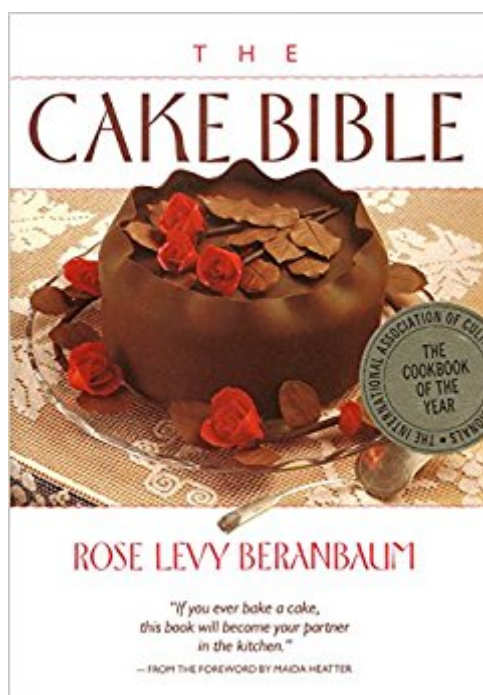


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# The Cake Bible



## Synopsis

"If you ever bake a cake, this book will become your partner in the kitchen." -- from the foreword by Maida Heatter  
This is the classic cake cookbook that enables anyone to make delicious, exquisite cakes. As a writer for food magazines, women's magazines, and newspapers, including The New York Times, Rose Levy Beranbaum's trademark is her ability to reduce the most complex techniques to easy-to-follow recipes. Rose makes baking a joy. This is the definitive work on cakes by the country's top cake baker. (2017 inductee into the Int'l Assoc. of Culinary Professionals Culinary Classics Hall of Fame)  
The Cake Bible shows how to:  
Mix a buttery, tender layer cake in under five minutes with perfect results every time  
Make the most fabulous chocolate cake you ever imagined with just three ingredients  
Find recipes for every major type of cake, from pancakes to four-tiered wedding cakes  
Make cakes with less sugar but maximum flavor and texture  
Make many low- to no- cholesterol, low-saturated-fat recipes

## Book Information

Hardcover: 592 pages

Publisher: William Morrow Cookbooks; 8th edition (September 20, 1988)

Language: English

ISBN-10: 0688044026

ISBN-13: 978-0688044022

Product Dimensions: 7 x 1.7 x 10 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 485 customer reviews

Best Sellers Rank: #24,614 in Books (See Top 100 in Books) #18 in Books > Cookbooks, Food & Wine > Baking > Cakes #60 in Books > Reference > Encyclopedias & Subject Guides > Cooking #61 in Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

Rose Levy Beranbaum is a kitchen chemist extraordinaire--this, after all, is the woman who wrote her master's thesis on the effects of sifting on the quality of yellow cake. In The Cake Bible, she explains the science behind types of leavening, the merits (or not) of sifting, melting chocolate, preheating ovens, and more. There are precise and detailed instructions for intricate wedding cakes as well as cakes that can be mixed and in the oven in five minutes. In addition, nutrition information is included with every recipe. Cake scientist Beranbaum doesn't forget the art, either; pencil drawings teach novice bakers how to create a garden full of flowers from royal icing and mushrooms

from piped meringue. It's no wonder that the International Association of Culinary Professionals picked The Cake Bible as their cookbook of the year for 1988--this book has something to teach bakers at every level.

Beranbaum, a talented baker and former owner of a New York cooking school, has produced a definitive work that will excite accomplished cooks and beginners alike. She covers basic, "foolproof" cakes as well as showcase cakes, accompanying these with pages and pages of adornments of all types; her instructions are impressively precise but unintimidating. She also includes lengthy discussions on ingredients and equipment and concludes with a special section on the chemistry of cake baking and on making a professional wedding cakes. An essential purchase. JSCopyright 1988 Reed Business Information, Inc.

I lost the copy I had of this in the 90s and I just HAD to get it again. The recipes in here are now a huge part of my family's holiday celebrations. I always get such great feedback. The recipes are clear, to the point, and provide helpful tips and directions. I wouldn't say this is for the inexperienced baker. If you are just getting started in baking, you may want to try a different book with simpler cakes just to begin with and then come back to this book. The recipes in here can be pretty complex and very easy to mess up on. Although the recipes in this book are great as is, a great thing about the popularity of this book is that you can go online and find many different variations and add-ons that you can make to the recipes to make them more to your liking.

Excellent cookbook. Tips on how to make the best cakes ever! I never had pound cake before I made the one in this book. Melt in your mouth, buttery and addictive. Sent some cakes to deer hunting camp with my husband. His parents said they never had such great cakes before. There are cakes and breakfast cakes in this book. I weighed the ingredients instead of measuring them.

I own a lot of cookbooks, but I refer to this one more than any other because the frosting recipes are just outstanding. I'm not a huge fan of the cake recipes (how funny is that, since this is the CAKE Bible lol) but the frostings are out of this world. The book is worth the price for the frosting recipes alone.

My cake artist in the family wanted this book for Christmas - she hasn't been baking that long, but has been decorating cakes for several years. She thought this book would be a good additional to

her skills.

this book kept me from completely giving up baking.moved to high-altitude at 28 @ had nothing but disasters in baking...had to re-teach myself everything I'd already taught myself when i was 6 (my mom didn't learn to cook until she had 3 kids, lost the nanny when we moved back to the states, & my fighter-pilot dad wasn't around often enough to do it for her).Rose's explanations of the chemistry of baking at high altitude were the BEST! i also found her recipes to be excellent & are ones i use, often. i have some cake decorating talent so none of the pictured cakes are any problem for me.if you don't have any cake decorating experience, check at Hobby Lobby for classes. they're around \$30 for 4 classes of 2 hours each. you can also take additional, higher level classes.

This is now my FAVORITE cake cook book. You can find the best cake recipes in this book.. I highly recommend this book to anyone who is serious about baking great cakes from scratch!

Fantastic. I am a big fan of cookbooks in general and have spent some time working as a baker. The recipes in this book are very clear and well written. Rose does such a fantastic job of explaining the purpose for each ingredient, it's more like a college textbook on building excellent texture in your cakes. Not only do I enjoy following her recipes, I also enjoy going outside the box and exploring with other ingredients.

Great classic book. Of course I wish there were more pictures, maybe in the next addition. For anyone who wants to make cakes, this is for you. Clear directions.

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