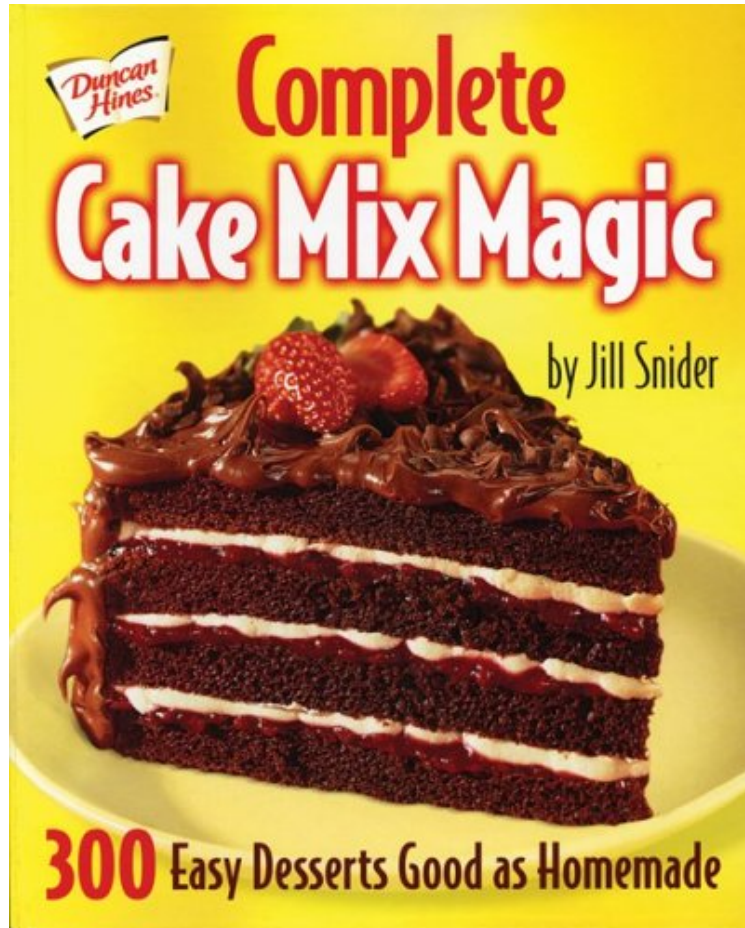


(Ebook free) Duncan Hines Complete Cake Mix Magic

Duncan Hines Complete Cake Mix Magic

Jill Snider

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Jill Snider : Duncan Hines Complete Cake Mix Magic before purchasing it in order to gage whether or not it would be worth my time, and all praised Duncan Hines Complete Cake Mix Magic:

26 of 26 people found the following review helpful. Just as good as the "Cake mix Doctor" By D. Matlack Only not as extensive or suggestive as the Cake mix Doctor. However, this is a nicely chosen selection of dessert recipes designed to jazz up your standard cake-mix. I would say I am more partial to this over the Cake-Rx books for three reasons: 1.) The book has color pictures, call me immature, but if I'm too lazy to make a cake from scratch, I'm going to want color pictures/diagrams to show me what I should have come up with. 2.) The recipes are easier to read. The layout is concise and the bold print lends a helping hand to "tired eyes". 3.) And this is a big one: the book lies perfectly flat when in use. Even after I broke the spine of my Cake-Rx book to lie flat the pages still danced about on their own accord. That really annoyed me. 2 of 2 people found the following review helpful. A Fantabulous Cookbook ... "Wow" By Florence E. Fessler This is a wonderful cookbook. For those who want to serve a beautiful, delicious cake to friends and family without spending all day in the kitchen, this book is a must have! Using cake mixes and other

ingredients, you can make a fabulous looking cake. This book has a lot of wonderful pictures and ideas for a cakes that will make your guests say "wow" .. Found this book at the library and ordered my own copy. Love it !!0 of 0 people found the following review helpful. All are easy and liked by allBy bookreader 442Have tried a number of recipes from this book. All are easy and liked by all.

