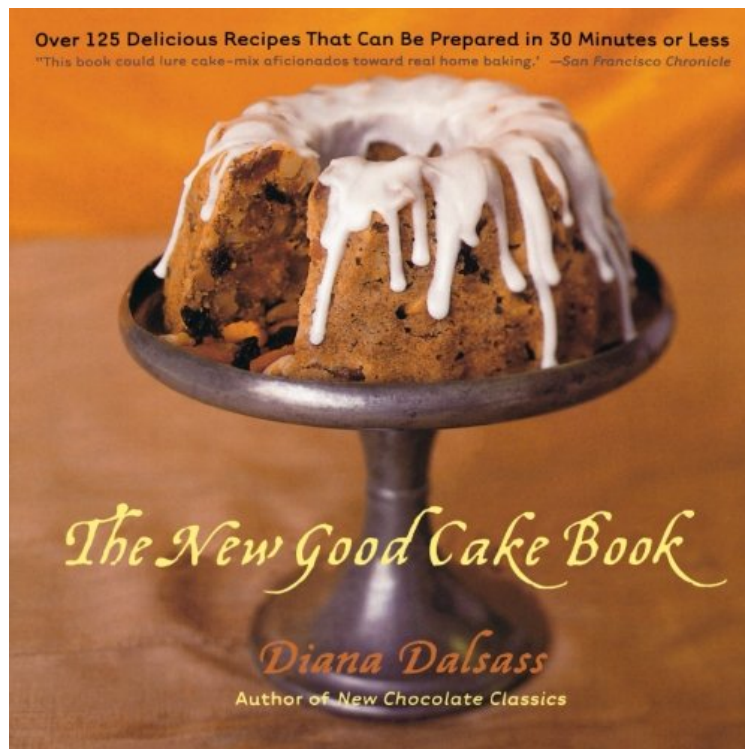


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The New Good Cake Book: Over 125 Delicious Recipes That Can Be Prepared in 30 Minutes or Less

Diana Dalsass

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Diana Dalsass : The New Good Cake Book: Over 125 Delicious Recipes That Can Be Prepared in 30 Minutes or Less before purchasing it in order to gauge whether or not it would be worth my time, and all praised The New Good Cake Book: Over 125 Delicious Recipes That Can Be Prepared in 30 Minutes or Less:

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thing about the cookbook is that she certainly isn't shy about using butter and other rich ingredients. However, she does include a section on reduced fat cakes. I would also like to say that I have finally found in this cookbook a Carrot Cake to rival Grandma's. Dalsass has organized the book by category such as butter and fruit. This is not a book for the faint at heart nor the truly calorie conscious. This is a cookbook for the adventurer and the true cake fans. Nothing says love like a homemade dessert especially a beautifully made cake. This would make an excellent gift for the baker in your life.

"With its unfussy instructions and interesting variations, this book could lure cake-mix aficionados toward real home baking." ? San Francisco Chronicle "Let them eat cake" takes on mouth-watering proportions in Diana Dalsass's guide to baking made easy. Forget those fluffy layers, those hard-to-find ingredients and complicated cooking instructions; here are more than 125 recipes for cakes that can stand alone, requiring no icings to make them appealing. Whatever your mood, the occasion, or the season, Dalsass has the cake for you. Try tempting your guests or delighting yourself with Peach and Plum Cake, Guinness Spice Cake, or the elegant Ribbons of Chocolate Cake. In plain language, Dalsass gives a thorough treatment to every imaginable aspect of the baking process, delivering both innovation and simplicity. You'll find rich and hearty cakes, reduced-fat cakes to please even the reluctantly health conscious, and as an added attraction, sections on biscotti and bar cakes. "Ms. Dalsass' recipe for what she considers the world's best brownie comes close." ? The New York Times "Home cooks should find these cakes as gratifying to make as they are to munch." ? Publishers Weekly Also available: New Chocolate Classics A selection of the Good Cook Book Club.

From Publishers Weekly Dalsass claims that she has yet to receive a reader complaint about any of the recipes in The Good Cake Book, published 10 years ago. Simple recipes, highly flavored ingredients (e.g., real butter, buttermilk and Hawaiian Vintage Chocolate), notes on pan size and hints for the proper combining of ingredients for each kind of cake help to account for the author's successful record. Organized by cake type (e.g., butter, fruit, reduced fat, biscotti), the recipes include variations on classics (e.g., Bourbon Pound Cake, Spiced Carrot Cake, Butter Pecan Coffee Cake). Some old favorites are also reinvented: Greek Honey Cake, Linzer Cake, Brownie Macaroon "Pie." Crowd- and child-pleasers include a Pizza Cake, topped with Tootsie Rolls and melted white chocolate, and a Flowerpot cake, fashioned from a pot-shaped cake, crumbled Oreo cookies and store-bought chocolate roses. Sauces, frostings and glazes finish the cookbook, though many cakes stand alone without adornment. Home cooks should find these cakes as gratifying to make as they are to munch; if not, Dalsass promises to answer any reader who writes her about a problem with a recipe. Copyright 1996 Reed Business Information, Inc. From Library Journal In addition to Orange Syrup Cake and Sour Cream-Fig Cake, Dalsass (The Good Cake Book, 1982) includes recipes for "bar cakes" such as Fudge-Filled Blondies and for biscotti. She likes plain, easy cakes, but many of these are rich and indulgent as well, and there is a separate chapter of luscious Special-Occasion Cakes (there's one of Reduced-Fat Cakes, too). With its simple but mouth-watering recipes, this book is recommended for most collections. Copyright 1996 Reed Business Information, Inc. Home cooks should find these cakes as gratifying to make as they are to munch. -- Publishers Weekly Ms. Dalsass' recipe for what she considers the world's best brownie comes close. -- New York Times