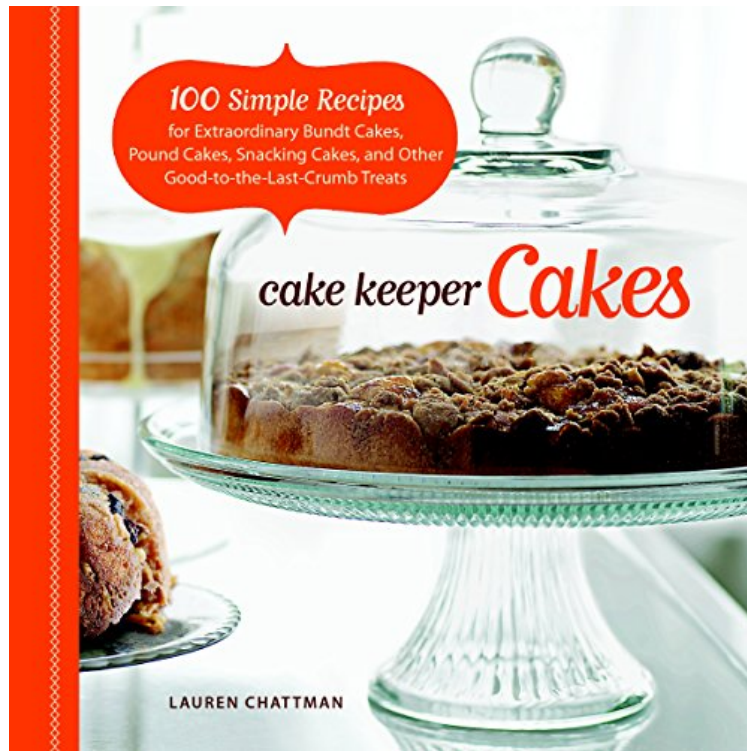


(Download pdf) Cake Keeper Cakes: 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumb Treats

Cake Keeper Cakes: 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumb Treats

Lauren Chattman

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Lauren Chattman : Cake Keeper Cakes: 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumb Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Keeper Cakes: 100 Simple Recipes for Extraordinary Bundt Cakes, Pound Cakes, Snacking Cakes, and Other Good-to-the-Last-Crumb Treats:

6 of 6 people found the following review helpful. A true review after actually trying recipes. By Renee Williams This cook book was very disappointing. I tried two of the cakes so far. Chocolate cake with Panforte spices which came out very dry and not tasty at all.. I also tried Peanut butter Chocolate chip pound cake and was extremely careful to have all the correct ingredients--room temp unsalt butter, room temp eggs, etc etc.. First I noticed it did start to brown too quickly on the sides after 35 minutes--she mentions to tent with foil after one hour if browning too quick. So I did tent the cake, but I was a bit concerned with the low rise but keep calm and baked on. At end of baking time, the middle had risen but was still not cooked although the sides were browned. I lowered oven temp, tented the cake again, and put in for 15 more minutes. The middle never got completely done but the edges were way over cooked! I know I only tried two recipes but I have no desire to try more and keep failing. It is a waste of my time money. I should have paid

attention to the negative reviews because looking at the positive ones it appears some of them reviewed before actually trying the recipes. For now the book is thrown across the room but if I do try any more out of it I will update on my results...5 of 5 people found the following review helpful. Indifferent flavors.By Suzy SheddReally wanted to like this book -- I loved the concept, I'm a good baker who finds cakes easy, and I thought the unusual flavors sounded great. I ended up giving this one away after many tries -- there were occasional odd textures, but the primary problem was really "meh" flavors. The reason I gave it this many stars is that I understand flavor is a very personal thing. I must say, though, that no one I baked for found any of these interesting. The consensus was that they were OK to eat, but not worth the bother of making again.By contrast, Camilla Saulsbury's Piece of Cake! has provided me with several excellent and easy recipes.1 of 1 people found the following review helpful. 3 1/2 starsBy FoodiewifeI'm spoiled, when it comes to cookbooks. I like pictures. Lots of pictures. This book has pictures, but not for every recipe. I made the Mississippi Mud Cake (and blogged about it). It turned out to be a bit "dry". I'm a good baker, and tend to check my cakes a few minutes earlier than what is recommended, to avoid over baking. I don't dislike the book, but there are other cake books I own that I prefer, because of the gorgeous photos.

Few things are as satisfying as a sweet snack that's mouthwateringly moist. So skip the cookie jar and head for the cake keeper. In *Cake Keeper Cakes*, Lauren Chattman, the author of *Dessert Express*, presents simple and delicious recipes that stand up to everyday eating. Made from only the most wholesome ingredients, Lauren's heavenly creations include Espresso-Hazelnut Bundt Cake, Banana and Bittersweet Chocolate Cake, Citrus Pound Cake, Raspberry Yellow Cake Squares, and Mississippi Mud Cake. Designed with the busy baker in mind, this intoxicating cookbook shows how to make long-lasting cakes like mom used to, in a lot less time.

