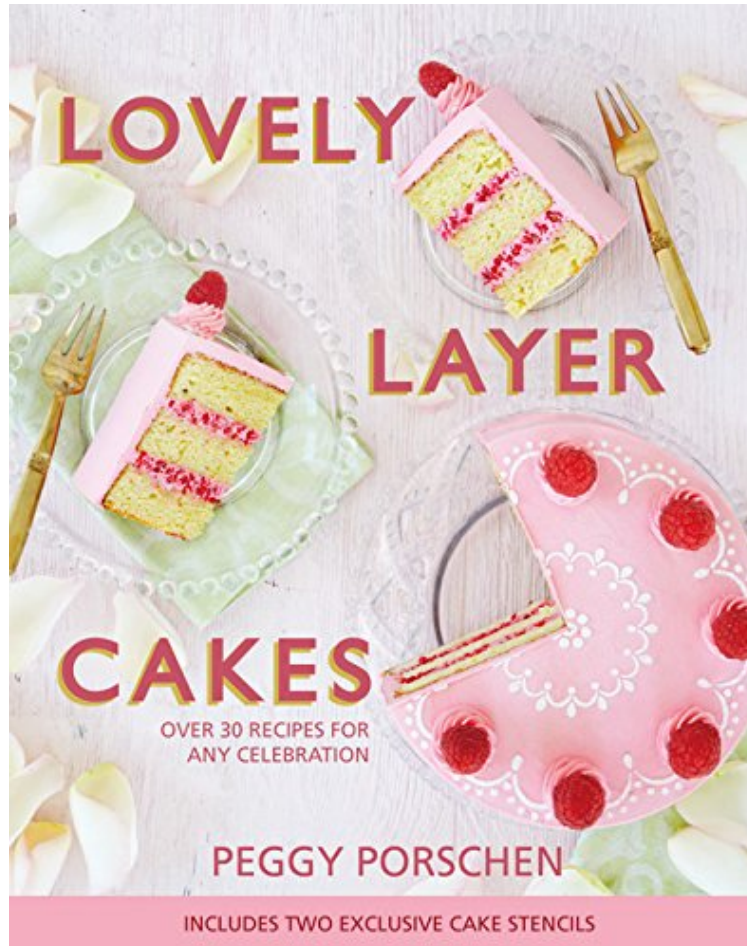


(Download) Lovely Layer Cakes: Over 30 Recipes for Any Celebration

Lovely Layer Cakes: Over 30 Recipes for Any Celebration

Peggy Porschen

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Peggy Porschen : Lovely Layer Cakes: Over 30 Recipes for Any Celebration before purchasing it in order to gage whether or not it would be worth my time, and all praised Lovely Layer Cakes: Over 30 Recipes for Any Celebration:

1 of 1 people found the following review helpful. Beautiful and Delicious!By PaintergalEvery single recipe in this book sounds absolutely delicious and the images are simply drool-worthy. It's such a beautiful book. We made the Pumpkin Spice cake and it was phenomenal. I love that each recipe feels so high-end, yet there's nothing in here that a newbie couldn't conquer! So happy with this purchase!1 of 3 people found the following review helpful. Lovely Inspirational Cookbook!!!By Author ChaserLovely and Inspirational!!! Great addition to my Culinary Library, in which I have over 6,000 Cookbooks!!! :-)

13 of 13 people found the following review helpful. Really are Lovely!By Ms. SweetsI picked up this book because I was looking for some flavor combinations for my wedding cake, which we have stupidly decided to make ourselves. We've been googling/epicuriousing for recipes but so far everything we've tried has been so sweet it makes your teeth hurt after two bites. So these recipes looked at least reasonable sugar-wise

and I really liked the layout where you get a picture of each cake as a whole and then sliced. The flavor combinations look really appealing as well. The recipes are very neatly written out on a front page and then the instructions are well defined on the second page. Many of the recipes are for smaller cakes (two 6-inch layers) which I also really like for everyday because you don't always want to make all the cake in the world. We started with a half recipe of the blueberry cake with cream cheese frosting. The cake was simple to put together and we baked it in two half-loaf pans. After it baked it settled a bit but was still quite tender. Cream cheese frosting was REALLY easy to put together and was absolutely delicious, very soft. I'm not normally a fan of cream cheese frosting because it can be overpowering or too sticky but this was really a delicate flavor. We threw the frosting on and stuck the whole thing in the fridge. We tried it this morning, and it really is so lovely! The cake is very light but with an honest blueberry flavor and the frosting is not too heavy or greasy at all. The best part - NOT TOO SWEET!! So it won't work for our wedding cake (too delicate and needs to be refrigerated) but now I'm having to type the recipe out for three different coworkers. Next up we're going to try the citrus cake and then the vanilla-berry cake. - Oh, bonus- there are two stencils in the back of the book so that you can easily make the pretty powdered sugar designs she has pictured on some of the cakes. Finally - we've agreed that we are going to make some of these cakes by the half recipe on some rainy Saturday to store in the freezer. The small loaf-pan size came out to a very cute box layer cake and are the perfect size for a dinner party of 4-6. So nice to have something you can just grab and thaw on the counter! Update: We have now made the: Blueberry Cake, Berry Basket Cake, Citrus Cake and Milk and Honey Cake. The winner will be....One tier of Citrus with curd and fresh blueberries and one tier of Milk and Honey with cream cheese and strawberry center! Both with outer layer of neutral Swiss Buttercream. - Really great cakes Ms. Porschen!

Containing over 30 recipes for delectable sponges, fillings, and toppings, *Lovely Layer Cakes* provides the inspiration for flavorsome and foolproof baking. For better baking, Peggy divulges many of her golden rules for baking the perfect sponge, plus professional cheats and tricks for perfect cake decorating. Perhaps best of all, the book comes with two free food-safe cake stencils, featuring exclusive designs by Peggy Porschen herself so that you can effortlessly recreate her designs from the book.

About the Author Peggy Porschen moved from her native Germany to London in 1998 to study at Le Cordon Bleu cookery school. Quickly developing an individual sugarcraft style, Peggy established her own business in 2003. Her cookies and cakes have graced many A-list events, such as Elton John's White Tie Tiara Ball, the weddings of both Stella McCartney and Kate Moss, and parties for Madonna and Gwyneth Paltrow. She also regularly contributes to *Condeanute*; *Nast Brides* and *Wedding*, with many of her celebrity commissions featuring in *Tatler*, *Vogue*, *OK!*, and *Hello!* magazines.