

(Download ebook) Cake Magic!: Mix Match Your Way to 100 Amazing Combinations

Cake Magic!: Mix Match Your Way to 100 Amazing Combinations

Caroline Wright

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#41929 in Books Wright Caroline 2016-07-12Original language:EnglishPDF # 1 8.30 x .90 x 7.20l, .0 #File Name: 0761182039192 pagesCake Magic Mix Match Your Way to 100 Amazing Combinations | File size: 59.Mb

Caroline Wright : Cake Magic!: Mix Match Your Way to 100 Amazing Combinations before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Magic!: Mix Match Your Way to 100 Amazing Combinations:

4 of 4 people found the following review helpful. Great book!By DMHVery nice book with beautiful photos of all cakes. I love the arrangement the mix match options. Very helpful directions for cupcakes, sheet cakes, layered cakes for each recipe. No guessing - its all spelled out for you. I would highly recommend this book, especially if you are, like me, not an expert in the kitchen. You can make great cakes easily - really!!0 of 0 people found the following review helpful. Good, but tedious in the sense of flipping pages.By paperandiLovely book to look at pictures, a tad tedious to use... First, you look at photos pick on a cake that looks good literally. Then you flip to those 3 pages to make that one particular cake... You think itsquo;s just flipping through 3 other pages, but nope. When you go to those pages, itsquo;ll list the ingredients including an ingredient that requires to flip to another page in the book. Irsquo;m not even kidding you- I attached a photo for you to understand better what Irsquo;m saying. You see all those pink yellow pages- those are all recipes that you need to make in order to make the cake that you want in the photo. Now, I have only made one that is the Horchata Caramel Cupcakes. Those 5-6 tabs are for those cupcakes

alone..As for the recipes, they are super easy to follow make, accurate, results are as seen in photos.Taste buds for: 1) Horchata Caramel Cupcakes- the vanilla cake were delicious. Flavor taste- excellent for a sweet tooth person, but maybe a little too sweet for the semi-sweet person. Still, it was really good..I try to look to see what the heck you do with the syrup, but since I've made cakes in the past that required syrup drizzle on top of cake before the frosting- I went ahead and did the same thing. Would've been nice if the book specifies what to do, at least for those who just started baking..As for directions- for the most part, super easy. I do feel like the cakes could've had a little more directions via incorporating eggs one at a time into the dry ingredients. I think this is self explanatory for someone with experience, but frustrating for someone that's a novice..All in all- I need to fiddle around the book some more to see if it's actually worth the hassle.3 of 3 people found the following review helpful. What fun this is! Where has this book been all my life?By DanielleI'm not usually a cake person, so this is a surprising choice for me, but I am definitely in love with this book. I have a gluten sensitivity and crave salt more than sugar, but the recipes here are so incredibly mouth watering, so I couldn't say no. The gluten free option is incredibly easy, too, so I might just become a cake person after all. Plus there is something for everyone's palette, even us salty fans. I can't wait to use the skills it teaches to woo friends and family! Caroline is such an inspiring chef, and the book is the perfect gift for cake experts and novices alike.

Choose a batter, flavor with syrup, add a frostingdash;it's magic! Want something decadent and fudgy? Darkest Chocolate Cake + Caramel Syrup + Malted Milk Chocolate Frosting + crushed candy bars = Candy Bar Cake. Or how about a nutty cake like the Elvis: Peanut Butter Cake + Bacon Syrup + Nutella Frosting, topped with candied bacon. Fit for the king, indeed! This innovative and remarkably easy way to bake luscious, flavorful cakes is a formula for cake bliss. Cake Magic! is a full-color visual cookbookdash;photos in the front, recipes in the backdash;and the first step in every baker's cake adventure. It includes valuable baking tips, vegan and gluten-free variations, plus how to tweak the recipes to make sheet cakes, Bundt cakes, and cupcakes, too.

"One of the most user-friendly baking books out there. Here's why: each of the 8 basic cakes starts with the same Cake Magic! Cake Mix (there's a gluten-free version, too)." dash;MyRecipes.com ldquo;I don't think I've ever seen a cake book that is so inventive, so easy and written by a chef that understands the needs of us home bakersdash;dash;David Venable, QVC