

Cake

Odette Williams

How to Cake It Yolanda Gampp, 2017-10-24 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!

The Cake Book Rebecca Firth, 2021-12-07 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.

Snacking Cakes Yossy Arefi, 2020-10-27 Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Bon Appétit • The New York Times Book Review • Epicurious • Town & Country “[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.

Thunder Cake Patricia Polacco, 1997-08-25 A loud clap of thunder booms, and rattles the windows of Grandma's old farmhouse. This is Thunder Cake baking weather, calls Grandma, as she and her granddaughter hurry to gather the ingredients around the farm. A real Thunder Cake must reach the oven before the storm arrives. But the list of ingredients is long and not easy to find . . . and the storm is coming closer all the time! Reaching once again into her rich childhood experience, Patricia Polacco tells the memorable story of how her grandma--her Babushka--helped her overcome her fear of thunder when she was a little girl. Ms. Polacco's vivid memories of her grandmother's endearing answer to a child's fear, accompanied by her bright folk-art illustrations, turn a frightening thunderstorm into an adventure and ultimately . . . a celebration! Whether the first clap of thunder finds you buried under the bedcovers or happily anticipating the coming storm, Thunder Cake is a story that will bring new meaning and possibility to the excitement of a thunderstorm.

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.

Australian Women's Weekly Children's Birthday Cake Book

Australian Women's Weekly, Pamela Clark, 2011 Australia's most famous children's cake book - reprinted in a collector's edition. The Australian Women's Weekly's Children's Birthday Cake Book was first published in 1980 and has sold more than half a million copies. In response to all the requests we have had, often from mothers who remember fondly all the cakes from their own childhood, we have taken this book from our archives and reprinted it 30 years after it first appeared. We have had to make a minor change - four of your little friends are missing, but they've been replaced by other cakes you'll love just as much. Apart from that we've left it just as it was - a true collectors' cookbook especially for you. Now you can recreate your favourite cakes - the swimming pool, rocket and that train from the cover for your own child.

Sitting in Bars with Cake Audrey Shulman, 2015-04-07 A “sweet

indulgence for your mind, heart, and tastebuds”—now a major motion picture starring Yara Shahidi, Odessa A’zion, and Bette Midler (Molly Tarlov, MTV’s *Awkward*). Meeting Mr. Right is never easy. And in a big city like Los Angeles, it’s even harder. So, after years of fruitless efforts at finding a soul mate, Audrey Shulman decided to take a different route to a man’s heart—through his sweet tooth. Whipping up a variety of sinfully delicious cakes, Audrey invaded the savage singles scene fully armed with butter, sugar, and frosting. Sitting in *Bars with Cake* recounts Audrey’s year spent baking, bar-hopping, and offering slices of cake to men in the hope of finding a boyfriend (or, at the very least, a date). With 35 inventive recipes, this charming book pairs each cake with a short essay and tongue-in-cheek lesson about picking up boys in bars. “This delectable mix of encouragement, anecdote and cream-filling is more than enough reason to start baking and flirting.” —Winnie Holzman, creator of *My So-Called Life* “This is a delightfully humble and enthralling tale about cake and bars and boys, but it’s really about life, and what it takes to get up every day and be the person you have always wanted to be.” —Tracy Moore, *Jezebel*

The Great American Birthday Cake Book Dean

Brettschneider, Jazmine Nixon, 2017-05-30 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.

Mary Berry's Ultimate Cake Book (Second Edition) Mary

Berry, 2012-03-31 Over many years, Mary Berry has perfected the art of cake-making and her skills have earned her a reputation as the queen of cakes. Now she has updated her classic home baking bible, the *Ultimate Cake Book*, and once again shares with you the secrets of

her success. With over 200 classic cake recipes, Mary Berry's Ultimate Cake Book includes recipes for every cake, biscuit and bun you ever wanted to bake and many more. From the traditional Victoria Sandwich Cake, Tarte Tatin or Millionaires Shortbread to the indulgent Very Best Chocolate Roulade, Swiss Wild Strawberry and Walnut Cake or Sharp Lemon Cheesecake, there is sure to be a cake or bake here to suit everyone. Ideal for cake-baking novices as well as more experienced cooks, Mary explains the basic methods of baking and gives advice on ingredients and equipment. Mary's easy recipes are interspersed with baking tips and solutions for the most common problems, making it possible for everyone to bake their favourite cake, whatever the occasion.

Cake Maira Kalman, Barbara Scott-Goodman, 2020-04-28 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.

Sheet Cake Abigail Johnson Dodge, 2021-08-17 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 The New York Times • Minneapolis Star Tribune • 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 Big Book of King Cake Matt Haines, 2021-12-14 I once ate more than eighty king cakes in a single Carnival, author Matt Haines proudly remembers, demonstrating his dedication to this delicious Mardi Gras tradition. So you can imagine how amazed I was to learn there has never been a coffee table book dedicated to king cakes! The Big Book of King Cake changes that, telling the thousands-year-old story through lush photography of more than one hundred and fifty unique king cakes, as well as stories from the diverse and talented bakers who make them. While king cakes are typically only available during Carnival season, readers can enjoy this book year-round. From the traditional cakes generations of New Orleanians have loved, to the unconventional creations that break all the rules, this book is your guide to the Crescent City's favorite baked good. The Big Book of King Cake is for anyone who loves food, history, sweets, culture, and of course, New Orleans.

