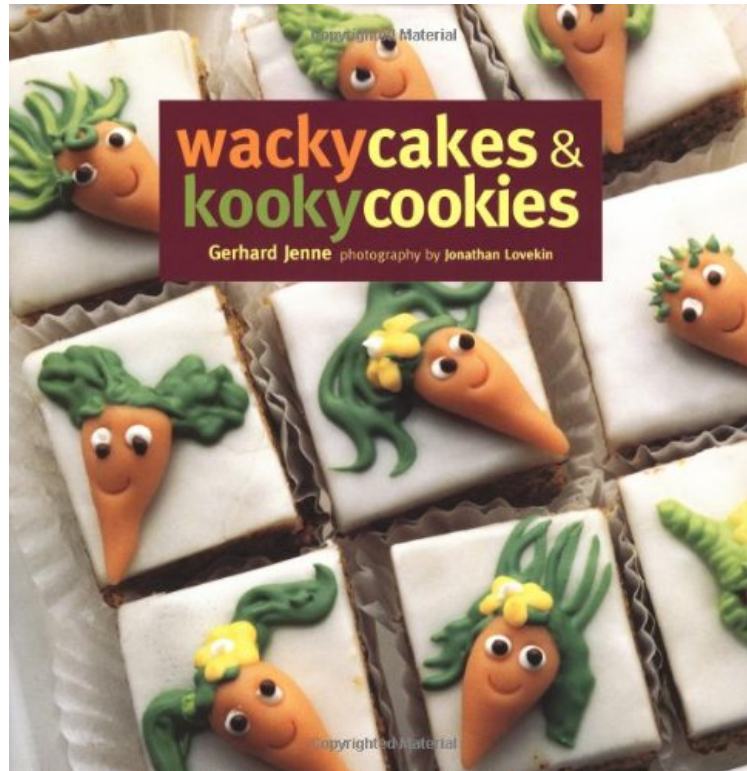


Wacky Cakes and Kooky Cookies

Gerhard Jenne

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Gerhard Jenne : Wacky Cakes and Kooky Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Wacky Cakes and Kooky Cookies:

1 of 1 people found the following review helpful. Fun Original Decorations for Cookies and Cakes!By CamiWacky Cakes Kooky Cookies by Gerhard JenneThe cover of this lovely book caught my attention while browsing 's great selection of cookbooks. I ordered my book used, and it didn't have a cover. However, it is a nice hard back cookbook which with a very strong binding that will withstand being used over and over again. The pages are very nice and coated to withstand the occasional frosting spill that might get on it. There are 80 pages, and about 33 recipes. Almost every recipe has a full page color photo. The book is laid out with five sections: Introduction, Decorating Cookies, Decorating Cakes, Templates, and an index. This cookbook has things for both the beginner and seasoned baker/decorator. This book is a good value. The decorations are fairly simple in scope. If you are looking for the over-the-top detailed decorations then this book is not for you. However, if you want a simpler approach to decorating cookies and cakes then you will enjoy this book.The introduction is filled with information on how to make a paper frosting bag to fillings, and frosting. The decorating ideas are very original, and some are quite simple. Each recipe is packed with detailed information on how to decorate to get the same look. I tried several of the recipes and was able to find all the ingredients I needed at my local grocery store. You will need to have basic cake decorating supplies. In the back of the book he has two pages of templates which I found very helpful.I love his recipe for carrot cake and have received a lot of great reviews from my friends and family when they try the "Coiffured Carrot Cakes." His recipe for

Lemon Water Frosting is one of my favorites. I would recommend this book to someone that wanted to get started in decorating. This book is not intimidating at all. 20 of 21 people found the following review helpful. Not the usual "Wilton" look in cakes. By A Customer. Jenne has some fun, creative and original ideas for cake decorating. Yes, they do look a bit sloppy, but then these are not the usual "Wilton" frosting daisies and roses. The reason for just 2 stars is some of the recipes aren't very good with questionable instructions. For example, the one for Chocolate Granache calls for UNSWEETENED chocolate and cream. That's it. And it's absolutely vile tasting. I ended up using Jacques Pepin's recipe from his "La Technique" cookbook. And the Konditor cake needs a special Croquembouche mold which will set you back about \$90-\$110. I think this book is for more experienced bakers who can spot a questionable recipe, but then they probably have better cookbooks in their libraries. 0 of 0 people found the following review helpful. Best idea is on the cover. By J. E. Kohn. The ones inside look childish and are not particularly original. I have not tried the recipes themselves yet so who knows if they work.

You don't need much in the way of experience or talent to transform a simple cake or cookie into a creative masterpiece. According to virtuoso pastry chef Gerhard Jenne, you just need a sense of humor and a steady hand. In this inspiring book (with vibrant photographs by Jonathan Lovekin) Gerhard transforms cake decorating from a tedious chore into a pursuit that is both fun and a real outlet for creative expression. He provides master recipes for five basic frostings, six cookie doughs, and six cake batters. Armed with these materials and Jenne's clearly illustrated instructions even novice bakers can stride into the kitchen and confidently take up the whisk. And what creations! Delectable cookies whose bright, bold designs make them even more tempting, cakes that brim with flavor ... and humor.

About the Author Gerhard Jenne is a London-based patissier whose work is internationally recognized as the most innovative and stylish in its field. Trained in his native Germany, he is now highly sought after by the rich and famous and by stars of stage and screen for his unique culinary creations. Accustomed to training young chefs, he has a natural talent for explaining in simple terms how to achieve his seemingly complicated and spectacular decorations.