

《THE CAKE BOOK(糕点专集！

图书基本信息

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内容概要

Cakes are the edible symbol of life's celebrations, and this comprehensive resource is a celebration of cakes and the love and artistry that go into making them. Tish Boyle, the award-winning author and editor of *Chocolatier* and *Pastry Art & Design* magazines, unlocks the secrets to baking great cakes, with nearly 200 irresistible recipes and practical guidance on ingredients, equipment, and techniques.

The *Cake Book* includes recipes ranging from pound cakes and coffee cakes to meringue, mousse, and ice cream cakes to fillings, frostings, and more. Throughout, color and black-and-white photographs and drawings show you important techniques and spectacular end results. A difficulty rating with each recipe helps you decide which to make, depending on how much time—or ambition—you have. You'll find recipes for traditional favorites, like *Deeply Dark Devil's Food Cake* and *Apple Cake with Maple Frosting*, as well as intriguing variations, such as *Jasmine and Ginger Plum Upside-Down Cake*, *Hazelnut Vanilla Cheesecake*, and *White Chocolate Strawberry Meringue Cake*.

Complete with decorating tips and techniques, a troubleshooting table, and a comprehensive listing of sources to help you find the best equipment and ingredients, this book is an essential reference you'll always turn to, whether you're new to cake baking or are an accomplished pastry chef looking for fresh ideas, inspiration, and recipes. From simple cakes for everyday get-togethers to layered creations befitting special occasions, *The Cake Book* will help you bake the perfect cake every time.

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作者简介

Tish Boyle is editor in chief of Chocolatier and Pastry Art & Design magazines. A graduate of Smith College and La Varenne Ecole de Cuisine in Paris, she has been a caterer, pastry chef, and food stylist. She is the author of The Good Cookie and Diner Desserts, and coauthor of Simply Sensational Desserts (IACP Award Winner), Chocolate Passion, and the Grand Finales series of books.

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名人推荐

"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

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精彩短评

- 1、真的是原版书籍，质量是没的说，很厚，虽然彩色图片不是很多，但是方子介绍的很详细，稍微有点烘焙经验的都能看明白。英文也不是很难。推荐！！
- 2、很厚很重很大. 列举的品种很多,介绍也很详细.一看就懂. 也介绍了一些BAKING 制作的基本材料及方法. 很好. 就是彩图少了点.

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