

Cake

Collects the best bits from the author's best-selling classic *Baking With the Cake Boss*.
Original.

"There's something magical about the process of making a cake from scratch, a process that transforms a few simple ingredients--butter, sugar, flour, and eggs--into culinary artistry." --Tish Boyle

Sammi's delicious dream comes to life, filling her world with color and creativity, so she creates a special cake with her friends to celebrate.

Cheery baker dreams of finding Mr. Right... When your last name is Baker, it's really only a matter of time before it also becomes your job title. Some might see it as a self-fulfilling prophecy, but for Leanna, being the go-to baker for Meet Me at the Altar is a dream come true. There's nothing she loves more than to create the perfect desserts to help couples celebrate their big days. But despite what they say about the way to a man's heart being through his stomach, Leanna has yet to lure her perfect man with her sweet treats. Uptight workaholic dreams of being left alone... If Brody King is going to take time off, he would much rather it be to train for his triathlon and not his brother's engagement party. It would be one thing if it was just a regular party, but no, his brother and his bride-to-be had to go over the top and plan a full week of family togetherness and ridiculous wedding games. There's no way he's going to survive it. When Brody crashes into Leanna and a hundred cupcakes are ruined, he does the only thing he can—he offers to help her make more. All it takes is a few cups of sugar and a dash of vanilla before Brody is craving not just Leanna's sweet treats, but the baker herself. Home cooks will leave their friends Jello green with envy when they whip up the cakes and desserts found in this easy-to-use cookbook.

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation "How to Cake It," comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, "How to Cake It," Yolanda Gampp creates mind-blowing cakes in every shape imaginable.

From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. *How to Cake It: A Cakebook* includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

In *All About Cake*, Christina Tosi takes us into the sugar-fueled, manically creative cake universe of Milk Bar. From two-minute microwave mug cakes to gooey Crock-Pot cakes, from Bundts and pounds to their famous cake truffles and, of course, their signature naked layer cakes, this book will help bakers of all levels to indulge in flavors like classic Birthday Cake and true originals such as Pretzel Cake with Stout Ganache and Honey Frosting. Along the way, Tosi reveals the method behind her team's creativity--the formulas and matrices that will allow you to invent any cake flavor you can imagine.

The Cake Book Beautiful Sweet Treats for Every Craving Page Street Publishing

In the tradition of *Blueberries for Sal*, author of *I Wish It Would Snow!* Sarah Dillard presents a witty and whimsical tale of a young bear who can't get enough of his favorite treat! There's nothing Little Bear loves more than delicious, delectable blueberries. And one of the very best ways to eat blueberries is in Mama's sweet, scrumptious blueberry cake. But when Little Bear goes to pick berries so Mama can fix him a treat, he can't resist eating them all! Can Little Bear figure out how to save some yummy blueberries, or will he once again come home empty handed and never get any blueberry cake?

Who knew that cakes were so rude?! In this deliciously entertaining book, a not-so-sweet cake—who never says please or thank you or listens to its parents—gets its just desserts. Mixing hilarious text and pictures, Rowboat Watkins, a former Sendak fellow, has cooked up a laugh-out-loud story that can also be served up as a delectable discussion starter about manners or bullying, as it sweetly reminds us all that even the rudest cake can learn to change its ways. Plus, this is the fixed format version, which will look almost identical to the print version. Additionally for devices that support audio, this ebook includes a read-along setting.

The New York Times bestselling authors of *Hello, Cupcake!* show you how to make a Taxi Cake, a Ladybug Cake, a Siamese Cat Cake, a Guitar Cake, and more. Those cupcaking geniuses, Karen Tack and Alan Richardson, are back, this time with bigger canvases and bolder creations. Everything that can be done with a cupcake can be done better with a cake—with a twelfth of the effort and loads more wow power, using everyday pans, bowls, and even measuring cups. Press candy into frosting for an argyle pattern, or use one of the easy new decorating techniques to produce wood grain for a guitar cake. Turn a round cake into Swiss cheese and Brie for April Fool's Day. Whether you're a kitchen klutz or a master decorator, you can transform a loaf cake into a retro vacuum cleaner for Mom or bake a cake in a bowl for a rag doll. Need a piñata for a birthday party? Bake the batter in a measuring cup. Or skip the baking altogether, buy a pound cake, and fashion it into a work boot for Dad or a high-top sneaker. You won't believe these creations aren't the real thing—until you take the first delicious bite!

