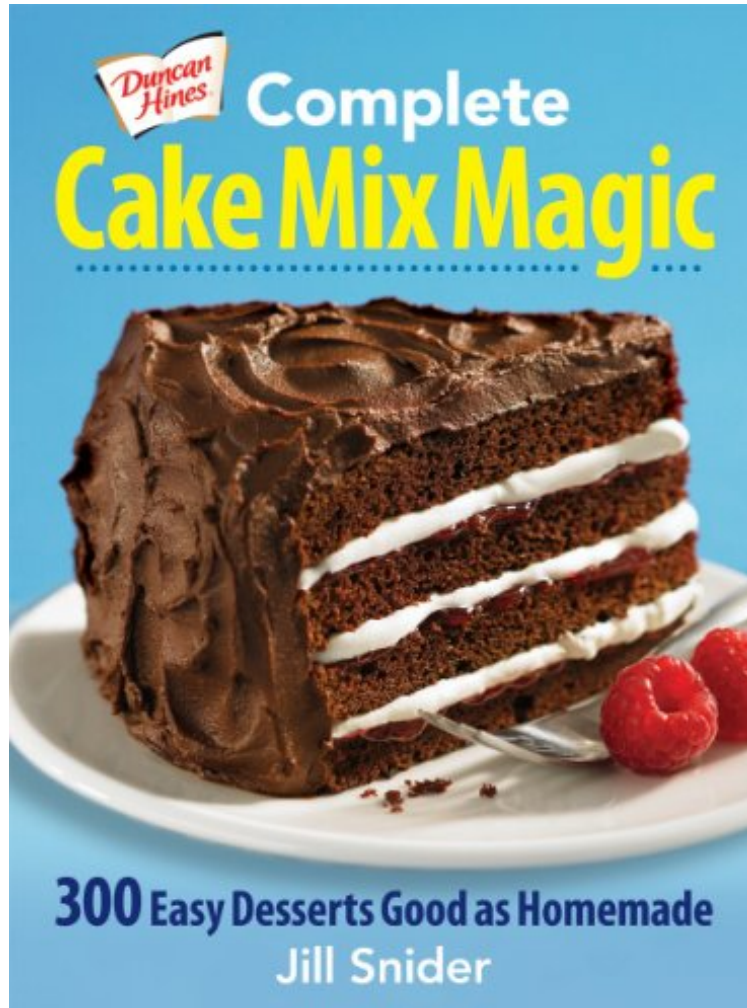


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Complete Cake Mix Magic: 300 Easy Desserts Good as Homemade

Jill Snider

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Jill Snider : Complete Cake Mix Magic: 300 Easy Desserts Good as Homemade before purchasing it in order to gage whether or not it would be worth my time, and all praised Complete Cake Mix Magic: 300 Easy Desserts Good as Homemade:

0 of 0 people found the following review helpful. LOVE IT!!!!By Carolyn S Johnson Love this cookbook!!!! It offers many different recipes for using cake mixes that I have never seen before. The book has many colored pictures of the recipes and is in an easy to read format. This cookbook is a must have for any one that keeps cake mixes in their pantry. It has used cake mixes in all types of desserts including cheesecakes and also has ideas for the angel food cake mixes. I have a feeling this book will be used very frequently when baking at my house.0 of 0 people found the following review helpful. Somewhat usefulBy Diane A. Hoy Some recipes were a lot more complicated than I

expected. Good, just more time consuming than I wanted. 1 of 1 people found the following review helpful. Great to start making "homemade" By Cherise Kachelmuss I often look at recipes for cakes and desserts and think how there is no way I can make those. Between having the time, energy and all the ingredients on hand, I usually just use a box mix and call it a day. The book "Complete Cake Mix Magic" is great because all the recipes start off with a cake mix and then add on to it. So yes I would call the dessert "homemade." With 300 recipes I am sure there is a recipe in there that everyone will love, I am drooling just reading them all. This cookbook does show some pictures throughout the book, but not one for every recipe which is what I usually prefer. At the end there are even frosting recipes for more of that "from scratch" taste. The recipes are easy to follow and even include little variations. Great cookbook for a baker looking for something different.

Enjoy cake baking the easy and delicious way! Anyone who bakes from scratch knows that baking cakes can be time-consuming and it can produce disappointing results. A cake mix is the perfect shortcut solution, because beginning with the best always gets you off to a great start. All you need to add is the rich and flavorful ingredients, such as eggs, sour cream, butter, chocolate or fruit -- the distinctive "homemade" taste no bakery cake can match. This tempting selection of cake recipes will carry you through every occasion and you'll discover how to easily transform a basic cake mix into a mouthwatering dessert. The more than 300 recipes provide results that really do taste homemade -- in less than half the time it would take to bake from scratch. Choose from more than 300 delectable recipes, including: Single Layer Cakes Multi-Layer Cakes Tube and Bundt Cakes Angel Food Cakes Cheesecakes Coffee Cakes Loaves and Muffins Cookies Bars and Squares Special-Occasion Desserts. Along with wonderful recipes, you'll find tips and techniques for perfect cake baking every time -- and a wealth of baking knowledge. Complete Cake Mix Magic includes practical equipment information making it perfect for beginner bakers and a great refresher for the experienced. Simple recipes, basic ingredients and no experience required -- you'll find all the elements necessary for outstanding results.

[for previous edition] If you want to shine amongst your friends and family as being the best dessert chef they've ever known this is the book for you. But, of course, you'll have to keep it a secret. By using packaged mixes and adding other ingredients, all of a sudden we can turn an ordinary cake mix into something spectacular. For the purpose of the review we are asked to test three recipes. The first one I tested was Chocolate Zucchini Cake. Using a devil's food cake mix and adding the usual ingredients of eggs, water and oil I also added cinnamon, zucchini, chocolate chips and chopped pecans. Oh my, it was delicious -- moist and decadent. The second recipe I tested was Pumpkin Pie Crunch. Using a yellow cake mix and adding pureed pumpkin (from a can,) eggs, and spices made a great base. The crunch was made from chopped pecans and a lot of butter. This made a very good desert and froze very well. The third recipe I tested was Chocolate Raspberry Almond Oat Bars. Using a white cake mix and adding oats and melted butter, I ended up with a crumbly base. The raspberry jam sprinkled with chocolate chips and chopped pecans made a great filling. These freeze well also. I am hooked on using cake mixes as a base for other deserts. It's easy, the ingredients are measured out already, and definitely saves time. I highly recommend Complete Cake Mix Magic -- I promise, you WILL shine! (Irene Watson Reader Views 2010-11-22)[for previous edition] Illustrates that no hocus-pocus is required to consistently produce outstanding results with a minimum of time and effort. (Trenton Trentonian 2005-10-19) About the Author Jill Snider has decades of baking experience, including 25 years as the Test Kitchen Manager for a major flour maker. In addition to being a bestselling cookbook author, she's a well-respected food stylist and recipe developer.