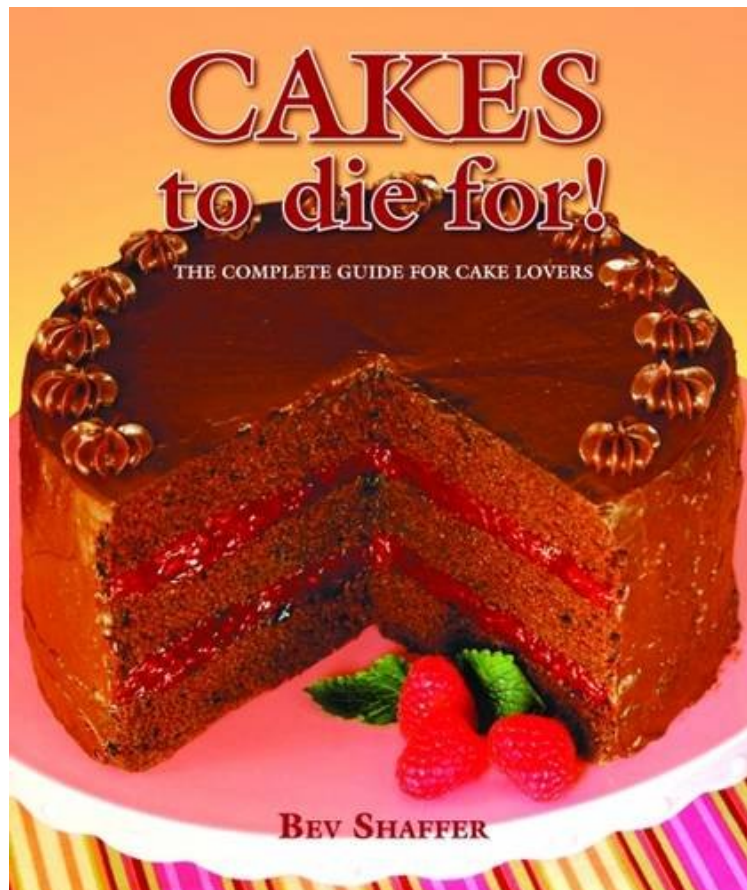


[Download] Cakes to Die For! (Cookbooks To Die For)

Cakes to Die For! (Cookbooks To Die For)

Bev Shaffer

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Bev Shaffer : Cakes to Die For! (Cookbooks To Die For) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cakes to Die For! (Cookbooks To Die For):

0 of 0 people found the following review helpful. Celebrate in StyleBy John ChancellorCakes have been a staple in so many family celebrations ndash; from birthdays, to weddings and so many other major celebrations in life. If you are ready to move from the very basic layer cake to explore some fancier alternatives, then you are in for a treat with Bev Shaffersquo;s Cakes to Die For!Ms. Shaffer starts by providing some basic ndash; she says things she has assumed everyone knew ndash; pointers/tips for baking and frosting your cake. Her tips amount a basic primer on baking, frosting, finishing, toasting nuts, freezing cakes, sifting flour and countless other little things that you may not know about baking. She also provides a list of basics for your baking pantry and a helpful liquid /equivalent measurement guide.Then comes the recipes ndash; from layer cakes, to cup cakes, cheesecakes, coffeecakes , one pan wonders, loaf cakes, and Bundt cakes. She concludes the book with a section of ldquo;My Mixes Cakes plus Frostingrdquo; where she provides a special selection of her special mixes.There are literally dozens of recipes ndash; from the basic to the special fancy ones. There is a full ingredient list and very detailed baking instructions. Also provided are recipes for

complementary frostings and/or fillings. On many recipes you will find "A Slice of Advice from Bevr"; helpful tips that will improve the quality of your baking. This book is printed on high gloss paper and contains many high quality pictures to show you how the finished product should look. The book is divided into various sections and each section starts with a full color photo of one of the cakes featured in that section. The printing is high quality, reminds me more of a fancy coffee table book than a cook/baking recipe book. It will make a great addition to your cooking library or would make a wonderful gift to anyone who loves to bake. I have always loved to bake and if required to bring a dish, I much prefer to bring a dessert than a vegetable dish. People rarely rave over the vegetable, but almost always heap lavish praise on the dessert (and the baker). I have tested a handful of recipes in this book and they all turned out exactly as expected. There are dozens more that look divine and I can't wait for a special occasion to give them a try. This book is very colorful and filled with dozens of mouth watering recipes and beautiful pictures. If you are into impressing others with your baking skills, you certainly will want to add this to your toolkit. I was provided a copy of this book for testing/review purposes. 2 of 5 people found the following review helpful. A lovely collection of many unique offerings, this will reach any library where cake cookbooks are popular! By Midwest Book Review **CAKES TO DIE FOR! THE COMPLETE GUIDE FOR CAKE LOVERS** offers nearly two hundred sweet cake recipes for bakers of all skills levels, and offers a tasty survey perfect for any cake collection. It's organized by cake type - layers, cupcakes, coffeecakes and stack cakes and more - and peppers color photos with clear instructions. A lovely collection of many unique offerings, this will reach any library where cake cookbooks are popular!

