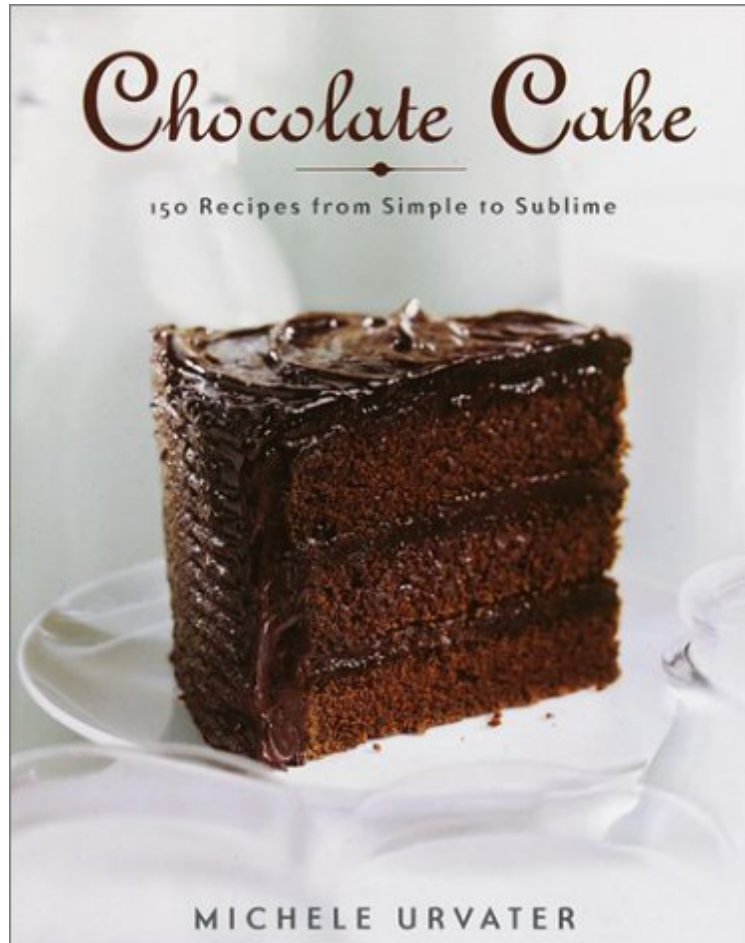


## Chocolate Cake

*Michele Urvater*

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**Michele Urvater : Chocolate Cake** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chocolate Cake:

3 of 3 people found the following review helpful. Very disappointed with the recipes  
By Ashley  
Very disappointed with the recipes. The most chocolate flavored recipes have no chocolate flavor. How is that possible with a cookbook that is only about chocolate cake? The recipes are not always the traditional ways of baking layer cakes (things like not alternating the wet and dry ingredients in the typical way), so maybe that's why they didn't turn out as expected. Everyone has their own standard for good chocolate cake, but these recipes were some of the weirdest ones I've ever made. I've made a lot of chocolate cakes and icing, and it is like the search for the holy grail to find the one you like the best. This is not holy grail. Do not be tempted to buy this book even though you could eat the cover.  
3 of 3 people found the following review helpful. Yum!  
By H. Bird  
This delicious cookbook has an incredible variety of chocolate cake and icing recipes (who could imagine so many variations of Devil's Food??). I have made a few cakes from this

cookbook, and they have been absolutely to-die-for. My only complaints are: 1. that they don't tell you which recipes produce that heavenly-looking slice of cake on the dust jacket, and 2. too few color plates! The recipes themselves vary from simple to very complicated, and from lightly to intensely chocolatey. There is sure to be something for everyone who likes chocolate cake here! 0 of 0 people found the following review helpful. Five Stars By Norma Erickson This is the only cake cookbook you ever need.

Chocolate cake is America's favorite dessert, from fudgy brownies to mile-high layer cakes. Now, virtually every rendition of this best-loved dessert is presented in one tempting volume; more than 150 cakes for every occasion. Bestselling cookbook author and pastry chef Michele Urvater has collected and reinterpreted the finest recipes from American and European baking traditions. Here are easy homemade classics such as old-fashioned Devil's Food Cake and Buttermilk Chocolate Cake as well as more challenging pastry-shop fare such as Sacher Torte, Hungarian Dobos Torte, and a festive Double Chocolate Christmas Log. There are heirloom cakes that date to the beginning of the last century and desserts as up-to-the-minute as individual warm chocolate cakes. Urvater guides bakers of all skill levels through a wealth of original and tempting variations on the standards, such as Pecan Bourbon Chocolate Cake or Hawaiian Coconut Cake with White Chocolate Ganache. And a plethora of fillings, icings, buttercreams, and glazes allows for nearly endless mixing and matching of layers and frostings. Each recipe has a designated level of difficulty, so even the novice baker will be able to achieve instant success; and chocolate gratification. Meticulous recipes along with advice on advance preparation, serving, decoration, and storage all make this comprehensive tribute to the ultimate dessert a book that belongs in every baker's library.

