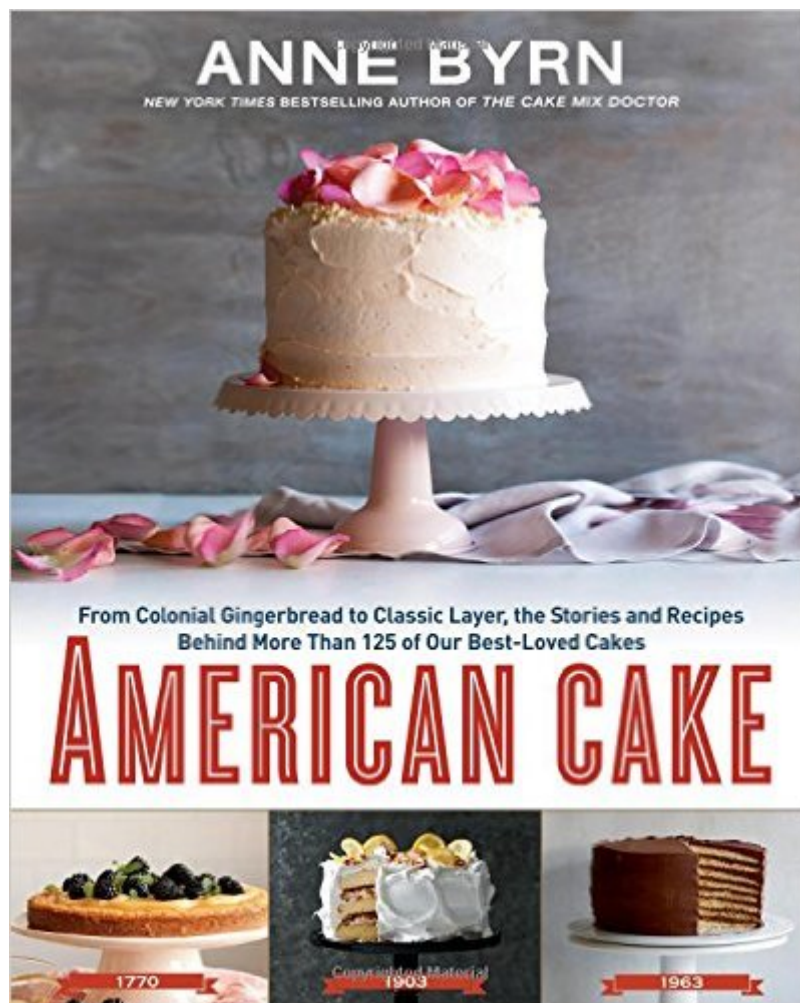


The book was found

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



Synopsis

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 happy times. They're an icon of American culture, reflecting heritage, region, season, occasion, and era. And they always have been, throughout history. 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 oil, Byrn shares recipes, stories, and a behind-the-scenes look into what cakes we were baking back in time. From the well-known Angel Food, Red Velvet, Pineapple Upside-Down, Goopy Butter, and Brownie to the lesser-known Burnt Leather, Wacky Cake, Lazy Daisy, and Cold Oven Pound Cake, this is a cookbook for the cook, the traveler, or anyone who loves a good story. And all recipes have been adapted to the modern kitchen.

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Customer Reviews

Big, beautiful, inspirational and educational. I love the photos, the historical notes and the asides. I want to bake each recipe, starting with American Gingerbread. The cover and the cover font are eye catching and attractive. I appreciate the way many recipes are formatted. I purchased this in hardcover just for the photos but wish I had the kindle version for the recipes.

I love this book. It's so interesting to read about the history of American cooking through cake. Who knew that all our social and technological developments into the 21st century could be traced through a dessert that we all take for granted. Flour milling, baking powder, sugar, coconut, cocoa powder, the electric mixer...all such important inventions when you think about American progress through food. Without these there would be no cake as we know it. Cake makes a celebration and no one can argue with that. I've heard about most of these cakes my whole life and now I know about their rich history. I'm glad to have all my favorites and ones I've wondered about in one place. It makes me happy to embrace my ancestors, my family and all American traditions. This is a fun book with great recipes that will make a terrific gift for any baker you know.

What a very beautiful book this is. It is so well researched and delightful to read, and the photos of every single cake are gorgeous. I only just received it a few hours ago and haven't had a chance to bake from it, but the enclosed recipes look sensational, with ingredients which make it look as if all the cakes will be winners. I am thrilled with this book and can't wait to get started baking tomorrow! I've already given it as a gift just based on what I've seen, and plan to gift it several more times. I can't think of any cake which might have been missed and have been excited to find every single cake for which I searched. The included Pound Cake recipes alone are worth the very reasonable price of the book for me. The book itself is beautiful with a slight vintage feel to the papers and covers, almost like a favorite history textbook. Thank you for this wonderful American Cake book and Congratulations, Anne Byrn!

What a lovely book! The photos are beautiful, and the narratives provide a perfect "slice" of history. My husband picked up the book and was mesmerized by the recipes and descriptions. I've already made the Orange and Olive Oil Cake TWICE to rave reviews. As with other Anne Byrn books, the recipes are easy to follow and require no extraordinary skill. Yet, the results are a crowd-pleaser!

This is a truly beautiful book and obviously well researched but there are many recipes that I would not make on a regular or even semi-regular basis.

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