A totally new take on fuss-free baking with 50 easy-to-master recipes that put an inventive spin on beloved classic cakes, using one sheet pan and minimal supplies. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME** Baking, and especially baking cakes, can be difficult, messy, and a big time commitment. With baking guru and award-winning cookbook author Abigail Johnson Dodge's simplicity-forward approach, you'll be whipping up impressive and delicious sheet cakes of all kinds, no matter your skill level--all you need is a sheet pan and a sweet tooth. Abby teaches you how to build spectacular sheet cake creations with her three techniques for assembly--classic, stacked, and rolled--along with everything else you need to turn your cake into a masterpiece. *Sheet Cake* will be your go-to for birthday cakes, housewarming sweets, just-because treats, and dessert for every occasion (special or otherwise) with tried-and-true options like Tiramisu, Chocolate Mousse, and

Boston Cream and fun, new flavors such as Salty Pretzel Caramel Cake, Fluffernutter, and Chai Mango. With endless options for variation and customization with flavors and frostings, Sheet Cake will be your new favorite resource to find a cake you're guaranteed to love.

The wedding market is a \$32 billion business. Experts say that brides-to-be generally buy every book and magazine they can get their hands on when planning a wedding, and yet, remarkably, *The Wedding Cake Book* is the first cookbook of its kind -- a gorgeous idea book that really shows you how to bake a beautiful wedding cake. There are 30 complete recipes in all, with detailed, step-by-step instructions. A one-of-a-kind resource, with gorgeous photography throughout, *The Wedding Cake Book* is sure to become a classic cookbook among bakers, and makes the perfect shower gift.

Mind-Blowing Cookies for Every Craving Up your cookie game to out-of-this-world incredible with *DisplacedHousewife* founder Rebecca Firth's amazing, all-new gourmet recipes. Whether you're looking for a cookie that can be mixed and baked in under an hour or something a little more complex, these desserts will dazzle your taste buds like never before. Choose from over 75 indulgent recipes, including:

- Everything Chocolate Chip Cookies
- Red Velvet Madeleines
- Stuffed Pretzel Caramel Skillet Cookie
- A Sugar Cookie for Every Occasion
- Lemony White Chocolate Truffles
- Peanut Butter Cup Meringues
- The Holy Sh*t S'more Cookie
- Ooey Goopy Fudgy Brownies
- Cold Brew Cookies
- Gavin's Salted Caramel Blondies

With insider tips and tricks to creating the best baked goods around, you'll be rocking the bake sale, delighting your coworkers and impressing your in-laws in no time. Cookie connoisseurs, rejoice!

Cake shop owner Rita Lucero agrees to help blind trumpet player Old Dog Leg Magee solve a family mystery, and, while undercover at a bed-and-breakfast with Cajun bartender Gabriel Broussard, finds more than one mystery to solve.

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.

Children pat different objects, including a cake, a kiwi, a peach, a fuzzy caterpillar, and a plump tomato.

"Everyone loves a bundt cake! This cookbook will have more than 50 recipes, including classics like Orange Pecan, decadent versions like the updated Tunnel of Fudge, and sophisticated flavors like Lemon-Basil for the food snob in all of us. Mini-bundts will also be included and a small selection of bundts from the blogosphere will round out the list"--Provided by publisher.

Sophie Winston begins to wonder if her future brother-in-law is a murderer after his ex-wife is found hanging from a pergola.

Every Occasion is Better with Cake Rebecca Firth, best-selling author of *The Cookie Book*, is back with the cake party you've been looking for! Fulfill all of your cake needs for any occasion with breakfast cakes, petite cakes, Bundt cakes, snacking cakes and stunning layered cakes.

