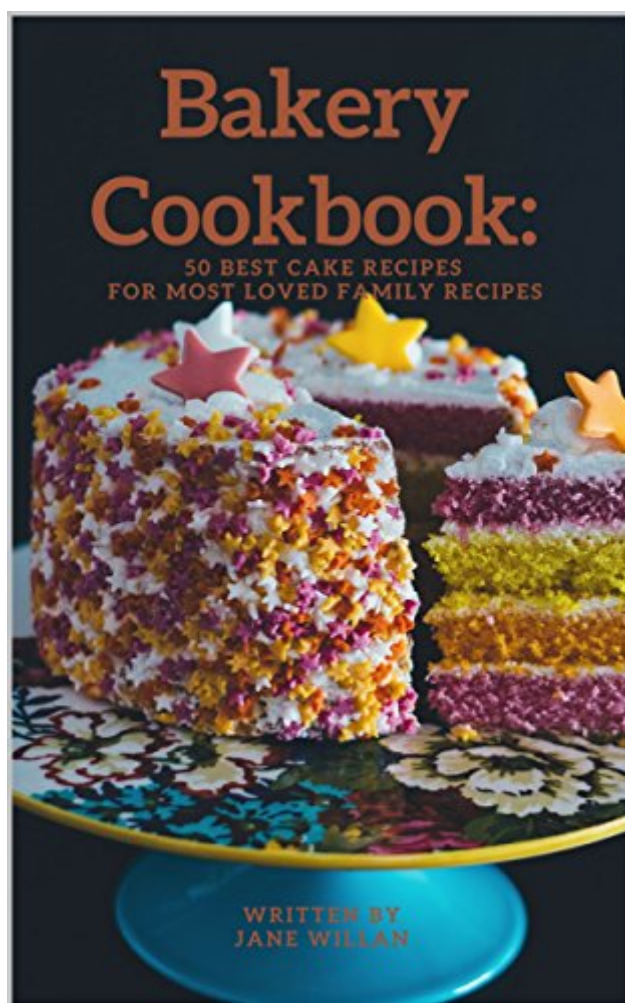


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Bakery Cookbook: 50 Best Cake Recipes For Most Loved Family Recipes (Baking Series Book 2)



Synopsis

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Customer Reviews

I have not read this entire book -- I was thinking about getting it, so I used the Look Inside feature. The first cake listed says that the dough consists of flour, potato starch, and sugar -- but here is the exact quote from the directions: "In egg yolks (the fourth part of the norm) put sugar, grind the weight of white, gradually whipping, add the remaining yolks and grind the sugar until the mass

increases in volume by about three times. Chop the beaten proteins separately, then add a quarter of the norm of the powdered sugar. . . ."WHAT eggs???? No eggs are mentioned at all in the directions!!! And I've been cooking for 40+ years, but I have no clue what they mean by "grind the weight of white". Yes, this is a free book -- but without an editor to check for things like this, I think "nothing" is about the value of this.

This book, that's what. Someone should tell legitimate author Jane Willan that her name has apparently been hijacked. Plus at the time of this writing it has been tagged with an #1 release in cake baking? Let's look at the Cake "Prague" directions. I've been baking for years. Can the person who gave this book a five star review saying the directions were very clear tell me how to "Egg yolks pounded with margarine and powdered sugar for 20 minutes." Would you advise I pound with a hammer or maybe a big rock? A bit later I am instructed to "Egg proteins to whip and mix together with breadcrumbs in the yolk mass." The ingredients take "Eggs - 6 pcs". Should I use large eggs? Extra large? Room temperature? And there are no instructions to separate the yolks from the "protein", which must be presumed to be the egg whites. The instructions then tell me "The resulting mass (quite the delectable visual image) is slowly baked in a greased margarine and lightly sprinkled with flour for the cakes." I have lots of pans but not a "greased margarine" one. And how many "greased margarines" do I need? I also have never sprinkled flour on my "resulting mass" after it has been "slowly baked". Hey other 5 star givers, can you tell me at what temperature and how long this needs "slowly baked"? There is also no flour only 110 g almonds and 50 g bread crumbs in this cake so calling it a cake is a stretch. Based on the gram measurements I'm guessing this "cake" would be 1/2 an inch high, or, for those outside the US, 1.27 centimeters. I downloaded a sample so I have not seen all of the recipes but I am hoping the 5 star giver who baked all of the cakes in a few days can tell me how the "Cake Grilyage with lemon juice", "Cake Forest Glade", "Cake Goose Paws" and "Cake in goose fat with fried cereal" turned out and tasted. And while you're at it 5 star givers, what is "Grilyage" and where do I find Goose Paws"? I know what goose fat and fried cereal are, but putting either in a cake sounds, well, P-U-trid. On the positive side, it's a hoot reading the ingredient lists and instructions. I cannot call them recipes because that would lend a level of undeserved legitimacy. If there are legitimate purchaser who have paid or will pay hard earned money for this publication, they should be immediately reimbursed.

This book is of no use to me. All measurements are In grams. Plus it says a glass of this etc. What size glass. I will delete this book. It is of no use to me. I do not recommend purchase.

Overall this is a fine bakery cookbook to have as you will learn a bunch of new and easy to prepare bakery recipes but the problem is the cookbook is a bit short but given that the price isn't that high this book is still worth buying!

Oh I love baking! And my family, and especially kids love my cakes, pies and muffins. We never buy anything in stores, as I always bake the cakes and other candy bar items on my own. And though I am pretty an experienced baker, I still found some completely new recipes for me in this book. They require some skill and time, but are certainly worth the effort. The directions are very detailed so it's easy to follow, even those recipes which have many steps. So it's definitely an excellent book to add to my cookbook collection

As this book is free, or nearly so, it really doesn't matter that it's a real challenge to use-I just returned it, no big deal- but it doesn't seem to be written by an English speaker. Very, very awkward, with recipes that can not really be followed.

Bakery Cookbook: 50 Best Cake Recipes For Most Loved Family Recipes (Baking Series Book 2) by Jane Willan
Short intro and then the recipes
Each recipe includes a name and ingredient list and how to prepare and decorate. There are no pictures and no nutritional information. Measurements are done using metric Not sure what 1 glass or sugar or 1 glass of sour cream would be. At times there are also American measurements mixed in. Cute names for the dishes. Also has cakes without baking which mostly consist of packaged items. Lots of choices but none I found that didn't use low sodium or low fat contents..

I always had a problems with baking, but I love cakes so much and I decided to give it a try once more. I grabbed this book and found many pretty recipes inside. What is good, they are simple and you will not have a lot of problems to cook the. I found several tasty recipes that I already cooked. Good book for beginners to bakery.

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