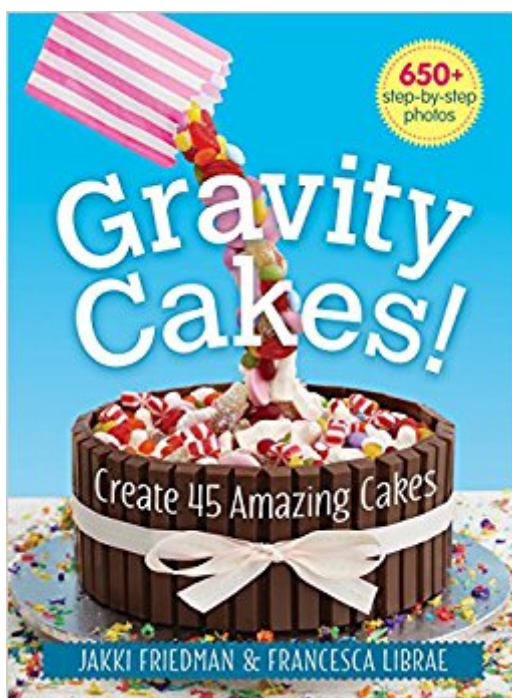


The book was found

Gravity Cakes!: Create 45 Amazing Cakes



Synopsis

For the ultimate in show-stopping desserts, look no further than these cakes that seem to defy gravity. While elements of the cake may seem like they're floating in thin air, it's really just simple scaffolding (plastic balloon sticks), concealed within the cake and disguised with fondant and candy, that creates the spellbinding illusion. These cakes are incredibly fun and beautiful, and are sure to be the star attraction at your next celebration. While they may seem complicated, they really aren't. Each of the 45 projects features step-by-step instructions with a photo for each step, making the decorating process foolproof and surprisingly easy. Full color throughout, these projects will spark your imagination and provide loads of decorating inspiration. There's a cake for virtually every event and occasion -- from Valentine's Day to Thanksgiving and from baby reveals to poker parties, and everything in between. Once you've mastered the techniques, it will be no time before you're using your imagination to create your own unique designs. The inspiration for this book is Francesca and Jakki's friendship: they've embraced the book as an opportunity to keep the ties of their friendship strong despite living so far apart.

Book Information

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Customer Reviews

Jakki Friedman is a passionate and creative pastry chef who runs a baking business in Manchester, England. Over the last 2 years, Jakki has been specializing in gravity cakes for a huge number of clients along with regular demonstrations for people eager to learn her secrets. Francesca Librae is an international reporter for Express Newspaper Group in New Orleans, Louisiana, where she covers a variety of international showbiz and reports on hard news stories.

Every year I end up paying up to \$100 for a boring catalog cake from the supermarket for my kids' birthdays. Something more exciting from a real bakery costs even more. Ridiculous. So I decided to look into doing something myself. I suck at baking (or so I thought), and so I needed recipes that were easy, and yet yielded impressive results. This beautiful book has exceeded my expectations in every possible way. The first gravity cake (pouring candy) I made came out absolutely perfectly, it looked just like it did in the pictures. My kid was so excited, and the other Moms couldn't believe that I made it myself. I am already planning on making the Thanksgiving one to take to my family this year. - The book itself is really nicely made - it's a fun book to have in the kitchen. The pictures and design are awesome. - The directions are so easy to follow, if you just take your time, anyone can make the cakes. - The results are incredible - every cake I've ever tried to make before turned out to be a giant blob covered in icing. These cakes are in many cases easier than a normal square cake because you are sticking things like candy onto the cake and so it looks more impressive and it's pretty much impossible to mess it up. - Finally, the cakes taste as good as they look! I really cannot recommend this book highly enough. If a terrible baker like me can get amazing results, you can too. Give it a try!

Love this book! So much creativity and very descriptive along with step by step pictures. I found it helpful and makes for a fun girls night to experiment with different ways to bake!