There's something for everyone, including:

- Chocolate-Coconut Candy Bar Cake
- Stella's

Strawberry Lemonade Cake with Strawberry Marshmallow Frosting • Raspberry Jam Coffee Cake • Brown Butter Snickerdoodle Cake with Cinnamon Spice Frosting • Chocolate Horchata Meringue Cake • Glazed Tangerine Donut Cake • Chocolate Stout Cake with Champagne Buttercream • Petite Caramelized Banana Split Pavlovas • Dulce de Leche Pumpkin Cheesecake Whether you want a delicious midweek treat or something dazzling to end a meal, this collection has you covered with make-ahead tips, substitutions and cake-making magic. 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. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia 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.

On a hot summer day, the Bear family goes to the beach, but Baby Bear soon gets restless and decides to make a cake which turns out to be not exactly to his taste.

Have you ever wanted to celebrate an unbirthday? Or just an ordinary day? A charming story of friendship--and appreciating the small stuff. Sometimes it's your birthday. And sometimes it isn't. But even if it's not your birthday, it's still important to celebrate everyday things like Tuesdays, coconuts, and orange, and also yellow and lions. And monkeys. And purple. Friends Audrey and Lion find pleasure and solace in marking small moments together, with the help of balloons and confetti and drums and games and hats. For anyone who has ever wished for a birthday party every day of the year, this is a story about finding your own reasons to have cake--and to enjoy spending time with good friends.

"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.

Flour Shop’s rainbow explosion cakes have become an international sensation! And now, with *The Power of Sprinkles*, Flour Shop Founder Amirah Kassem reveals the secrets to making her magical cakes at home. Amirah Kassem preaches the power of sprinkles in her wildly creative first book. A modern-day Willy Wonka, Kassem reminds readers that joy can be found in creating something delightful and delicious, that baking a cake for someone is the best thing in the world, and that, when it comes to cake decorating, any mistake can be covered in sprinkles (and everyone will love it anyway!). With twenty-nine different cakes—from unicorn cakes and donut cakes to cakes that look like reindeer, popcorn, spaghetti, and avocado toast—and packed with photographs, illustrations, and infinite ideas, *The Power of Sprinkles* is

a book for bakers and cake decorators at every age and level. Also Available: Power of Sprinkles 2020 Wall Calendar

In the tradition of *I Want My Hat Back*, this delicious story from Sue Hendra and Paul Linnet tells the story of a cake who's about to attend his very first party—but he has no idea what's coming! Cake has been invited to his very first birthday party! He buys just the right outfit—including the PERFECT hat. But as the candles on his perfect party hat begin to burn, and the other party guests start to sing, Cake starts to think that this is one party he'd rather not be at...

A highly visual fractured-fairy-tale retelling of *Little Red Riding Hood* (and a cat who loves cake) from Caldecott Honor-winner Barbara Lehman. With simple picture bubbles and pictograms, this is perfect for budding graphic novel readers. Little Red has baked a cake with their father, and is on the way to Grandma's house to make a delivery. But someone has been trailing them ever since they left home . . . someone who really loves cake. This playful retelling of a beloved classic is a visual delight, with references to other fairy tales hidden throughout Lehman's inviting illustrations. Master of the wordless picture book, Lehman tells a rich story using only pictures, perfect for teaching visual literacy and for budding graphic novel enthusiasts.

Who doesn't love cake? There's perhaps no dessert that makes you feel more special. It's how we celebrate birthdays and graduations. It's the rarified treat at engagement parties and weddings-and the way we welcome old friends and new babies. Whether it's a cupcake with coffee at the neighbor's house or a three-layer slice at the end of an extravagant meal, cake is a sweet, simple indulgence that makes you feel loved and a little better about the world. And who knows more about cakes than *Southern Living*, the magazine that outdoes itself every year with new pedestal-topping cakes? Its trusted kitchens and pages have launched or popularized some of the South's-and America's-most iconic and decadent cakes, from Hummingbird Cake to Red Velvet Cupcakes.

It's your day to be wild and fearless and free. It's your day for becoming the next thing you'll be. Though today is your party, it doesn't stop here--it should keep right on going and last you all year. Roll out the streamers, blow up the balloons, and celebrate all the great things that are coming your way! With its colorful cast of characters, delightfully detailed illustrations, and playful rhymes, this festive book will ignite good feelings for birthdays and any occasion where cake is appropriate. (And cake is always appropriate!) A fun and joyfilled gift for anyone ages 5 to 105. Features a hardcover with embossing.

