

American Cake From Colonial Gingerbread To Classic Layer The Stories And Recipes Behind More Than 125 Of Our Best Loved Cakes

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The European Cake Cookbook Tatyana Nesteruk 2018-03-13 For Tatyana Nesteruk, who was born in Ukraine, baking has always been a huge passion. Her blog, Tatyana's Everyday Food, has gathered a large following of dedicated readers who especially love her extravagant and unique cakes. In her debut cookbook, Tatyana draws on her family roots to take readers on a delightful baking journey throughout Europe to learn the stories behind each region's iconic cakes, flavors and techniques. With so much variety of rich, dense cakes and lighter, more delicate creations, avid home bakers will find endless inspiration. Eastern Europe features moist cakes with creamy fillings such as Chocolate Kievsky Torte, a decadent cake with layers of chocolate sponge cake and hazelnut meringue. Western European delicacies are light and elegant, inspired by French pastries such as Strawberries & Cream Crepe Cake or Crème Brulee Cheesecake. Then there are the Southern-inspired cakes featuring tiramisu, cheeses and fruits; Central indulgences including hearty, dense chocolate cakes and velvety bundts; and finally Northern treats that are soft, buttery and perfect to accompany afternoon tea. Explore the rich history and flavors of Europe—and even pick up a new skill or two—with the fabulous cakes from this inspiring cookbook.

Comfort Food Fix Ellie Krieger 2011-09-23 Comfort food made healthy, from the New York Times bestselling author of Whole in One. In *Comfort Food Fix*, Ellie

Krieger presents a healthier take on classic American comfort food—without sacrificing the comfort part. These 150 soul-satisfying recipes include such hearty favorites as meatloaf, lasagna, chicken potpie, crab cakes, and mashed potatoes, but without all the calories and saturated fat. With simple tricks and tips, Ellie serves up healthy delights like delicious sweet potato casserole with just a third of the calories and amazing buttermilk waffles with just a fraction of the fat. With full nutrition information for every recipe and gorgeous full-color photos that are sure to whet any appetite, *Comfort Food Fix* is the perfect cookbook for healthy eaters with healthy appetites. · Ellie Krieger is the host of the popular show *Healthy Appetite*, which airs on the Cooking Channel, and the author of the New York Times bestsellers *So Easy* and *The Food You Crave* · The book features 150 delicious comfort food recipes that are lower in calories and fat than you would ever guess based on how great they taste · 50 lavish full-color photographs beautifully illustrate finished dishes When it comes to healthy cooking, Ellie Krieger is the chef you can trust. In *Comfort Food Fix*, she takes the guilt out of guilty pleasures. “This accessible, health-minded cookbook is a welcome resource in a burger and bacon-obsessed moment... Krieger's simple, time-conscious recipes with easy-to-find ingredients will satisfy sophisticated eaters and down-home palates alike.”—Publishers Weekly

Great Old-Fashioned American Recipes Beatrice A. Ojakangas 2005
Originally published as: *Country tastes: best recipes from America's kitchens*, 1988.

Layered Tessa Huff 2016-04-19 “Tessa elevates the art of layer cakes to new heights . . . [She] will have you whipping up drool-worthy, gourmet cakes at home.” —Carrie Selman of *The Cake Blog* It’s time to venture beyond vanilla and chocolate and take your baking skills up a notch. We’re talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with 150 innovative recipes from Tessa Huff, the founder of *Style Sweet*. They combine new and exciting flavors of cake, fillings, and frostings—everything from pink peppercorn cherry to bourbon butterscotch, and pumpkin vanilla chai to riesling rhubarb and raspberry chocolate stout. Including contemporary baking methods and industry tips and tricks, *Layered* covers every decorating technique you’ll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art. “Tessa Huff is a cake whisperer. Every cake you will immediately want to bake . . . everyone will be gobsmacked by a multi-tiered, multi-component offering.” —*The Cookbook Junkies* “Ms. Huff has created a beautiful book, loaded with equal measure classic technique and modern flavor sensibility. Anyone who considers themselves a baker will feel their pulse subtly accelerate simply by thumbing through these pages.” —Leslie Bilderback, author of *Mug Meals* “*Layered* is a book that will have a permanent spot in my kitchen. From the stunning imagery to the decadent recipes, Tessa has created a must-have book for all bakers and cake lovers. She’s an amazing stylist and her recipes are flawless!” —Courtney Whitmore, author of *The Southern Entertainer’s Cookbook*

