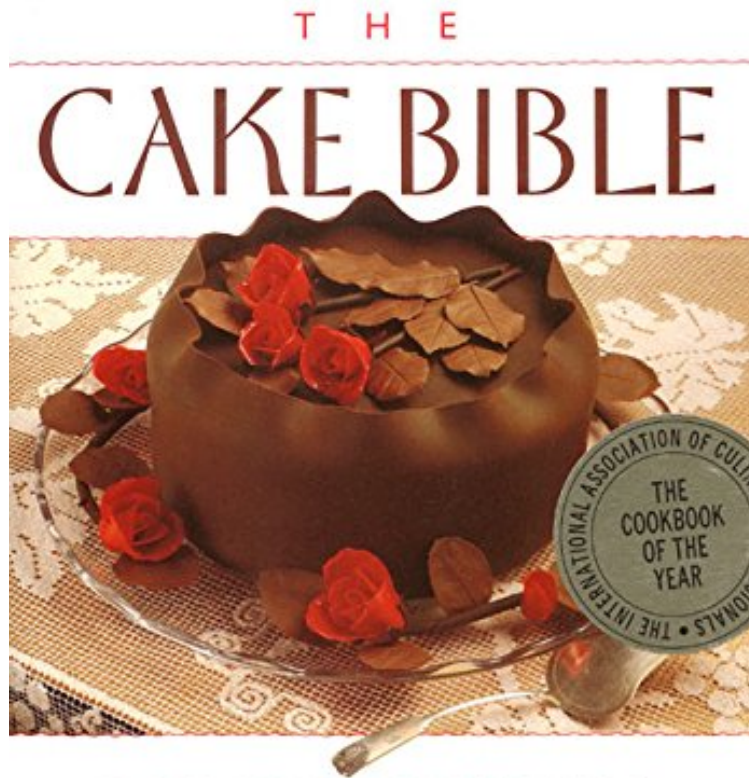


The Cake Bible

Rose Levy Beranbaum

*Download PDF | ePub | DOC | audiobook | ebooks



ROSE LEVY BERANBAUM

*"If you ever bake a cake,
this book will become your partner
in the kitchen."*

— FROM THE FOREWORD BY MAIDA HEATTER

[Download](#)

[Read Online](#)

#8240 in Books William Morrow Company 1988-09-20 1988-09-20
Ingredients: Example
Ingredients
Original language: English
PDF # 1 10.00 x 1.73 x 7.001, 2.71 #File Name: 0688044026592
pages
William Morrow Company | File size: 54.Mb

Rose Levy Beranbaum : The Cake Bible before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cake Bible:

1 of 1 people found the following review helpful. Excellent
By Joan D
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.
2 of 2 people found the following review helpful. She thought this book would be a good additional to her skills
By binn
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 addition to her skills. 0 of 0 people found the following review helpful. The page layouts could be clearer/better constructed, but Rose ...By S. GreveThe page layouts could be clearer/better constructed, but Rose Levy Beranbaum's Bible series of cookbooks are an indispensable addition to any kitchen. These books are absolutely packed with recipes, and the techniques are described in a very granular, easily-digestible way that makes cooking them a breeze.

"If you ever bake a cake, this book will become your partner in the kitchen." -- from the foreword by Maida Heatter

.com 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. From *Library Journal* 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. "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." -- .com