With great style, wit, and joy, Maira Kalman and Barbara Scott-Goodman celebrate their favorite dessert. In *Cake*, renowned artist and author Maira Kalman and food writer Barbara Scott-Goodman bring us a beautifully illustrated book dedicated to their love of cakes. Filled with Kalman's inimitable illustrations and memories, from chocolate cake on a terrace in Tel Aviv as a child to a gorgeous pink cake enjoyed over Lucretius and Nietzsche in Rome, and sprinkled with seventeen mouthwatering recipes prepared by Scott-Goodman, *Cake* is a joyful and whimsical celebration of a timeless dessert.

NEW YORK TIMES BESTSELLER • The heart-wrenching, uplifting tale about a woman named Cupcake “[Cupcake] Brown’s confessional . . . memoir is one you can’t easily put down. Her life is nothing short of a miracle.”—Chicago Sun-Times There are shelves of memoirs about overcoming the death of a parent, childhood abuse, rape, drug addiction, miscarriage, alcoholism, hustling, gangbanging, near-death injuries, drug dealing, prostitution, and homelessness. Cupcake Brown survived all these things before she'd even turned twenty. And that's when things got interesting. . . Orphaned by the death of her mother and left in the hands of a sadistic foster parent, young Cupcake Brown learned to survive by turning tricks, downing hard liquor, and ingesting every drug she could find while hitchhiking up and down the California coast. She stumbled into gangbanging, drug dealing, hustling, prostitution, theft, and,

eventually, the best scam of all: a series of 9-to-5 jobs. *A Piece of Cake* is unlike any memoir you'll ever read. Moving in its frankness, this is the most satisfying, startlingly funny, and genuinely affecting tour through hell you'll ever take. Praise for *A Piece of Cake* "[Brown] reflects now with insight and honesty on her experiences. . . . An engaging account . . . of a remarkable life filled with pain and wisdom, hope and redemption."—*San Francisco Chronicle* "Dazzles you with the amazing change that is possible in one lifetime."—*Washington Post*

Follow Bear from A to Z as he hunts for a cake thief in a hilarious alphabet book crossed with a whodunit. There has been a terrible crime, Bear tells us. Someone has **STOLEN** a delicious chocolate cake! Bear sets off to find the culprit, questioning characters and compiling clues from A to Z. Among the suspects: a gingerbread man (G) with a bite out of his head, a kite (K) that may be above the law, and an octopus (O) with grabby tentacles. But -- hold on -- are those crumbs on Bear's page? Is that frosting on his face? Looks like our narrator is a little unreliable! And it appears our culprit might be the one that Bear wants readers to suspect the least of all. . . . Author Eoin McLaughlin's sly, cheeky humor takes the alphabet book to inventive new heights, while best-selling illustrator Marc Boutavant's smart and striking graphic-style art matches the irreverent tone. Young ABC learners and older fans of funny stories will laugh out loud at Bear's uproarious "investigation" and his anything-but-usual suspects.

The great American birthday cake book features 80 memory-making cakes with a stunning range of creations to suit any occasion. From bears, boats and ballerinas to pigs, pirates and princesses - and even the latest in emojis.

The wondrous Aimee Bender conjures the lush and moving story of a girl whose magical gift is really a devastating curse. On the eve of her ninth birthday, unassuming Rose Edelstein, a girl at the periphery of schoolyard games and her distracted parents' attention, bites into her mother's homemade lemon-chocolate cake and discovers she has a magical gift: she can taste her mother's emotions in the cake. She discovers this gift to her horror, for her mother—her cheerful, good-with-crafts, can-do mother—tastes of despair and desperation. Suddenly, and for the rest of her life, food becomes a peril and a threat to Rose. The curse her gift has bestowed is the secret knowledge all families keep hidden—her mother's life outside the home, her father's detachment, her brother's clash with the world. Yet as Rose grows up she learns to harness her gift and becomes aware that there are secrets even her taste buds cannot discern. *The Particular Sadness of Lemon Cake* is a luminous tale about the enormous difficulty of loving someone fully when you know too much about them. It is heartbreaking and funny, wise and sad, and confirms Aimee Bender's place as "a writer who makes you grateful for the very existence of language" (*San Francisco Chronicle*). **BONUS:** This edition includes an excerpt from Aimee Bender's *The Color Master*.

Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BON APPÉTIT AND ONE OF FALL'S BEST COOKBOOKS BY THE NEW YORK TIMES AND FOOD & WINE** "[Snacking Cakes] hits the sweet spot. . . . Cake for breakfast? Yes, please!"--*Martha Stewart Living*

In *Snacking Cakes*, the indulgent, treat-yourself concept of cake becomes an anytime, easy-to-make treat. Expert baker Yossy Arefi's collection of no-fuss recipes is perfect for anyone who craves near-instant cake satisfaction. With little time and effort, these single-layered cakes are made using only one bowl (no electric mixers needed) and utilize ingredients likely sitting in your cupboard. They're baked in the basic pans you already own and shine with only the most modest adornments: a dusting of powdered sugar, a drizzle of glaze, a dollop of whipped cream. From Nectarine and Cornmeal Upside-Down Cake and Gingery Sweet Potato Cake to Salty Caramel Peanut Butter Cake and Milk Chocolate Chip Hazelnut Cake, these humble, comforting treats couldn't be simpler to create. Yossy's rustic, elegant style combines accessible, diverse flavors in intriguing ways that make them easy for kids to join in on the baking, but special enough to serve company or bring to potlucks.

Whether enjoyed in a quiet moment alone with a cup of morning coffee or with friends hungrily gathered around the pan, these ever-pleasing, undemanding cakes will become part of your daily ritual.

Ruby Raccoon asks her friends for advice on making a cake.

Grandma finds a way to dispel her grandchild's fear of thunderstorms.

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.

People Magazine Book of the Week A Best Book of the Year at Kirkus Reviews, Book Riot, The Chicago Review of Books, Minnesota Public Radio, and more An Indies Introduce and Indie Next Pick Fans of Maria Semple's *Where'd You Go Bernadette* and Kevin Wilson's *The Family Fang* will delight in Annie Hartnett's debut, a darkly comic novel about a young girl named Elvis trying to figure out her place in a world without her mother. Elvis Babbitt has a head for the facts: she knows science proves yellow is the happiest color, she knows a healthy male giraffe weighs about 3,000 pounds, and she knows that the naked mole rat is the longest living rodent. She knows she should plan to grieve her mother, who has recently drowned while sleepwalking, for exactly eighteen months. But there are things Elvis doesn't yet know—like how to keep her sister Lizzie from poisoning herself while sleep-eating or why her father has started wearing her mother's silk bathrobe around the house. Elvis investigates the strange circumstances of her mother's death and finds comfort, if not answers, in the people (and animals) of Freedom, Alabama. As hilarious a storyteller as she is heartbreakingly honest, Elvis is a truly original voice in this exploration of grief, family, and the endurance of humor after loss.

The *Cake Mix Doctor* is in! And the prescription is simple: By doctoring up packaged cake mix with just the right extras--a touch of sweet butter here, cocoa powder there, or poppy seeds, vanilla yogurt, sherry, eggs, and grated lemon zest for the Charleston Poppy Seed Cake--even the least experienced baker can turn out luscious signature

desserts, time after time. The proof is in the taste, and the taste never stops--from Toasted Coconut Sour Cream Cake to Devilishly Good Chocolate Cake; from a to-die-for Caramel Cake and a Holiday Yule Log to cheesecakes, coffee cakes, sheet cakes, pound cakes, bars, brownies, and those all-important frostings, here are 175 fast, foolproof recipes that will transform the art of home baking in America. Who could believe these cakes came out of a box? Moist, tender, rich, deep, and complexly flavored, without a hint of artificiality, each cake stand up and delivers. But without any of the fuss of baking from scratch. Anne Byrn, an award-winning food writer and self-described purist, creates recipes that employ a cake mix's strengths---convenience, ease-of-use, dependability, and almost imperviousness to overbeating, underbeating, overbaking, and underbaking. In addition to the recipes are the Cake Mix Doctor's Q&A's, extensive "Doctor Says" tips, lists--15 Beautiful Birthday Cakes, 15 Cakes That Will Cash in at a Bake Sale--and more, all illustrated in a full-color photographic insert. A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat--such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake--for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

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