I Heart Soul Food Rosie Mayes 2020-10-27 From the beloved creator of *I Heart*

Recipes and home cook Rosie Mayes comes a cookbook chock-full of soul food favorites. Learn to cook comfort food the way Mom used to! Here Rosie shares all the secrets of southern classics like fried chicken, mashed potatoes, collard greens, and mac & cheese, plus soulful twists like Sweet Potato Biscuits and Fried Ribs. Authentic, approachable, and mouthwatering, these recipes use easy-to-find ingredients. Perfect for Sunday suppers and other celebrations as well as everyday favorites, these recipes are love on a plate! Organized by meal, the cookbook starts with stick-to-your-ribs breakfast favorites like Blueberry Cornbread Waffles and Shrimp, and Andouille Sausage and Grits, plus plenty of main dishes and sides like Smothered Chicken, Oxtail Stew, Baked Candied Yams, Soul Food Collard Greens, and Sweet Cornbread. Don't forget drinks and desserts like Peach Cobbler, Pralines, and Sweet Iced Tea! Includes 100+ recipes, including 30 fan favorites and 70 never-before-seen recipes, and 90 photographs.

A Slice of American History Julie Schoen 2013-11 Open this book and be transported into the wonderfully delicious world of classic American cakes, learn about their history, and then be guided step-by-step through the process of baking over thirty incredible layered treats. With nearly 1,500 cakes baked in her family's kitchen on Indiana Street over the past several decades, author Julie Schoen knows her way around superb cake. In her much anticipated second family-style cookbook, Schoen expounds on the history of American cakes, delighting readers with delectable recipes and a historic trip through America's kitchens. More than just dessert, cake has become engrained in the culture and traditions of America, an integral piece of family gatherings, holidays, and celebrations. A luscious look into the history of American cakes, *A Slice Of American History* offers a glimpse into the origin of some of our most beloved desserts, tracing the crumbs all the way back to the very first bite. With more than thirty recipes, each told with a fascinating story touching on both past and present, this guide becomes an edible timeline that can, and should, be enjoyed by everyone, everywhere. *A Slice Of American History* goes back to the first explorations of the East Coast in the 1600's, introducing the invention of Maple Syrup, and a mouthwatering recipe for an updated version of the classic Maple Syrup Cake. As you explore America's kitchens through the centuries you will discover classic favorites and new ideas including: Smith Island Cake Boston Cream Cake King Cake Devil's Food Cake Bundt Cake And the chocolate lover's daydream, *The Tunnel Of Fudge* Intriguing and well-written, with a decoration of humor, *A Slice Of American History* is a must-have for every American's sweet tooth. Don't miss out - buy your copy today and delight in a slice of America's past!

The New Way to Cake Benjamina Ebuehi 2019-11-05 Put Flavor First with 60 Easy, Stylish Cakes Unlock a whole new world of flavor with Benjamina Ebuehi's signature cakes. Inspired by her journey to *The Great British Bake Off* and beyond, Benjamina's groundbreaking recipes put flavor at the forefront by letting the star ingredients—toasted nuts, fragrant spices, bold herbs and ripe fruit—do all the work. Creations like Plum & Black Pepper Cake, Masala-Chai Carrot Cake and Caramelized Plantain Upside-Down Cake are as impressive as they are simple. Beautiful, minimal finishing touches make a big impact, highlighting the exciting ingredients within. These irresistible treats will amaze your friends and

family as easily as they will spice up your week. Full of beautiful, of-the-moment cakes with unforgettable flavors, *The New Way to Cake* brings out the best baker in everyone.

Death by Chocolate Cakes Marcel Desaulniers 2011-11-01 In this scrumptious collection, revered chef Marcel Desaulniers serves up some of his most sinful, most seductive chocolate creations ever. An astonishing array of chocolate lovers from the "guru of ganache".

The Cake Mix Doctor Anne Byrn 2003-01-01 The cake mix doctor...doctors cake mixes to create more than 200 luscious desserts with from-scratch taste.

The Perfect Cake America's Test Kitchen 2018-03-27 Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut- Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

What Can I Bring? Anne Byrn 2007-01-01 A collection of recipes for dishes that are perfect for potluck suppers, family get-togethers, school picnics, and other occasions, plus tips on preparation, kitchen-sharing etiquette, and the best ways to transport the dish.

