

Step By Step Baking Cakes

Everything a new baker needs, including essential ingredients and equipment, basic techniques and recipes, key culinary terms and handy conversions, followed by over 90 easy-to-follow recipes accompanied by mouthwatering photography, covering all kinds of baking - from millionaire's shortbread and delectable cupcakes to pasties and quiches.

100 easy and essential recipes for cookies, pies and pastry, cakes, breads, and more, with photographic step-by-step how-to instruction, plus tips, variations, and other information

Cake expert Paula Macleod has designed twenty wonderful cake pops that you will want to make using simple techniques and readily available ingredients.

A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of Rustic Fruit Desserts. Make every occasion—the annual bake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in Vintage Cakes is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

100 Essential Recipes, with More Than 600 Step-By-Step Photos

Martha Stewart's Cake Perfection

Step-by-step Baking

Your Ultimate Guide to Classic, Modern, and Whimsical Cakes

First Time Cake Decorating

Botanical Baking

Caketopia

Master the art of cake decorating with easy steps to sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, Cake Decorating for Beginners shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones—not to mention your social media feed. Cake Decorating for Beginners includes: Cake walkthrough—Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted Lips—Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on Top—Show off your cake decorating skills with 10 scrumptious, stunning cakes—each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes—Cake Decorating for Beginners gives you the confidence.

Whether you want to produce the perfect tart, bake a cake fit for a king, or serve up a soufflé that won't sink, Illustrated Step-by-Step Baking guides you through 350 baking recipes for every occasion. Classic recipes are illustrated with step-by-step instructions to ensure you're always on the right track, and variations help you add a modern twist. Clear instructions, essential information on ingredients and advice on equipment and storage will help you bake with confidence and have your friends and family begging for more.

From sweet to savory, Illustrated Step-by-Step Baking is the one baking bible that you shouldn't be without.

Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post, Cakes are the all-occasion dessert—the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut–Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

The Great British Bake Off finalist serves up a cookbook with “a cake for everyone and every occasion. Exploding with delicious recipes” (Wild & Hungry). Ruth Clemens shows through clear step-by-step photography how to create nearly thirty unforgettable, taste-tempting cakes. Using three technique sections—creaming method, whisking method, and melting method—Clemens guides you through baking impressive celebration centerpieces, party cakes, birthday treats, and delicious desserts for your family. Each recipe is detailed with techniques, hints, timings, shortcuts, and cheats, plus all the essential information needed to help you to maximize your creativity and prove that baking is achievable and fun.” [It] leads the reader gently but smartly through the art of making cakes . . . Ruth has come up with a diversity of types and flavors and there are bakes here to interest the more experienced cook as well as the beginner.” —Tin and Thyme “With the pictures acting as a guide and Clemens

walking you through everything with simple and easy to follow instructions, each and every recipe is foolproof . . . This cookbook has the complete package and may very well be the only cake making book you'll ever need to create impressive cakes that'll please everyone—most of all you.” —Wild & Hungry

Step-By-Step, Quick & Easy

A Step-by-Step Guide to Decorating Like a Pro

Step-by-Step Cake Decorating

Keep Calm and Bake Cake

20 Step-by-Step Cake Recipes from Around the World

Vintage Cakes

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stickers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times, and tips on how to ice and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

In Everyday Bakes to Showstopper Cakes, celebrity baker Mich Turner brings together a collection of recipes to take you all the way from the delicious everyday through to the spectacular. Starting out with simple cakes, biscuits and cupcakes, once you have mastered this first level, Mich provides you with a few extra steps to turn these into fabulous creations. If you're looking for more of a challenge or to elevate a favourite, these bakes are easily adapted to create a true showstopper cake. Covering a full range of bakery goods as well as perfect flavours, whether you are a novice baker or already know your rum baba from your roulade, you can be easily guided through these delicious bakes and simple but spectacular decoration techniques that make the most of wonderful flavours and perfect crumb.

