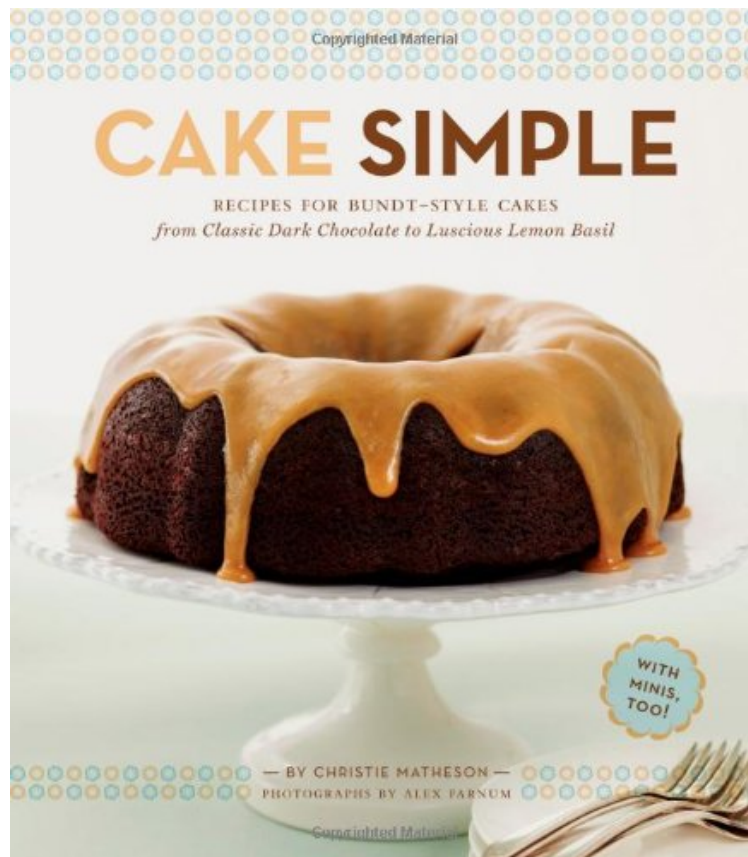


(Read ebook) Cake Simple: Recipes for Bundt-Style Cakes from Classic Dark Chocolate to Luscious Lemon-Basil

Cake Simple: Recipes for Bundt-Style Cakes from Classic Dark Chocolate to Luscious Lemon-Basil

Christie Matheson

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Christie Matheson : Cake Simple: Recipes for Bundt-Style Cakes from Classic Dark Chocolate to Luscious Lemon-Basil before purchasing it in order to gauge whether or not it would be worth my time, and all praised *Cake Simple: Recipes for Bundt-Style Cakes from Classic Dark Chocolate to Luscious Lemon-Basil*:

2 of 2 people found the following review helpful. Great book By Brian T Gaughan My daughter loves bundt cakes and wanted to make her own, this was one of two books I got her. And now I reaped the delicious benefits. 1 of 1 people found the following review helpful. Five Stars By Pretty Painter Great ideas for bundt baking! 42 of 48 people found the following review helpful. some very odd recipes By Not her real name I love cookbooks and I love to bake. I'm a big fan of bundt cakes. Mostly they are homey, uncomplicated and don't require a special trip to the grocery for ingredients. For me a good bundt cake is for grownups, not overly sweet, mostly don't need frosting. Perhaps best of all a bundt provides lots of portions for your effort so it had better be good. I was surprised at how uninspired I was by the recipes in this book. Unless this is your first baking book you probably already have recipes for most of what's in the first chapter of this book. The second chapter is more innovative, but the cakes are overly sweet. The third

chapter "for food snobs" has the oddest recipes. If Fuyu Persimmon, Lemon Basil (the third lemon recipe in the book), Mojito, Kumquat-Coconut with Tarragon, Olive Oil Rosemary, Honey Jalapeno or Cornmeal Lime with Chili, sound good to you, this may be your book. Also, this author likes Creme Fraiche a lot and tells how to make it, but it alone takes two or three hours. I think you can do much better. Try Maida Heatter (possibly the best baking author ever) Dorie Greenspan or Nick Malgieri all are excellent. If you're looking for out of the ordinary and don't mind a special trip to the grocery try David Lebovitz whose recipes are innovative and delicious.

Bundt-style cakes appeal to everyone busy home bakers appreciate how simple they are to make, and cake lovers adore the endless (and delicious!) variety of shapes and forms they can take. This collection of more than 50 recipes delivers retro fun with a sophisticated spin, offering everything from nostalgia-inducing classics and decadent indulgences to adorable minis and even vegan versions of this eponymous treat. Enticing photos throughout showcase these whimsical, irresistible desserts and will have anyone with sweet cravings begging for this circular sensation!

About the Author Christie Matheson is the co-author of several books, including Flour. Alex Farnum is a San Francisco-based photographer.