The 300 best cake mix recipes, in a new concealed wiro format! Cake Mix Magic and Cake Mix Magic 2 have sold a total of 300,000 copies and still continue to sell. The books' winning recipes transform a basic cake mix into a great cake that tastes homemade, simply by adding a few readily available ingredients. Complete Cake Mix Magic combines these two original cookbooks with 30 new recipes, and is now full color throughout. Here is a selection of the great cakes: Single-Layer Cakes: Apple Crisp Cake, Triple Lemon Cake, Chocolate Strawberry Cream Cake Multi-Layer Cakes: Black Forest Cake, Apricot Hazelnut Cake, Mocha Toffee Cake Tube and Bundt Cakes: Chocolate Macaroon Ring Cake, Butterscotch Swirl, Hummingbird Cake Special Occasion Cakes: Choo Choo Train Birthday Cake, Chocolate Yule Log, Pumpkin Pie Squares Cookies: Spicy Oatmeal Raisin Cookies, Crispy Chocolate Chunk Cookies, Hazelnut Biscotti Bars and Squares: Raspberry Dream Bars, Toffee Chocolate Bars, Cherry Cheesecake Bars Frosting, Fillings and Glazes: Very Peanut Buttery Frosting, Chocolate Ganache, Lemon Butter Cream These 300 recipes provide results that taste homemade in less than half the time it would take to bake from scratch. Practical tips and techniques throughout the book ensure perfect results every time.

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)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 was the Test Kitchen Manager for a major North American flour maker for 25 years. She is a recipe developer and food stylist and lives in Toronto, Canada. Excerpt. copy; Reprinted by permission. All rights reserved.Introduction Cake in some form plays an important role in the ritual of our lives -- whether it is a coffee cake in the morning, a teatime treat, a lunchbox sweet, a late-night dessert or a snack at any time during the day. And, of course, a birthday party without cake just wouldn't be a proper celebration. Cake can be as plain and simple or as elegant and decadent as the occasion calls for. In today's hectic world, there are fewer and fewer hours of free time available to bake. Consequently, people who enjoy baking have an even greater need for shortcuts that don't sacrifice quality. Anyone who bakes from scratch knows two things: baking cakes can be time-consuming and it can produce disappointing results. Although I love to bake from scratch, I'm happy to use any convenience food that saves time and still meets my high standards for quality. I call it speedy scratch baking! A cake mix is the perfect shortcut solution, because beginning with the best always gets you off to a great start. I always have a cake mix or two and a few other ingredients on hand. It rules out the excuse that you don't have time to bake, and it's a great way to be prepared for the unexpected. Since the ingredients are already measured accurately and are consistently reliable, a mix saves preparation steps, such as measuring, sifting and creaming. Using a cake mix also greatly reduces the number of ingredients required to create a dazzling dessert. You can still add rich and flavorful ingredients, such as eggs, sour cream, butter, nuts, chocolate and fruit, that give cake the distinctive "homemade" taste no bakery cake can match. Another benefit of cake mixes is their tolerance. Mixes are formulated to withstand minor variations such as overmixing, undermixing, oven temperature variations, measuring utensil discrepancies, different mixers and pans and a variety of added ingredients. The risk of a disaster is greatly reduced; in fact, it is almost a guarantee that you will be proud of your masterpiece. But if, by chance, something goes wrong, don't apologize. My foolproof solution is to serve it warm with a big scoop of vanilla ice cream. Everyone will be happy and none the wiser! In Complete Cake Mix Magic, I've included a selection of cakes that will carry you through every occasion. The recipes are easy to follow and use ingredients you are likely to have on hand or can easily find at your local grocery store. Each chapter offers a wide variety of flavors and ingredients, and I've made suggestions for variations on the cakes and frostings to suit different tastes. I'm sure you'll think of even more combinations. With a little imagination and creativity, the possibilities are endless. Among the many recipes, I'm sure you'll find a few that will become your favorites. I've tried to include something for every taste

and occasion. Use the recipes as a starting point and add your own touches. Most of all -- enjoy cake baking -- the easy and delicious way!