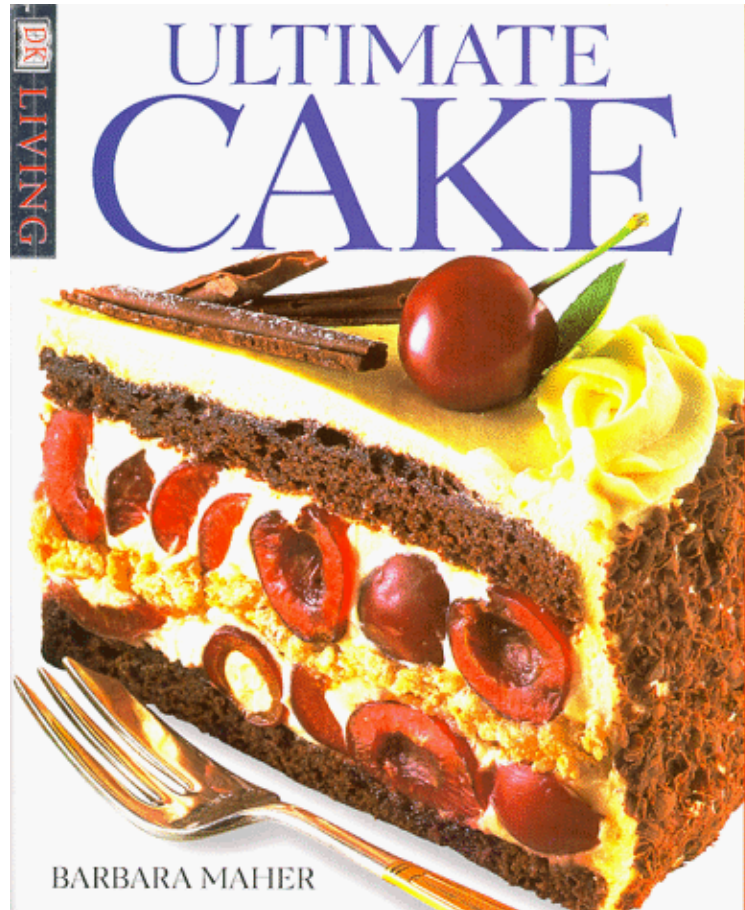


(Free read ebook) Ultimate Cake (DK Living)

Ultimate Cake (DK Living)

Barbara Maher

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Barbara Maher : Ultimate Cake (DK Living) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Ultimate Cake (DK Living):

3 of 3 people found the following review helpful. eventually the ultimateBy FreudnslpThe book is beautiful! I have made the hazelnut meringue chocolate ganache cake and it is delicious. That said, I find the book to be inconsistent in its instructions or neglects giving important ones. For example: On one page the instructions state to use wax paper for the meringue disk but on another it says to use parchment paper to line the pan for the disk. First I used wax paper but the meringue stuck to the wax paper. I remade the hazelnut meringue and placed it on parchment paper which worked perfectly. Regarding the ganache - I cooled the ganache and attempted to whip it and it curdled. I discovered online that if the ganache is not cooled for 6 hours or more, it will curdle when whipped. This book neglected to state this. I like the book because all the cakes look gorgeous and appealing but expect the instructions to be inconsistent.0 of 0 people found the following review helpful. SuperbBy NikThis is a wonderfully illustrated book as are the majority DK Living books. There seem to be pictures even for cake recipes that are not in the book. A superb guide for those who love making cakes and love to see what the outcome will be. No more fear of making an exotic cake because of these

lovely pictures and the well described decorating steps and options. Do not hesitate in making this part of your cake decorating/making collection. You will highly enjoy this book.0 of 0 people found the following review helpful.
ultimate cake bookBy Sugar RaeLove this book! the instructions were easy to follow. the reason I rated 4 stars and not 5 is because recipes were scattered in different parts of book that weren't with the picture shown.

DK's series of affordable, quality paperbacks, including: Clearly Delicious, a colorful celebration of preserving, pickling, and bottling; Ultimate Cake, the definitive guide to baking and decorating cakes; The Complete Wilderness Training Book, an amazing collection of step-by-step techniques and tips from survival expert Hugh McManners; and The Complete Guide to Flower Arranging, inspiration for both novice and experienced flower arrangers. User friendly access to detailed, practical information clear, full-color photographs and illustrations. Packed with ideas and plans for the different aspects of life.

From BooklistNo one can beat Dorling Kindersley books in visual excellence in terms of layout, illustrations, photographs, and the relationship of the text to ease of comprehension and use. No surprise, then, that cake and pastry expert Maher whips up a slim yet well-designed volume on the basics of cake making. Not only are ingredients, tools, and methodologies explained, but all are illustrated and, when appropriate, accompanied by step-by-step pictures.
Barbara Jacobs Ultimate Cake is a superb dessert book. All you have to do is look at the cover. -- Anthony Dias Blue, WCBS Newsradio 88
From the Inside FlapFrom rich layered gateaux to traditional pound cakes, glazed fresh fruit plans to melt-in-the-mouth chocolate truffle torten, Ultimate Cake brings together the most delicious and spectacular cakes from the world's finest cake-making traditions. Clear photographs demonstrate every essential baking and decorating technique, from the initial creaming, whisking, and blending, to the final decorative touches, such as piping rosettes, sugar-frosting flowers, and coating leaves with chocolate. Comprehensive troubleshooting tips explain how to avoid common problems.