

Chocolate Cakes: 50 Great Cakes for Every Occasion

Elinor Klivans

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Elinor Klivans : Chocolate Cakes: 50 Great Cakes for Every Occasion before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chocolate Cakes: 50 Great Cakes for Every Occasion:

0 of 0 people found the following review helpful. An abundance of chocolate cakes By mham61 Wonderful, slightly complicated. 3 of 4 people found the following review helpful. Nice and user-friendly book By heleen huyten-erkens I've bought this book as I've had great experiences baking from Ms Klivans' cookie book (big, fat, cookies), which might be my favorite cookie book all together. I like the format and the quality of the book and the photographs. The recipes are very approachable and suitable for both novice and experienced bakers, and there is a good variety, even though everything has chocolate. I love the fact that ingredients are presented in weight, as it ensures more accurate baking and success in the outcome of recipes tried. I've tried a few recipes: the white chocolate cake, which turned out excellent, that I used in the trifle recipe, in which I unfortunately came across an error in the recipe. The cream filling definitely indicates a wrong amount of cream. I had to guess and used too much, which resulted in an almost seized filling, but I was able to rescue it and got rave reviews anyway. Liked this one a lot and the cake lends itself to many uses with fruits and fillings. I also tried the chocolate cupcakes and the ganache from the 'master' recipes. The cupcakes turned out well enough, but the combination with the ganache made them into something truly special. We loved them. Unfortunately, I also discovered a slight error in the directions for the ganache: the recipe was correct, but in the directions you were told to 'let the ganache cool down for half an hour' until it was ready to spread on the cupcakes. My ganache only firmed up enough to spread after an overnight stay in the refrigerator, after which it was perfectly spreadable and delicious still. I knew before I started that half an hour wouldn't cut it, but I can see inexperienced bakers being misled by this. 0 of 0 people found the following review

helpful. Yum yumBy cindy martinVery good and inventive recipes. Lots of photos of the cakes which helps you choose a recipe.

There are enough people out there obsessed with chocolate cake to warrant an official holiday, National Chocolate Cake Day, January 27th. Beloved baker Elinor Klivans, author of the best-selling Cupcakes! and Cupcake Kit, has dedicated her new cookbook to the stuff of chocoholic fantasy: chocolate cake. There's something for bakers of every skill level in the 50 recipes included here, from fast chocolate fixes like the Hot Chocolate Pudding Cake to more elaborate recipes like the Mocha Whipped Cream Truffle Cake. This book is certain to be celebrated by chocolate lovers everywhere. And how will they do that? With cake, of course!