

# 500 cakes



the only cake compendium you'll ever need

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## 500 Cakes: The Only Cake Compendium You'll Ever Need (500 Series Cookbooks)



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There is no more fitting conclusion to a celebration, special meal, or a simple, soothing cup of tea or coffee than cake. From easy refrigerator cakes to elaborate creamy gateaux, from delicious gluten-free cakes to sumptuous layered confections, this book covers all styles and tastes of cakes, for adults, children, 'tweens, and everyone else! 500 Cakes has the ideal recipe for absolutely most occasions: a birthday or anniversary party, an informal gathering of friends, a marriage reception - you name it.



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Thanks! Thanks a lot! Others I'm looking forward to trying consist of lemon drizzle cake, apricot and hazelnut loaf cake, raspberry and white chocolate torte, and ginger and lime ice cream cake. I will not need another cake book .. Returned it immediately. Name is correct. This was extremely dried out and the only reason my family ate it had been because I put jelly between the layers and frosted it. Great start for cake basics The 500 Cakes provides 125 recipes for a number of cakes from everyday use to special occasions. Each one of the 125 dishes has four minor variations that tweak the item into a different edition by adding a fresh flavor profile. Overall it is an typical cookbook but for those who are skilled in baking like my wife it provides base recipes that can after that be used to make their own variations when using this as a widespread springboard and as the quality recipes are chosen for easy variants they lend themselves to creating your own as well. We have only found a few dishes to be a little vague on the directions but overall have not had way too many problems with this publication. The other minor concern is that a lot of of the recipes demand self-rising flour, something I don't stock in my own pantry but one can very easily make a homemade edition by mixing 1-1/2 teaspoons baking powder and 1/2 teaspoon salt to 1 glass of regular all-purpose flour. As often with the 500 series it is necessary to be aware that they don't take into

account things like altitude or humidity variants but if you are acquainted with how that changes the cooking in your town this is an excellent book to have. Untested Recipes I hate to produce a negative review, but I've tried two recipes up to now and both were failures. As to the other reviewers comments we've not found the quality recipes to turn out dry although we have not yet done the portion of the cookbook these were on. Lots of Variety Filled with gorgeous color photographs, this cookbook offers everything from traditional sheet cake to a unique lavender cake. I'm uncertain. As with the other cookbooks in this series, presently there are over 100 bottom quality recipes with each having 4-5 variants to total 500. The ingredients are mostly those that are available at a local grocery store with a few exceptions such as for example lavender flowers and other edible flowers necessary for a few the recipes. General well recommended for all those that are looking for a lot of cake quality recipes that can be constructed on. I've produced just one recipe up to now, the mocha chocolate cake which has a hint of coffee taste, and it turned out pretty well therefore my review is based on that. I have no idea if the other recipes are as good however the photos do make them look appetizing. Name is correct. Anyone who all enjoys baking desserts will see plenty of motivation in this little cookbook. The cheesecakes work nicely and the frosting recipes are a particular good find in this book. There is absolutely no way that these recipes were tested prior to the printing of this book. To me, a sponge cake should be moist. I won't need another cake reserve. They didn't wish the leftovers. Up coming I tried the Aged Fashioned Ginger Cake. Great ideas--recipes might not deliver! I have not however tried to taste it as the burnt smell make my kitchen reek and spoiled my hunger. First, I tried the Chocolate Sponge Cake. I may try them with other cake recipes that are edible. I think the author should test the recipes and reprint the publication with updates. Also strange in this publication, most the recipes call for self rising flour, which the average person doesn't use. All-purpose can be adapted, but will the average baker understand this? The only positive thing I could say is that the idea and variations are interesting. I just looked at evaluations for other books in this series and it appears that they all have the same problem. I might try the cheesecake quality recipes, and if I get a good one, I'll add to the review. It calls for one 9 inches cake pan, but the batter literally flowed more than into my oven when I baked it. I've since tried the chocolate gateau (believe dark forest) twice and the boston cream "pie" and all three cakes arrived REALLY DRY. Many jumped out as "must tries". When I initially bought and go through this book, I LOVED all of the cakes and ideas for modifications. I also scale back the cooking time on the second blackforest cake by 10 minute (10 MINUTES) and the cake was fully cooked and still dried out. Imagine how over prepared it was when cooked per directions! Both cakes were under the Gateau category, so perhaps that is where the problem lies. Chapters include foolproof cakes, classic cakes, espresso and cake, tortes and gateaux, creamy cheesecakes, special event cakes, and cakes for particular diets such as for example gluten-free. Still, the quality recipes have already been disappointing so far. Missing information This book will be 0 stars if it could be, but it did have nice photographs of the cakes. The first one I attempted to make did not include directions for the heat range of which to bake the cake.. You'd think an editor would notice that a recipe can be incomplete. The concepts in the book are great, but if you cannot actually make them because of omissions, the concepts aren't useful at all.

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