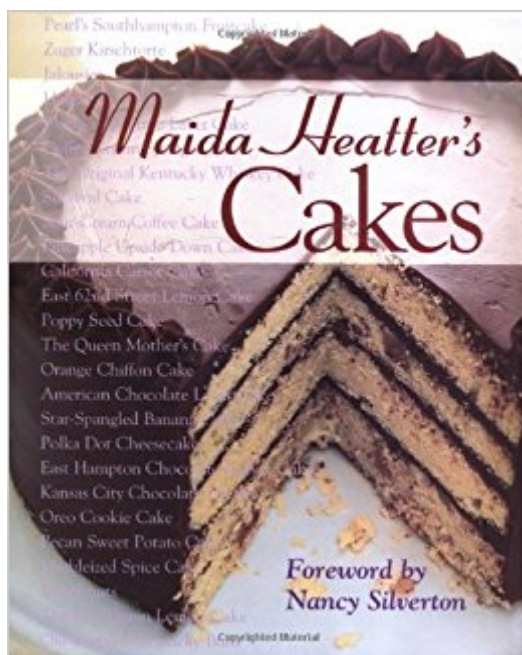


The book was found

Maida Heatter's Cakes



Synopsis

Includes recipes for layer cakes, chocolate cakes, cheesecakes, fruitcakes, yeast cakes, sweet breads, muffins, gingerbreads, ice cream, and sauces.

Book Information

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Customer Reviews

A man in Texas wrote to Maida Heatter looking for her Bullseye Cheesecake recipe; he and his wife had divorced, she had taken the recipe with her, and he was desperate for it! No wonder--it's a stunning work of art with its impossible-looking concentric circles of rich chocolate and vanilla-almond-flavored cheesecake. That recipe can be found here, along with other treats such as Chocolate Soufflé Cake, Boston Cream Pie, Florida Rum Cake, Kugelhopf, Swedish Leaf Cakes, Portuguese Sweet Walnut Bread, and West Indies Ginger Cake. Heatter, deemed "the legendary baking maven" by Food & Wine magazine, is a member of two cooking halls of fame: James Beard's and Chocolatier's. She has been cooking for decades and clearly indicates how to make classics perfect; she shares her tricks and tips freely like a good friend. (She swears by Philadelphia Brand cream cheese, for example.) She also steers clear of unusual or hard-to-find ingredients, even for the more exotic-sounding cakes. The book includes plain, chocolate, layer, and fancy cakes; cheese and nut cakes; yeast cakes and sweet breads; muffins, cupcakes, and gingerbreads; and ice cream and sauces. Simply divine.

I owned an older edition of this book and eagerly bought this newer one when it became available. Maida Heatter is one of those cookbook writers who is as enjoyable to read as to cook from. I consider this book the diametric opposite in style to Bevelyn Blair's cake book, which is also a great

book. Whereas Blair's book is sleek and substantial with virtually no 'fat' in the writing, Mrs. Heatter has a story to write about each of her recipes. For those who only want the recipe, no brag, just fact, buy Blair's book. However, if like me, you enjoy learning some background on a recipe, this book is up your alley. Mrs. Heatter freely admits mistakes and trials leading to the recipes, and I suggest the buyer take those to heart. Like another reviewer, I've tried tweaking some of her recipes, to my regret. She has obviously worked long and hard on these recipes and has perfected these through trial and error. Many of the cake recipes in this book involve several steps, and can get quite complicated, especially for a novice cake baker. This is where Mrs. Heatter really shines. Her instructions are explicit and detailed. Few things are more frustrating than receiving a new recipe where the instructions leave the baker guessing steps. Not a problem with Mrs. Heatter! Though some of the instructions will be redundant to the experienced baker, I think it's much better to get too many instructions than too few! The English Madeira cake is a jewel, possibly the best all-around pound cake I've ever baked. Her 'best damn lemon cake' is awesome in its overwhelming lemon-y flavor, a golden jewel that's certain to fly off your serving plate. Mrs. Heatter also recommends having a stand mixer with two bowls and sets of beaters (she's a Sunbeam user). I'd recommend the same for these recipes--two bowls will cut down on the rather long preparation times. Also--use bread crumbs like she recommends rather than flour for pan prep. It really does work, and work well. In summary, this can be a great book for the novice cake baker wanting to learn technique, as well as the more experienced baker wanting to try new flavors. Her accessible and reader-friendly writing style completes a delightful book

The Queen of Cake! Not much has changed in the world of baking a great cake and no one has yet surpassed Maida Hatter's expertise. This is the cake bakers bible, so to all you young aspiring bakers out there lured by fancy new book covers be certain you have this lady's books before they become hard to find!

Maida is the queen of sweets. This is a great book full of delicious recipes. She does get a bit wordy in her descriptions, but they are easy to follow. You have to make the cinnamon buns!

The book was in good condition, as described, but I'm a little disappointed that there are no pictures of the cakes. However, the recipes are delicious, and the sheer number of recipes in this one book is worth the minor inconvenience.

What a wonderful collection of cake recipes. I'm in love with this book and Maida Heatter. Can't wait to discover more of her cookbooks. There are no pictures, but it doesn't matter. In fact, I like it. Many old cookbooks I have don't have pics and they are some of the best. I like being surprised by the end result and not comparing to an airbrushed pic. Back to real, authentic, honest to goodness, baking.

Some of the best cakes ever are in here! The walnut cake and the lemon cake are my favorites. I like these because they are delicious but not overly sweet, or dripping with frosting. Maida Heatter was a genius.

Another great cookbook!

Love all of Maida Heatter's cookbooks. This is my favorite.

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