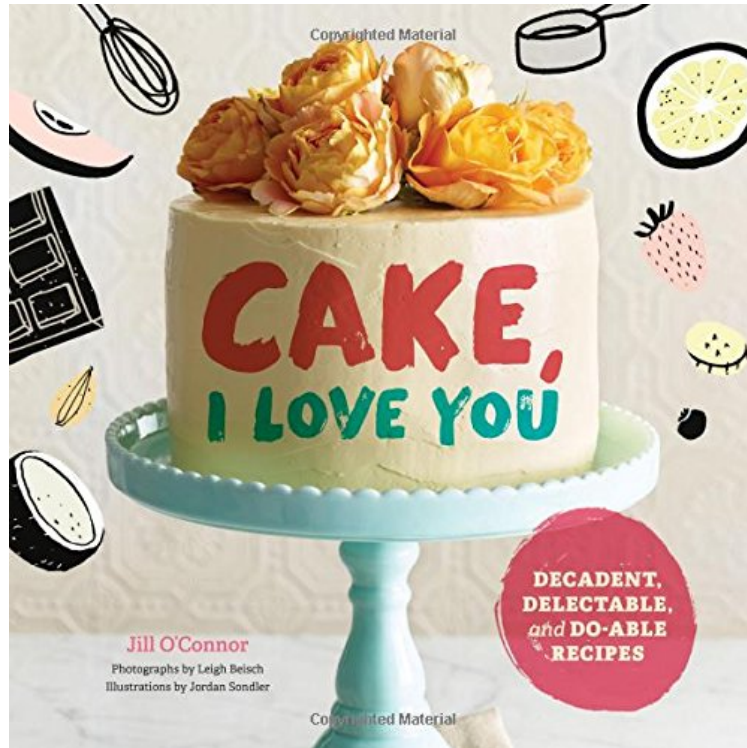


## Cake, I Love You: Decadent, Delectable, and Do-able Recipes

Jill O'Connor

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#216451 in Books O Connor Jill 2017-05-23 2017-05-23Original language:EnglishPDF # 1 9.75 x .75 x 9.75l, #File Name: 1452153809176 pagesCake I Love You Decadent Delectable and Do Able Recipes | File size: 32.Mb

**Jill O'Connor : Cake, I Love You: Decadent, Delectable, and Do-able Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake, I Love You: Decadent, Delectable, and Do-able Recipes:

0 of 0 people found the following review helpful. I love this bookBy SueI love this book!!!! I have made a few of the recipes and found them to be clear and easy to follow for a novice baker. I especially enjoyed the stories and commentary that accompany the recipes. It is obvious that the author loves cakes and wants to share this love with her readers. I am going to look for other books by this author.0 of 0 people found the following review helpful. Five StarsBy JMWLove this book! Easy to follow directions and delicious outcomes!9 of 10 people found the following review helpful. Cake book, I love you! Phenomenal!By Jennifer GuerreroCake book, I love you! Phenomenal! She has a huge range of cakes in here. The book is divided into chapter by flavor: Banana, Coconut, Chocolate, Caramel Butterscotch, Citrus, Spirits Spices, and Garden Orchard. Each chapter starts with a few quick cakes, then moves onto more elaborate ones, and then show stoppers. She flags crowd-pleasers with big aqua buttons. The book is very colorful and has a whimsical feel ndash; like a party with cake. All of the cakes Irsquo;ve tried so far have been absolutely delicious and wonderfully moist.As I was thumbing through, I was admiring how lovely everything looked and how delicious the descriptions sounded. Then I stumbled on this little gem: Heatless Bastard Break-Up Cake. Herersquo;s another goody: My Pretend Irish Grandmarsquo;s Irish Whiskey Gingerbread. Some of her cakersquo;s

