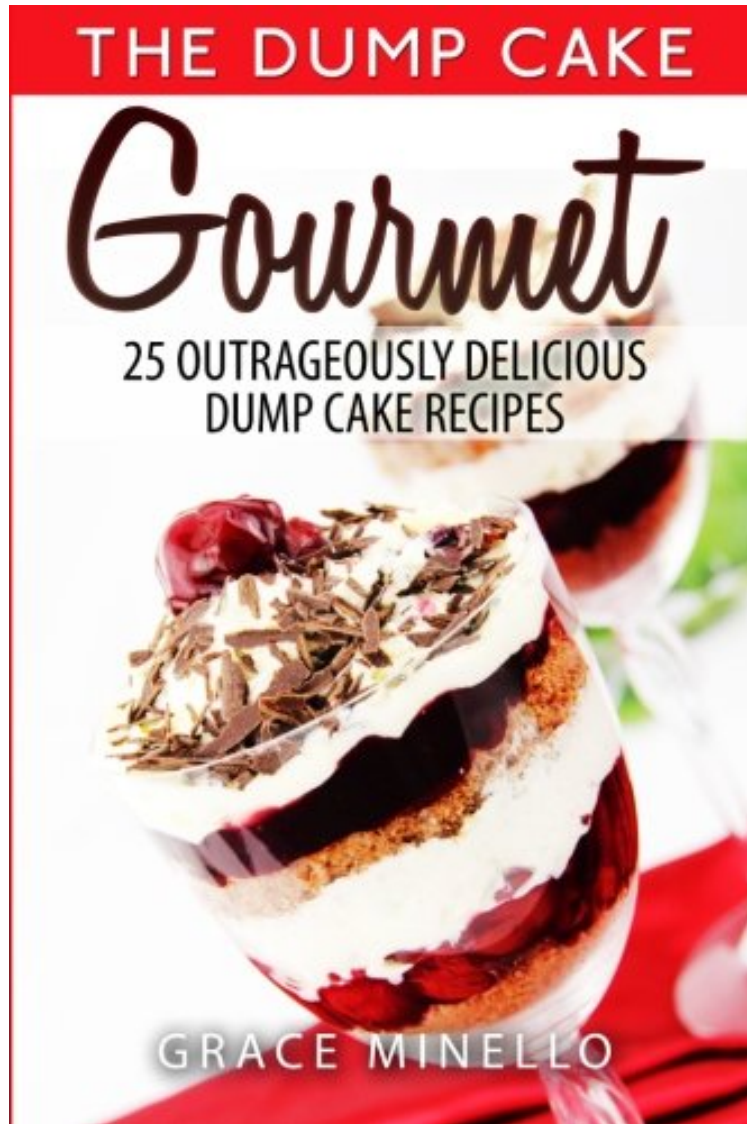


(Read ebook) Dump Cake: Gourmet 25 Outrageously Delicious Dump Cake Recipes

Dump Cake: Gourmet 25 Outrageously Delicious Dump Cake Recipes

Grace Minello, Jen Trivalli
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Grace Minello, Jen Trivalli : **Dump Cake: Gourmet 25 Outrageously Delicious Dump Cake Recipes** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Dump Cake: Gourmet 25 Outrageously Delicious Dump Cake Recipes:

22 of 24 people found the following review helpful. NOT so outrageous, only so so. Most recipes repeated over and over with slight variations. By KJ Nolan I like DUMP CAKES. They are fast, convenient, easy to make and best of all