"The former pastry chef Lauren Chattman's new book sets out to prove that baking a cake can be an everyday activity. In the spirit of industrious folks like Julie Powell, who spent a year cooking her way through Julia Child's *Mastering the Art of French Cooking* (the experience spawned a book and a movie), Chattman baked a different cake every day for almost a year; the resulting 100 unfrosted and unfilled cakes range from old favorites like the crunchy-topped blueberry buckle to an Italian-style red grape, polenta, and olive oil cake." --Saveurnbsp;nbsp;nbsp;"Cake Keeper Cakes offers 100 recipes for honest-to-goodness everyday cakes, the kind meant to be kept on the counter under a plain glass dome. Author Lauren Chattman's recipe for Cinnamon Pudding Cake and Almond Brown Butter Cake conjure winter days and warm milk. Pear Cake with Sea Salt Caramel Sauce appears dinner-party worthy without being fussy. Meanwhile, cakes like Fig and Cornmeal with Pine Nuts or Chocolate Chipotle mdash; a rich buttermilk loaf with a subtle, smoky kick mdash; strike just the right balance between comfort and sophistication. Make no mistake: these are not quick cakes. They are simply simple cakes, no frosting, no flower cut-outs, no intimidation." -- Michele Kaya, *The Associated Press* nbsp;About the AuthorLauren Chattman is a cookbook author and former professional pastry chef who has written 10 books, including most recently "Dessert Express". She collaborated withformer White House Pastry Chef Roland Mesnier on "Dessert University" and with Daniel Leader on "Local Breads", which won an IACP award. She has appeared on "The Today Show" and has sold over 50,000 books on QVC. She can be seen demonstrating baking techniques for Pillsbury on www.howdini.com.Excerpt. copy; Reprinted by permission. All rights reserved.

There is a beautiful gourmet shop around the corner from my house where little cakes as well as breads, cheeses, and other enticing items are displayed under an array of antique glass domes. As soon as I saw those domes, I began to covet them. Last Mother's Day, my husband and children presented me with a beauty, and since then, it's been my mission to keep a simple but delicious cake on top of my counter at all times, displayed under this spectacular dome. My kitchen has never looked prettier or more inviting, and the family sweet tooth has never been more satisfied. I've also noticed a marked increase in the number of friends "just happening to be passing by," none of whom turn down a piece of the day's cake.I used to keep a cookie jar stocked for these purposes, but the idea of always having a cake on display in my pretty cake keeper inspired me to change my routine. It also inspired this book, a collection of old-fashioned recipes, many with a modern twist, for cakes you can bake quickly and easily. As I worked my way through recipes for Citrus and Black Pepper Pound Cake, Neoclassic Gingerbread, and Dulce de Leche Coffee Cake, I realized that it was often quicker and easier to bake a cake than to bake a batch of cookies. These unfrosted, unfilled cakes had short ingredient lists and could often be mixed in just one bowl. Unlike cookies, which are baked in many carefully watched batches, a simple cake requires little attention once it is popped into the oven. I thought back to the good old days, before cake was relegated to special occasions, when recipes for plain cake were in every home baker's repertoire. Offering updated versions of old favorites (Peach-Buttermilk Upside-Down Cake, Blueberry Buckle) and innovative recipes developed to excite today's sophisticated but busy bakers (Apricot and Olive Oil Cake, Pistachio-Polenta Pound Cake), a collection of this kind would restore cake to its rightful place as too simple and delicious to reserve for birthdays and anniversaries.After baking and eating cake every day for almost a year, I'm excited to share the results in *Cake Keeper Cakes*, a collection of 100 recipes for unadorned cakes, moist and luscious, but simple to make and keep on hand for everyday eating. I've tried hard to develop recipes in line with the way people cook today. Like many home cooks, I like to make everyday dinners interesting by including foods and flavors from

around the world. I've included cakes I made to end a meal of pasta (Espresso-Hazelnut Bundt Cake), to match Thai chicken with basil (Pineapple and Toasted Coconut Cake), and to follow Moroccan lamb kebabs (Honey and Walnut Cake). Although the recipes in this book were designed to be simple enough to bake in the space between homework and dinnertime, many are interesting enough to present with a flourish at the end of a dinner party. Throughout, I offer suggestions for transforming plain cakes into impressive desserts. There is a quick recipe for blueberries in basil syrup that is wonderful with Sour Cream and Lemon Cake. Slices of homey Apple and Cheddar Cheese Cake can be garnished with dollops of maple-flavored whipped cream. Slices of Anise Pound Cake can be served with a dried fruit and brandy compote and small scoops of vanilla ice cream.