names are hilarious! Therersquo;s fun hostess gift potential herehellip;Pictured below: 1-2) Chocolate-Dipped Strawberry Cake ndash; p 169. Oh my gosh. I canrsquo;t believe how packed with strawberry flavor this is! And so chocolatey. And therersquo;s no artificial color or flavor going on ndash; itrsquo;s all berries. Itrsquo;s honestly yummiier than it is pretty. I love this thing! The instructions tell you to pipe rosettes. I didnrsquo;t know how, so I typed ldquo; piping rosettesrdquo; into youtube, and it really was that easy. If you donrsquo;t have a decorating set yet, I bought this very inexpensive kit, and Irsquo;m pretty happy with it. Not perfect, but of 48 tips, 44 were in good shape. Vastar 54-in-1 Cake Decorating Tips Supplies, Professional Stainless Steel DIY Icing Tip Set Tools with 3 Reusable Coupler and Storage Case, 3 Sizes Silicone Pastry Bags3) My Pretend Irish Grandmarsquo;s Irish Whiskey Gingerbread ndash; p 139. This is the most flavorful and fragrant gingerbread Irsquo;ve even eaten. My kitchen smelled like Christmas.4-5) Lemon Bomb ndash; p 126. Itrsquo;s lemon cake with lemon curd, limoncello syrup, lemon bomb buttercream, and French meringue kisses. This is my favorite. I love the adorable meringue bits all over the cake. Itrsquo;s such a fun cake, like lemon meringue piersquo;s fabulous, decked-out cousin.6-7) Chocolate Peanut Butter Blackout Cake ndash; p 82. Chocolate with chocolate peanut butter pudding, creamy peanut butter frosting, caramel sauce, and chocolate glaze. This is so rich. The peanut butter and chocolate flavors are nice and strong. Divine.8-9) Coconut Passion ndash; p 61. This is the one on the cover. Coconut cake with passion fruit syrup, passion fruit curd, coconut mascarpone, and coconut rose buttercream. This is the best cake I've ever had. The strong passion fruit flavor is amazing. It's supposed to be decorated in fresh flowers, but my husband wanted this for his birthday. Some others I have flagged to try are: Bananalicious ndash; p 34 (banana layer cake with oozy dulce de leche, bananas, and whipped cream with lovely spices, vanilla bean, and rum), Heartless Bastard Break-Up Cake ndash; p 72 (chocolate with chocolate mousse, boozy chocolate sauce, and sweet-and-spicy bar nuts), Cregrave;me Brucirc;leacute;e Cake ndash; p 105 (vanilla cake with burnt sugar syrup, mascarpone German buttercream, and topped with caramelized sugar shards), Luscious Lemon Loaf ndash; p 111 (with lemon icing), Blood Orange Ricotta Pound Cake with Spiced Blood Orange Compote ndash; p 118, The Hibiscus ndash; p 129 (lime chiffon cake with hibiscus ginger lime syrup, and topped with gingery limey cream), Big Honey Hefeweizen Sponge Cake ndash; p 135 (with clementine glaze), Sweet Potato-Praline Spice Cake with Marshmallow Meringue ndash; p 145, Raspberry-Hazelnut Financier ndash; p 160, Proper Victoria Sponge with Ginger-Roasted Rhubarb and Devonshire-Style Cream ndash; p 163, and Chubby Bunny Cake ndash; p 166 (with cream cheese frosting). If you donrsquo;t already use them, precut parchment circles for the bottom of your pans are the best! Generic Baking Parchment Paper Circles Cake Pan Liners 9" 500pcs Pack White

What better way to celebrate life's big and small achievements than with cake? This love letter to a classic indulgence offers 60 divinely decadent recipes home bakers will want to make right away. Organized by flavor profile (banana, coconut, chocolate, caramel, spice, fruit) and level of difficulty, each chapter in this cookbook from baking master Jill O'Connor presents a wide range of sweet choices, from easy weeknight sheet cakes to showstoppers layered with frosting and ganache. With photos that will make readers want to reach out and swipe their fingers through the frosting, *Cake: I Love You* offers foolproof cake-making advice for beginning bakers and master mixers alike.

About the Author Jill O'Connor is a food columnist for the San Diego Union-Tribune and the author of seven cookbooks. She lives in San Diego, California.