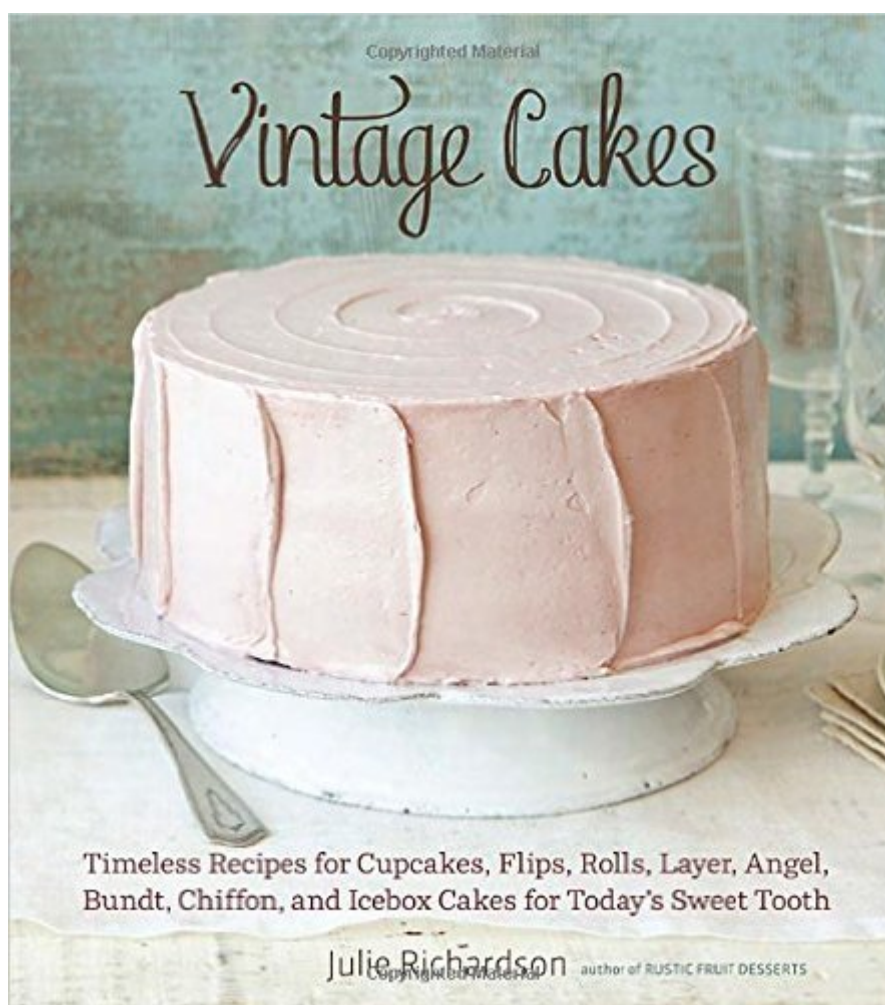


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Vintage Cakes: Timeless Recipes For Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, And Icebox Cakes For Today's Sweet Tooth



Synopsis

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. Each cake has been expertly tested and retooled using the best ingredients and most up-to-date techniques. 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 chocolatey 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.

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Customer Reviews

This is my second review on .com, but I have to write a review on this Book, because it's one of the best I have. I don't care, that there isn't a picture on each recipe, and if they are really vintage. What

counts for me, are the results. I've baked several Cakes from it, and each one was a success (see customer pics). I own over 100 baking books, but what differs this from my other ones, are the perfect results. The recipes are straight forward, the metric conversions are perfect, the taste is amazing, and the flavour combos are unique. When I need a Cake to impress, then I pick out a Cake from this book. I'm addicted, and if one day I'd have the possibility, I will sure visit Mrs. Richardson Bakery. I highly recommend this Book! I really love it!

