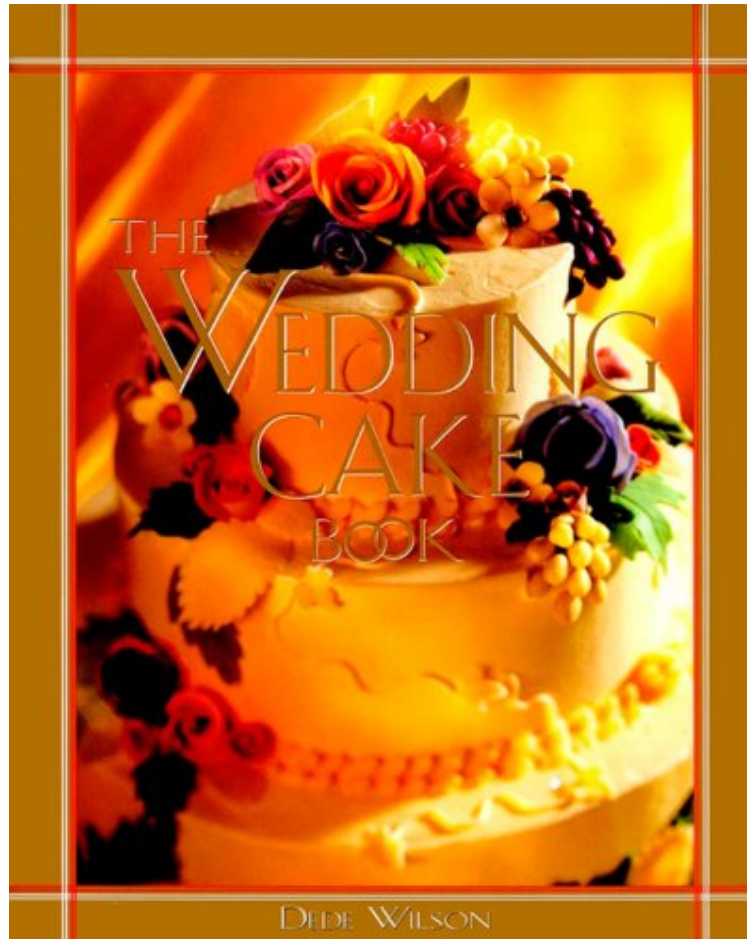


The Wedding Cake Book

Dede Wilson

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Dede Wilson : The Wedding Cake Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The Wedding Cake Book:

4 of 4 people found the following review helpful. Can't go wrong with this book, especially for the first time wedding-cake baker.By Jersey GirlI have a fair amount of food service experience but I had never made a wedding cake before. Based on reviews on , I thought this would be the best resource for me. I was extremely satisfied with this book. The instructions have appropriate detail and are easy to follow. The photos provide lots of ideas for presentation and decoration. If I have one criticism, it is that I would have liked to see more instruction about how to make decorations in butter cream - roses and the like.I made three tiers and presented them on a floating tray. This enabled me to try many of the recipes in the book. I made a groom cake with the chocolate sour cream cake with ganache frosting and blackberry curd filling. For the bride cake I made the basic white cake with lemon curd and lemon butter cream frosting. And for the bride's young daughter, the smallest tier with the raspberry butter cream variation. I adjusted the recipes for altitude and they came out perfectly. The butter cream recipe is a revelation - it tastes nothing like that

nasty confectioner's sugar-based concoction one normally encounters. And yes, you really can reconstitute it after it's been frozen - just be patient! Dede's recommendations for specialized equipment were also extremely helpful (get the magi-strips, also available on , they are so worth it). The cakes looked very professional and tasted great. I look forward to trying out more recipes from this book. 0 of 0 people found the following review helpful. My absolute favorite cake book By Kay My absolute favorite cake book. The intro has so many tips, and charts to help convert cake recipes to various pan sizes/crowd sizes. 12 of 12 people found the following review helpful. Best recipes with mixing amounts included for differing pan sizes! By Belle Gateau I just made a wedding cake for my cousin's wedding and this book was clearly the best as far as giving practical advice, explaining how to fix problems (for example, what to do if you are making Italian meringue frosting and the egg whites are whipped before the sugar syrup is up to temperature or vice versa so each recipe comes out perfectly!), and including such a wonderful array of gourmet recipes including how to make marzipan (which is so easy! using just corn syrup and almond paste which can be shaped like clay for edible decorations and then I hand tinted/painted mine using paste icing color) and chocolate plastic (simply white chocolate and corn syrup which can be molded or cut out with cookie cutters). The book has lovely photographs with the recipes and directions immediately following each photo, or, if you're like me, you can pick and choose what ideas you like and augment to your heart's content! I had fun making a pound cake with raspberry mousse filling, Italian meringue buttercream frosting (so smooth and not as sweet as the usual confectioners sugar frostings and it tastes like whipped cream), and decorations out of marzipan and chocolate plastic in the shapes of grapes, acorns, leaves, and roses for the woodland theme wedding. The advantage of marzipan is that it can make very large decorations with little fear that it will collapse. I adore this book and have Dede Wilson's other book as well and hope she'll put out more!

