory sections include; equipment, ingredients, and a cake SOS - all showing photographs and a bit of explanation. Recipes include prep time and step by step pictures. They are all very elegant and wonderful looking - at first; but then if you are trying to see specifics, such as how to do a specific step and see how the marshmallow flowers look or the marbled fruits... you

realize the pictures are too small. There is plenty of artistic space around them, so they could have been bigger. The print for the ingredients is also small and the finished product is hard to see since they show it from above, and a picture, with some of the sides showing would give a much better idea of what to do. There are different types of cakes in this book, many of them the old fashioned - traditional varieties - but they also include the new tastes. 0 of 2 people found the following review helpful. Great books. By NachoForce The cooking from above series are the best! Wonderful photos and recipes. Only problem is the spine of the book, of the whole series, is very weak and falls apart. My advice, get the books but handle with care. 0 of 3 people found the following review helpful. Five Stars By marthanidy Great book fast delivery

"This series of stripped-down pictorials worth a thousand words is the missing link between elementally vague text-based cookbooks and video instruction you can't slow down enough or take into the kitchen. Elegant design you can't help but devour. Highly recommended for all experience levels." -- Library Journal The My Cooking Class series comprises nine titles, including three new ones. Their success is attributed to a refreshing approach that presents every recipe in complete visual sequences from start to finish. Every ingredient and every step is shown from above and in full color so that it's as true to life as possible -- just like a real cooking class. Basic skills unique to each type of cuisine are explained in the opening pages, and specialized tasks are clearly demonstrated. Variations, notes and glossaries are welcome additions to each "class." No one can resist a cake, but making a cake from scratch can be a tricky undertaking. If the ingredients and baking temperature aren't just right, the results can disappoint. The 70 recipes in Cake Basics make it very easy to recreate old favorites and enjoy new and irresistible delights for all occasions. Cake Basics covers: Basics, including icing, frostings and decorations Simple cakes Layer cakes Loaf cakes Chocolate cakes Cheesecakes. The foolproof and tempting recipes include: Chocolate ganache Marble fruits Genoise sponge cake Blood orange and almond cake Red velvet cake Lemon meringue layer cake New York City Blackout cake Flourless chocolate cake. The book also includes practical tips on how to avoid common problems encountered when cooking cakes from scratch, and a glossary clarifies baking terms.

Teaches you the fundamental of baking... These recipes schmeck. (Sheldon Kirschner Canadian Jewish News 2012-01-05) The instructions make it very easy to recreate old favorites and enjoy new and irresistible delights for all occasions. (Elizabeth Lambert Cookbook Digest 2012-03-01) About the Author Abi Fawcett is a freelance food stylist whose clients have included Jamie Oliver.