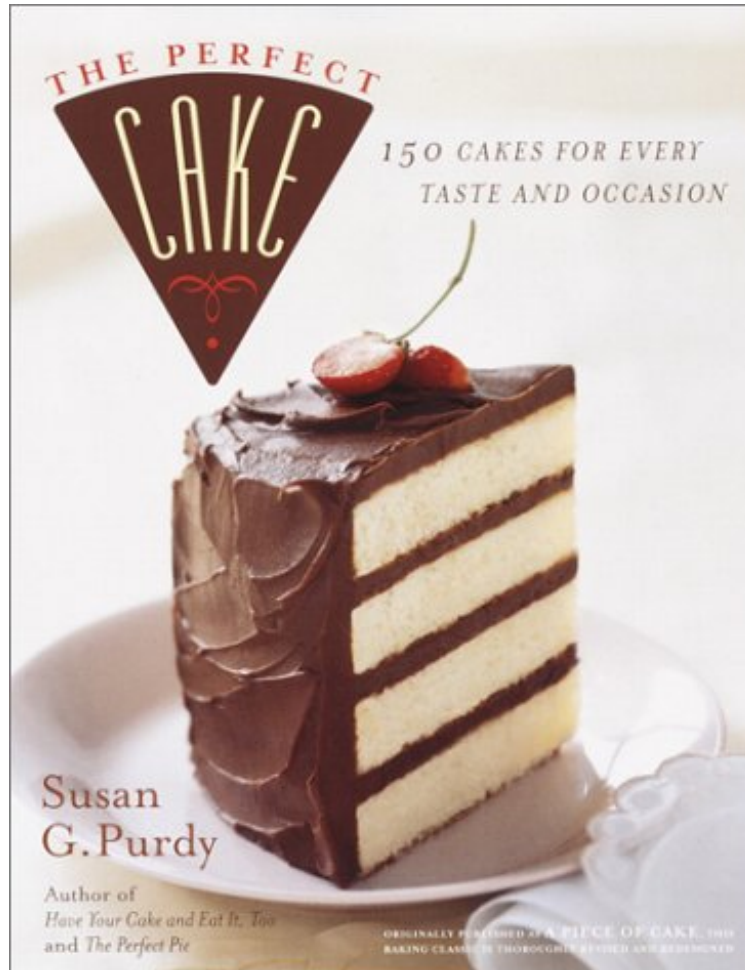


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The Perfect Cake

Susan G. Purdy

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Susan G. Purdy : The Perfect Cake before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Perfect Cake:

2 of 2 people found the following review helpful. Helpful information, enjoyable` book. By BookReader Have been reading it and am still in the beginning. So far it is well written and provides some excellent information that I have not seen in other books. The author tries to give you a very strong foundation to understand baking. Just on eggs, she has a lot of good information but she goes on to other ingredients and equipment as well. This is a very good book to get started in baking, and an experienced baker might learn some new and helpful information. This book offers a lot more than just recipes. There are also quotes, backgrounds and history to go with many of the recipes which are fun and interesting to read. There is a chapter on "Cakes Through History" which starts with a discussion about Marie-Antoine Careme. 0 of 0 people found the following review helpful. Amazing! By Nik This book is simply amazing. I am very new to baking. Very new. Not so new to cookig. As I go along, I find books, my library of anything you can eat

books continue to grow and I just sit back and watch...To the book, Susan G. Purdy's book, *A Piece of Cake* is the holy grail when it comes to learning about cakes. She teaches you EVERYTHING you need to know about making cakes. The when, whys, hows, and even wheres. I considered cake my enemy when it came to baking it because I could barely bake a good box cake. So when it came to cake from scratch, I was mortified. Now that I am a proud owner of her book, I can say that I am no longer afraid. Today I make her Sour Cream Pound Cake and it came out absolutely delicious. It was soft, buttery, nicely moist (not overwhelming) had a nice gentle crunch to the outer part. Everything you desire in a cake. It was not heavy thus making you feel weighted down like those store bought cakes. The only thing I did to the cake was leave out some of the sugar as I do not care for sweet cakes/pastries. I like to taste as many of the ingredients as I can. This was my triumph. Now to ATTEMPT the basic yellow and white cakes... EEEEE. But i'm pretty sure Purdy will walk me through it with great results. I will be back to comment on my try.If you can get this book, do not hesitate. There are no pictures, few diagrams (very usefully) and a plethora of laymans term directions which can save anybody in the kitchen. Susan G. Purdy is a great teacher.0 of 0 people found the following review helpful. Five StarsBy CustomerThis is a great book to have if you like baking cakes! Frosting recipes are amazing! Well written!

Originally published as *A Piece of Cake*, this baking classic is now back in print, thoroughly revised, and beautifully redesigned. Author of *The Perfect Pie* and renowned baking authority Susan Purdy has spent a lifetime mastering the art of baking perfect cakes—those mysterious delicacies that are not too dry, not too dense, and never stuck to the pan. Revealing her secrets for the complete range of easy to elegant recipes, *The Perfect Cake* gives every home baker an extra helping of confidence. With Purdy at your side sharing her precise troubleshooting tips and clever shortcuts, layer cakes, sheet cakes, sponge cakes, angel-food and chiffon cakes, tortes, and jelly rolls become wonderfully feasible. Helping readers skillfully create everything from a simple pound cake to Old-Fashioned Pineapple Upside-Down Cake, Black-and-White Cheesecake, or Hazelnut Torte, *The Perfect Cake* features easy decorating pointers that are sure to impress on special occasions. Providing a selection of more than 150 exceptional recipes, this is the book that will keep even the novice from ever resorting to mediocre mixes again.

From Publishers WeeklyMany cakes rise in this superb collection--"Marvelous Mud Cake," "Crazy Mixed-up Chocolate Cake," "Jo's Blitz Torte," even "Parsnip Cake"; sponges, charlottes, ladyfingers, scones. From the simplest to the many-tiered, Purdy (*As Easy As Pie*) enlists over 200 of her "personal favorites," combining lucid advice on basic equipment, ingredients and techniques ("What Happens When a Cake Is Baked") with detailed directions and playful asides on cake history. We learn that the modern custom (or folly) of "girls jumping out of cakes" at stag parties originated in medieval banquets made merry with "live rabbits, frogs, other small animals, and occasionally dwarves . . . encased in pastry crusts," while American frontier corn dodgers were so called "because they were so hard you had to dodge or risk injury if one was thrown at you." Glamorous French (hazelnut white-chocolate marquise) and Viennese (Sachertorte) pastries serve as divas, yet the most appealing may well be the old-fashioned jam cake, buttermilk spice cake, devil's food cake, caramel cake with penuche icing and their cousins. Illustrations not seen by PW. BOMC Cooking and Crafts Club main selection. Copyright 1989 Reed Business Information, Inc.From Library JournalPurdy's *A Piece of Cake*, originally published in 1989, has been long out of print, making this revised, reorganized, and retitled edition very welcome. This is really one of the standards on the topic, filled with delicious recipes from classics like Lord Baltimore Cake to family favorites such as Pineapple Upside-Down Cake to mouthwatering treats like Marvelous Mud Cake. Purdy is a perfectionist, and her recipes are reliable and filled with useful tips and suggestions. An essential purchase for any baking collection. Copyright 2002 Cahners Business Information, Inc. "The definitive guide to cake making." ndash;Jean Anderson, author of *The New Doubleday Cookbook*"Large, international, and highly accessible...terrific baking book." ndash;Paula Wolfert, author of *Mediterranean Cooking*"An astonishing cookbook." ndash;New York Times