Bundt Cake Bliss Susanna Short 2007 Short brings back the Bundt cakes of yesteryear with mouthwatering, kitchen-tested recipes for busy families, elegant entertainers, and confection connoisseurs everywhere. In addition, the dozens of glazes, sauces, and frostings are sure to transform any cake into a shining crown of glory.

American Cake Anne Byrn 2016-09-06 Taste your way through America with more than 125 recipes for our favorite historical cakes and frostings. Cakes in America aren't just about sugar, flour, and frosting. They have a deep, rich history that developed as our country grew. Cakes, more so than other desserts, are synonymous with celebration and coming together for happy times. They're an icon of American culture, reflecting heritage, region, season, occasion, and era. And they always have been, throughout history. In *American Cake*, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive oil, Byrn shares recipes, stories, and a behind-the-scenes look into what cakes we were baking back in time. From the well-known Angel Food, Red Velvet,

Pineapple Upside-Down, Goopy Butter, and Brownie to the lesser-known Burnt Leather, Wacky Cake, Lazy Daisy, and Cold Oven Pound Cake, this is a cookbook for the cook, the traveler, or anyone who loves a good story. And all recipes have been adapted to the modern kitchen.

American Cookie Anne Byrn 2018-08-21 A delicious tour of America's favorite treats, cookies, and candies from the beloved author of the bestselling Cake Mix Doctor series and American Cake IACP AWARD FINALIST • "Every recipe comes with a story as delicious as the small bite it describes. And best of all, every small bite begs to be baked."—Dorie Greenspan, James Beard Award-winning author of Dorie's Cookies Each of America's little bites—cookies, candies, wafers, brittles—tells a big story, and each speaks volumes about what was going on in America when the recipes were created. In *American Cookie*, the New York Times bestselling author and Cake Mix Doctor Anne Byrn takes us on a journey through America's baking history. And just like she did in *American Cake*, she provides an incredibly detailed historical background alongside each recipe. Because the little bites we love are more than just baked goods—they're representations of different times in our history. Early colonists brought sugar cookies, Italian fig cookies, African benne wafers, and German gingerbread cookies. Each of the 100 recipes, from Katharine Hepburn Brownies and Democratic Tea Cakes to saltwater taffy and peanut brittle, comes with a lesson that's both informative and enchanting.

Cheryl Day's Treasury of Southern Baking Cheryl Day 2021-11-09 A complete and comprehensive Southern baking book from one of the South's best and most respected bakers, Cheryl Day.

All Cakes Considered Melissa Gray 2010-07-01 Melissa Gray is National Public Radio's Cake Lady. Every Monday she brings a cake to the office for her colleagues at NPR to enjoy. Hundreds of Mondays (and cakes) later, Melissa has lots of cake-making tips to share. With more than 50 recipes for the cakes that have been dreamed of and drooled over for a lifetime including Brown Sugar Pound Cake, Peppermint and Chocolate Rum Marble Cake, Lord and Lady Baltimore Cakes, Dark-Chocolate Red Velvet Cake, and Honey Buttercream and Apricot Jam Cake *All Cakes Considered* is an essential addition to every baker's library.

Skillet Love Anne Byrn 2019-10-01 A delicious celebration of the cast iron pan--by the mega-bestselling author of THE CAKE MIX DOCTOR. Beloved by home cooks and professionals alike, the cast iron skillet is one of the most versatile pieces of equipment in your kitchen arsenal. Perfect for every meal of the day, the cast iron pan can be used to cook eggs, sear meat, roast whole dinners, and serve up dessert warm from the oven. Bestselling author Anne Byrn has carefully curated 160 recipes to be made in one simple 12-inch cast iron skillet. These are dishes everyone can enjoy, from appetizers and breads like Easy Garlic Skillet knots to side dishes like Last-Minute Scalloped Potatoes, from brunch favorites to one-pot suppers like Skillet Eggplant Parmesan. And of course, no Anne Byrn cookbook would be complete without her innovative cakes like Georgia Burnt Caramel Cake, cookies like Brown Sugar Skillet Blondies, and pies and other delicious treats. Scattered throughout are fun tidbits about the origin of the cast iron skillet and how to properly season and care for them. Anne

Byrn has crafted an informational, adaptable, and deliciously indispensable guide to skillet recipes the whole family is sure to love.

