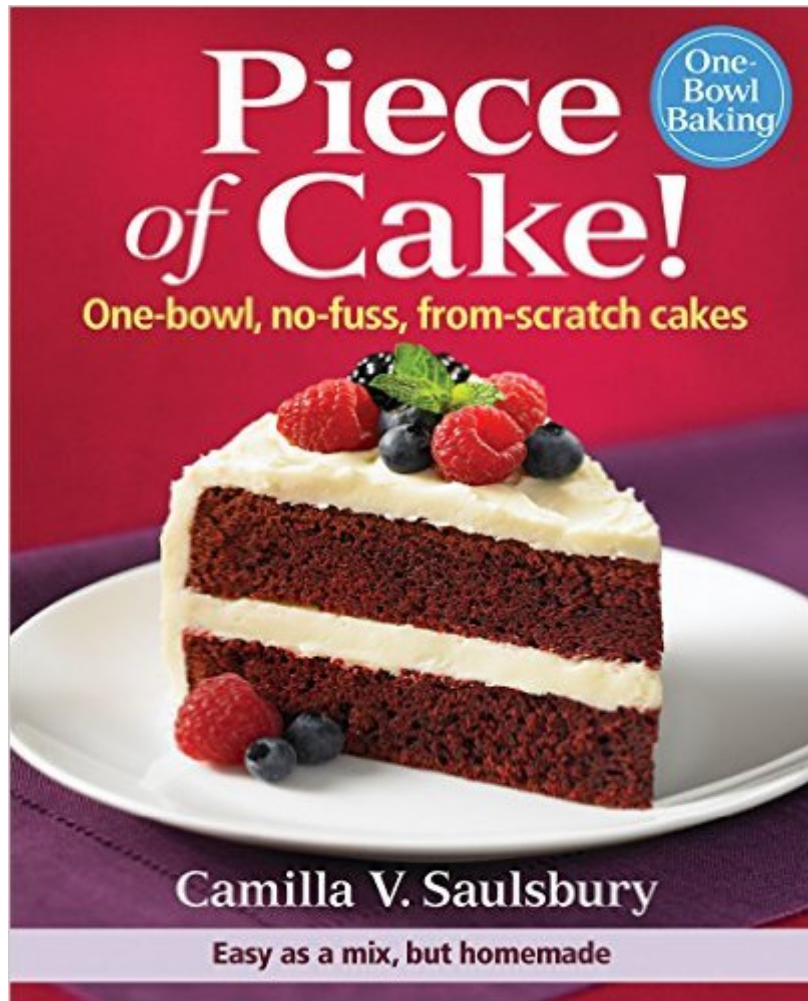


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# Piece Of Cake!: One-Bowl, No-Fuss, From-Scratch Cakes



## Synopsis

One-bowl cakes are the forgotten gems in the world of home baking. Many home bakers believe there are only two options for making cakes at home: 1) commercial cake mixes, or 2) complicated, multi-step recipes developed by professional chefs. But there's another way: one-bowl cakes are all-natural, quick and easy to prepare. They're as much about what isn't required as what is: you don't need multiple bowls you will not need to cream the fat (e.g., butter, shortening or oil) with the sugar you will not need to separate the eggs you will not need to alternately add ingredients while simultaneously mixing you will not need to use cake flour or any other fancy flour you will not need to sift flour you do not need to own or use a heavy-duty stand mixer. You'll be able to create a multitude of cakes everyone loves to eat, from classic layer cakes and Bundt cakes to old-fashioned cakes and modern innovations. The ever-popular lay-flat concealed wire-o hardcover binding, with full color throughout, makes this book even more convenient. In addition to the cake recipes, there are over 50 recipes for icings, glazes, syrups and sauces.

