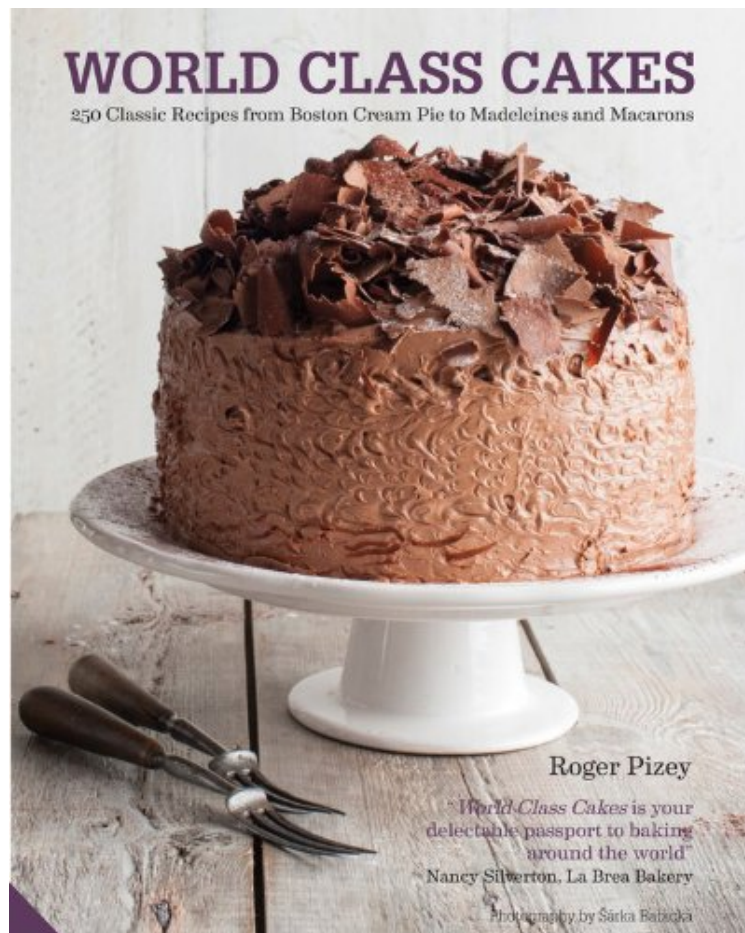


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## World Class Cakes: 250 Classic Recipes from Boston Cream Pie to Madeleines and Macarons

Roger Pizey

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**Roger Pizey : World Class Cakes: 250 Classic Recipes from Boston Cream Pie to Madeleines and Macarons**  
before purchasing it in order to gauge whether or not it would be worth my time, and all praised World Class Cakes: 250 Classic Recipes from Boston Cream Pie to Madeleines and Macarons:

6 of 6 people found the following review helpful. World Class Cakes by Roger Pizey By Helen Joy Dhar Well written, easy to follow instructions. The pictures of the final products were wonderful. My absolute favorite is the Coffee and Walnut Cake. The book includes the classic cakes and pastry as well as the more modern recipes. Great recipes from all corners of the world! 0 of 0 people found the following review helpful. Highly recommended! By Carlee This book is beautiful. It is worth buying it just for the pictures, but the cakes I have baked from it so far are delicious as well! You have to try the Maple Syrup and Pecan Layer Cake... AMAZING! 1 of 1 people found the following review helpful.

Cake Book Takes The Cake By Lynne Chapman The variety of cakes was great and the reference to the cakes' role in the countries' traditions and use in holiday celebrations was the best part. Loved the pictures and the price was very nice. Love this book!

Every country in the world has a cake that is truly a classic--one that has stood the test of time and continues to be passed down from generation to generation. *World Class Cakes* is a compilation of these timeless recipes, culled from mothers and grandmothers all the world over. Whether you want to make a moist sponge cake to accompany your afternoon tea or craft a show-stopping layer cake to dazzle at a party, you'll find the recipe in this book. Includes scrumptious recipes like: -Japanese green tea pound cake -French flourless chocolate cake -Russian lemon and poppy seed cake -Tres leche cake from Central America -American red velvet cake and hundreds more... Accompanied by stunning step-by-step photography, a history of each cake and the traditions associated with it, and over 250 recipes, this book is essential for any baking enthusiast. Discover why you shouldn't speak above a whisper when making a Polish babka, which country believed you should sleep with wedding cake under your pillow to meet your future husband, and loads more in this charming cake companion.

About the Author Roger Pizey is a professional baker and patissier with more than 20 years of experience. He was featured as a pastry expert on the television show *Hell's Kitchen*.