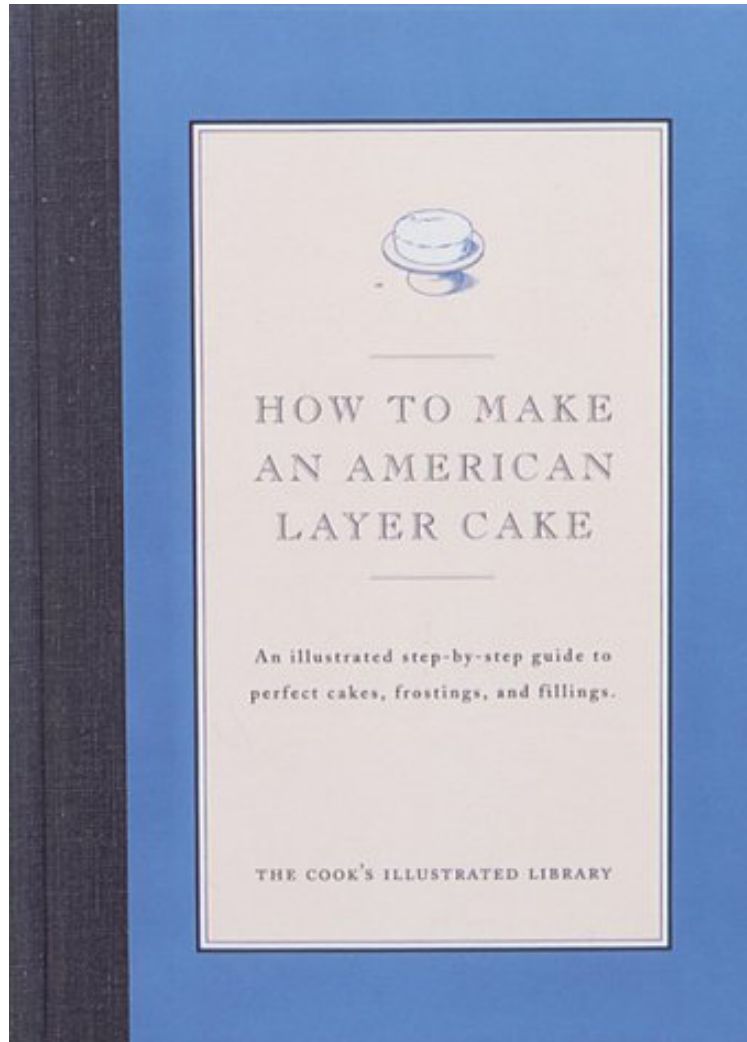


(Download free ebook) How to Make An American Layer Cake

## How to Make An American Layer Cake

*Cook's Illustrated Magazine, Editors of Cook's Illustrated Magazine, Jack Bishop*  
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#2767127 in Books 1997Original language:EnglishPDF # 1 .43 x 5.32 x 7.35l, Binding: Library Binding94 pages | File size: 29.Mb

**Cook's Illustrated Magazine, Editors of Cook's Illustrated Magazine, Jack Bishop : How to Make An American Layer Cake** before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Make An American Layer Cake:

0 of 0 people found the following review helpful. Five StarsBy M. Cushing-murrayThe best cookbook.2 of 3 people found the following review helpful. DisappointedBy Big DaddyAs a child, bakery layer cakes were popular and delicious. I am tired of boxed cake mixes and decided to try to replicate the dream cakes of my childhood. I searched for books that would concentrate on layer cakes. When I found this book, I was delighted. I made the yellow cake and followed all the directions. I was very disappointed with the result. The layer cake was good ... but not great. I make other cakes from scratch and find them more flavorful and moist. I have not given up on this book yet. I will try other

recipes/combinations but I must say I am very disappointed so far. 0 of 0 people found the following review helpful.  
Five Stars  
By Mary Luiggi Valentin  
Best recipes from such a ring book. So impressed

An illustrated step-by-step guide to perfect cakes, frostings and fillings

.com There's nothing like a traditional American layer cake--high, light, tender, and topped with a yummy frosting. How to Make an American Layer Cake provides succinct blueprints for these native delicacies. In fewer than 100 pages it offers illustrated, step-by-step directions for preparing a wide range of favorite cakes, frostings, and fillings--recipes, tips, and information that all cooks can use. Beginning with a chapter on cake basics, an invaluable compendium of tips for success with baking and frosting, the book then explores yellow, white, and chocolate layer cakes with recipes and techniques for frostings and fillings. Master recipes, such as that for basic yellow cake, are followed by formulas for variations, such as Old-Fashioned Strawberry Layer Cake with Whipped Cream Frosting and Marble Layer Cake with Chocolate Frosting. The chapter on frostings offers recipes for all of the toppings and fillings called for in the book, and a final section on cake decoration explores simple techniques to make the cakes look their best. Throughout, underlying techniques are explored and illustrated (instructions for halving layers is a useful one), and sensible tips abound (for example, to avoid making a mess while coating the sides of a frosted cake with chopped nuts, use a spatula to lift the nuts to the cake rather than "throwing" them on). A true primer, the book is part of the Cook's Illustrated Library series. Like the magazine, the books are dedicated to presenting tried-and-perfected recipes and cooking techniques in a concise, approachable way. --Arthur Boehm