Coco Cake Land Lyndsay Sung, 2018-08-14 Create your very own cute and crafty party cakes--cake decorating designs from Lyndsay Sung, creator of Coco Cake Land. Make the cutest cakes in town with Coco Cake Land! With a colorful, vintage-meets-modern aesthetic that is inspired by kawaii cute, the thirty cake decorating projects in this book offer a fun and playful approach to making cakes that even novice decorators will be able to approach. The cakes in Coco Cake Land fall into two styles: the super cute and the pretty. You'll find blue bears, pink cats, pandas, and foxes, along with buttercream rosettes, drippy ganache, and rainbow layers. With base recipes for cakes and frostings, tutorials on decorative piping and creating fondant features, as well as instructions for crafty finishes like washi tape flags and paper toppers, this book has everything you need to create colorful, cute, and completely unique cakes.

The Cake Book Jemma Wilson, Jemma Cupcake, 2014 Jamie Oliver's Food Tube presents *The Cake Book*, a collection of 50 deliciously inventive and exciting cake and cupcake recipes from Food Tube's own Cupcake Jemma. 'Split up seasonally, you'll have a wonderfully naughty treat to choose from, whatever the time of year - this book might be small in size, but it's crammed full of brilliant recipes' - Jamie Oliver As owner of Crumbs & Doilies, one of London's most creative cake and cupcake bakeries, Jemma shows you the easiest everyday classics alongside four chapters of super-cool seasonal cake recipes. With step-by-step instructions alongside handy hints and tips *The Cake Book* is a beautifully presented collection of recipes you'll want to bake time and again, including epic layer cakes such as Raspberry Ripple, Super Lemon Meringue and Ridiculous Chocolate as well as amazing cupcakes like Blueberry Cheesecake, Buttered Popcorn, Cookies & Cream, Eton Mess and more. Jemma Wilson

began baking professionally at the esteemed Rose Bakery before starting her own business in 2006. Crumbs & Doilies has since become one of the most respected and exciting makers of cakes and cupcakes in London, with an emphasis on top quality ingredients, imaginative flavours, beautiful presentation and attention to detail that Jemma carries through to all her recipes.

The Southern Cake Book Editors of Southern Living,2016-10-20 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.

Cake Simple Christie Matheson,2011-09-21 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.

Simple Cake Odette Williams,2019-03-12 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. "A sweet book full

of incredible photography, delightfully simple recipes, and so, so much love.”—Alison Roman, author of *Dining In* **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND FOOD52** 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.

Cake Wrecks Jen Yates, 2009-09-04 Presents pictures of and commentary on cakes with mistakes, organized into such categories as literal LOLs, beyond bizarre, and wedding wrecks.

Simply Beautiful Homemade Cakes Lindsay Conchar, 2016-10-25 Incredibly Flavorful & Gorgeous Cakes to Celebrate All Year Long In *Simply Beautiful Homemade Cakes*, Lindsay Conchar shares 65 mouthwatering recipes paired up with simple decorating techniques to take your cakes to the next level. The cakes feature popular flavors that are sure to satisfy everyone's favorite sweet-tooth craving. Lindsay teaches her secrets to frosting a perfectly smooth cake, piping simple designs with buttercream frosting, getting that beautiful drizzle and creating trendy looks such as rustic ruffles. Whether it's for a special party, a holiday or just a treat for yourself, the cakes in

this book are sure to impress both in taste and style! Dazzle your friends and family with cakes such as Cinnamon Roll Layer Cake, Key Lime Cheesecake, Chocolate Mousse Brownie Cake, Chocolate Peanut Butter Cupcakes, Birthday Explosion Ice Cream Cake (no ice-cream machine required!) and Eggnog Spice Cake for the winter holidays. Follow Lindsay's decoration ideas for each cake or mix and match for your own pretty twist. Either way, you're sure to end up with a delicious winner! Simply Beautiful Homemade Cakes inspires you at every page to do what cakes do best—bring joy to the lives of your friends and family.

Bundt Cake Bliss Susanna Short, 2007 How does an ordinary person make a sophisticated, crowd-pleasing cake in a snap? With a bundt pan, of course! Foodie Susanna Short brings back the beautiful bundts of yesteryear with mouthwatering, kitchen-tested recipes for busy families, elegant entertainers, and confection connoisseurs everywhere in *Bundt Cake Bliss*. From vintage favorites like Quick Orange Kiss and Tunnel of Fudge to fanciful finds like Green Chili Cornbread and Mexican Hot Chocolate Mini Bundts, this delightful book features just about every delectable bundt baked by the Midwest's own since the handy pan burst into the baking scene in the 1960s. And don't forget the dozens of glazes, sauces, and frostings sure to transform any cake into a shining crown of glory. Here is a cookbook that makes baking accessible to all, where fun is an essential tool in the kitchen. Among the delicious recipes and stories of the cakes and their creators are tips for dressing up bundts for special occasions and for managing those unexpected mishaps. And to top it off, Short offers warm and humorous reflections about the power of bundts in building community. Susanna Short is a caterer who has been baking with passion and curiosity since the age of six. Dorothy

Dotty Dalquist and her husband H. David Dalquist developed the original Bundt pan for their company, NordicWare.

Embracing the Tune of Term: An Psychological Symphony within **Cake**

In a world taken by displays and the ceaseless chatter of instant communication, the melodic splendor and psychological symphony produced by the published word usually fade in to the backdrop, eclipsed by the persistent noise and disturbances that permeate our lives. Nevertheless, set within the pages of **Cake** a stunning literary treasure filled with organic emotions, lies an immersive symphony waiting to be embraced. Constructed by a masterful musician of language, this captivating masterpiece conducts viewers on a mental trip, skillfully unraveling the hidden tunes and profound influence resonating within each carefully constructed phrase. Within the depths with this moving examination, we will discover the book is central harmonies, analyze their enthralling publishing model, and submit ourselves to the profound resonance that echoes in the depths of readers souls.

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