

American Cake From Colonial Gingerbread To Clic Layer The Stories And Recipes Behind More Than 125 Of Our Best Loved Cakes

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In American Cake, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive ...

American Cake: From Colonial Gingerbread to Classic Layer...

Read an Excerpt 1. Place a rack in the center of the oven, and preheat the oven to 350°F. Lightly grease a 13" x 9" metal baking pan... 2. Sift the flour into a large mixing bowl. Stir in the ginger, cream of tartar, baking soda, cinnamon, nutmeg, and...

American Cake: From Colonial Gingerbread to Classic Layer...

American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes. Cakes have become an icon of American cultureand a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard—they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns.

American Cake: From Colonial Gingerbread to Classic Layer...

American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes: A Baking Book - Ebook written by Anne Byrn. Read this book using Google Play Books app on your PC, android, iOS devices. Download for offline reading, highlight, bookmark or take notes while you read American Cake: From Colonial Gingerbread to Classic Layer, the ...

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American Cake: From Colonial Gingerbread to Classic Layer...

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American Cake : From Colonial Gingerbread to Classic Layer...

In American Cake, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive ...

American Cake: From Colonial Gingerbread to Classic Layer...

from American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved CakesAmerican Cakeby Anne Byrn. Categories: Cakes, large; Dessert; Cooking for a crowd; American. Ingredients: granulated sugar; butter; all-purpose flour; milk; slivered almonds; egg whites.

American Cake: From Colonial Gingerbread to Classic Layer...

Ingredients 1 tsp baking soda 1 cup whole milk 1 cup molasses (can also use honey or treacle) 2 eggs 1 stick (½ cup) butter, room temperature ½ cup sugar 2 cups flour 1 ½ tsp ground ginger 1 tsp ground cinnamon 7 tsp ground allspice 7 tsp ground nutmeg

American 17th Century Gingerbread - Historically Hungry

American Cake From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-loved Cakes From Past to Present. by Anne Byrn. Hardcover, ...

American Cake - NPR

Anne Byrn's cookbook, *American Cake: From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes*, blends history with sugar, flour, and frosting to explore America's rich (and sweet!) culinary past through cake. *Gingerbread for Liberty: How a German Baker Helped Win the American Revolution* is a treat for our younger readers!

Double Feature: Gingerbread - Museum of the American ...

American Cake : From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes: A Baking Book. Average Rating: (5.0) stars out of 5 stars 1 ratings, based on 1 reviews. Anne Byrn. Walmart # 569095311. \$35.78 \$ 35. 78 \$35.78 \$ 35. 78. Book Format. Select Option.

American Cake : From Colonial Gingerbread to Classic Layer...

American cake : from colonial gingerbread to classic layer, the stories and recipes behind more than 125 of our best-loved cakes. [Anne Byrn] -- "Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, ...

American cake : from colonial gingerbread to classic layer...

American Cake From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-loved Cakes From Past to Present (Book) : Byrn, Anne : "Cakes in America aren't just about sugar, flour, and frosting. They have a deep, rich history that developed as our country grew. Cakes, more so than other desserts, are synonymous with celebration and coming together for ...

American Cake (Book) | King County Library System...

Try this Colonial Williamsburg ginger cakes recipe! Ginger cakes – or gingerbread cookies, compliments of The Tasting Table and adopted from Raleigh Tavern Bakery, are a Williamsburg tradition. Besides being wonderfully fragrant – enough to make your house smell great for days – they were also young Thomas Jefferson's favorite cookie.

Colonial Ginger Cake Cookies - Williamsburg Visitor

American Cake: From Colonial Gingerbread to Classic Layer, The Story Beyond Our Best-Loved Cakes From Past to Present Anne Byrn. Rodale, \$29.99 (336p) ISBN 978-1-62336-543-1. More By and About ...

American Cake: From Colonial Gingerbread to Classic Layer...

In American Cake, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive ...

?American Cake on Apple Books

Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive oil, Byrn shares recipes, stories, and a behind-the-scenes look into what cakes we were baking back in time.

American Cake: From Colonial Gingerbread to Classic Layer...

Cakes have become an icon of American cultureand a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard—they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on ourshores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book *American Cake*, Anne Byrn (creator of the New York Times bestselling series *The Cake Mix Doctor*) will explore this delicious evolution and teach us cake-making techniques from across the centuries, all modernized for today's home cooks. Anne wonders (and answers for us) why devil's food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented the flourless chocolate cake, the St. Louis gooey butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation's history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

Christopher Ludwick was a German-born American patriot with a big heart and a talent for baking. When cries of "Revolution!" began, Christopher was determined to help General George Washington and his hungry troops. Not with muskets or cannons, but with gingerbread! Cheerfully told by Mara Rockliff and brought to life by Vincent Kirsch's inventive cut-paper illustrations, *Gingerbread for Liberty* is the story of an unsung hero of the Revolutionary War who changed the course of history one loaf at a time.

