



## Rose's Heavenly Cakes

By Rose Levy Beranbaum

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**Rose's Heavenly Cakes** By Rose Levy Beranbaum

**Winner of the 2010 Cookbook of the Year Award, IACP (International Association of Culinary Professionals)**

**At last an all-new, full-color cake lover's companion from Rose Levy Beranbaum, The Diva of Desserts!**

Rose Levy Beranbaum is a much beloved and widely respected baking legend-"a worshipped woman . . . revered by serious cooks and part-timers" alike, in the words of *USA Today*. Eagerly-awaited by her legions of devoted fans, *Rose's Heavenly Cakes* is a must-have guide to perfect cake-baking from this award-winning master baker and author of *The Cake Bible*, one of the bestselling cookbooks of all time.

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.

*Rose's Heavenly Cakes*

- Features Rose's trademark easy-to-follow, expertly tested (and retested) recipes for perfectly delicious results every time
- Offers over 100 simply wonderful recipes for cakes for every occasion-from exceptionally delicious butter and oil cakes, sponge cakes, and mostly flourless cakes and cheesecakes, to charming baby cakes and elegant wedding cakes
- Features special tips and tricks from a beloved baking expert for creating amazing special effects and beautiful cake decor
- Contains 100 tempting full-color photos

Visit Rose Levy Beranbaum at [realbakingwithrose.com](http://realbakingwithrose.com) and learn basic baking techniques with her, including measuring, preparing, and mixing ingredients to make cakes and creating decorations to dress them up.

Everything you need to create *heavenly* cakes-every time-can be found in this

new collection of tried-and true recipes by one of the most celebrated bakers of our time.

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## **Rose's Heavenly Cakes By Rose Levy Beranbaum Bibliography**

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## **Editorial Review**

### Amazon.com Review

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### From Publishers Weekly

Beranbaum, specialist of baked goods that make people's eyes light up, tops her renowned *The Cake Bible* with an updated, modern collection of delicious confections. Bakers who have already dog-eared every page of that earlier book need not worry: this is far from a duplicate, with only the occasional repeat or adaptation. The recipes range from towering creations for weddings and other special events to baby cakes for bite-size indulgence, and from the simplest apple upside-down cake and yellow butter cupcakes to the elegant rose-shaped genoise and the stunning holiday pinecone cake. Beranbaum goes into great detail in her recipe instructions, yet still manages to keep the lengthy guidelines friendly, accessible and unintimidating, whether she is describing how to make a whipped ganache topping or beurre noisette, an integral part of her delicate array of financiers. Chocolate, fruit, cream, spun sugar: Beranbaum enlists the best ingredients (which she reviews in a helpful glossary) to create knockout cakes, and with her patient, meticulous description of the measurements and process, anyone with a good mixer and spatula, some time and determination will be able to turn out impressive sweet sensations. (*Sept.*)

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## **Users Review**

### **From reader reviews:**

#### **Verline Custer:**

People live in this new day of lifestyle always aim to and must have the extra time or they will get lot of stress from both day to day life and work. So , whenever we ask do people have time, we will say absolutely of course. People is human not only a robot. Then we consult again, what kind of activity are there when the spare time coming to you actually of course your answer can unlimited right. Then ever try this one, reading ebooks. It can be your alternative in spending your spare time, the book you have read is Rose's Heavenly Cakes.

#### **Frances Heath:**

Your reading 6th sense will not betray an individual, why because this Rose's Heavenly Cakes book written by well-known writer we are excited for well how to make book that can be understand by anyone who else read the book. Written within good manner for you, dripping every ideas and composing skill only for eliminate your current hunger then you still uncertainty Rose's Heavenly Cakes as good book not just by the cover but also by the content. This is one publication that can break don't ascertain book by its include, so do you still needing another sixth sense to pick this specific!? Oh come on your examining sixth sense already alerted you so why you have to listening to one more sixth sense.

#### **Dan Fry:**

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