Roland Mesnier's Basic to Beautiful Cakes Roland Mesnier 2007-10-16 In his twenty-five years as Executive White House Pastry Chef, Roland Mesnier prided himself on creating a unique dessert for every special occasion, from elaborate State Dinners and formal receptions to smaller family gatherings and birthday celebrations. In Roland Mesnier's *Basic to Beautiful Cakes*, the author of the classic and comprehensive *Dessert University* shows home cooks how to create desserts that can be beautifully embellished to serve any occasion by using a small set of foolproof cake recipes. Hazelnut Ring Cake, for example, can be served on its own at teatime, as it was in the Reagan White House; or, with the addition of espresso-flavored whipped cream and a crown of caramelized phyllo, can become the memorable culmination of an elegant dinner party. Chocolate Dome Cake (one of the Carters' favorites) can be topped with raspberry glaze, served with Grand Marnier mousse, or spangled with berries. Blueberry Upside-Down Cake with yogurt sauce is a light treat for a long weekend morning; the cherry version, with its lattice of whipped cream, will delight children and adults alike, and the truly grand Peach and Spice Upside-Down Cake with Brioche "Peaches" is a show-stopping confection, elegant enough for the Clintons to serve to the chancellor of Germany and the prime minister of England. Even on the most important occasions, Chef Mesnier believes that desserts don't have to be filled with butter and cream. Recipes like the wheat-free Carrot Cake, the dairy-free Orange Sherbert Cake with Glazed Oranges, and the low-fat Apricot Soufflé Cake with Apricot Grand Marnier Sauce satisfy guests with special dietary concerns but still meet Roland's exacting standards for taste and presentation. The easy-to-follow instructions for these time-tested recipes anticipate pitfalls and offer sensible suggestions for when it is worth to invest in high-end ingredients and equipment and when you can get by without them, and how to peel and slice fruit for the most attractive results. With Chef Mesnier taking you through every step of each carefully constructed recipe, you can be sure that your cakes will be delicious and spectacular every time. Soon you will have mastered the basic recipes and a few of the more advanced techniques, and you will be able to develop a repertoire of your own. Like Chef Mesnier, you'll be able to tailor your desserts to the tastes of your guests or the spirit of a celebration. Whether the table is lit by tapers and laid with your best silver or you are serving a few friends Sunday supper in the kitchen, you will be able to create sophisticated mouthwatering desserts that your guests will remember for weeks to come.

United Cakes of America Warren Brown 2014-10-31 This tour of classic and curious cakes from all fifty states is "a sweet home-baked slice of Americana" (Publishers Weekly). In order to form a more perfect union of flour, eggs, butter, and sugar, *CakeLove* author Warren Brown offers his unique take on dessert recipes from all fifty states, plus Puerto Rico and Washington, DC. Starting his tour with the classic Baked Alaska, Brown explores America's rich culinary history while updating regional treats like Louisiana King Cake, South Carolina's Lady Baltimore Cake, and Florida's Key Lime Pie. There are official state desserts, like Maryland's Smith Island Cake and Massachusetts' Boston Cream Pie, as well as

unofficial favorites, like New York-style Cheesecake and St. Louis Goopy Butter Cake. Brown also includes more adventurous confections like Michigan's Chocolate Sauerkraut Cake, and brand-new treats he's created in honor of specific states, such as his California-inspired Avocado Cupcakes. With mouth-watering photos, informative sidebars, and an entire section devoted to the magic of buttercream frosting, *United Cakes of America* "is a shoe-in [sic] for that coveted guest-of-honor space on your baking shelf" (LA Weekly).

Vintage Cakes Julie Richardson 2012-07-31 A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of *Rustic Fruit Desserts*. Make every occasion—the annual bake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in *Vintage Cakes* is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

Midwest Made Shauna Sever 2019-10-22 *A Love Letter to America's Heartland, the Great Midwest* When it comes to defining what we know as all-American baking, everything from Bundt cakes to brownies have roots that can be traced to the great Midwest. German, Scandinavian, Polish, French, and Italian immigrant families baked their way to the American Midwest, instilling in it pies, breads, cookies, and pastries that manage to feel distinctly home-grown. After more than a decade of living in California, author Shauna Sever rediscovered the storied, simple pleasures of home baking in her Midwestern kitchen. This unique collection of more than 125 recipes includes refreshed favorites and new treats: Rhubarb and Raspberry Swedish Flop Danish Kringle Secret-Ingredient Cherry Slab Pie German Lebkuchen Scotch-a-Roos Smoky Cheddar-Crusted Cornish Pasties . . . and more, which will make any kitchen feel like a Midwestern home.

