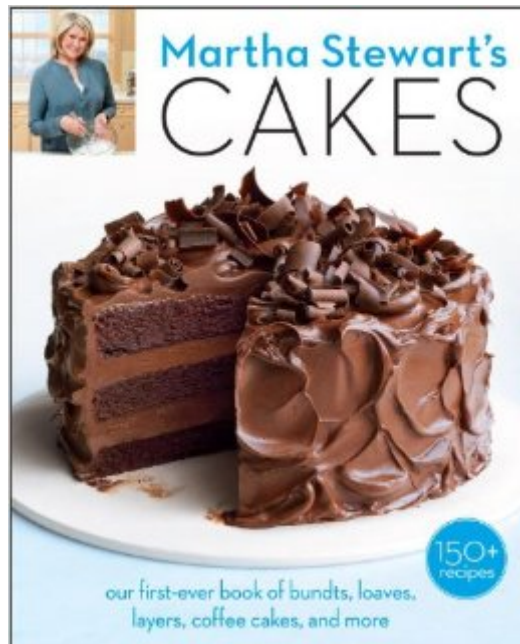


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Martha Stewart's Cakes: Our First-Ever Book Of Bundts, Loaves, Layers, Coffee Cakes, And More



Synopsis

A one-stop resource for cakes--birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's *Cakes* has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

Book Information

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Customer Reviews

For the longest time I thought I was terrible at making cakes. Somehow they never turned out right even if I followed the recipe to the T, checked my oven's temperature religiously and used only high quality ingredients. While most of the cakes I produced were edible they were not what I would call

great. However, ALL cakes I made from this book came out fantastic! The recipes are tried and true, the instructions are clear and well edited. I highly recommend this book!

This book is similar to her other books on Cupcakes, Cookies, and Pie & Tarts. I have enjoyed the other ones and I will enjoy this one as well. There are a good variety of recipes, both common recipes, as well as some unusual ones. A few that are looking particularly appealing to me are the Molasses-Spice Cake with Cream Cheese-Sour Cream Frosting and Brown-Sugar Glaze(a lot of hype but sounds delicious, especially for fall), Strawberries-and-Cream Cheesecake, Lemon Meringue Cake, and Cheesecake with Poached Apricots. Some of the features of the book that I really enjoy are having a color picture of each recipe, and having a list of all recipes at the front of the book under each chapter heading so you can easily glance through to find an appealing recipe or see if a recipe is included for a particular cake you are looking for.

Okay, I am a devoted follower of Martha Stewart's Living magazine and she is my go to resource for dessert recipes. From her fancy cakes to her simpler ones I always had a great result when I used her online recipes, so I thought it would be nice to have a book solely for cakes since they are my favorite thing to bake. I'd classify myself as an intermediate baker - I've been baking for many years but there are still some things I'm not super experienced with, although cakes are my specialty. So I had an event to bring a cake to and I came across the Devil's Food Cake recipe on page 288 with the Seven minute frosting. I had made both of these from the website at different times so I thought they'd be a nice safe bet since they are fairly straightforward recipes and I have experience with them. Let's start with the cake. I followed the recipe to a T and carefully read the instructions. It asks for two 8 inch round cake pans. I have these and I doublechecked them. They were the right size and yet the cake overflowed like crazy. I had made the devil's food cake from the website and while it had been a tall cake it never overflowed. This one was ridiculous. I was able to salvage it by trimming but the cake ended up on the dry side. I think the recipe needs larger cake pans. I'm not sure if 9 inch round would be enough, but they certainly would have helped. Now the frosting is where I get very very mad. So I follow the recipe which lists the ingredients as follows: 1 1/2 cups sugar, 5 large egg whites, 1 Tbsp light corn syrup, 2 teaspoons vanilla extract. The instructions have you simmer everything but the vanilla over a double boil until "sugar is dissolved (mixture should feel completely smooth when rubbed between your fingers), 2 to 3 minutes." Then you put it in an electric mixer and beat on high until stiff, about 7 minutes and beat in vanilla". Okay I do all this exactly and the thing is not coming together. Not. At. All. I decide to look the recipe up online to see

if there are any comments that may help me figure out the problem. When you check it online: [...] the quantities are different: 1 1/2 cups sugar, 2 Tbps light corn syrup, 6 large egg whites, 1 teaspoon vanilla extract. And the instructions online have this helpful tidbit: "cook over medium heat, stirring frequently, until mixture registers 160 degrees on an instant-read thermometer, about 2 minutes." Why the hell isn't that in the damn book? It's incredibly helpful. And this recipe has you beat it in the electric mixer for only about 5 minutes. I scrapped the entire first batch and did it again following the online instructions and it worked just fine. So the recipe I paid for was terrible and didn't work and the recipe that's posted for free is great. And I'm not an expert baker but it doesn't appear that the book recipe is just scaled down for a smaller portion because the online recipe has the same amount of sugar more syrup and egg white and less vanilla and you whip it for less time. I have no idea how many other recipes in the book suffer this type of problem, but if you purchase this book (which I don't recommend) doublecheck the recipe online to see if there are any issues. I followed the recipe exactly and I ended up with an overflowing cake that turned out dry (despite having sour cream and 3 damn sticks of butter) and a frosting recipe that wouldn't stiffen. This book reads like someone went to Martha Stewart's website, took a few existing recipes and changed a couple little things and then just threw them in a book. I'm very disappointed and I'm sad that I can no longer trust my go-to source for cake recipes. Please don't buy this book, save yourself the money and the hassle and just look up the recipes online. The recipes there are better written and better quality.

A lot of cake recipes, beautifully photographed, with the Martha Stewart quality and attention to detail you would expect in one of her cookbooks. Most of the cakes are not quick and easy to whip up, and there are some ingredients listed that the normal day to baker would not stock, but this is to be expected from a baker with Martha's experience. I usually go all out and just obtain whatever I need when I get fixated on making a new recipe. The butter only cakes (no oil added) will need a high quality butter with a high fat content, or your cake will be dry. If you know this going in you can substitute some oil for the butter if you are buying your store brand due to the cost.

Of course Martha Stewart's recipes are great. But this is the first e-cookbook in which recipes start at the top of the page, ingredients begin on a separate line, links work, scanned copy doesn't wind up as indecipherable parentheses and asterisks. In short, this is the first real e-cookbook. There's also nothing in it that I won't bake as soon as time and the availability of ingredients permit.

I make wedding cakes for a living....so this book was a must have! I have all of the other Martha Stewart cookbooks like this as well. Very good recipes and you know they have been tested and are some of the best out there if they have Martha's name on them! Good book, definitely recommend it!

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