Make your baking rise to any occasion Step-by-Step Baking features illustrated, step-by-step recipes for over 350 of your favourite bakes. From cakes and tarts to soufflés, cookies, samosas and nan bread, you'll be a baking expert in no time with this book's simple and clear instructions with easy-to-follow photos. Comprehensive instructions, essential information on ingredients, and expert advice on equipment and storage will help you bake with confidence and have your friends and family begging for more. From sweet to savory, traditional to modern, novice to expert: Step-by-Step Baking is the one baking bible that your kitchen should never be without. Simple instructions for gorgeous cakes, cupcakes, and cookies; decorate them with fillings, frostings, piping, sugarpaste, and more! Whether you are a beginner or an experienced baker, this book is designed to provide you with all the baking and decorating techniques you'll need to become a confident and creative cake, cupcake, and cookie maker. With easy-to-follow recipes and advice about essential tools, experienced cake decorator Giovanna Torrico guides you through the planning and preparation stages, including baking and icing tips and how to layer and stack a cake. Using stylish designs and handcrafted edible flowers and animals, you can create personalized masterpieces for all occasions, including: Chocolate truffe cake Red velvet cake Ganache variations Italian meringue And so much more! Achieve stunning results every time with Creative Cake Decorating!

Dessert Person

The Perfect Cake

A Visual Step-by-step Cookbook

Cake Decorating

Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today's Sweet Tooth [A Baking Book]

HEALTHY BAKING COOKBOOK FOR BEGINNERS

How to Cake It

Cake Decorating shows you how to build, pipe, model, and airbrush birthday cakes, wedding cakes, and more, so you can create an edible masterpiece for any occasion. Photographic step-by-step tutorials showcase more than 70 techniques and 18 showstopping cake projects, complete with complementary cupcake and mini-cake designs. Plus, "idea" spreads adapt basic techniques to inspire hundreds of additional piping, stenciling, painting, and carving variations. The complete introduction to cake-decorating equipment ensures you have everything you need, and the selection of basic cake recipes and instructions for making buttercream, fondant, and more icings guide you from the start. Whether you are a beginner or an accomplished baking artist, Cake Decorating will help you find inspiration and perfect your technique. "Previously published as Step-by-Step Cake Decorating.

"Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of sheet cakes and chiffons, batters and buttercreams, and tiers and tortes to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Chocolate Angel Food Cake and treats that take it up a notch like Ombr? Strawberry Cake and Marble Soufflé, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach."--Publisher's description.

Build Your Baking Confidence with Baker Bettie " I wish I had this book when I started baking! It 's not only a collection of amazing recipes, but it answers the " why " to your baking questions. " Gemma Stafford, chef, author, and host of Bigger Bolder Baking #1 Bestseller in Professional Cooking, Pastry Baking, Cake Baking, Pies, Desserts, and Cookies Do you find baking difficult, or just not sure how it works? This cookbook is your new go-to baking book. Baking from scratch can be hard. The science of baking is a particular science that requires precise measurements and steps. With Kristin Hoffman, aka Baker Bettie, the science behind baking becomes second nature! Baker Bettie 's Better Baking Book lays a foundation of basic baking skills and master recipes that are sure to boost your baking confidence. Learn top tips from a professional chef. Consider Baker Bettie 's Better Baking Book your at-home culinary and baking school guide. This baking cookbook goes beyond the recipe by teaching the science behind baking. From measurements, techniqus, step-by-step processes, to how to use base recipes to create endless baked goods that make you drool. This book ensures that you are able to tackle any baking recipe with confidence! In this baking book, learn more about: • The science of baking • Foundational baking techniques and mixing methods • How master formulas are used to bake a ton of delicious and easy recipes! If you enjoyed books like The Baking Bible; Bake From Scratch; or Bigger, Bolder Baking, you 'll love Baker Bettie 's Better Baking Book!

Bake a Cake...Color a Cake.Cake, frosting recipes and coloring book all in one!For the future young adult baking chef and artist who's looking for hours of fun!

