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Olivia Erschen

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Olivia Erschen : Cakes pastries (Easy elegant meals) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cakes pastries (Easy elegant meals):

0 of 0 people found the following review helpful. Great cream puffs among other things By Patricia B. Straightforward, elegant recipes. My mom had this book growing up and I knew it would be a great addition to my cookbooks. I have made the cream puffs, eclairs, and chocolate cake and chocolate frosting from this book. The pastry cream turned out delicious, not too sweet. I like the chocolate frosting in this book as well, as confectioners sugar is not used in the butter cream frosting, which I think always makes it way too sweet. Instead, you boil regular sugar and water together until it becomes syrupy and then add it to the butter. Every recipe in this book looks like a winner and it is easy to follow. I first made the cream puffs when I was a teenager and didn't have a lot of baking experience, and my mom's friends always loved them whenever I made them for her parties. 0 of 0 people found the following review helpful. Best little baking book--our 'go to' source for easy elegant desserts By Jay Inhof This little classic from the Ortho 'Easy Elegant Meals' series is a keeper (and you can add it to your cook book library for only a penny (used)). I am most familiar with the first edition of "Cakes Pastries" that I have owned for 28 years (c. 1985, endorsed by the California Culinary Academy) and Olivia Erschen's recipes are still en vogue. I recommend it for anyone who wants to teach themselves the basics of cake and pastry baking or who wants a handy collection of interesting and easy recipes. Since my early days of baking I have advanced beyond the basics but still use this handy book for lots of ideas. Erschen, who the LA Times describes as a "pâtissière extraordinaire,...(who) comes with impeccable professional credentials--and immutable personal confidence", tells about the 'basics' of baking a cake and how to pair icings, cakes layers, and

fillings so the baker can develop her own taste combinations and creations. And she carefully discusses several different pastry recipes so you can learn when to use the right one in your impromptu pie baking sessions. Each specific recipe is explained in detail and most often beautifully photographed. Erschen provides a wide range of recipes from the easiest pound and upside down cakes to American pies, puff pastry treats, sablees, yummy eclairs, and a beautiful 'gâteau honore'. The Chocolate Layer Cake with French Butter cream icing has been a family wide birthday cake for two decades. This little 128 page classic is a gem and I wouldn't be without it. I can't believe it hasn't been reviewed before this.