Cake: A Slice of History Alysa Levene 2016-03-15 Cake can evoke thoughts of home, comfort someone at a time of grief or celebrate a birth or new love. It is a maker of memories, a marker of identities, and delicious! It was the year 878 A.D., and a man claims sanctuary in a small village home in Wessex. To the surprise of the villager, the man is not a passing vagabond but Alfred, King of the Anglo-Saxons. The village homemaker is happy to hide him from the marauding Danes, provided he keeps an eye on the cake she has baking in the oven. Preoccupied with how to re-take his kingdom, Alfred lets the cakes burn, and the

incident passed in to folklore forever. From these seemingly ignoble beginnings, not only was Alfred able to reclaim his spot in history, but the humble villagers' cake has ascended in world culture as well. Alysa Levene looks at cakes both ancient and modern, from the Fruit Cake, to the Pound Cake, from the ubiquitous birthday cake to the Angel Food Cake, all the way up to competitive baking shows on television and our modern obsession with macarons and cup cakes. Along the way, author Alysa Levene shows how cakes are so much more than just a delicious sugar hit, and reflects on how and why cakes became the food to eat in times of celebration. Cake reflects cultural differences, whether it is the changing role of women in the home, the expansion of global trade, even advances in technology. Entertaining and delightfully informative, *Cake: A Slice of History* promises to be a witty and joyous celebration of our cultural heritage.

[American Cake](#) ANNE. BYRN 2021-06-15 Taste your way through America with more than 125 recipes for our favorite historical cakes and frostings. Cakes in America aren't just about sugar, flour, and frosting. They have a deep, rich history that developed as our country grew. Cakes, more so than other desserts, are synonymous with celebration and coming together for happy times. They're an icon of American culture, reflecting heritage, region, season, occasion, and era. And they always have been, throughout history. In *American Cake*, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive oil, Byrn shares recipes, stories, and a behind-the-scenes look into what cakes we were baking back in time. From the well-known Angel Food, Red Velvet, Pineapple Upside-Down, Goopy Butter, and Brownie to the lesser-known Burnt Leather, Wacky Cake, Lazy Daisy, and Cold Oven Pound Cake, this is a cookbook for the cook, the traveler, or anyone who loves a good story. And all recipes have been adapted to the modern kitchen.

The Twinkies Cookbook, Twinkies 85th Anniversary Edition Hostess 2015-07-14 A comeback cookbook for the perennially popular snack cake, with unique sweet and savory recipes that highlight the whimsical nostalgia of America's favorite dessert. In celebration of the 85th anniversary of Twinkies®, Hostess® has updated and expanded their beloved and quirky classic *The Twinkies Cookbook*. This new edition includes the very best recipes from the original, combined with twenty-five new and wonderfully wacky recipes submitted by Twinkies aficionados across the country. From a Twinkie-filled take on chicken and waffles to Twinkie pumpkin pie and beyond, these colorful concoctions will surprise and enchant the Twinkie fan in all of us.

Gingerbread for Liberty! Mara Rockliff 2015-01-27 A stirring picture book biography about a forgotten hero of the American Revolution who rose to the occasion and served his country, not with muskets or canons, but with gingerbread! Simultaneous eBook.

How To Cook: The Victorian Way With Mrs Crocombe Annie Gray

2020-09-24 A sumptuous cookery book and the definitive guide to the life, times and tastes of the world's favourite Victorian cook Mrs Crocombe. As seen on English Heritage's The Victorian Way YouTube series. Mrs Crocombe is the star of English Heritage's wildly popular YouTube series, The Victorian Way. In delightful contrast to the high-octane hijinks of many YouTube celebrities, The Victorian Way offers viewers a gentle glimpse into a simpler time - an age when tea was sipped from porcelain, not from plastic cups; when mince pies were meaty and nothing was wasted; when puddings were in their pomp and no kitchen was complete without a cupboard full of copper pots and pans. Avis Crocombe really did exist. She was head cook at Audley End House in Essex from about 1878 to 1884. Although only a little is known about her life, her handwritten cookery book was passed down through her family for generations and rediscovered by a distant relative in 2009. It's a remarkable read, and from the familiar (ginger beer, custard and Christmas cake) to the fantastical (roast swan, preserved lettuce and fried tongue sandwiches), her recipes give us a wonderful window into a world of flavour from 140 years ago. How to Cook the Victorian Way is the definitive guide to the life, times and tastes of the world's favourite Victorian cook. The beautifully photographed book features fully tested and modernised recipes along with a transcription of Avis's original manuscript, plus insights into daily life at Audley End by Dr Annie Gray and Dr Andrew Hann, and a foreword by the face of Mrs Crocombe, Kathy Hipperson. It showcases the best recipes from Mrs Crocombe's own book, alongside others of the time, brought together so that every reader can put on their own Victorian meal. It's a moreish smorgasbord of social history an absolute must for fans, foodies and anyone with an appetite for the past. Please note this is a fixed-format ebook with colour images and may not be well-suited for older e-readers.