The Absolute Beginner's Guide - Learn by Doing * Step-by-Step Basics + Projects

Twenty to Make

Step-by-Step Cakes

Men's Baking Manual

Let's Bake a Cake Coloring Book and Recipe Guide: Step by Step Recipe Guide and Coloring Book

Easy-to-Follow Recipes with More Than 1,500 Photographs

How to Bake a Cake

Book Features: • 24 pages, 8 inches x 8 inches • Ages 5-9, Grades K-3 leveled readers • Simple, easy-to-read pages with illustrations • Work together to bake a cake from scratch with your child • Reading activities, tips, and instructions included **The Magic of Reading:** Use the magic of reading to take your child on a new learning adventure with **How to Bake a Cake!** The 24-page how-to cookbook features full-color illustrations and simple, easy-to-read instructions to make the perfect dessert! **Hands-On Reading:** Everyone loves cake, and with this book, now you and your child can make the perfect one together! Follow along with simple instructions, tips, and tools needed to make a yummy treat that everyone can enjoy. **Features:** More than just a how-to guide, this kids book also includes before and after reading activities, as well as age-appropriate cooking vocabulary to enhance your child's reading comprehension skills, too! **Leveled Books:** Vibrant illustrations and leveled text work together to engage children and promote reading comprehension skills. This cake book engages kindergarten-3rd grade readers with new vocabulary and engaging, interactive topics like baking. **Why Rourke Educational Media:** Since 1980, Rourke Publishing Company has specialized in publishing engaging and diverse non-fiction and fiction books for children in a wide range of subjects that support reading success on a level that has no limits.

This charmingly illustrated cookbook will inspire tranquility and serenity for the home cook. It features an assortment of soothing recipes, from serene "Rasperry and Pistachio Sandwich Cake" to the peaceful "Sticky Date and Orange Pudding" and tranquil tarts such as "Walnut and Fig Tart." Each recipe will include straightforward step-by-step instructions to ensure a relaxing, composed baking experience. **Keep Calm and Carry On** was a World War II British government poster that struck a chord in difficult times. Now we are in need of a stiff upper lip and optimistic energy once again. This cookbook will inspire a calm kitchen with its straightforward recipes and motivational quotes, mantras, and wry truths. As Marie Antoinette said - and indeed any sane person would say - "Let them eat cake."

IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë's relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME** **OUT** Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In **Zoë Bakes** Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey–Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

Perfectly baked desserts are easier than you think. Use this guide to make baking a cake, well, a piece of cake. In this updated book you will find lots more tips on baking cakes and pastry, using eggs in baking, the right equipment to use in baking, the right ingredients to use in baking, my favourite recipe books my favourite baking apps and my favourite baking magazines, plus an additional chapter on 'my six favourite easy loaf cake recipes.

Zoë Bakes Cakes

The complete guide to making and baking cakes, breads, pastries, pies and puddings

Create Your Own Stunning Cakes, Sculpt Fondant Figures, Follow Step-by-Step Demonstrations, Master Piping Skills

Rose's Baking Basics

40 Stunning Cakes For All Occasions

100+ Recipes for the Sweet Classic, from Simple to Stunning: a Baking Book

Baking for Beginners

From puddings to pâtisserie, sourdough to sausage rolls, the Men's Baking Manual tells you everything a chap needs to know about baking. Covering tools and equipment, perfect pastry, yeasts and starters and cake making, it's packed full of advice, tips and recipes that will have you wowing your friends and family with stunning breads, cakes, puddings and pastries. Equipment - all the kit you'll need, from tins to rolling pins, including advice on mixers, and selecting a good knife. Basic techniques - from 'rubbing in' to kneading dough and piping cream, as well as how to temper chocolate, whip cream and make a sourdough starter. Also advice on flours, sugars and fats and how to use them. Recipes - fancy tucking in to a freshly baked fougass or focaccia? Or slathering homemade crumpets or tea bread with butter and serving with a cuppa? What about showing off your homemade parkin, Chelsea buns or Eccles cakes to the family? Conquer your fear of flour with a cookbook that "takes the intimidation factor out of baking with easy-to-follow recipes" (Publishers Weekly). Warren Brown, the founder of CakeLove bakeries, wants you to bake your cake and eat it too—and even better, enjoy the moment in which you present your made-from-scratch masterpiece to bedazzled, hungry-eyed family and friends. For Brown, love and baking are inseparable. After all, he abandoned an unrewarding career in law to do the work he finds truly emotionally satisfying. Every page of CakeLove communicates that satisfaction, as well as Brown's can-do approach to the art of baking. As he points out, baking cakes isn't a cakewalk, but it's not rocket science, either—and getting it right isn't nearly as hard as you think. With an "entertaining" style (Publisher Weekly), gentle guidance, and clear information on ingredients, equipment, and techniques, CakeLove teaches you how to make pound cakes, butter cakes, sponge cakes, cupcakes, glazes, frostings, fillings, meringues, and more!