This tasted-and-tested collection spans the cake spectrum. The recipes include everything from classics to more adventurous suggestions.

From the Inside Flap Fire up your ovens! With 176 sweet and sumptuous cake recipes within reach, it will be impossible to resist having your cake and eating it too. With her straightforward approach, chef Bev Shaffer walks bakers of all talents and tastes through a crash course in cake creation that results in decadent, gooey, fruity, rich, and remarkable treats. Such exceptional entries as Macadamia Madness with White Chocolate Frosting, Frosting-on-the-Bottom German Chocolate Cake, and Dried Cherry Streusel Coffeecake with Silky Cherry Butter Sauce represent the tempting versatility of the cakes in this comprehensive volume. From Fresh Banana Cake with Mascarpone Seduction to Marmalade-Topped Sweet Potato Cake with Cinnamon-Infused Whipped Cream, there is something for everyone in this irresistible collection. An introductory chapter on the basics of baking, simple tips for making great-looking cakes, and advice on everything from filling a pastry bag to freezing a cake will initiate even the most inexperienced baker into the wonderful world of cakes. Organized by type of cake--layer cakes, cupcakes, cheesecakes, coffeecakes and "flipped over" cakes, fancy cakes, snack cakes, Bundt cakes, and more--the volume goes on to include "slices of advice" throughout to explain useful techniques and tricks. [Back Flap] Bev Shaffer is a chef, traveling culinary instructor, and author as well as the director of Mustard Seed Market and Cafiuml;quest;frac12; Cooking Schools in Akron and Solon, Ohio. She has developed more than nine thousand recipes on a wide variety of subjects, including seafood, desserts (especially chocolate), sides, and grains, and was invited to teach a Winter Comfort Food Workshop at the James Beard House in New York City. A regular columnist for Northern Ohio Live magazine, Shaffer is the author of the popular weekly "Ask Bev" column in the Cleveland Plain Dealer. She crafts seasonal recipes with food tips for the Mountain Valley Spring Water Web site under the Red Oval Society section and is a food-community expert on chocolate for the Web site A Million Cooks. The recipient of many awards and commendations, she was presented with the Outstanding Contribution Award by the Ohio Dietetic Association. A member of the International Association of Culinary Professionals, Chefs Collaborative, and Women Chefs Restaurateurs and a founding member of Les Dames d'Escoffier, Northeast Ohio/Cleveland chapter, Shaffer is the author of *Brownies to Die For!*, *Cookies to Die For!*, and *Mustard Seed Market Cafiuml;quest;frac12; Natural Foods Cookbook*, all available from Pelican. From the Back Cover "This complete cake book is all I need to celebrate every day, holiday or not! The only problem is where to start. They're all calling my name." --Gale Gand, nationally acclaimed pastry chef, restaurateur, cookbook author, television personality, and executive pastry chef/partner of Tru restaurant "Bev Shaffer's done it again--this time with *Cakes to Die For!* You're sure to find the perfect cake for any occasion in this collection of mouthwatering recipes." --Greg Patent, author of *Baking in America* and *A Baker's Odyssey* "Bev Shaffer has assembled an imaginative, fun, and appealing selection of cakes of every shape, size, and style. She uses wonderful, simple ingredients and gives clear, concise instructions. Bev appeals to bakers at all levels with her broad array of tastes and techniques. This book belongs in the kitchen of every cake enthusiast!" --Amy Scherber, founder/owner of Amy's Bread and author of *The Sweeter Side of Amy's Bread* and *Amy's Bread* About the Author Bev Shaffer is an author, food writer, and culinary instructor as well as Recipe Development Manager and Chef at Vitamix World Headquarters in Ohio. A member of the International Association of Culinary Professionals, Chefs Collaborative, and Women Chefs Restaurateurs and current president and founding member of Les Dames d'Escoffier, Cleveland/Northeast Ohio

Chapter, she makes frequent appearances on television and radio.