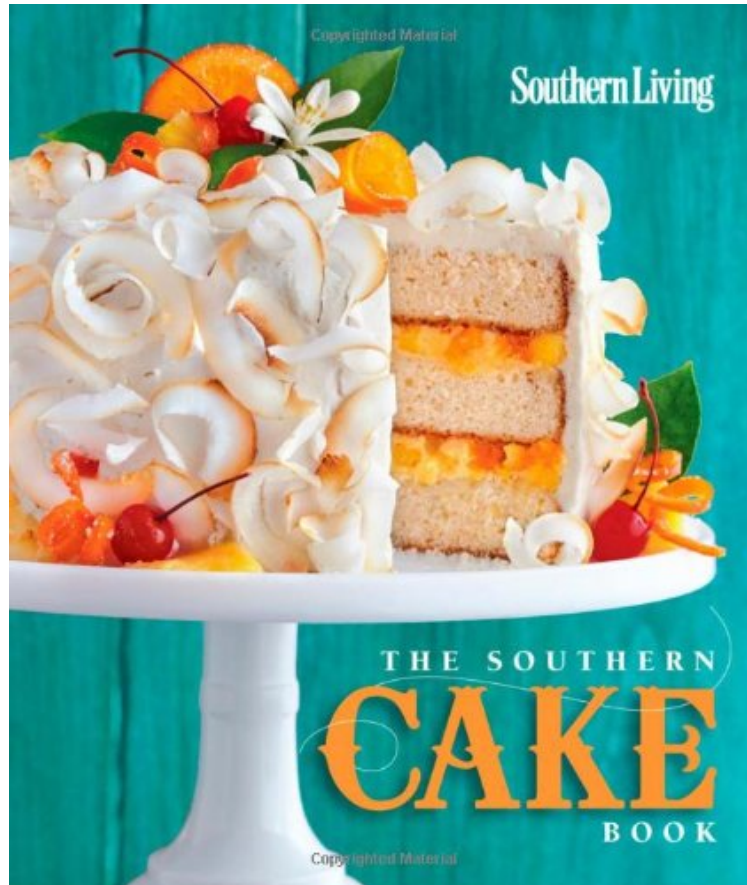


The Southern Cake Book

The Editors of Southern Living Magazine
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The Editors of Southern Living Magazine : The Southern Cake Book before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Southern Cake Book:

55 of 55 people found the following review helpful. Delicious is an understatement, but watch out for errors in directions and ingredients. By TooManyHobbies: Is it possible to be tempted to try EVERY recipe in in cook book? If the books the The Southern Cake Book -2014 then the answer is yes!! When I first get a cook book I usually flip through the pages and use sticky notes to mark the select few that I want to try, but with this book I was marking every page. I couldn't believe it. Every recipe has a stunning photograph to tempt and tantalize you. Kudos to the photo and design team, they even made the strange combinations like Pineapple Upside-Down Carrot Cake look like a work of art. After much agonizing I finally decided to try The Amaretto-Almond Pound Cake first. It is in the oven now, and everyone is drooling over the aroma. If it tastes half as good as it smells, it will be unbelievable. So I highly recommend this book to the bakers and non-bakers alike. Even if you don't like to bake, this book would look great as a coffee table art. My only negative about the book is the cover. It is not really a hardback, more like a rigid soft cover. I've only had the book a few days and already the edges are bent and compressed. But regardless of the cover, what is

inside is fabulous. Update: Does Southern Living have an errata list showing the errors in their cook books? I just made the Amaretto Almond Pound Cake and it was delicious. More than delicious it was fabulous, but I had a problem with the glaze. I googled the recipe and found the official Southern Living recipe listed on MyRecipe dot-you-know-what. And guess what? The directions for making the glaze was vastly different in the online version compared to the printed version. The online version was much more in depth and complete. So before starting one of these recipes, check the online version for any changes/corrections/differences. Update (7-4-2014) - Tried the Mississippi Mud Cupcakes - They were good but a little dry. Add some oil to the batter, double the amount of chopped chocolate in the batter, and bake for less time. Update (7-6-2014) - Tried the Strawberry Shortcake and didn't like it all. It looked really good, but just didn't like the taste of the cake/biscuit. Books says to bake at 450 for 8-10 minutes. Online version says to bake at 300 for 40-45 minutes. Hummm... 0 of 0 people found the following review helpful. This is one book that no southern cook should be without in their baking collection. By Trisha I love this Southern Cake Book. I am from the south and this book has it all. It has my mothers recipes as well as my grandmothers recipes. I had given up on getting my grandmothers recipes since she died when I was 3 years old. This book my mother and I sat down with and every now and then it would rekindle memories my mother had with her mother. We would be going through this book and my mother every so often would say "oh my your grandmother used to make this all the time for me. Thank you so much Southern Living for renewing memories I would otherwise never gotten to know. 4 of 4 people found the following review helpful. My daughter loved it so much she bought the book for herself ... By T.N. I saw this cookbook at my moms house and after marking 7 out of 10 pages of "I have to make this cake", I just decided to buy the book myself. I have made over 10 cakes from this book so far and only owned it a couple of months. My daughter loved it so much she bought the book for herself as well.

Who doesn't love cake? There's perhaps no dessert that makes you feel more special. It's how we celebrate birthdays and graduations. It's the rarified treat at engagement parties and weddings-and the way we welcome old friends and new babies. Whether it's a cupcake with coffee at the neighbor's house or a three-layer slice at the end of an extravagant meal, cake is a sweet, simple indulgence that makes you feel loved and a little better about the world. And who knows more about cakes than Southern Living, the magazine that outdoes itself every year with new pedestal-topping cakes? Its trusted kitchens and pages have launched or popularized some of the South's-and America's-most iconic and decadent cakes, from Hummingbird Cake to Red Velvet Cupcakes.

About the Author For over 40 years, Southern Living magazine has delivered definitive Southern food, decorating, gardening, and entertaining ideas to its readers, making it one of the most trusted sources in the country. It reaches more than 16 million readers monthly. Readers use it, keep it, live by it.