Illustrated Step-by-Step BakingPenguin

Bake the perfect cakes every time! Unbelievably easy and insanely delicious! You don't need to be an expert to bake cupcakes that will look perfect and taste incredibly good every time! This cookbook provides you with all the information you need to bake the perfect cakes with step-by-step directions. Baking your favorite cake has never been easier with the foolproof recipes and easy decorating tips for each cake recipe in this cookbook. Whether you are just starting or have lots of experience with cake making, this cookbook has plenty of recipes that are easy to make and some that will challenge you more. You will also discover the important steps for making moist, decadent cupcakes and the key ingredients you need to bake them. This cookbook offers a variety of foolproof recipes and gives baking and decorating tips for a perfect cake! Perfect for bake sales, birthdays, holiday parties, or just an everyday treat, cakes are one of the easiest and favorite sweet treats the whole family will enjoy. Get started now! Start today by scrolling up and clicking the Buy Now button!

Guide On Baking Cakes

Illustrated Step-by-Step Baking

Children's Book of Baking Cakes

Cakes, Cookies, Pies, and Pastries from the British Queen of Baking

Demonstrates Every Stage in Every Key Technique

Recipes and Guidance for Baking with Confidence

Cake Confidence, 2nd Edition

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear. Learn what flowers are edible and great for flavour, how to use, preserve, store and apply them including pressing, drying and crystallising flowers and petals. Then follow Juliet step-by-step as she creates around 20 beautiful botanical cakes that showcase edible flowers and herbs, including more top trends such as a confetti cake, a wreath cake, a gin and tonic cake, floral chocolate bark, a naked cake, a jelly cake, a letter cake and more.

All-re-use from Illustrated Step By Step Baking. Are you intimidated by amazingly decadent store-bought cakes? Ever dream of making one of your own? With DK's Step-by-Step Cakes, baking is as easy as...well, cake! Step-by-Step Cakes takes DK's signature photographic approach one step further, presenting all 120 recipes in step-by-step sequences, with every single stage demonstrated. The process is broken down into easy-to-execute steps, every one photographed and presented clearly in full color. Each method is shown in sequence, and variations are also given for each recipe on the spreads that follow. Learn over 120 recipes for various types of cakes, from angel food, jelly rolls, and mini cakes, to red velvet, sponge, and chiffon cakes.

What are the main ingredients of cakes? Eggs, sugar, butter, and flour! Find out where they come from, then use them to bake 20 sensational cake recipes from around the world. You don't need to travel to enjoy the variety of cakes the world has to offer. Bring classic recipes to life from the comfort of your own home. With simple sponge cake and classic New York cheesecake to the ultimate chocolate fudge cake, follow simple step by step recipes and learn how to create mouth-watering cakes for every occasion. There are healthier options too, that use fruit and vegetables to sweeten and keep cakes moist and delicious. Try the ultimate easy Carrot Cake, Apfelkuchen, made with apples. Once you've mastered the basics of cake-baking, you'll be ready to show off your new skills and wow your friends and family with some showstopping variations of your own. But this isn't just a beautiful recipe ebook, this ebook will also take you on a fascinating journey of discovery. Find out how eggs are farmed, how butter is churned, and how sugar is grown and processed, as well as the spectacular science behind what makes your cakes rise. Do you know the difference between whisking and beating? Do you know the secret to the lightest, fluffiest sponges? Turn the pages of this ebook and you'll see that there's much more to cake than what meets the eye...