## Book Information

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## Customer Reviews

I love to cook and I love to bake. For baking, cake is my favorite thing to make. I have a couple of favorite recipes from other books. The Chocolate Transportation Cake from *Death By Chocolate Cakes* by Marcel Desaulniers and the All-Occasion Downy Yellow Butter Cake by Rose Levy Beranbaum have been my two all-time favorites for years. While both are incredibly delicious and extremely dependable recipes, they are both quite a bit of work and really dirty up my kitchen. When I saw *Piece of Cake*, I had to try it! This book is a keeper! I have made four cakes so far and each has had incredible texture and was absolutely delicious! I've made the Cookies and Cream

Chocolate Cake, the Mixed Berry Spoon Cake, the Sunny Lemon Cake and the Butterscotch Cake with Milk Chocolate Frosting. I have only made the cake portions of these recipes, as I have frosting recipes that my family adores and chose to use those instead of the frosting recipes in the book. The cakes were moist and delicious! They are heavier cakes than my previous family favorites, but that hasn't stopped anyone who has eaten them from gobbling them up! We served the Mixed Berry Spoon Cake at a dinner party with Whipped Cream on the side. Every guest requested seconds! My husband ate the left-overs the next day, warmed in the microwave, with vanilla ice cream. I served the Sunny Lemon Cake and the Cookies and Cream Cake at pot lucks and both were the favorite desserts by many of the guests. I am embarrassed to say that we ate the entire Butterscotch Cake all by ourselves. I have loved these cakes so much, that I bought copies of the book for my daughter and two daughter-in-laws for Easter. My daughter has already made the Sticky Toffee Pudding Cake and pronounced it really delicious. She really liked the fact that clean-up was minimal. This is a great book for any baker, even those who are beginners. The key, like many others have commented, is to be sure your butter is very soft and the eggs warm.

This has got to be one of the best baking cookbooks I've ever used and I've been baking for over 40 years! It's very straightforward, easy to follow, and more than anything the cakes are beyond delicious. There are recipes for sheet cakes, layer cakes, snack cakes, and more. I've sampled recipes from every section with much success.

I have never been more pleased with a cookbook on cakes as this one! These are simple, easy to follow instructions, and items we all have in our cupboards. I LOVE the layout of contents, such as chapters on single or loaf cakes, 9x13 sheets cakes, bundts, pound cake, then frosting, icings, glazes, and extras. There is so much information in this book!! I so look forward to trying them all. The one I did make, (Lime and Ginger Cake) was gone in moments....my mouth is watering just thinking about it. I hope Camilla continue making these master pieces. I love all her cookbooks, and would buy another one easily.

I own several of Camilla Saulsbury's cookbooks, and she never fails to produce well-written, easy to follow, and creative recipes. Piece of Cake is no exception -- it might even be her best cookbook yet! From sheet cakes to bundts to "Luscious Layer Cakes," this book truly contains something for every cake-worthy occasion. The only problem is figuring out which cake to try first (I'm eyeing the Salted Caramel Peanut and Chocolate Upside-Down Cake though. How good does that

sound?) Very smart to create a spiral binding of the book--makes it very user-friendly in the kitchen. Also, the tips, variations, and storage directions that are included with each recipe are a nice touch. Happy baking!

I feel bad being the first to leave a less than five star review here, especially because I really like this book in some respects...I believe that part of the "job" of a successful cookbook is to make the reader WANT to re-create the recipes presented in that book. I think like a lot of folks, I have a large collection of cookbooks that I look through from time to time, but never actually utilize for their intended purpose. Piece of Cake, is actually a book that made me want to pull out the baking tins right away--and I did! The book is well written, nicely photographed and includes a ridiculous amount of recipes and variations; who could not appreciate that, right? My problem, though, is that out of the three recipes that I have attempted so far, two have had MAJOR issues with timing and texture--well, maybe I should say three out of three, because although one cake tasted good on the inside, it was a little scorched on the outside, and I actually pulled it from the oven way before the recipe specified. It is truly disappointing to go through the process of baking something for your family and friends only to have a fiasco instead of dessert. I am not trying to toot my own horn here, but I have been baking quite well for some years now; I would also like to point out that I followed these recipes exactly as they were written (except for the scorched one, when my "do not burn" instinct kicked in). I am on the fence about trying any more recipes at this point and that truly disappoints me. For a better success ratio, please check out *Baking Unplugged* and *The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book*; all of the cakes (and other desserts) that I have tried from these books are seriously amazing! Good luck.

I have liked every single recipe I've tried from this book. No weird ingredients that you have to travel to another country to purchase. The Italian cream cake so far is my favorite! I would highly recommend!

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