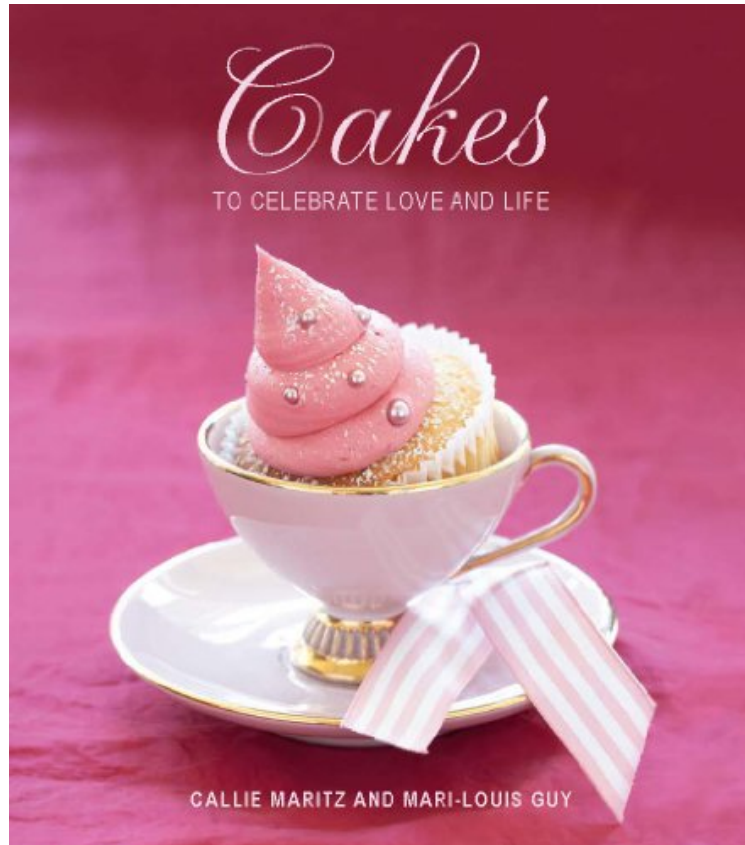


(Download pdf ebook) Cakes to Celebrate Love and Life

## Cakes to Celebrate Love and Life

Callie Maritz

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**Callie Maritz : Cakes to Celebrate Love and Life** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cakes to Celebrate Love and Life:

2 of 2 people found the following review helpful. Pretty frustrating  
By Antigone Walsh  
This is a beautiful book with gorgeous photographs and enticing recipes. However, unless you have a metric conversion chart, don't bother. Even more confusing, the measures are inconsistent. Some have both the english and metric measurements. Other ingredients, butter, margarine and chocolate are presented in grams only. Oven temperatures are provided in centigrade and the pans are given in centimeters. Conversions are not all that clear cut. I found it necessary to approximate both with temperatures, pan sizes and amounts. For instance, 180 centigrade converts to 356 degrees Fahrenheit. Figure that out on a standard American oven. The publisher should have included a metric conversion chart. Most foreign cookbooks marketed in the US contain both measurements. The mishmash approach is confusing and irritating. So unless you are conversant with metric and celsius conversions or willing to spend an evening figuring the conversions and writing them in the book, you should skip it. Equally annoying is the lack of resources. While I am familiar with most of the ingredients, it would have been thoughtful to either provide a description and/or substitution. For instance, castor sugar is superfine sugar in the US. It can be easily made by putting regular granulated sugar in a food processor and grinding a couple of times. However, I was unfamiliar with bulgarian yogurt. Can regular yogurt be substituted? Greek style yogurt? Sour cream? According to cooking websites regular yogurt is

essentially the same but shouldn't the authors provide that information? The above is all the more frustrating because the recipes I tried were delicious. The carrot cake was terrific and contains both crushed pineapple and apricot jam. The mojito cupcakes made with the mint infused milk, were standouts. I suppose in the final analysis, if you are willing to put in the extra effort, you will probably enjoy this book. However, if you expect that your part of the cookbook is cooking not calculating and estimating, you should give this one a pass.