Hundreds of creative ideas for cakes, cupcakes and cake pops Make your cake the star of any celebration as Step-by-Step Cake Decorating teaches you how to decorate cakes one step at a time. Step-by-step instructions will help you to master the techniques of piping, stencilling and painting. In no time you'll be making spectacular sweet creations. Decorating possibilities are endless with flawless fondant, royal icing and fluffy buttercream and key ingredients are explained so that your icing tastes as good as it looks. A guide to cake decorating equipment ensures that you have everything you need. Expert cake decorators show you simple ways to create everything from elegant flowers to a cake pop pirate with a selection of 70 top step-by-step sequences from the print book. 20 unique projects let you show off your skills, from bespoke birthday cupcakes to beautiful butterfly cupcakes, ideal for summer entertaining. Perfect for the enthusiastic decorator Step-by-Step Cake Decorating will inspire creative ideas for cakes, cupcakes and cake pops for every occasion.

The Pink Whisk Guide to Cake Making

Your Guide to Decorating Buttercream Cakes with Flair

Contemporary baking and cake decorating with edible flowers and herbs

Complete Step-by-step Guide to Cake Decorating

Cake Decorating for Beginners

The Cake Book

Bake a Journey Through 60 Incredible Creations!

A book full of delicious ideas for baking and decorating a huge variety of yummy cakes. Instructions for decorating techniques and recipes for different icings and topping recipes help make each tasty treat look like it's straight out of the baker's.

A sweet and savory collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made her way into American homes through ABC's primetime series, The Great Holiday Baking Show, and the PBS series, The Great British Baking Show. Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof—from breakfast foods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflé s, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in Baking with Mary Berry will prove, as one reviewer has said of her recipes, "if you can read, you can cook."

"Gives beginners cake recipes and step-by-step instructions on how to use buttercream frosting, fondant, royal icing, and marzipan to decorate them"--

How to Decorate the Most Stylish Cakes in the World Don't just bake a cake; bake a cake that will make heads turn and jaws drop! In this incredible collection of tutorials, cake queen and Instagram star Sheri Wilson shows you how to re-create her signature, out-of-this-world cake designs at home with confidence. Sheri's cakes are truly works of art, and these 30 tutorials cover everything from electric neon designs, to punky midnight black decor, to cakes adorned with exotic gems and painted in delicate florals. And with each decorating project broken down step by step, along with photographs for a helpful visual guide, you'll follow along with ease and get showstopping results time and time again. Use vibrant buttercreams to paint an elegant stained-glass scene in the La Vie en Rose cake. Pipe cute, flirty designs in the hot pink Strawberry Patch cake—complete with yummy strawberry filling and cake layers! Sheri's famous Midnight Black Buttercream comes together with genius sprinkel art to create the edgy Sprinkle Sugar Skull cake. Use stencils to form the animal print on the rainbow Neon Leopard Print cake, and fun chocolate molds to build the rocky, gold-tinted Rose Quartz Geode cake, filled with delectable Pistachio Buttercream! Sheri shares all her best tips and tricks to help you master key techniques, like how to get the perfect consistency of buttercream, create a professional smooth finish and nail the ganache drip. She also reveals her tested-and-perfected recipes for moist cakes, fluffy frostings and all sorts of delicious fillings, so you have everything you need right at your fingertips. With Sheri's unstoppable imagination and keen eye for detail, Caketopia will be your all-in-one resource for decorating glamorous cakes for years to come.

Classic Baking Techniques and Recipes for Building Baking Confidence

A Cakebook

How to Bake Cakes from Scratch

Baker Bettie's Better Baking Book

The Best Ever Cake Book

Everyday Bakes to Showstopper Cakes

Easy Recipes to Baking Cake. Delicious Homemade Cake with Simple Recipes for Bake-and-Eat Cakes

Cake baking made easyStep-by-Step Cakes is the perfect book to have to hand when you're mastering the art of cake baking. Over 130 recipes are made easy with simple instructions and photography helping you every step of the way.Master the art of sponges, cheesecakes, tarts and meringue cakes with 35 classic cake recipes plus exciting variations for when you're feeling more adventurous.Excellent value, Step-by-Step Cakes will help you bake all the world's favourite cake recipes every time.All content previously published in Step-by-Step Baking.

