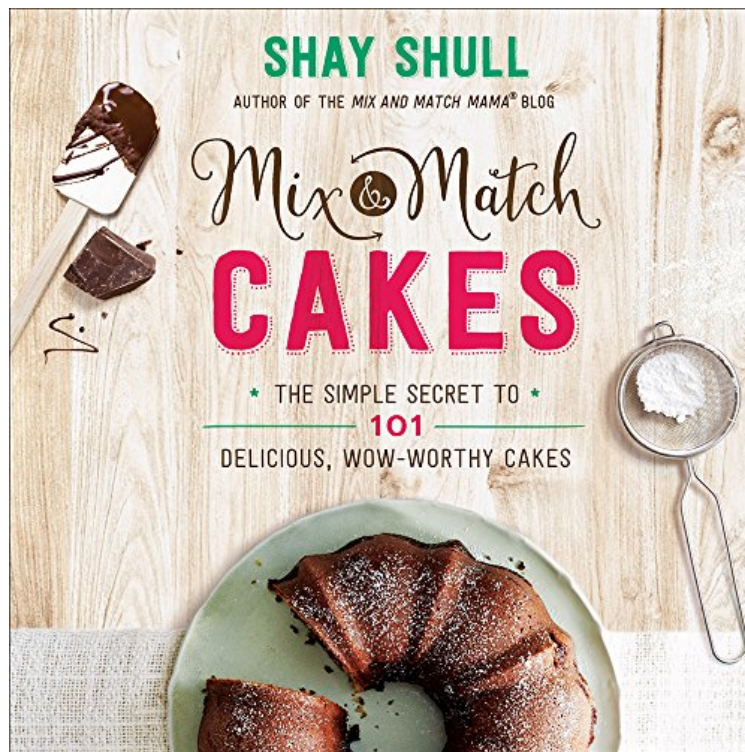


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Mix-and-Match Cakes: The Simple Secret to 101 Delicious, Wow-Worthy Cakes (Mix-And-Match Mama)

Shay Shull

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#199717 in Books Harvest House Publishers 2016-02-01 Original language: English PDF # 1 6.10 x .70 x 6.10l, .80 #File Name: 0736966099160 pages Mix And Match Cakes The Simple Secret to 101 Delicious Wow Worthy Cakes | File size: 24.Mb

Shay Shull : Mix-and-Match Cakes: The Simple Secret to 101 Delicious, Wow-Worthy Cakes (Mix-And-Match Mama) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Mix-and-Match Cakes: The Simple Secret to 101 Delicious, Wow-Worthy Cakes (Mix-And-Match Mama):

48 of 49 people found the following review helpful. Mix-and-Match Cakes By M. Hill A grouping of 101 recipes for using cake mixes, instant pudding, canned frosting and other add-ins. Some of these additional ingredients may be found in the pantry like pretzels, chocolate chips, cans of soda and cookies, but some items like margarita mix, praline pecans and Fruity Pebbles may require a shopping trip to the market. This is not a new idea, there are numerous cookbooks built around this concept with Cake Doctor probably being the most popular and comprehensive. I have no objection to using cake mixes because sometimes lack of time or unforeseen occasions can help make life a little more manageable. If there is no time to create a cake from scratch, boxed mixes taste reasonably good and shave some steps off the process, although personally I find only a couple of flavors of canned frosting tolerable. Usually if time is limited I will use a mix and spend time making the frosting from scratch. It is reasonable to assume that the end-user of these recipes has little time and is hoping for some creative ideas, so the book should be organized efficiently with

ease-of-use at the forefront. Instead, the book is organized by season, something that is almost always a bad idea because the decisions are somewhat subjective. What may be a Fall or Spring cake for one person may not be to another making it more difficult to locate, for example, a chocolate cake. A more obvious choice would be to group recipes by cake mix flavor. Since that was not done the index becomes an important tool in navigating the book. But, the index is sorely lacking. Like the rest of the book, the font style and size make it very hard to read, even for people with good vision, and there is no cross-referencing. The index is simply a listing of the name of each cake which provides a hit-or-miss way to tell what flavor of cake mix is being used. So, whether the Dr. Pepper cake uses a white or spice cake mix remains a mystery until viewing the recipe; it uses chocolate. And, there is also no indication of style of cake in the index will need to be determined by looking up the recipe. If I had the time to page through 101 recipes looking for a way to use a white mix to make an unusual sheet cake I would have the time to bake from scratch. Compounding the problem, the number at the bottom of each page is even harder to read than the rest of the text in the book. Printed in red ink in a font size that makes the book's normal eight or nine point text look large, I am guessing it is five point. So, obtain a page number from the index and then either squint like mad or find a magnifying glass or equivalent to try to find the page number in the book. More time wasted. The photos are generous with each cake pictured, which normally would be a big plus, but most of the results do not look particularly appetizing with large globs of frosting tossed on in a haphazard way, and finished cakes, like the one for the 4th of July, that are entirely too vividly artificially colored. Diminutive in size the book measures 6 1/4 x 6 1/4 x 5/8 inches and contains 158 pages. The paper is good quality; a splash of liquid, if wiped-up quickly causes no warping or staining. The book has a sturdy hardback cover but it refuses to stay open on the counter-top, so a cookbook holder will be necessary to keep it turned to a particular recipe while using the book in the kitchen. Small but annoying issue, in the copy I received not all of the pages were completely cut through on the bottom edge. So two pages were partially joined and needed to be manually separated with a scissors. When I first encountered the problem I inadvertently tore the pages just trying to turn them, so it was necessary to carefully go through the remainder of the book searching for other joined sections to avoid additional damage. I found six other incompletely cut pages. The book is cute, but difficult to use. Vague organization, a poorly thought out index, size constraints to the point of being unreadable for a large number of potential users, along with recipes that seemed to be forced -- trying too hard to be creative, resulting in just plain odd rather than inspired. Some of the recipes require special trips to the market for ingredients and some require quite expensive components; like 1 1/2 cups of macadamia nuts. If I have the time to shop, and wish to incorporate very special ingredients, then I am baking from scratch. The book may be trying to bridge two completely different baking situations and in the process has no clear focus. 0 of 0 people found the following review helpful. Five Stars By dcjenn Really good and I'm very happy with it 39 of 41 people found the following review helpful. Buy processed cake mixes. Throw more processed sugary things in. --This is less a cookbook than a parody. By Worddancer Redux You're kidding, right? A 'cookbook' whose 'recipes' instruct 'bakers' to use boxed cake mixes--complete with all their additives, high sodium content--and throw other packaged/processed things in as well? A cookbook with faint, small-font print? Wow. What a waste of good trees.

Great for the busy woman, novice baker, and anyone who loves to have their cake and eat it too! Discover mouthwatering new favorites for holidays, celebrations, special days, and every day like Pumpkin Spice Latte Cake Cadbury Creme Egg Cake Salted Caramel Mocha Cake Crunchy Pretzel Cake Chocolate Coffee Hazelnut Cake Mix-and-Match Cakes is full of easy and delicious recipes that will make you a star as you elevate the lowly cake mix into a taste sensation your family and friends will crave.

About the Author Shay Shull is the author of the Mix and Match Mama blog and several cookbooks including Mix-and-Match Mama Eats and Mix-and-Match Meal Planner. She writes about motherhood, adoption, world travel, holidays, organization, and, of course, yummy food. Passionate about coffee, traveling the world with her family, and Red Sox baseball, her greatest love is Christ. Shay lives in McKinney, Texas, with her husband, Andrew, and their four kids: Kensington, Smith, Ashby, and Madeley.