Martha Stewart's Cake Perfection Martha Stewart Living Magazine 2020-10-13 "Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of sheet cakes and chiffons, batters and buttercreams, and tiers and tortes to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Chocolate Angel Food Cake and treats that take it up a notch like Ombr? Strawberry Cake and Marble Souffl?, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach."--Publisher's description.

Zoë Bakes Cakes Zoë François 2021-03-16 IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY

TIME OUT Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil's Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë's expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

A New Take on Cake Anne Byrn 2021-11-16 Turn a cake mix into a cake masterpiece! Discover 175 decadent and quick modern recipes with from-scratch flavor from the bestselling author of *The Cake Mix Doctor*. Anne Byrn is known for her cake mix magic, and *A New Take on Cake* makes baking from a boxed mix as inspiring as it is easy—everything from vegan tortes to gluten-free cakes, doughnuts to cake pops, and whoopie pies to a wedding cake. All for snacking, celebrating, and everything in between! With 50 modernized classics and 125 brand-new recipes, no one will believe your Ice Cream Cone Cake, Vegan Chocolate Cake with Creamy Nutella Frosting, or Blood Orange Loaf with Campari Glaze were made from boxed mixes. Whether you are following a gluten-free, sugar-free, or plant-based diet, or are just a fan of a good old-fashioned yellow layer cake with chocolate fudge icing, you'll find your calling—and won't have to spend all day making it.

Toll House Tried and True Recipes Ruth Graves Wakefield 1977-01-01 For all cooks, this book is a true classic. It contains hundreds of interesting recipes along with hundreds of hints will make anything you prepare a success. The owner of the Toll House Restaurant in Whitman, Massachusetts, Ruth Wakefield offers here the most famous and successful tips and recipes which made her restaurant so renowned. The author begins with the necessary information all good cooks need: helpful hints (dip peeled bananas in lemon juice to prevent discoloration, how to measure solid fat); equivalents and proportions; purchasing guide; timetable for roasting, broiling, boiling, oven steaming; care of your refrigerator and range, how to save fuel; table setting and service; challenging menus; inexpensive everyday meals; success with frozen desserts; and much, much more. There is also a "primer for brides," which contains 36 essential dishes for the new homemaker (from making hot or iced coffee to main courses, desserts, even champagne punch!) Then come the mouth-watering recipes: hors d'oeuvres (cheese balls, caviar toast, stuffed mushroom caps, etc.), appetizers (fruit shrub, stuffed cantaloupe, oyster cocktail, etc.), soups, stews, and chowders (clam bisque, baked bean soup, lobster stew, clam chowder, croutons, croustades, etc.), bread (crumb bread, shredded wheat bread, Swedish tea ring, health bread, orange bread, etc.), meats and poultry (pot roast with vegetables, Neapolitan meat loaf, shepherd's pie, crown roast of pork, chicken divan, chicken terrapin, etc.), meat substitutes (goldenrod eggs, foamy omelettes, cheese croquettes, noodle ring, etc.); seafood (baked halibut, salmon and rice delight, Toll House

lobster, lobster imperial, etc.), vegetables, salads and dressing, desserts, all kinds of sauces, cakes and cookies, frosting and fillings, pastries and pies, candies, tea time sandwiches, relishes, and oddments. The book concludes with sections on solving kitchen problems, how to cook for a hundred people, and a guide to purchasing, preserving, and canning jellies, jams, fruits, and vegetables.