Jemma Wilson from Crumbs & Doodles is the cupcake queen of Food Tube. Featuring four chapters of beautiful seasonal recipes, plus the need-to-know basics, this book has all the essentials for amazing baking all year round. To watch Cupcake Jemma in action, check out her videos as well as loads more recipes, tips and techniques from the Food Tube family at: youtube.com/jamieoliver.

America and Britain are just a page away in this cookbook that is positively overflowing with beautiful, scrumptious recipes. Whether you are looking for the tasty ease of a sheet cake, the moist, springy fun of a roll cake or the delicious artistry of a layer cake, The Cake Chronicles is here to bring you incredible confections to suit every whim and taste. Unleash your inner chocoaholic with the luscious Hazelnut Espresso Chocolate Cake or the Chocolate Orange Bundt Cake, both elevated takes on old classics. Delight in spring and summer flavors with a Blackberry Apple Buttermilk Cake, a Strawberry Cheesecake Roulade or even a Nectarine Cardamom Upside Down Cake. Or take your skills to the next level as you discover your love of layers with the incredible Dulce de Leche Cinnamon Crunch Layer Cake, classic Boston Cream Pie Layer Cake or the rich and decadent Ferrero Rocher Hazelnut Layer Cake, among many other inspired cake creations. With clear, detailed instructions, you'll find success baking any of the recipes in this book, from the easiest to the most intricate. With so many delicious surprises in store, let this inspired cookbook take you on a journey to cake baking mastery.

The ultimate guide to classic bakes and modern favorites that doesn't just tell you what to do - it shows you. What's the difference between beating and folding? What should "soft peaks" look like? How do you line a pastry crust? When it comes to baking, knowing what an instruction means can be the difference between a showstopper and a soggy bottom. That's where Illustrated Step-by-Step Baking comes in. Each of the 80 classic recipes in this essential collection is fully illustrated, with photographs of every stage of the baking process. See what other baking books only tell you: how to knead the dough, rub together butter and flour, and create a pastry lattice to top a pie or tart. Then try your hand at more than 250 variations on those classics, or use them as inspiration to build on what you've learned and experiment with your own baking creations. If you're spoilt for choice, at-a-glance recipe choosers help you find the right recipe for any occasion, while tips on freezing help you to prepare your bakes ahead of time. With sweet and savory recipes that everyone will enjoy, it's time to roll up your sleeves, flour your work surface, and whip up something superb with Illustrated Step-by-Step Baking.

CakeLove

100s of Ideas, Techniques, and Projects for Creative Cake Designers

Wedding Cakes with Lorelie Step by Step

Creative Cake Decorating

Step-by-step Cakes

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]

Celebration Cake Pops

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation “How to Cake It,” comes an inspiring “cakebook” with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, “How to Cake It,” Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas–Yolanda’s creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. How to Cake It: A Cakebook includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, How to Cake It: A Cakebook will turn beginners into confident cake creators, and confident bakers into caking superstars!

Learning to make and decorate cakes that are as beautiful as they are delicious can be a challenge, but with the expert guidance of renowned confectionery artist Autumn Carpenter in First Time Cake Decorating, your goal is within reach. Like having your very own cake decorating instructor at your side, First Time Cake Decorating guides you expertly through the process, from baking and prepping your first cake through a range of decorating techniques, from essential piping techniques for creating borders, writing, and flowers to working with gum paste and fondant to make stunning daisies, roses, lilies, and more. There’s a first time for everything. Enjoy the journey and achieve success with First Time Cake Decorating!

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show Gourmet Makes offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious “There are no ‘just cooks’ out there, only bakers who haven’t yet been converted. I am a dessert person, and we are all dessert people.”—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire’s signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do’s and don’ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

Step-by-Step Baking

The Cake Chronicles

A Step-by-Step Guide to Baking & Decorating Gorgeous Cakes, Cupcakes, Cookies & More

Baking with Mary Berry

Brilliant Baking Step-by-Step

How To Bake Your Cake With 100+ Step By Step Tips: Different Methods Of Baking Cakes