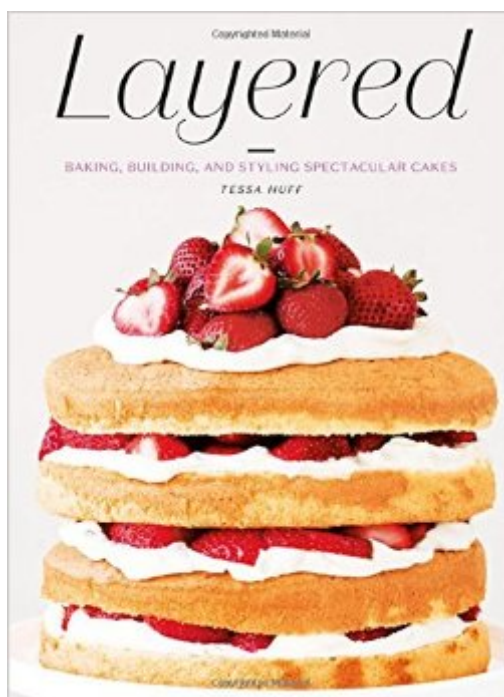


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Layered: Baking, Building, And Styling Spectacular Cakes



Synopsis

It's time to venture beyond vanilla and chocolate and take your baking skills up a notch.

We're talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with Tessa Huff's 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings—everything from pink peppercorn cherry to bourbon butterscotch, and pumpkin vanilla chai to riesling rhubarb and raspberry chocolate stout. Including contemporary baking methods and industry tips and tricks, *Layered* covers every decorating technique you'll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art.

Book Information

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Customer Reviews

This cookbook is absolutely stunning and holds a huge variety of cake and frosting recipes, ranging from traditional to adventurous and exotic. Flipping through the pages, I gave up on bookmarking all the recipes I'd like to try, as at least half of these 150 cakes are now on my to-make list. The introduction section is filled with some fantastic tips and an explanation of each step in the baking/assembly process. It definitely should not be skipped. I love that Tessa walks the reader through all the different ways to decorate a cake, from super simple to complex piping and ombre. I also appreciated her explanation of the buttercream dam around cakes like the lemon layer cake - I've seen it before, but never considered how to do it in my own home. There are a few flaws that hold this cookbook back from being perfect. The largest one is the fact that the ingredients list and the instructions are almost never on pages facing one another. Instead, there is a gorgeous photo

next to the ingredients list, and usually another beautiful photo next to the directions. While these photos are drool-worthy, it is really difficult/annoying to flip back and forth between pages mid-baking. That's particularly true in this case, where the publisher elected to make this hardback a board book - it does not stay open well (and half the pages were stuck together when I received it, although I think I've unstuck them all now). Also, a lot of these recipes yield 3 or 4 layer 6 -or 8-inch cakes. Those are not very typical pan sizes (in the US) - the most common here seems to be the 9-inch.

I have a lot of cookbooks, most of which were purchased online (buying by faith? ;-). I've run across some disappointing books because of that, and vowed to wait for reviews on the "maybe" ones before I make a decision. Quite honestly, the cover of this book didn't do it for me... I figured the author was playing off of a layering fad, and I'd end up with a cliched book with run-of-the-mill recipes. Been there; done that. Well, I am now prepared to 1) thank all of the people who gave this book 5 stars, and 2) apologize to the author for almost slighting her book. This is as close to baking perfection as I could hope for. Only faults are that it could be longer (not the author's fault, simply me loving the book so much that more of a good thing is, well, a Good Thing) and the size pans the author uses (I have a bunch of 9" pans, and the author uses 6", 8" and 10"... again, not her fault, it simply means that I need more pans 8-)."Layered" is well laid out: the author covers everything from her own family history to decorating/frosting tips that don't require much time or effort but look amazing. Visually, the book is a winner. Almost every recipe has a picture of both the entire cake and a cut slice. If there are specific techniques used on a cake, there are pictures of those too. By covering the decorating techniques at the start of the book the author has allowed the reader to say, "I can do that!" with confidence. The photos show thoughtful presentation, and highlight the flavors that make each cake unique. The most amazing (and most appreciated) element of this book is the wide variety of flavors and flavor combinations used.

I am not a cake person. I'll take a pie any day, but I can live without cake--I often find it to be too dry or too sweet or flavorless. The frosting usually ends up scraped off and left on the plate. But I kept seeing pictures online of cakes from this book, including "the birthday cake", a yellow cake with chocolate frosting. That cake was calling my name. So I took a chance and ordered this book. I immediately made the yellow cake, even though I had the wrong size pans and the batter ran all over the oven. It was the best yellow cake I have ever had--moist, fluffy, rich from the egg yolks and deliciously flavored with vanilla bean paste. I ate it out of the pan while it was still warm! (Days later,

after I got my hands on some 8" pans, I made the cake again, properly layered and frosted with the luscious chocolate frosting. This is a recipe I will use again and again. Tessa encourages you to experiment and I took her at her word. In need of some cupcakes, I decided to try the black forest cake. The chocolate cake was delicious, although I thought the almond flavoring overwhelmed the chocolate just a bit. I will reduce or eliminate that in the future. The chocolate cherry ganache was to die for, especially for a chocoholic like me. I used the ganache to stuff the cupcakes and piped on the milk chocolate buttercream. They were topped with a cherry and some grated chocolate. I had some bananas that needed to be used, so I also tried the roasted banana chip cake (part of the banana split ice cream cake recipe). The roasted bananas deepened the banana flavor and added a caramel note to the cake. In the mix and match section, Tessa suggested using a peanut butter filling and meringue frosting with this cake.

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