What an awesome book! Love to step-by-step instructions

Authors Friedman and Librae have pulled out all the stops to create 45 different ways the home baker can create celebration cakes in themes that seem to defy gravity. Each of their cake creations feature detailed step-by-step instructions and plenty of gorgeous color photography shows something amazing cascading from atop the cake. Themes range from a water can showering icing roses with water, to candy waterfalls, a bucket of popcorn being filled and a Lego toy box. The authors reveal the one secret ingredient that makes these cakes so successful when added to your time and patient artistry. If the reader's goal is to wow family members and friends with cakes for birthdays, weddings, anniversaries and other important celebrations that are memorable and out-of-the-ordinary, then Gravity Cakes! is the perfect instruction manual. You will never settle for boring devil's food or buttercream frosted layer cake again!

I think that these cakes are, first of all, ADORABLE! They're fun, they're sweet, and most importantly of all the actual CAKE portion of the project sounds really yummy! I hate watching those competitive baking shows where to make the cake look the part, they sacrifice taste and yumminess. Not this book! And you don't have to be Buddy of Cake Boss to do a lot of these. If you have skewer rods or straws or really simple tools you don't have to go to Loews for, you can make a lot of these. They're very clever and super cute. Who would have thought to put cornflakes on a cake (it was a "bowl of cereal" cake). Super cute! Buy it for the pictures alone, and if you're baking inclined definitely get it for the recipes and fun projects!

Personally, this book has been a godsend!!!! I am, and have always been, a very bad cook (that is putting it nicely). Despite my best efforts and desire to cook, all of my creations seem to just come out as rubbish. Over the years I have bought countless cook books, have watched the food network hours on end, all to no avail. One day while I was shopping at Barnes and Nobels in the cooking section for yet another book that could maybe help me, I happened to come across this book: let me say that moment of happenstance ended up being a gamechanger! These two amazing authors created a book that completely changed my whole mindset about cooking. The best part is that they were able to do so with a cook about cakes! I mean who doesn't love cakes!!!! What I mean by calling this book by savior (in the kitchen), is that it helped me realize that I can make creations in my kitchen that look like they would come from 5 star restaurants. I made one of the gravity cakes for a friend's birthday, and the cake ended up being the star of the evening. Everyone wanted to know where I bought the cake from, how much it cost, and what other kinds of amazing gravity cakes the baker could make for potential future events. I was thrilled to be able to shock all of my friends, all of whom know that I am a bad cook, that the cake had not come from a bakery at all. I baked it myself! Of course, my friends knew of my shortcomings in the kitchen so naturally they were skeptical. Fortunately, I had documented myself throughout the baking process so I was able to provide definitive proof that I had indeed baked it myself. Naturally the next question was how. At that point I had received enough credit and praise, and decided it was time to give credit where credit was due. I looked the book up on Amazon and explained to everyone my amazing find, and how easy this book had made creating my master piece. Within the next month all of my friends had bought the book, and every special occasion or gather now always includes at least one gravity cake! While being able to create these wonderful cakes in and of itself is an amazing feat, and something I will be forever grateful to these authors for their ingenuity and imagination that they shared with the

world. My appreciate actually goes beyond baking and gravity cakes. After I reading the book, and successfully making my first few gravity cakes, I decided to take that same mindset and advice that this book provides to all other aspects of cooking. Applying what I learned from this book to any of my cooking currently has me making amazing dishes out of any food endeavor that I undertake. This book gave me the confidence and the no how to accomplish amazing cooking, that previously I had thought was something outside of my skill set. These authors accomplished what countless cook books and hour and hours of the food network were unable to do: they taught me how to believe in myself and they taught me how to bake, cook, basically anything and everything in the kitchen! So long story short...yes I give this book 5 stars. Highly recommend this book to anyone and everyone as a must have in your kitchen cooking/baking arsenal. My only regret is the delay in writing this review because the world and the authors deserve to know how grateful I am for this book, and the potential impact it can have on everyone's lives.

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