just plain YUMMY. With that said I guess there can only be so many variations on the same theme. So basically, you think if you have seen one dump cake book of recipes you've seen them all. That doesn't have to be true, but unfortunately for this book it is. Occasionally you see something a little different but what disappointed me about this book was the title. 25 Outrageously Delicious Gourmet dump cake recipes. It's lucky if you get 12 recipes!! A few are a little different but I would not classify any of them as gourmet. 8 of them were variations on the cherry, crushed pineapple, yellow cake mix theme I've seen in EVERY DC book with the only differences being: the type of nuts; walnut, pecan, almonds: their amounts; 1/2, 1, or 1 1/2 cups for topping then: amt of melted butter; 1/2 c/1 stick or 1 c/2 sticks etc. And a few have an extra ingredient, coconut. THEN, 6 of the recipes I don't consider Dump Cakes; Guess I must be a Dump Cake Snob! If you need to mix 6 or 7 ingredients; flour, baking powder, eggs, salt, vanilla, cocoa powder, meringue powder etc together separately before adding other items, it's not a Dump Cake Recipe. It's a regular cake recipe and belongs in a different book. One other quirk of mine. I really am not trying to be a witch. If you don't know how to use spell check, or can't at least have a friend look over your final transcript before submitting it, then you are going to get hit by the literary snob police on your butt :) Especially with cookbooks... you need to be clear on a recipes ingredients and the amounts needed. AT LEAST 3 of the recipes asked for 1 cubed butter. Huh???? Did I miss something in home economics that day I was out uh...ummm ..out sick? Yeah, we'll stick with that. Now I've made enough dump cakes that I can guess that this probably means 1 cup butter cubed. OR, 1 stick cubed. I'm pretty sure it doesn't mean 1 of those giant 1# blocks/cubes of butter (4 sticks) cubed. Right? Talk about unnecessary calories! Seriously, though, many people who don't bake are trying DUMP CAKES for a reason. Because they are so easy to make and you don't have to be Martha Stewart to feel proud of yourself for making a fun, yummy, great dessert to say "Voila" to your loved ones with. BUT unless they have baked before telling them to add 1 cube of butter could mean all I mentioned above OR literally one tiny cube of butter. Their proud moment could easily turn into an embarrassing one and forever turn them off of ever trying to bake again. That would be tragic in my book. 2 other recipes asked for a bag of nuts. Now that one is anyone's guess. I'm thinking 1 cup but recipes call for anywhere from 1/2 cup - 1 1/2 cups nuts. I usually go by my own taste whether or not I use 1, 3/4 or 1/2 cup etc. but a newbie baker might panic (or not think twice about it) and put in a whole bag of nuts, shells and all. SERIOUSLY, It's not as silly or as unheard of as you think! Lol My Aunt was very proud and excited about making her first Apple pie for Thanksgiving. The recipe had an easy, beginner friendly list of steps for making the perfect pie till almost the very end then, to a really real newbie, they became a little convoluted. The directions explained how: to make and roll out the crust, place the bottom one evenly in a pie plate and how to add crimp the top crust. The directions explained that it was important, before placing the top crust, to create small air vents by folding it gently in half and carefully, using a butter knife, making 5 small slanted slits in the middle of the rolled out circle like it shows in the tiny picture. She did it perfectly just as it said in the directions. The directions had one more piece of advice. For the apples to cook evenly; after peeling, coring and cutting them into quarters it was important they be sliced as evenly as possible before being mixed with the dry ingredients and then added to the already made pie crust. Can you see how directions like these, for a newbie, can make things a little more complicated than they need to be? About 20-25 minutes later, (I was told) she told her mom and sisters that it definitely seemed like the crust was browned enough and when was she supposed to get the apples she sliced so perfectly into the crust, the recipe didn't say when? AND how did she add them without messing up the crimped edges she'd worked so hard to look pretty? Is that what the vent holes she made in the top crust were for, to put the apples in after the crust was done? Needless to say this is one of those very funny (now: to us, then; not so much, for her) family stories that has been passed down to her kids and is now being passed down to her grandkids. Needless to say, DUMP CAKES are not quite as complicated for those of us who have baked for years or had someone teach us the basic techniques. But for someone who is totally new at this, has no experience at all and can't tell the difference between a T or Tbls for Tablespoon OR a t or tsp for teaspoon and IS trying recipes like these because they are so easy, these kind of mistakes or omissions can really spoil something even as easy as a Dump Cake. There were maybe 2 that were a little different I will probably try and there were also 2 recipes, 1 gluten free and the other very low sugar using splenda, SUGAR free gelatin and cake mix that I'm sure someone else will find interesting so that's why I gave it 2 stars and not a 1 like I would have. There are a lot of other Dump Cake cookbooks that I've read that were so much better and there are many others out there specifically for gluten free or sugar free DUMP CAKES that have a lot more recipes in them besides just the 1 each. So overall I don't think I will recommend this cook book to friends. With so many out there to choose from why settle for something mediocre. **** ALSO, Dont be fooled by the yummy looking pictures!!!! Of course the ones on the cover don't even look like DUMP CAKES but the pictures by the recipes are not very representative of what you are making either. They are just pictures of real cakes with some of the ingredients used (for example, a beautiful, double layer black forest cherry cake with pretty swirls of whipped cream around the top circle looks nothing like your cake will obviously look.) And many of the pictures are just pictures of real pies, some with berries in them are next to recipes that don't even have them as an ingredient. I like to see pictures of the finished recipe I'm making, I like to know ahead of time what it will look like and sometimes I can tell if a recipe is one I will enjoy eating just from the picture. So, Guess I just like to see the DUMP CAKE I'm making. That's what draws me to the recipe to begin with and honestly, just looking at it I'm

sure I gain a lb OR TWO but who cares? Do you care? NOOOO!!! Good, so let's find a good recipe, invite our friends over and START DUMPING!!!!- Kimberly :)0 of 0 people found the following review helpful. Glad it was free...By Nancy Segovia - New York Times best-selling author...because it isn't worth paying for. At least four of the recipes have the exact same ingredients: a box of yellow cake mix, a can of cherry pie filling, a can of pineapple, and two sticks of butter. Only the names of the recipes are different. Some of the photos don't match the recipes like the Black Forest cake which is a picture of the real thing and not a dump cake, and some of the recipes don't tell you what to do with all the ingredients.4 of 4 people found the following review helpful. OkBy CB06Several recipes were mostly the same, cherry, pineapple, cake mix...I might try a few. Some seemed as much work as making a regular cake. Personally would not buy.(freebie on kindle)

Read on your PC, Mac, smart phone, tablet or Kindle device. Welcome to the Dump Cake Gourmet! Do you love eating delicious desserts? Then look no further. These 25 decadently delicious dump cake recipes will satisfy your sweet tooth. So Delicious and Easy, even the most inexperienced cook can make: Cherrilicious Chocolate Dump CakeBanana Split Dump CakeUltimate Chocolate Dump CakeAnd much, much more! Download your copy today!