American Cake Anne Byrn 2016-09-06 Cakes have become an icon of American culture and a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard--they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on our shores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book *American Cake*, Anne Byrn (creator of the New York Times bestselling series *The Cake Mix Doctor*) will explore this delicious evolution and teach us cake-making techniques from across the centuries, all modernized for today's home cooks. Anne wonders (and answers for us) why devil's food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented the flourless chocolate cake, the St. Louis gooey butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation's history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

Moosewood Restaurant Simple Suppers Moosewood Collective 2010-11-03 The Moosewood Collective goes back to basics with Moosewood Restaurant Simple Suppers to deliver more than 175 fresh, imaginative, and quickly prepared dishes for the weeknight table that are also delicious and reliable. Whole grains. Fresh fruits and vegetables. Lean, nutrient-rich fish. We all know the virtues of a well-balanced diet—of choosing foods that nourish our bodies and respect the environment—but as the world around us gets busier and more complicated, we also know how difficult it can be to prepare a wholesome, satisfying supper. With an emphasis on healthful natural foods, Moosewood Restaurant has operated successfully for more than thirty years and has been acclaimed as a driving force in the world of creative vegetarian cuisine. Shortcut Chili. Creamy Lemon Pasta. Warm French Lentil Salad. Pine Nut-Crusted Fish. Mocha Sorbet. From soups and pastas made with just a few pantry essentials to crisp salads, stir-fries, sandwiches, and desserts, these easy-to-prepare recipes are brilliant as is. However, the folks at Moosewood realize that flexibility is the cornerstone of weeknight cooking, so you'll find clever ingredient substitutions, alternative cooking methods, and serving suggestions alongside the recipes in Simple Suppers—it all depends on what's in the fridge and what sounds appetizing at the

moment. Make extra Fresh Tomato and Mozzarella Salad on Monday and toss leftovers with hot pasta for Tuesday's supper. No onions for Black Beans with Pickled Red Onions? Try the beans over rice with Quick Avocado and Corn Salsa instead. The 175-plus recipes in Moosewood Restaurant Simple Suppers are as flexible as they are flavorful—the perfect go-to for a quick, healthy meal any day of the week, any time of year.

American Cookery Amelia Simmons 2012-10-16 Published in Hartford in 1796, this volume in the American Antiquarian Cookbook Collection is a facsimile edition of one of the most important documents in American culinary history. This is the first cookbook written by an American author specifically published for American kitchens. Named by the Library of Congress as one of the 88 "Books That Shaped America," *American Cookery* was the first cookbook by an American author published in the United States. Until its publication, cookbooks printed and used by American colonists were British. As indicated in Amelia Simmons's subtitle, the recipes in her book were "adapted to this country," reflecting the fact that American cooks had learned to make do with what was available in North America. This cookbook reveals the rich variety of food colonial Americans used, their tastes, cooking and eating habits, and even their rich, down-to-earth language. Bringing together English cooking methods with truly American products, *American Cookery* contains the first known printed recipes substituting American maize for English oats; and the recipe for Johnny Cake is apparently the first printed version using cornmeal. The book also contains the first known recipe for turkey. Possibly the most far-reaching innovation was Simmons's use of pearlsh— a staple in colonial households as a leavening agent in dough, which eventually led to the development of modern baking powders. "Thus, twenty years after the political upheaval of the American Revolution of 1776, a second revolution—a culinary revolution—occurred with the publication of a cookbook by an American for Americans." (Jan Longone, curator of American Culinary History, University of Michigan) This facsimile edition of Amelia Simmons's *American Cookery* was reproduced by permission from the volume in the collection of the American Antiquarian Society, Worcester, Massachusetts. Founded in 1812 by Isaiah Thomas, a Revolutionary War patriot and successful printer and publisher, the Society is a research library documenting the life of Americans from the colonial era through 1876. The Society collects, preserves, and makes available as complete a record as possible of the printed materials from the early American experience. The cookbook collection includes approximately 1,100 volumes.

Daisy Cakes Bakes Kim Nelson 2018-02-27 Nelson brings Southern heritage baking into your home with these recipes for cakes, cookies, pies, cobblers, and more. The flavors are rich and nostalgic, the recipes simple to make, and her stories and guidance will inspire both beginner and experienced bakers.

Betty Crocker Betty's Best 100 Betty Crocker 2021 Celebrate Betty Crocker's 100th birthday with more than 100 of her best recipes Betty Crocker is 100! To celebrate a century of helping American home cooks get food on the table, Betty Crocker is sharing 100 of her best recipes that have fed and nourished every generation since 1921. Each recipe in this heirloom book is a cherished favorite that's easy to make and difficult to fail, and each includes a note for a closer look

at the American icon. With a full range of recipes, from breads and hearty casseroles to decadent cakes and sweets, Betty's Best 100 is sure to be as treasured in your kitchen as Betty Crocker is.

