

<<THE CAKE BOOK(糕点专集 >

图书基本信息

书名：<<THE CAKE BOOK(糕点专集（烹饪类）)>>

13位ISBN编号：9780471469339

10位ISBN编号：0471469335

出版时间：2006-5

出版时间：John Wiley & Sons

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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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