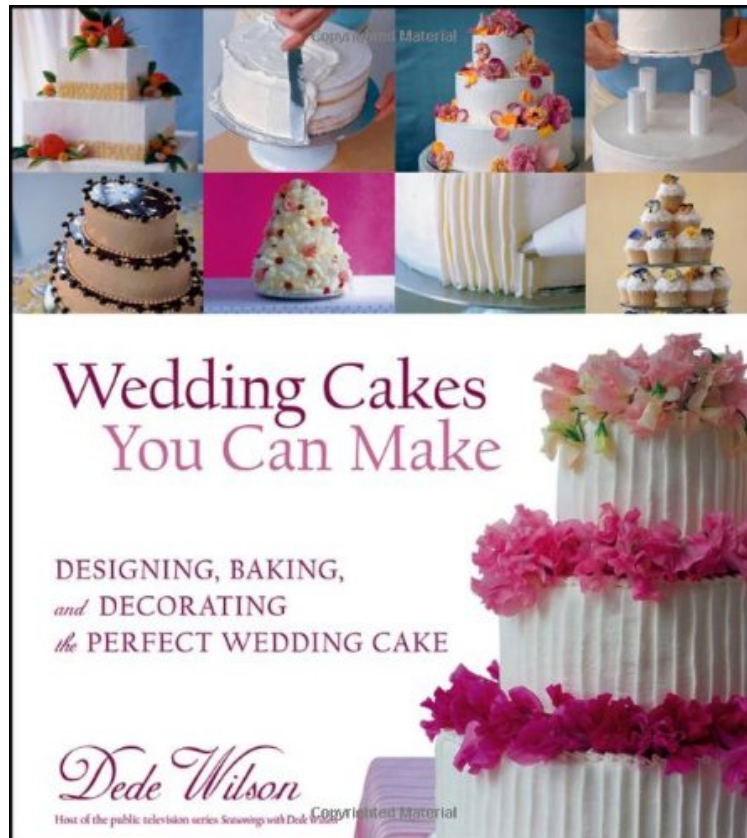


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# Wedding Cakes You Can Make: Designing, Baking, and Decorating the Perfect Wedding Cake

Dede Wilson

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#608408 in Books Wilson, Dede 2005-02-25 2005-03-11Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.25 x .58 x 7.50l, 1.50 #File Name: 076455719X176 pages | File size: 38.Mb

**Dede Wilson : Wedding Cakes You Can Make: Designing, Baking, and Decorating the Perfect Wedding Cake** before purchasing it in order to gage whether or not it would be worth my time, and all praised Wedding Cakes You Can Make: Designing, Baking, and Decorating the Perfect Wedding Cake:

0 of 0 people found the following review helpful. Probably a wasteBy Susan K. O'brienSkip this book, get yourself three boxes of Duncan Hines cake mix (see my review of the product and my total success with it,) and get some inexpensive but well-made three-tier cake pans from Target and you're good to go. This book recommends using raw egg whites for frosting, what happens if someone gets sick from that? I was not comfortable with it. It also recommends, as so many do, that you put cut-up wooden dowels inserted in the cake to keep the layers from falling (it is never really explained why.) I went to a craft store, had the good fortune to run into a saleslady who had once made wedding cakes for a business, and she said you don't need the dowels, just use a lot of frosting to keep the cake even. It is also hard to find things in this book, after searching I finally located the butter cream frosting recipe (which I now won't use because of the egg whites.) Betty Crocker has a very simple buttercream frosting that is absolutely delicious

and twice as easy to make. This book is for those who want to complicate their wedding planning with a lot of technical cake stuff. If so, it's the one for you. Wish I hadn't wasted my money. 1 of 1 people found the following review helpful. Recipes need weight measurements, and where are all the pictures? By Materfamilias I just received this and here are my first impressions: -It is well laid out, and the directions and suggestions are simple enough for an intermediate baker ready to tackle a wedding cake. -There is a good mix of traditional and less traditional cakes and decorating ideas -The book is shockingly thin for being so expensive and for a subject such as wedding cakes -It's small because there are hardly any pictures!! -I don't think I can really use any of the cake recipes because none of them use weight for measurement. I have a huge problem with this, and understand that any professional, due to the nature of working in bulk quantities and the difference that climate/atmosphere/humidity etc. can have on ingredients, weight measurements are the preferred method for anyone serious about baking. It's fine to use volume for small projects, but when you are going to be multiplying and dividing your quantities by quite a bit to make something so large, the only way to ensure a consistent end product is to use weight measurements. I highly doubt the author measures things by the cup in her bakery. This is very disappointing. I will have to use a lot of her suggestions and find my own recipes elsewhere that are similar but use weight. Especially since I live in a very humid environment, I am certain that with all the baking I do this makes a huge difference. 0 of 0 people found the following review helpful. Great guide for making a wedding cake! By Kim Kafadar This is a really great book. I bake a lot but had never attempted something as involved as a wedding cake. I offered to make the cake for a friend's wedding, and this book has been so helpful. The tips on equipment, and techniques were great, and I loved that the recipe had a schedule about how far in advance each step could be done and then a timeline for putting the whole thing together. I was nervous about making the buttercream as I had tried once before and it was a disaster, but the protocol here for making the buttercream was very detailed and easy to follow, and it turned out really beautifully. Definitely would recommend this book as a guide!

