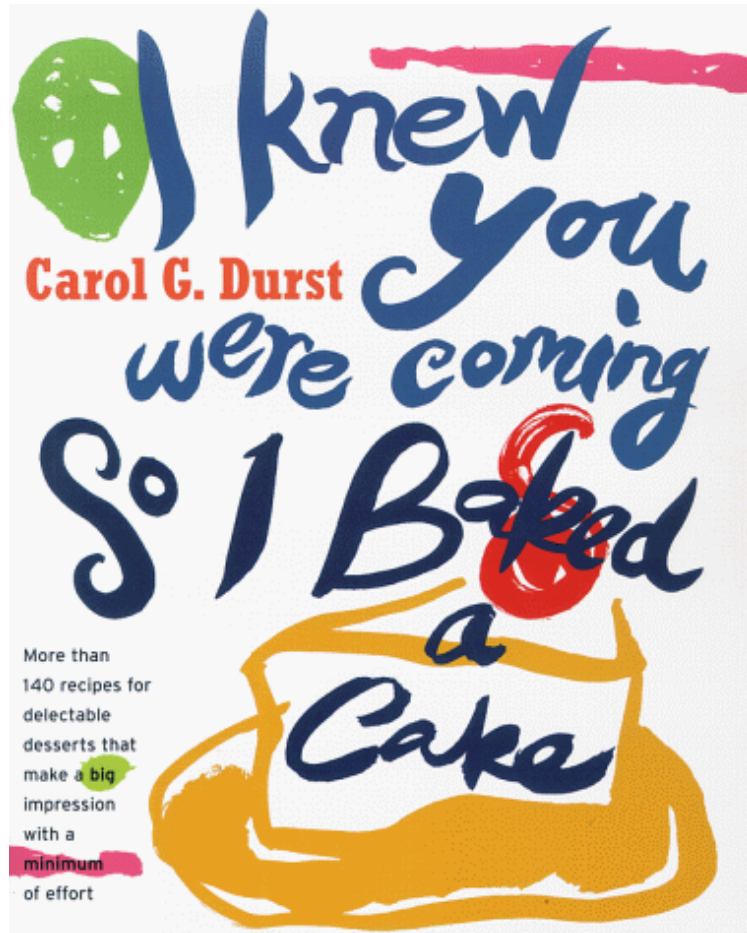


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I Knew You Were Coming So I Baked a Cake : More Than 130 Recipes for Delectable Desserts That Make a Big Impression With a Minimum of Effort

Carole Durst

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Carole Durst : I Knew You Were Coming So I Baked a Cake : More Than 130 Recipes for Delectable Desserts That Make a Big Impression With a Minimum of Effort before purchasing it in order to gage whether or not it would be worth my time, and all praised I Knew You Were Coming So I Baked a Cake : More Than 130 Recipes for Delectable Desserts That Make a Big Impression With a Minimum of Effort:

4 of 4 people found the following review helpful. Simple, easy, adaptable, delicious!By T. KaaihueWhen I first saw this book I was so excited to see that all the recipes came with instructions on how to adapt each recipe to different types of pans. That was a major plus for me since I like the variety that the recipes gave me - being able to make a delicious cake recipe into a layer cake, muffins, or a sheet cake, as well as thorough instructions on doubling of recipes

and their corresponding bake times. This proves very helpful and convenient when you are baking for family that may range from as little as two people to as much as twenty! Her recipes are easy to understand and her focus seems to be on providing the novice baker with simple and delicious results that use easily accessible ingredients. She also includes directions in individual recipes for preparing a portion of the recipe beforehand and usually gives suggestions at the end of each recipe for you to try other delicious variations using the same recipe. There are recipes for cakes, brownies, frostings and glazes, cookies, bars, candies, frozen desserts, puddings, and fruit desserts. Having made her "smooth as a baby's ... carrot cake" with her cream cheese frosting, I can honestly say you will not be disappointed! That's a really good carrot cake with a wonderful frosting that was SO easy to make. My husband loved it too - and he doesn't really care for carrot cake! If you can get your hands on this book buy it! This truly accomplishes what many other books claim to do - encourage you, through simple and understandable prose, to say to yourself "I can do this!" and produce scrumptious results!3 of 3 people found the following review helpful. Great Standard for BakersBy Henrietta SThis is a great cookbook if you like to make home-made baked goods, but don't want lengthy, complex recipes. The recipes are short, to the point, and lend themselves to many permutations, according to your own taste. I have had many raves over the white-chocolate chip blondies. The recipes are easy, delicious, and always boost my ego when I bring the goodies to a party, and I receive the compliments.

There are times when only homemade will do, but how many of us have the time to spend a leisurely afternoon in the kitchen creating the kind of dessert that gets "oohs" and "ahhs" from family and friends? Sometimes it's enough of an effort to order in pizza, but there are some occasions that simply demand a special dessert. In *I Knew You Were Coming So I Baked a Cake*, Carol Durst gives you more than 140 recipes that are fit for company and easy enough to do every day: simple cakes you can dress up and take anywhere, creamy puddings from scratch in no time, cookie doughs that mix up in minutes and can be refrigerated or frozen for a fresh-from-the-oven treat, a no-roll pie crust that can be filled with any number of fillings, luscious sauces to top store-bought ice cream. Now you can win raves with the "Don't Do It" Chocolate Cake: don't melt the chocolate, don't soften the butter, and don't sift the flour, but do mix up a decadently rich chocolate cake in less than 10 minutes, in only one bowl. Granny's Oatmeal Cookies, Peach and Berry Cobbler, Smooth as a Baby's...Carrot Cake, Apricot-Orange Pie, Chocolate Chunk Bread Pudding, Honey Pecan Squares -- these are desserts with old-fashioned taste and charm, made using modern techniques and equipment and clever shortcuts. And as any dessert lover knows, when you make it at home, you get to lick the spoon! With complete pantry and equipment lists, a section of time-saving homemade mixes, and a list of recipes that meet your special needs (low cholesterol, kid-friendly, no dairy or eggs, even no cooking!), *I Knew You Were Coming So I Baked a Cake* is the book to reach for when you want to make a big impression with as little time, work, and fuss as possible.

.com Carol G. Durst is a working mother with a keen appreciation for time-saving measures. In *I Knew You Were Coming So I Baked a Cake*, Durst reconciles the seemingly irreconcilable: finding time in a busy schedule to prepare homemade, delicious desserts when store-bought just won't do. In an age when microwave meals and take-out pizza are the norm, it's still possible to dress up special occasions with a little home-baked warmth. Consider the "Don't Do It" Chocolate Cake: don't melt the chocolate, don't soften the butter, don't sift the flour--follow all these don'ts and you'll have an indecently rich and wonderful chocolate cake in less than 10 minutes. Better yet, you'll only have one bowl to wash afterwards! Shortcuts are the trick to great cookies, pies, cakes, puddings, and other delectables in record time, and Durst tells you everything you need to know to sport the fastest spatula on the block.