.com From the "mix-and-dump" variety to the exquisitely layered and filled Marjolaine, Michele Urvater's Chocolate Cake makes sure that no matter how much time you have or your level of kitchen experience--whether you prefer sweet to bitter chocolate, whether you're looking for something fancy to impress or something easy to make someone happy--you will find a chocolate cake to fit the bill in this book. Urvater has both studied and taught the culinary arts, and readers reap the benefits of her knowledge. She begins with a clear and informative chapter on ingredients, one on baking equipment, and one on techniques, and then organizes the recipes from simple to most complex. Because they are all chocolate cakes, chapters are divided by technique. Plain and Easy Batter Cakes include easy favorites like the Classic Brownie, with its crispy crunchy top protecting a moist and chewy interior, and a Chocolate Pudding Cake, a soufflé-like cake on top of a custardy layer--heavenly when warm from the oven. A short chapter on cheesecakes gets creative with smooth and silky creations such as the Berry White Chocolate Cheesecake. Butter and Shortened Cakes start with the Dependable Chocolate Pound Cake with numerous variations, and move on to the most delectable, delicious, and easy-to-make Chocolate Banana Tea Cake. Rich and moist, studded with chocolate chips, nuts, and dried fruit, it is with great pleasure that we read that it's "fabulous for breakfast." Urvater continues to tempt with foam cakes, biscuit cakes, individual cakes, flourless cakes, and icings, and then explains a number of fancy decorative techniques like Caramel Shards and Meringue Mushrooms. Even though everything is chocolate, the varieties are endless. With 150 recipes for desserts like Streusel-Woven Chocolate Coffee Cake, Minted Chocolate Cake, White Chocolate Flourless Cake with Lemon, and the Gianduja (an aromatic hazelnut praline and chocolate "creamy concoction"), no chocolate lover should be without this delectably chocolate volume. --Leora Y. Bloom From Library Journal Urvater is well known for her "Monday to Friday" cookbook series and the accompanying Food Network show. But at the age of 50, she signed on for the one-year pastry arts program at the French Culinary Institute in New York, which in turn led to this baking book. She begins with a thorough introduction covering equipment, terms and techniques, and ingredients, followed by dozens of recipes for chocolate cakes of all types, from Boozy Mud Cake and The Brownie Torte to the Marzipan Lover's Dream Cake. Recipes are graded by level of difficulty; some of the three-star recipes come from pastry chefs, but there are many that will be easy even for the novice baker. There are also delectable recipes for frostings, fillings, and sauces, as well as a detailed section on decoration and garnishes. Highly recommended. [Main Selection of The Good Cook.] Copyright 2001 Reed Business Information, Inc. From the Inside Flap Chocolate cake is America's favorite dessert, from fudgy brownies to mile-high layer cakes. Now, virtually every rendition of this best-loved dessert is presented in one tempting volume; more than 150 cakes for every occasion. Bestselling cookbook author and pastry chef Michele Urvater has collected and reinterpreted the finest recipes from American and European baking traditions. Here are easy homemade classics such as old-fashioned Devil's Food Cake and Buttermilk Chocolate Cake as well as more challenging pastry-shop fare such as Sacher Torte, Hungarian Dobos Torte, and a festive Double Chocolate Christmas Log. There are heirloom cakes that date to the beginning of the last century and desserts as up-to-the-minute as individual warm chocolate cakes. Urvater guides bakers of all skill levels through a wealth of original and tempting variations on the standards, such as Pecan Bourbon Chocolate Cake or Hawaiian Coconut Cake with White Chocolate Ganache. And a plethora of fillings, icings, buttercreams, and glazes allows for nearly endless mixing and matching of layers and frostings. Each recipe has a designated level of difficulty, so even the novice baker will be able to achieve instant success; and chocolate gratification. Meticulous recipes along with advice on advance preparation, serving, decoration, and storage

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