2 of 3 people found the following review helpful. **Cakes: To Celebrate Love and Life** By Aimee L. White **Cakes to Celebrate Love and Life** As my hand cramps a bit from having written out Mari-Louis's recipe for Scandinavian Apple Cake for the fifth time this season, I feel I must begin to give credit of my latest sweet treats to brother and sister master bakers, Callie Maritz and Mari-Louis Guy. Their collaborative book **Cakes: To Celebrate Love and Life** is filled with recipes collected from their many travels, skills and experiments. The book has a broad appeal and both the experienced baker and novice may feel comfortable with any of the recipes. The dichotomy of sophistication and simplicity is woven within each page and an emphatic nod is directed towards natural ingredients, a variety of dietary needs, seasonal variety, comfort foods and a taste for the exotic. The juxtaposition of the chapters "Global Superstars", "Old-fashioned", "New Wave", "High Days and Holy Days," "Back to Natural," "Cupcake Revolution," "Classic Cakes," and "Let's Celebrate" maintain a world view to include both the tastes from abroad and the cozy nook within your own kitchen. I have found that each recipe, and I have tried my hand at many, is always followed by the exclamations, "Oooh this is delicious" and "may I have the recipe?" This book has become my favorite gift to give because of its wide appeal and the true success of each recipe. The Scandinavian Apple Cake has become a favorite for potlucks this season and I can whip it up in just over an hour from start to the finish of baking. I was at first nervous about trying my hand at the Yule Log but each step was laid out by Mari-Louis and Callie in such a warmly confident approach that I was able to not only attempt but succeed at wowing everyone at holiday. The cupcake recipes are by far my teenage daughter, Hannah's favorite and simple enough for her to create on her own. The homemade Viennese Brownies, Marshmallows, Meringues, and Coconut Ice were a huge success at my sister's baby shower. **Cakes: To Celebrate Love and Life** is the book to purchase this season. You will not find another book that offers the variety, expertise and warmth that this one contains. These recipes are meant to be shared with friends and family in all gatherings from the baby's first birthday, the big dinner celebration, parties, potlucks, whipped up when that vegan daughter-in-law comes over, enjoyed with your best girlfriend and your heart's most loved lover. These recipes may start new tradition for your own family...and the beauty is that it embraces the diversity of all families.

2 of 2 people found the following review helpful. **Wonderful**, makes me hungry just looking at it. By Moira This is a wonderful book, the pictures and "tongue in cheek" descriptions at the top of the page make me want to try them all. The recipes I have tried come out very well and are very easy to follow. The carrot cake is especially delicious. Lots of fun takes on the latest craze's ie mojito cupcakes; pear, honey and polenta cake and even a vegan cake. Also the usual favorites of red velvet, chocolate and vanilla. is even selling it at very good price.

Both stylish and playful, **Cakes to Celebrate Love and Life** offers a wide variety of bakes from across the world, including traditional cakes, modern creations and everything in between. Each contribution features the creative twist so characteristic of the boutique bakery, **Cakebread**, and its motto "We don't make mistakes, we simply keep inventing new recipes". This unique collection of 89 recipes marries exotic with local, old with new, stylish with school favorite, and each is lavishly photographed in colour. Whatever milestone you may be celebrating – a christening, a child's birthday, an anniversary, a wedding or any other special event, you will find inspiration in these easy-to-make cakes. In fact, it's enough to make any cake lover, from novice to experienced baker, grab an apron and mixing bowl with renewed enthusiasm.

Grab your apron and enjoy these recipes from this Cape Town brother and sister duo. Luscious photos! **Cakes to Celebrate Love and Life** by Callie Maritz and Mari-Louis Guy is a beautiful cookbook you will return to over and over until you wear it out, but it is pretty enough to be a coffee table book. This dessert book has it all...from cupcakes to cheesecake to meringue drops and lollies, each beautifully presented and reasonably easy to make (or so the writers make it sound!) They even feature a delicious chocolate vegan cake! You MUST get this excellent book if you ever go into your kitchen at all!!! Your family and guests will cheer you on any occasion...these teachers cover it all: from family gatherings, to feast days and holy days, from Valentines to weddings. With a beautiful full page photo of each yummy recipe.

About the Author Brother and sister CALLIE MARITZ and MARI-LOUIS GUY are master bakers. They were first introduced to the hospitality industry while growing up in a small hotel on the Cape's West Coast. Their combined careers span restaurants, hotels, catering, guesthouses, bars, nightclubs, food styling and product development. As food stylists, they regularly contribute to a host of local and international magazines and television commercials. **Cakebread, Pudding and Pie** is their second book, following on the huge success of **Cakes to Celebrate Love and Life**, also published by Struik Lifestyle.