The wedding market is a \$32 billion business. Experts say that brides-to-be generally buy every book and magazine they can get their hands on when planning a wedding, and yet, remarkably, *The Wedding Cake Book* is the first cookbook of its kind -- a gorgeous idea book that really shows you how to bake a beautiful wedding cake. There are 30 complete recipes in all, with detailed, step-by-step instructions. A one-of-a-kind resource, with gorgeous photography throughout, *The Wedding Cake Book* is sure to become a classic cookbook among bakers, and makes the perfect shower gift.

.com Although the wedding cake is usually one of the last details engaged couples settle on before the big day, it's just as important for setting the tone and style of the celebration as the flowers or the invitations. An elegant, towering Croquembouche studded with golden almonds and wrapped in clouds of spun sugar sends a different message than a rich-looking Gianduja Truffle Cake decorated with fresh fruit and dusted with gold powder or a White Chocolate Satin Apricot Cake adorned with flowers (click to see photos). Chef Dede Wilson believes that wedding cakes should be aesthetically pleasing, but above all should "reflect the tastes, beliefs, and desires of the bridal couple." With the aim of creating cakes that taste as good as they look, Wilson lends her expertise and creative spirit to the marvelous constructions in *The Wedding Cake Book*. As much a cookbook as a source of inspiration, *The Wedding Cake Book* takes bakers--novices and experts alike--step by step through the process of conceptualizing, baking, assembling, and decorating wedding cakes of all levels of difficulty. Each recipe page includes the components needed to make the pictured cake (layers, fillings, decorating accouterments, equipment); the number of servings; the level of difficulty (easier, moderate, or complex); and the recipe and preparation instructions. Other chapters cover finishing touches, cake accompaniments such as sauces and fillings, equipment, and resources for special ingredients or professional equipment. Bakers looking for detailed instructions and delicious recipes and brides seeking ideas for the perfect cake for their postnuptial celebration will find what they're after in *The Wedding Cake Book*. From the Inside Flap How many tiers should the wedding cake have? Should the tiers be separated with pillars or stacked? Chocolate, vanilla, or almond cake layers? What flavor buttercream? Fresh lilies or marzipan roses? Lemons curd, blackberry curd, or both? Decorative with ganache, ribbons, gold drageacutes, nuts, or icing? *The Wedding Cake Book* offers you the answers to all of these questions, along with complete baking and decorating instructions for thirty gorgeous cakes, all beautifully photographed. The wedding cake is often the centerpiece of the reception mdash; it is a symbol of new love. It's meant to be savored long after the last bite is eaten. Whether you're planning your own wedding (Congratulations!) or making a wedding cake for a special friend or relative, *The Wedding Cake Book* will be invaluable to you. First, author Dee Wilson helps you to plan: will the wedding be casual or formal; how many guests are there; what is the budget? The basics of making a wedding cake come next: cake sizing, baking techniques, storing and transporting, how to work with chocolate and pastry bags. Specialty tools are discussed, including icing spatulas, decorating turntables, masonite boards, and combing tools. Then there are specialty techniques like assembling cakes with pillars, crystallizing flowers, working with fresh greenery, sugar molding, and working with marzipan and chocolate plastic. A chapter on basic cake making contains dozens of recipes for cake layers in every flavor and size, varieties of buttercreams, frostings, curds and fillings, and chocolate ganache. If you're tired of the old standardmdash;white cake

with white buttercreamdash;then The Wedding Cake Book is the book for you.