The consistent success I had with Richardson's Rustic Fruit Desserts made me curious about this book (her seasonal fruit recipes are now go-to's as they never fail to make me look like a baking genius.) I don't bake cake often and frankly, was skeptical about needing "another cake book" but...WOAH...this book makes me want to bake cake! The recipes seem do-able for a baker like me (enthusiastic but not a pro). I have already tried the Kentucky Bourbon and Harvey Wallbanger recipes and both are fantastic, boozy "man" cakes - delicious and celebratory without being frufu (I was trying to find just the right cake for my husband's 50th birthday and the Kentucky Bourbon cake is it!) I can't wait to work my way through the rest of this book - the Lemon and Almond Streamliner cake, the Lemon Queen Cake (served in tea cups!), The chocolate Grammy Cake and The Rhubarb Pudding Cake are all on my list of what to bake, next. Would love to hear what recipes others have tried with great results.

I suck at making cakes. I've turned a lot of flour, sugar and butter into (somewhat) edible hockey pucks. This book is great because it spells everything out precisely. I read it cover to cover and follow all of the directions to the letter. It says what kind of flour and salt to buy, tells me to warm everything up to room temperature before starting and how long to mix things in the mixer. Lo and behold, I've made three marvelous cakes! I'm including a photo of my first-ever layer cake with my review. Finished eating it a week ago, and I'm still in shock because it was both delicious and came out looking nice! The book has a nice variety of types of cakes. None of the ingredients or tools are hard to find. The toppings/icings also have lots of variety and aren't sickly sweet; even my frosting-adverse husband eats every last bit. I can see myself making every recipe in this book. One could wish for more photos. The instructions in this book are precise enough that I don't need photos to get a nice-looking finished cake, but a photo of every recipe would be nice. Other cookbooks do it and it's helpful because not everyone can read down an ingredient list and decide if they will like the finished dish.

I've made a couple recipes from this book (the Kentucky Bourbon Bundt Cake and the Texas Sheet Cake), and I must say that both turned out wonderfully. I was especially a big fan of the Kentucky Bourbon Bundt Cake, and would go on to say it's one of my favorite bundt cake recipes. My problem with this book, however, is its lack of visuals. The whole concept behind the cookbook -- updating old-fashioned recipes for more contemporary tastes -- is wonderful. Unfortunately, a lot of the recipes don't have accompanying pictures! I've never heard of most of the cakes since a lot of the recipes are truly vintage (the author discovered most in a random box in her bakery's attic), so it would really be great to have accompanying visuals. For instance, how am I supposed to know what a Shiny cake looks like if it dates back to 1898 and isn't commonly found in modern times? Or another example is that the author's much beloved and incredibly popular Pink Champagne Cake -- it sounds great but it doesn't even have a photo! Is it actually pink? I have no idea. As a result, flipping through the text-heavy book leaves me feeling uninspired and scared to try any of the recipes since I don't know what the end result will look like. I guess I just don't like flying blind while baking, which is something this book seems more than comfortable with letting you do.

Just want to add my five stars to all the others. I have made a number of the recipes from this book and they have been really good. This is probably not the right book for a first time tentative baker, but those with a little experience and a sense of adventure will very much enjoy it. This book is about the flavor and quality of the product, not about how it looks. There are clear instructions on how to get complete every step of the cake baking process, and then how to assemble them. The decorating is left to your imagination (just look at all the beautiful customer photos to confirm), and that makes it even more fun. I have not baked every cake in the book yet, but every one I have has received multiple praises. My most recent was the double-dip caramel cake (don't have the name right). I only had two cake pans and cutting them in thirds proved to be a little steep for my skill set...let's just say there was no question the cake was homemade. However, I received a response from one experienced cake eater that it was one of the best cakes they had ever eaten. Anyway, I look forward to the challenge (and so does my family) of having to bake this cake a few more times to get my assembling technique ironed out. This is my new go to cake book and if you are actually interested enough that you are reading this review, then you should make it yours too. Thank you Julie Richardson for sharing these great recipes as the East Coaster may have never been able to experience your wonderful cakes otherwise. Lastly, anyone who thinks as highly of this book as I do should look at First Prize Pies (by Allison Kave) as a complementary pie baking book. Her pies are not necessarily vintage, but very creative, from scratch and fun and challenging in the same way

these cakes are.

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