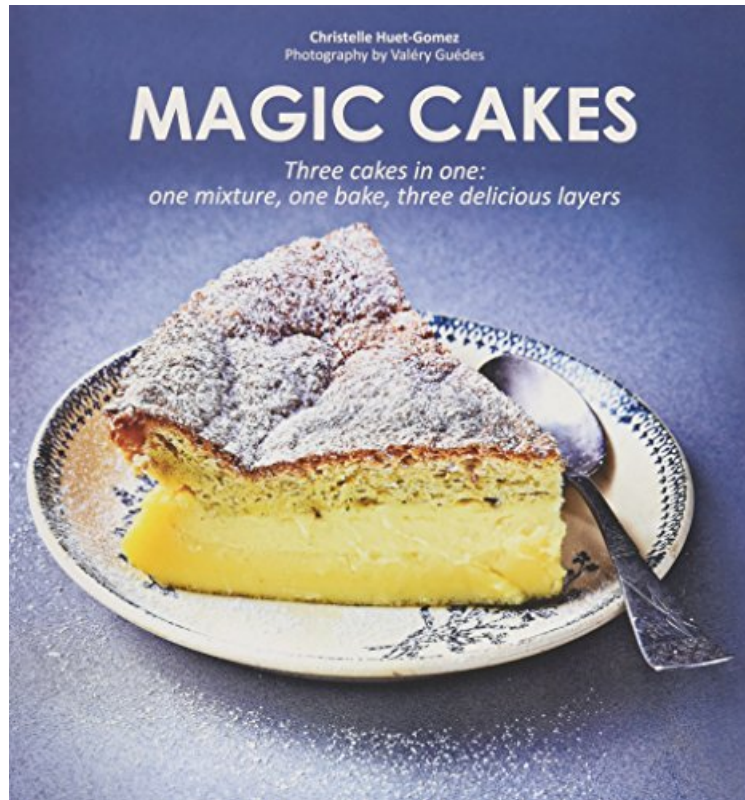


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Magic Cakes: Three cakes in one: one mixture, one bake, three delicious layers

Christelle Huet-Gomez

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Christelle Huet-Gomez : Magic Cakes: Three cakes in one: one mixture, one bake, three delicious layers before purchasing it in order to gage whether or not it would be worth my time, and all praised Magic Cakes: Three cakes in one: one mixture, one bake, three delicious layers:

2 of 2 people found the following review helpful. Four StarsBy Conniedidn't realize it was written and published in the UK-some translation conversions---13 of 13 people found the following review helpful. DisappointedBy LeslyeWas disappointed to find upon arrival that the measurements are European (?), and appear to require a food scale to measure the flour. Also, some of the ingredients are unfamiliar. I wish it had been made plain in the advertisement that it was not written in the American standard recipe format. (or perhaps it was, and I overlooked it?)12 of 15 people found the following review helpful. Fun and DeliciousBy blankA little more complicated than Bisquick impossible pies, but similar idea. My friends have comments how delicious these desserts are.

Three cakes in one, this is every cake-lovers dream! Composed of just eggs, sugar, flour, butter, and milk, and with a super simple preparation method, at first glance these recipes look just like any other cake recipe. But the magic in these cakes is in the separation of the egg whites and the cooking. Baked at a low temperature, the cake mixture

divides itself into three layers, each with a distinct texture and taste: a dense, moist cake base; a delicate cream filling; and a light and fluffy sponge to top it off. The result is a cake like you've never seen or tasted before - an explosion of textures and flavors in a moreish cake you just can't have one bite of! With chapters covering the Basics; Tutti-Frutti; Special and Occasion Cakes; and Savoury, there are a host of flavors at your fingertips, from the simple vanilla cake or chocolate hazelnut, to more exotic flavor combinations of raspberry and Matcha green tea. Take the magic cake to a whole new level with the occasion cakes - try the Valentine mango passion cake or the intense chocolate Easter cake. More than just cakes, there are recipes for cupcakes, pies, cheesecakes, and brownies - all with the special 'magic' touch. So what are you waiting for? Discover the magic for yourself!

About the AuthorChristelle Huet-Gomez is the face behind the French blog It was once pastry..., which she started to share her experimental baking recipes. She has authored several books on cooking sweet treats.