A delicious tour of America's favorite treats, cookies, and candies from the beloved author of the bestselling *Cake Mix Doctor* series and *American Cake* IACP AWARD FINALIST • "Every recipe comes with a story as delicious as the small bite it describes. And best of all, every small bite begs to be baked."—Dorie Greenspan, James Beard Award–winning author of *Dorie's Cookies: Each of America's little bites—cookies, candies, wafers, brittles—tells a big story, and each speaks volumes about what was going on in America when the recipes were created.* In *American Cookie*, the New York Times bestselling author and *Cake Mix Doctor* Anne Byrn takes us on a journey through America's baking history. And just like she did in *American Cake*, she provides an incredibly detailed historical background alongside each recipe. Because the little bites we love are more than just baked goods—they're representations of different times in our history. Early colonists brought sugar cookies, Italian fig cookies, African benne wafers, and German gingerbread cookies. Each of the 100 recipes, from Katharine Hepburn Brownies and Democratic Tea Cakes to saltwater taffy and peanut brittle, comes with a lesson that's both informative and enchanting.

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 chocolaty 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.

Who says gingerbread is just for the holidays? This unique cookbook shows how gingerbread can be enjoyed for breakfast or dessert year-round. Reflecting the wisdom and creativity of a professional pastry chef and dedicated homecook, *Gingerbread* collects 60 traditional and modern recipes. Start with simple, yummy treats like *Gingerbread Rum Cake* and *Sticky Toffee Gingerbread*, then graduate to building your own gingerbread house for the holidays. Any way you slice it, these gingery goodies are sure to be a hit on any day of the year!

The cake mix doctor...doctors cake mixes to create more than 200 luscious desserts with from-scratch taste.

Butter Baked Goods began as a tiny bakery in Vancouver. Opened in 2007 by Rosie Daykin, the bakery is a pink-and-pistachio slice of heaven, its counters overflowing with irresistible treats. Not long after opening, word got out about the bakery's marshmallows, and *Butter Baked Goods* soon became known as the home of the very best gourmet marshmallow in North America, a delicious morsel that can now be found in more than 300 stores. The recipe for *Butter's* Famous Marshmallows is just one of the gems tucked inside the pages of this beautiful book. Other recipes include: SATURDAY MORNING CINNY BUNS & CHOCOLATE PISTACHIO POUND LOAF MAPLE SNICKERDOODLE SANDWICH COOKIES & DOUBLE CHOCOLATE TOFFEE BISCOTTI CHOCOLATE BERRY CHEESECAKE BARS & PUMPKIN CHOCOLATE CHIP BLONDIES BUTTER'S CLASSIC WHITE CAKE & APPLE CAKE WITH MAPLE SAUCE PEANUT BUTTER AND JELLY CUPCAKES & RED VELVET WHOOPIE PIES BUTTER'S LEMON MERINGUE TART & SOUR CREAM RHUBARB PIE CHOCOLATE HONEYCOMB BRITTLE & SURPRISE MOCHA FUDGE And a whole chapter dedicated to BUTTER CREAMS AND FROSTINGS, with Rosie's top tips for "spreading the love"! But don't be intimidated! Every recipe in *Butter Baked Goods* has simple instructions written in an accessible and easy-to-follow style, plus tips on how to stock your pantry and your toolbox with everything that you'll need to get started. Everyone can create *Butter's* delectable desserts—from grandmothers who have been baking all their lives to teenagers making their very first cupcakes. Rosie's baking is not about trickery, flamboyance, or hard-to-find ingredients, but about great-tasting, homemade treats that celebrate life's milestones: birthdays, Thanksgiving, Christmas, Easter, baby showers, bridal showers, or just that gloomy afternoon when you need a little pick-me-up. *Butter Baked Goods* showcases nostalgic home baking at its very best.

A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of *Martha Stewart Living*, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, *Martha Stewart's Cakes* has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

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 ombre 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.

Melissa Gray is National Public Radio's *Cake Lady*. Every Monday she brings a cake to the office for her colleagues at NPR to enjoy. Hundreds of Mondays (and cakes) later, Melissa has lots of cake-making tips to share. With more than 50 recipes for the cakes that have been dreamed of and drooled over for a lifetimeincluding *Brown Sugar Pound Cake*, *Peppermint and Chocolate Rum Marble Cake*, *Lord and Lady Baltimore Cakes*, *Dark-Chocolate Red Velvet Cake*, and *Honey Buttercream and Apricot Jam Cake*All Cakes Considered is an essential addition to every baker's library.

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