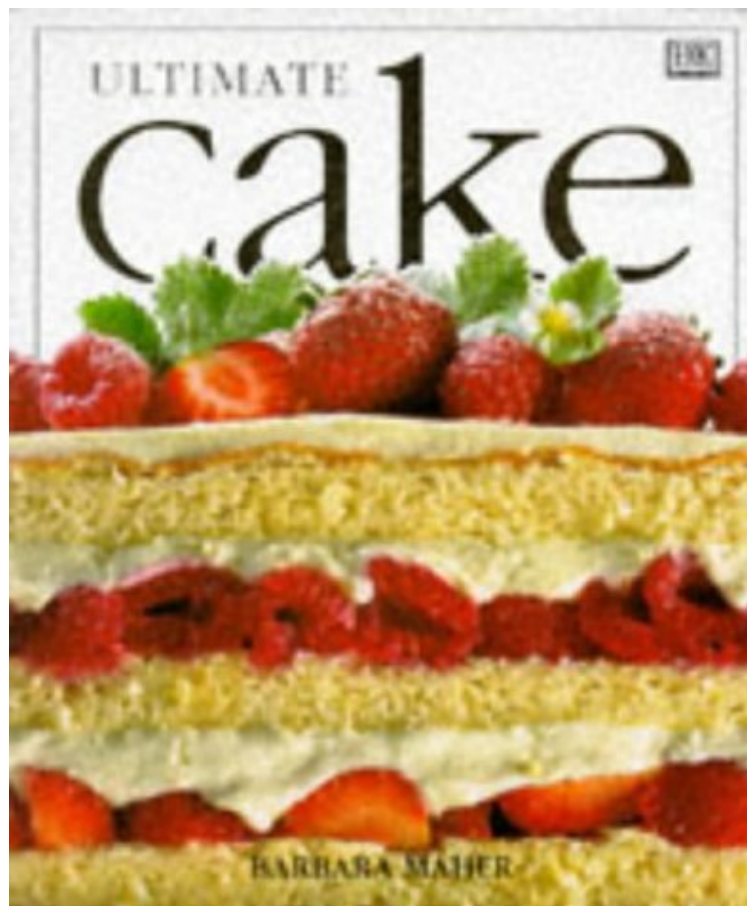


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Ultimate Cake: The Complete Illustrated Guide to the Art of Baking and Decorating Cakes from Around the World

Barbara Maher

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Barbara Maher : Ultimate Cake: The Complete Illustrated Guide to the Art of Baking and Decorating Cakes from Around the World before purchasing it in order to gauge whether or not it would be worth my time, and all praised Ultimate Cake: The Complete Illustrated Guide to the Art of Baking and Decorating Cakes from Around the World:

0 of 0 people found the following review helpful. GreatBy Vanilla BeanIt's a very good cook book, has a gallery of cakes, from luxury layer cakes to children's party cakes, it has a section for each of the following: baking essentials, recipes, icings/ fillings decorations. The pic/ illustration are wonderful, it also gives you points to remember, I'm glad I bought it0 of 0 people found the following review helpful. Fabulous with innovative and delicious recipesBy JefnerThis has some wonderful basic recipes and some basic how to. It then goes a million times further and gathers recipes from all over the world. They are unexpected and so good. Flour-less tortes, different flours, saffron cake,

meringues. Innovative and gourmet. I'm a recreational baker and made some recipes and they turned out great. I think a even a beginner could use this and end up with some fabulous creations.0 of 0 people found the following review helpful. Great!By KurtI have not tried the recipes on my family yet, but if the recipes are as good as the photos, my wife is going to have me baking on a regular basis.

This cookery book opens with a section of photographs of cakes from around the world. The book contains cakes for every occasion, including a light airy sponge for afternoon tea, sticky Middle Eastern baklava to accompany coffee, children's party cakes, Italian and Russian treats for Christmas or Easter, and an elaborate French croquembouche for a summer wedding. Easy-to-follow photographic sequences demonstrate every essential baking and decorating technique, from the initial creaming, whisking and blending, to the finishing decorative touches, such as piping rosettes and crystallizing flowers. Key stages are annotated and comprehensive trouble-shooting remedies show exactly what to do if something goes wrong. A feast for the eyes, this book is a practical and inspirational guide to the art of baking and decorating aimed at beginner and expert alike. It includes over 100 recipes and decorative ideas.