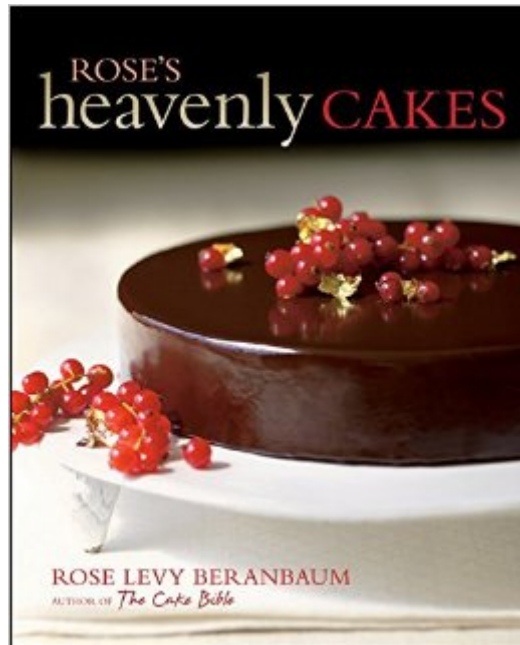


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# Rose's Heavenly Cakes



## Synopsis

This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. With her precise, foolproof recipes, Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake.

## Book Information

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Average Customer Review: 4.7 out of 5 starsÂ Â See all reviewsÂ (166 customer reviews)

Best Sellers Rank: #93,449 in Books (See Top 100 in Books) #62 inÂ Books > Cookbooks, Food & Wine > Baking > Cakes #249 inÂ Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

Rosie, Rosie, Rosie!! You are a queen upon a very special pedestal which has very few equals! And anyone who possesses this tome of baking knowledge will absolutely agree! Rose Levy-Beranbaum has outdone herself in her latest offering of baking excellence! Where her "Cake Bible" was a standard for many years, this has outdone even that book!The first time I met Rose was at a tiny little bookstore in Chicago many, many years ago. She was there for the signing of "Cake Bible" and she was the very first professional baker/chef that I had met on the beginning journey of my road to serious baking/cooking. She was most kind and gracious and I remember thinking of what a wonderful life would lie ahead for this sweet lady. Needless to say, her "Cake Bible" became a standard for many people but this latest offering from her talented mind is exquisite and is by far, one of the very best learning and reference books ever! Also, within the last couple of years, I have enjoyed her website/blog which makes her even more accessible for general or specific questions on baking. The journey she took us on while making this wonderful new book was a joy to follow.It is a large, heavy, detailed book of cakes, cupcakes, bars, baby-size cakes with excellent photography, all printed on heavy, high-end paper to for which you would expect of books of this quality.

Immediately at the introduction of each recipe, you have the serving size and baking time, followed by a brief synopsis of what she feels is the essence of that particular recipe. Then the "Batter" ingredients are laid out in a graphic form in which you are given the ingredients, with the Volume listed next to it, then the Weights of each ingredient, in both American and Metric form.

I must first agree with the other reviewers that this book is yet another amazing book by Rose, but I believe there are probably many of you who, like me, own and love The Cake Bible (CB), but aren't sure if we \*need\* Rose's Heavenly Cakes (HC). My answer: while you probably don't need it, you will surely love it if get it. Some comparisons: Logistics: \* HC has color throughout, color pictures for most of the cakes, and good quality paper. \* HC keeps the ingredient measurements in three columns (volume, ounces, and grams), but the formatting makes it easier to read than CB. \* Most HC recipes are for 9" x 2" round cake pans instead of 9" x 1 1/2" pans (Huzzah! No more sticky notes all over the book with conversions for 2/3 or 1 1/3 of the batter!). Other recipes are for equally easy to find pans (such as 10-cup tube pans). \* She has omitted the pictures of the pans that go with the recipe (which for some reason I liked), and the picture of cake equipment (CB 446-447). \* The organization is different. Cakes and adornments are listed together. It's nice because you don't have to have three different bookmarks when making a simple cake as in the CB. The organization can make it a little bit harder to find recipes, especially for adornments, though. The index is good, but instead of going to the frostings or fillings section of the CB, you would need to look up Buttercream, Cream cheese-frosting, Curd, Fillings, Frostings, Ganache, Glaze, Whipped Cream, etc... It's not hard, but not as easy to flip through and compare recipes. Content: \* From reading the intros, many of the cakes have been updated, and there are new ones such as gingerbread, German chocolate, and molten chocolate cakes.

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