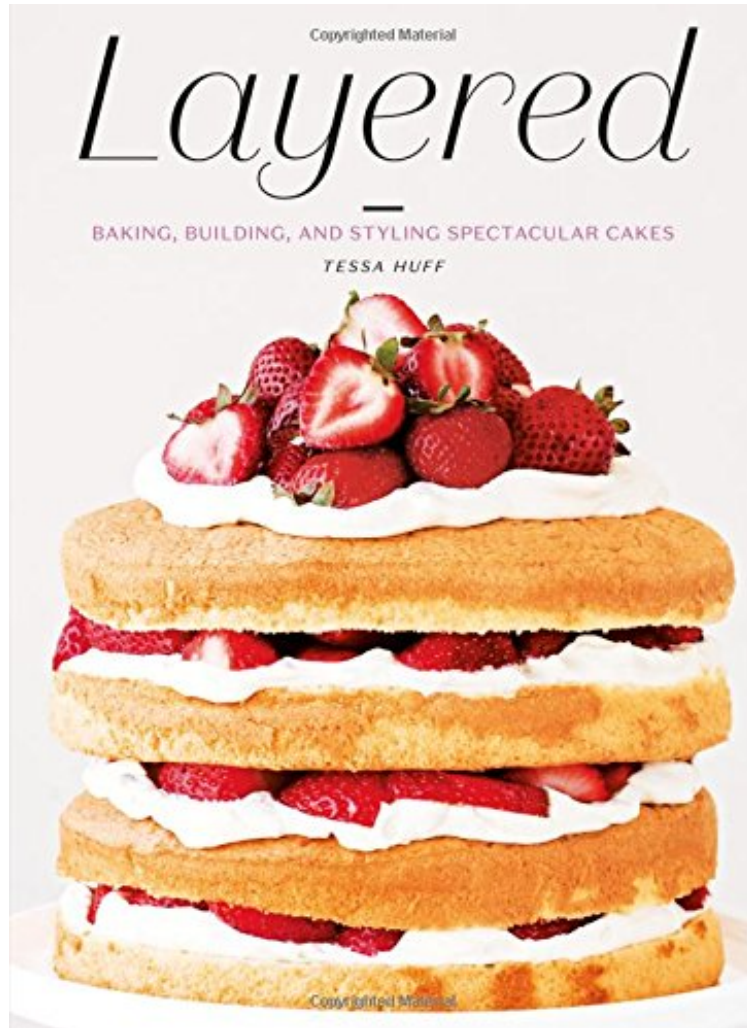


(Download) Layered: Baking, Building, and Styling Spectacular Cakes

Layered: Baking, Building, and Styling Spectacular Cakes

Tessa Huff

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Tessa Huff : Layered: Baking, Building, and Styling Spectacular Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Layered: Baking, Building, and Styling Spectacular Cakes:

46 of 49 people found the following review helpful. Stunningly gorgeous creative cakes at homeBy Kat LThis cookbook is absolutely stunning and holds a huge variety of cake and frosting recipes, ranging from traditional to adventurous and exotic. Flipping through the pages, I gave up on bookmarking all the recipes I'd like to try, as at least half of these 150 cakes are now on my to-make list. The introduction section is filled with some fantastic tips and an explanation of each step in the baking/assembly process. It definitely should not be skipped. I love that Tessa walks the reader through all the different ways to decorate a cake, from super simple to complex piping and ombre. I also appreciated her explanation of the buttercream dam around cakes like the lemon layer cake - I've seen it before, but

never considered how to do it in my own home. There are a few flaws that hold this cookbook back from being perfect. The largest one is the fact that the ingredients list and the instructions are almost never on pages facing one another. Instead, there is a gorgeous photo next to the ingredients list, and usually another beautiful photo next to the directions. While these photos are drool-worthy, it is really difficult/annoying to flip back and forth between pages mid-baking. That's particularly true in this case, where the publisher elected to make this hardback a board book - it does not stay open well (and half the pages were stuck together when I received it, although I think I've unstuck them all now). Also, a lot of these recipes yield 3 or 4 layer 6 -or 8-inch cakes. Those are not very typical pan sizes (in the US) - the most common here seems to be the 9-inch. This means that either you'll need to adapt the recipe for your cake pans (which is doable: google Food52's post on baking pan conversions) or you'll need to go buy around \$30-120 worth of new pans (depending on your brand of choice). In the end, I do really adore this cookbook. Tessa goes beyond a standard "recipe book" here, with very precise and well-written language guiding the reader through the process of recreating her masterpieces in their own home. Whether you're new to baking or experienced, there will be plenty here to learn from and enjoy. I'm looking forward to making a lot of the whimsical cakes, like the blood orange thyme cake, the butterscotch bourbon cake, the blueberry pancake cake, and the coconut mojito cake. Also, although there are multiple recipes that require ingredients I don't usually keep around the house or require more time than I have during the week, I was able to throw together her oatmeal cookie cake tonight - it's easy to make with pantry/fridge ingredients and is absolutely delicious! ___Edit 04.28.16. I've now made the blood orange thyme cake, the chocolate stout raspberry cake, and the birthday cake. My co-workers asked me if I was planning to enter a competition with these cakes because they taste and look so stunning. Buy this book immediately and start baking! 6 of 6 people found the following review helpful. Love love love this book! The recipes are easy to follow and the flavor combinations are amazing. Made a the lemon supreme for a friend and the confetti cake for my daughter's birthday which were both hits! Would highly recommend this book. 2 of 2 people found the following review helpful. Beginner thru Advanced Cake Book, lovely photos, some other tips By Kelly Garis Very lovely book for intermediate to advance bakers. Like others have stated the first few chapters give some great details on baking in general, baking terminology, and baking supplies that will help you create beautiful cakes. I went ahead and bought 6" and 8" pans for some recipes in this book....they make a regular cake seem more elegant and elevated as we are so used to seeing 9" double layer cakes. It is a great book with very detailed directions...I would not hesitate to buy it again. My only complaint is my cakes have taken nearly 2x the baking time vs what is indicated in the book. I am at sea level and have an oven thermometer so I'm not sure what I'm doing wrong...this doesn't seem to affect taste or texture as they still come out beautifully moist with a tender crumb. If you don't bake cakes often I would recommend ordering some cake flour, and double checking you have the proper ingredients a few days before in the event you need to order a 'specialty' ingredient online! And as it is a cake book a stand mixer is very very convenient...I would probably not attempt with a hand mixer

It's time to venture beyond vanilla and chocolate and take your baking skills up a notch. We're talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with Tessa Huff's 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings—everything from pink peppercorn cherry to bourbon butterscotch, and pumpkin vanilla chai to riesling rhubarb and raspberry chocolate stout. Including contemporary baking methods and industry tips and tricks, Layered covers every decorating technique you'll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art.

"Tessa Huff has a way with cake. In her hands, butter, sugar, flour, and eggs become something more than mere ingredients in a recipe, and cake is elevated to art form. I could happily feast for days on just her photographs of these creations, but Tessa's companionable presence and quiet insistence throughout this book that I, too, can make these beauties for myself pulls me straight into the kitchen. Too pretty to eat? Nah. Grab a fork."