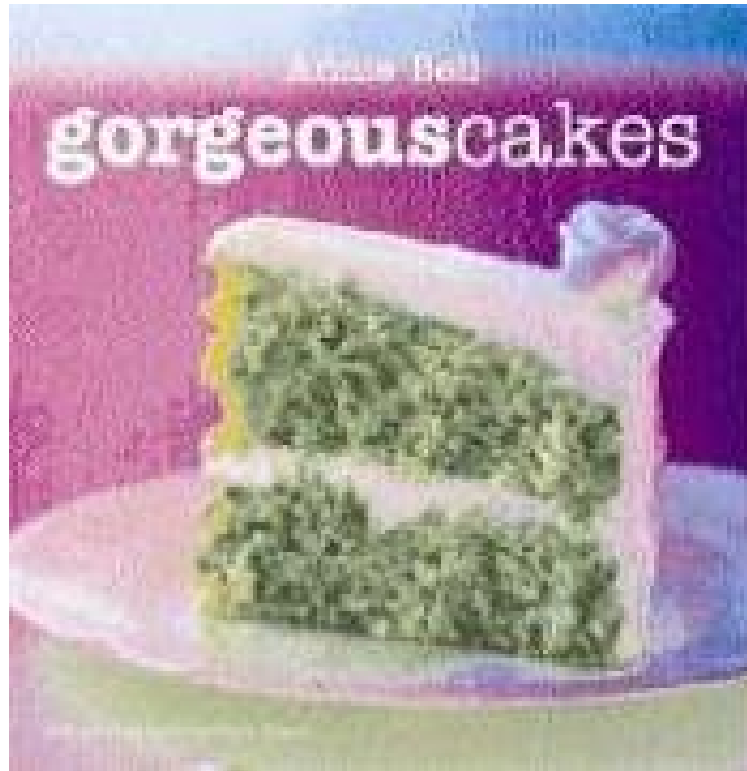


(Mobile book) Gorgeous Cakes

## Gorgeous Cakes

Annie Bell

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#4239773 in Books Kyle Books 2006-03-02Original language:EnglishPDF # 1 9.42 x .69 x 9.221, 1.78 #File Name: 1904920349192 pages | File size: 62.Mb

**Annie Bell : Gorgeous Cakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gorgeous Cakes:

0 of 0 people found the following review helpful. Great book, lovely photos!By FranciscaAlthough I have read this book from cover to cover I havenrsquo;t tried any of the recipes yet but I wouldnrquo;t be surprised if it is going to become one of my favourite books. Unlike the title says this is not only a book about cakes but also contains recipes of cheesecakes, macaroons, meringues, Swiss rolls, etc. The photos are truly beautiful and will inspire you to make many of the recipes, I have no doubts about that because I am going to start trying them out very soon!One can see that this book is already a few years old. Actually it is from 2005, which reflects the old belief that eating cream and butter was something to be guilty about. The cake where that is mentioned is even called Guilt-free Chocolate Cake but there are other recipes where the fear of fats shines through and that is a pity. Ten years down the line we luckily have come to understand again that fats are good for you and good cream and butter are actually very healthy! I think that with so much erroneous health advice being thrown around, authors of cook books should stay clear of any comments and just stick to the recipes! The idea of replacing butter by vegetable oil is not good at all.That said one can make the recipes and replace the low fat ingredients by normal fat alternatives so that is not really a problem. The authorrsquo;s passion for all tings tasty is very apparent in this book which is nice as there are cook books nowadays that seem to have been assemble by a soulless computer. I love to feel the passion of the author for their recipes, inspiring us to give them a go too!Most of the recipes are quite straight forward but I think that they will give your guests the idea that you stood

in the kitchen for hours on end. I will try to post updates as I try out the recipes!14 of 15 people found the following review helpful. My new favorite cake bookBy CaptEOI have a small collection of cake books and most of them sit on a shelf in the kitchen. I look at the pictures every now and then thinking how much fun it would be to create this cake or that cake, until I look at the recipe and then decide I have better things to do.I received "Gorgeous Cakes" as a Christmas present and was encouraged by the short recipes. My first cake was their "Classic Victoria Sponge Cake" on page 34. It is such a simple recipe that I made this cake in no time -- twice. It is a great cake to make when you need a good dessert in a very short amount of time. All of the ingredients, except for perhaps the heavy cream and confectioners' sugar, are ones that you would probably already have in your kitchen. Using this cake recipe as a foundation you can start branching out into other options, either of your own creation or move onto one of the many cake varieties given in this book, still using the same sponge cake base.My second cake was the "Rich lemon curd cake" and wow, it was really, really good. This one I needed a little help with and with two people, and the help of my newly purchased double boiler, (and it wasn't really that scary to use after all), I soon had an amazing cake to share. This cake book is great for people of all different levels of experience, from beginners (sponge cake) to more experienced bakers (iced lemon loaf with crystallized rose petals). You may want to have your computer around to look up different cooking terms. Many of their cakes seem to require an 8-inch spring form cake pan so you might want to pick up one of those before you get this book. My next cake is going to be the "Black Forest Victoria" a spin-off of the classic sponge cake. I'm really looking forward to this!5 of 6 people found the following review helpful. Gorgeous and tasty, but rife with typosBy B. AshworthI first saw this book for sale while traveling in Great Britain and was thoroughly tempted to purchase it then. Trying to cut back on trip expenses I denied myself the pleasure, and returned home with the memory of the beautiful photos, especially of the Easter Fruit Cake. I was thrilled two years later to discover the book published in the US and in paperback. When Easter rolled around I was determined to prepare the Easter Fruitcake with its exotic saffron cream cheese frosting and chocolate mini egg decorations. Imagine my consternation when the recipe specified "4 cups (2 sticks) butter." Huh? 4 cups of butter is equivalent to 8 sticks of butter. (I went with the 2 sticks and got a rich result.) Flipping through other recipes in the book I noted that many of them either had similar typos or suffered during the translation from UK measurements to US measurements.I have written the publisher to request a corrections page on their website for the American edition, but in the meantime, I recommend this book only if you are an experienced baker and can wade successfully through the typos and conversion errors. Certain recipes also incorporate ingredients that are common in the UK, but not the US. Note, too, that some of the pan sizes are unusual.I give this book three stars because despite the issues described above, the recipes are creative with lots of flavors you haven't seen elsewhere (mascarpone-based icings, gin and tonic minis, angel mint cakes with marshmallow garnish, orange-Campari upsidedown cake to name a few), along with classic British creations like coffee walnut cake, treacle tart and Victoria sponge. I highly recommend the above-mentioned Easter Fruit Cake (I found a disposable foil pan in the required 9" x 11" size) and the Banana Passion (which does not contain passion fruit, but does have pineapple). Just going downstairs now to frost the Iced Cherry Shortbread...

Baking cakes is enjoying a new lease on life as people remember how fun and easy to make they are. This is a comprehensive cake book with everything from classics to new creations. There are sumptuous cheesecakes, cute cupcakes, delicious dream cakes, indulgent chocolate cakes as well as guilt free cakes every cake you would ever want to make, or eat, is included in this stylish, fun and beautifully illustrated book.