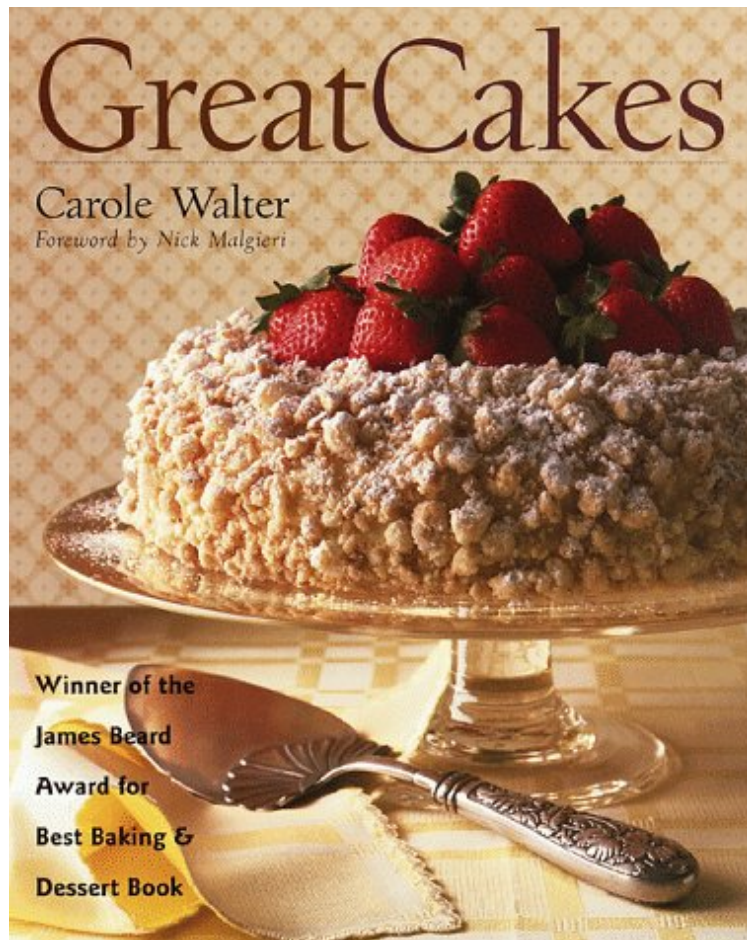


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## Great Cakes

Carole Walter

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**Carole Walter : Great Cakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Cakes:

1 of 1 people found the following review helpful. trusted authorBy queenbeeI got this book to give to my sister as I have a copy myself where I have tested recipes from. Carole Walter's books, at least the ones that I have tested, are great. They're well-written, with clear instructions. This one does not have that many pictures, though. I think having pictures for each recipe just kicks up the likeability of a cookbook few notches higher. From this book, you should try making her chiffons, especially the Golden Citrus version, and Zach's Chocolate Marble Cake. The Quick Buttercream frosting is excellent. I still need to work my way through the other recipes. One other book of hers that I would highly recommend is her Great Cookies cookbook. This one I've really used a lot, the pages are coming off the binding. Both the Great Cakes and Great Cookies won the James Beard award, awards that are well- deserved. 4 of 4 people found the following review helpful. Great Cakes. By R. AlsunaidI have tried more than 4 recipes from this book. All came out dry. Very dry. And did not taste great either. I tried the sour cream coffee cake and the rich sour cream coffee cake.

I tried the black chocolate zinger and the oat bran apple cake. I tried one fruit cake that I cannot remember its name. It had blueberries in them. I am so disappointed in this book. All these five star reviews made me think I would be getting a keeper. I have to say the only positive thing are the detailed instructions. But what is the use if the outcome was not enjoyed. 0 of 0 people found the following review helpful. Loved the recipes. By deniro I baked from this book for a entire year! Loved the recipes! The streusel bars and the coconut cake are outstanding, the best I've ever baked! Love the book! Don't doubt her technique to cream the butter and sugar! It works! Awesome book!

Carole Walter has had a love affair with baking since she was a child. That passion has flowered into a professional career that has taken Walter around the world to study baking and the culinary arts with renowned chefs in Austria, Denmark, France, and Italy, as well as in the United States. For twenty years she has been sharing this wealth of expertise with her own students, and now she shares it with you. With Carole Walter at your side, you will be able to achieve professional results every time. Her clear instructions and invaluable tips will help you avoid the common pitfalls that every baker, no matter how experienced, faces from time to time. Many of the cake recipes in *Great Cakes* can be baked in under an hour and don't require frosting or filling, yet they are attractive enough to serve to company. Here are recipes for Old-Fashioned Pound Cake and Streusel Lemon Torte, Chocolate Marble Cheesecake and Italian Purple Plum Cake, and more -- over 250 recipes in all. You'll also find an array of basic butter cakes, jelly roll cakes, coffee cakes and cheese cakes, as well as cakes that have fruit, nuts, and vegetables as their main ingredients. Once you've mastered the basics, you can go on to fillings, frostings, glazes, and toppings for glorious results. A complete compendium of cake recipes, this is the only cake baking book you'll ever need, the one you'll use again and again to make simple yet utterly delicious cakes for your family and friends. *Great Cakes* is more than a "cookbook" -- it's a baking course between two covers.

From *Library Journal* Walter, an experienced cooking teacher, includes more than 250 recipes for cakes of all types here, but the majority are classified as Quick and Easy--dozens of pound cakes, coffee cakes, and more. There are also a variety of special occasion cakes as well as numerous frostings, sauces, and other "finishing touches" for both simple and fancy cakes. Recipe instructions are very specific, and the lengthy introductory section is full of useful troubleshooting tips. Less sophisticated than Rose Levy Beranbaum's acclaimed *Cake Bible* (LJ 8/88) and Susan Purdy's more wide-ranging *Piece of Cake* (LJ 8/89), but a worthy companion to these excellent books. Copyright 1991 Reed Business Information, Inc. From the Inside Flap Carole Walter has had a love affair with baking since she was a child. That passion has flowered into a professional career that has taken Walter around the world to study baking and the culinary arts with renowned chefs in Austria, Denmark, France, and Italy, as well as in the United States. For twenty years she has been sharing this wealth of expertise with her own students, and now she shares it with you. With Carole Walter at your side, you will be able to achieve professional results every time. Her clear instructions and invaluable tips will help you avoid the common pitfalls that every baker, no matter how experienced, faces from time to time. Many of the cake recipes in *Great Cakes* can be baked in under an hour and don't require frosting or filling, yet they are attractive enough to serve to company. Here are recipes for Old-Fashioned Pound Cake and Streusel Lemon Torte, Chocolate Marble Cheesecake and Italian Purple Plum Cake, and more -- over 250 recipes in all. You'll also find an array of basic butter cakes, jelly roll cakes, coffee cakes and cheese cakes, as well as cakes that have fruit, nuts, and vegetables as their main ingredients. Once you've mastered the basics, you can go on to fillings, frostings, glazes, and toppings for glorious results. A complete compendium of cake recipes, this is the only cake baking book you'll ever need, the one you'll use again and again to make simple yet utterly delicious cakes for your family and friends. *Great Cakes* is more than a "cookbook" -- it's a baking course between two covers.