Icebox Cakes Jean Sagendorph 2015-04-14 "Takes the cake into the 21st century with 25 intriguing recipes, including red velvet, Mexican chocolate spice, chai-ginger, black pepper-rum . . ." —The Telegraph Icebox cakes feature crisp wafers and billowy whipped cream layered together and chilled overnight, where they transform into a heavenly cakelike texture. In this tempting cookbook, eager cooks can start with the Old School, a classic pairing of chocolate wafers and lush whipped cream, before moving on to fantastic combinations such as Luscious Lemon with its lemon curd filling and ladyfingers or the Black Forest's cherries and mounds of chocolate-kirsch whipped cream. Ideal when made a day or two in advance, these minimum-fuss cakes promise maximum friends-and-family cheer. "There are 25 wonderful variations of icebox cakes in this delightful book . . . Get a copy of *Icebox Cakes*, some whipping cream, and get to work. It will be fun and it will be delicious." —Cooking by the Book "Several [recipes] sounded great to me (from an adaptation of the Nabisco original to Mexican Chocolate Spice), but, inspired by Thin Mints season, I decided to try the Peppermint-Chocolate—as an Easter dessert for my extended family. It was pretty and delicious and fed a crowd and I can't wait to make it again." —Statesman

The Dinner Doctor Anne Byrn 2004-01-01 A marriage of the fast and fantastic, *The Dinner Doctor* proves that it's possible to cook meals for your family that taste great -- and require little time, preparation, or hassle.

Cake Nicola Humble 2010-05-15 Be it a birthday or a wedding—let them eat cake. Encased in icing, crowned with candles, emblazoned with congratulatory words—cake is the ultimate food of celebration in many cultures around the world. But how did cake come to be the essential food marker of a significant occasion? In *Cake: A Global History*, Nicola Humble explores the meanings, legends, rituals, and symbolism attached to cake through the ages. Humble describes the many national differences in cake-making techniques, customs, and regional histories—from the French gâteau Paris-Brest, named for a cycle race and designed to imitate the form of a bicycle wheel, to the American Lady Baltimore cake, likely named for a fictional cake in a 1906 novel by Owen Wister. She also details the role of cake in literature, art, and film—including Miss Havisham's imperishable wedding cake in *Great Expectations* and Marcel Proust's madeleine of memory—as well as the art and architecture of cake making itself. Featuring a large selection of mouthwatering images, as well as many examples and recipes for some particularly unusual cakes, *Cake* will provide many sweet reasons for celebration.

The Cake Mix Doctor Returns! Anne Byrn 2009-09-24 What could be better than a phenomenon? The return of a phenomenon. Ten years ago Anne Byrn's *The Cake Mix Doctor* began its extraordinary run as one of the most popular baking books of all time. Now Anne Byrn is back with the all-new *Cake Mix Doctor Returns!* From the beloved author who showed home bakers how adding a touch of sweet butter or a dusting of cocoa powder, a dollop of vanilla yogurt or flurry of grated lemon zest could transform the ordinary into the extraordinary. Here are

160 brand-new recipes—that's right, 160 amazing cake mix recipes—for luscious layer cakes, sheet cakes, brownies, bars, cookies, and more. And the book is needed more than ever. Today 90 percent of home cooks use prepackaged mixes, while the economy is creating a perfect excuse to let them eat cake—cake equals happiness. And what cakes! 40 layer cakes, from Tiramisu Cake to The Best Red Velvet Cake, Strawberry Refrigerator Cake to Chocolate Swirled Cannoli Cake. 35 sheet cakes. 38 bundt and pound cakes. 16 cupcakes and muffins, plus the cult classic Whoopie Pie. And brownies, bars, and cookies, including Spice Drop Cookies, Angel Food Macaroons, and Chocolate Espresso Biscotti. There's even a wedding cake, a frequent request from the author's passionate online community. The Cake Mix Doctor is back—just say ahhhhh!

The Colonial Williamsburg Tavern Cookbook John R. Gonzales 2001 Offers two hundred authentic 18th century recipes, including standing rib roast, Yorkshire pudding, rack of lamb, roast quail, and rice pudding.

american-cake-from-colonial-gingerbread-to-classic-layer-the-stories-and-recipes-behind-more-than-125-of-our-best-loved-cakes

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