Make the cake? Yes, you can. If you love to bake and are willing to plan ahead, you can make a spectacular wedding cake--and you don't have to be a pastry chef to do it! Let prominent wedding cake expert Dede Wilson guide you through every layer of the process--from choosing among flavors and styles to baking, assembling, and decorating your way to a beautiful and delicious cake. This accessible cookbook not only gets you ready for the big event, it helps you lend a truly personal touch to the celebration. "If you want to make your own wedding cake, Dede Wilson is the perfect guide. She helps you bake with confidence every step of the way to a delicious personalized result." --Donna Ferrari, BRIDE'S magazine

From the Inside Flap "I do not believe in cakes that are made for beauty and ceremony only. I believe they should be eaten and enjoyed! In fact, the majority of the time my cakes are used as the dessert, as opposed to a symbolic addition." --Dede Wilson Let them eat cake; in fact, let them eat your cake. Whether you're the bride, the groom, or a loving friend or family member who wants to make that special day unforgettable, public television cooking show host Dede Wilson knows that you can bake, frost, assemble, and decorate a spectacular, delicious, and totally unique wedding cake that won't put your budget over the edge; even if you've never mastered anything more complicated than a birthday cake or two. In *Wedding Cakes You Can Make*, this top-tier expert reveals that all it takes to make that big-day cake is a love of baking and a willingness to plan properly and work patiently. Whether you're feeding 20 or 150 people, preparation begins long before you preheat the oven. In this easy-to-follow, hands-on guide, Wilson takes you through the entire process, from the drawing board to the presentation table, sharing time-tested techniques that help you turn that cake of your dreams into a delectable reality. She helps you get started by having you write a wish list that can be honed into a framework for the ideal cake. Then it's time to make the cake happen by working through all the practical elements that come into play, such as setting your budget (and sticking to it); choosing the essential flavors (if chocolate is the bride's passion, don't leave it out!); considering the wedding date (if it's October, think about fall colors); accommodating the number of guests (small guest list equals modest-sized cake); keeping in tune with the wedding's style or mood (beach-casual vs. black tie-formal); and getting organized (time to borrow that decorating turntable). When it comes to execution, Wilson encourages you to use the highest-quality ingredients and equipment specific to the task, and to gain a foundation by making a six-inch sample cake; an integral step that, much like dating, allows you to try the cake on for size before making the final commitment. She shares her own favorite flavor combinations as well as those most frequently requested by bridal couples. For each of the 16 cakes, Wilson provides essential details; a timeline, thorough recipe directions, and tips. Recipes range from the lighthearted Raspberries and Cream Cake to the contemporary Nutella Cake and the sophisticated Gilded Mocha Cake. Color photographs of all the finished cakes and dozens of how-to photos give you the inspiration and know-how to bake your own special wedding cake. As Wilson says, wedding cake flavor and design choices are infinite. In *Wedding Cakes You Can Make*, she helps you create your own special slice of what is possible. From the Back Cover Make the cake? Yes, you can. If you love to bake and are willing to plan ahead, you can make a spectacular wedding cake; and you don't have to be a pastry chef to do it! Let prominent wedding cake expert Dede Wilson guide you through every layer of the process; from choosing

among flavors and styles to baking, assembling, and decorating your way to a beautiful and delicious cake. This accessible cookbook not only gets you ready for the big event, it helps you lend a truly personal touch to the celebration."If you want to make your own wedding cake, Dede Wilson is the perfect guide. She helps you bake with confidence every step of the way to a delicious personalized result."mdash;Donna Ferrari, BRIDE'S magazine

About the AuthorDede Wilson is the author of A Baker's Field Guide series, Christmas Cooking for Dummies, Appetizers for Dummies, and The Wedding Cake Book. She is a contributing editor to Bon Appetite and the host of Seasonings with Dede Wilson, a PBS cooking show. She lives in Amherst, Massachusetts.