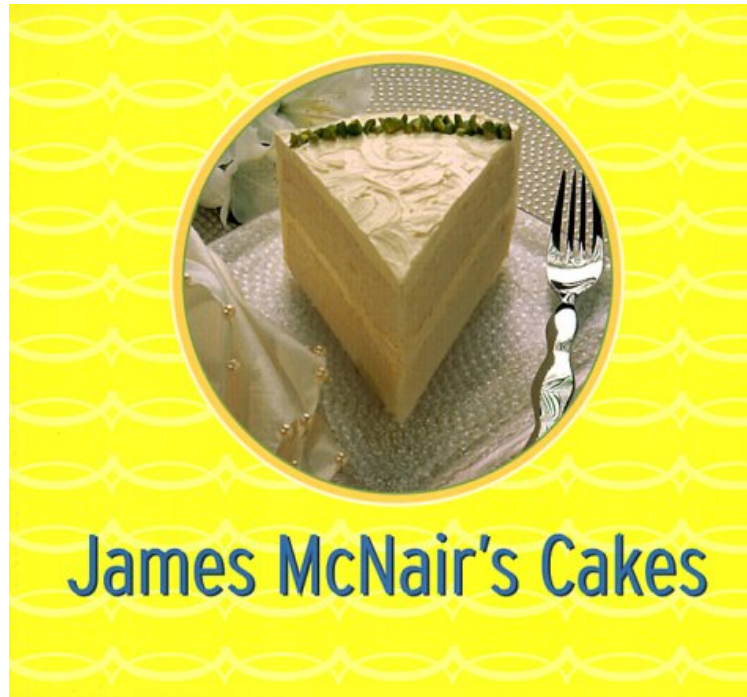


James McNair's Cakes

James McNair

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James McNair : James McNair's Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised James McNair's Cakes:

1 of 1 people found the following review helpful. Chef McNair's cakes are great. Easy to follow recipesBy CustomerChef McNair's cakes are great. Easy to follow recipes, colorful photos. This cookbook is a must for any cake lover. 1 of 1 people found the following review helpful. WonderfulBy Patricia FreemanI love cookbooks with pictures the best 'cause then I have not only an idea what the dish should look like, but how it might be presented in the best possible light. I always enjoy James McNair's cookbooks (I think I now have the full set) and his recipes never fail.4 of 5 people found the following review helpful. Basic, informative helpful...By A CustomerI am an avid baker, cakes especially, and this book is the perfect guide for anyone who is either a pro or a beginner looking to become serious with a cake pan. For beginners, the beginning of this book is a true kitchen companion, explaining the obvious and not so obvious points of baking a cake in abundant but very helpful detail. Both the practical and scientific aspects of baking are touched upon in very easy to understand terms. For pros, the recipies are quite satisfying. Every step from pre-heating the oven through measuring ingredients through embellishing and serving is explained for beginners, while many taste and flavor variations are offered for those who are looking for more of a challenge. I highly suggest this book for anyone looking to start or to expand a knowledge of cake baking. My only minor complaint is that it doesn't offer any advice for perfecting cupcakes, especially using some of the great batters on these pages. But regardless, you'll really refer to this book time and time again.

Cookbook virtuoso James McNair needs no introduction. Author of more than two dozen perennial favorites, he's sold

over three million copies of his books. He is also the recipient of an International Association of Culinary Professionals Award of Excellence. Now with James McNair's *Cakes*, the newest addition to his much-loved series, McNair offers a fresh look at an old-fashioned favorite. All of the classic components of cake baking are here: angel food and devil's food, butter layer cakes, chiffons and sponges, pound cake, and upside-down cake; each presented complete with James's own unique variations. Some were gleaned from his grandmothers' secret recipes; others reflect current food trends and innovations. By coupling the cakes with a rich selection of frostings, fillings, glazes, and decorations, home bakers can easily create their own irresistible combinations. Shown in mouthwatering color photographs, these are cakes that even a novice can bake and decorate with confidence, plus a couple of showstoppers for special occasions that will tempt accomplished bakers to go the extra mile. When it comes time to bake that special treat, James McNair's *Cakes* is the cake book to turn to. Check out all of James McNair's Chronicle cookbooks!

In terms of down-home appeal, James McNair's *Cakes* can't be beat. Reading this book feels like nothing so much as sitting around a Formica kitchen table, swapping recipes for a church supper or a ladies' lunch. While McNair knows how to dazzle (check out the Molten Chocolate Babycakes garnished with gold leaf), it is the generous way he reinvents the classics—spiking a carrot cake with preserved ginger, and laying caramelized bananas atop a cream-enriched bananas Foster cake—that wins the heart and makes us eager to revisit old favorites. About the Author James McNair -- one of America's most innovative cookbook authors -- is also the photographic designer, prop and food stylist, and book designer for his bestselling single-subject series.