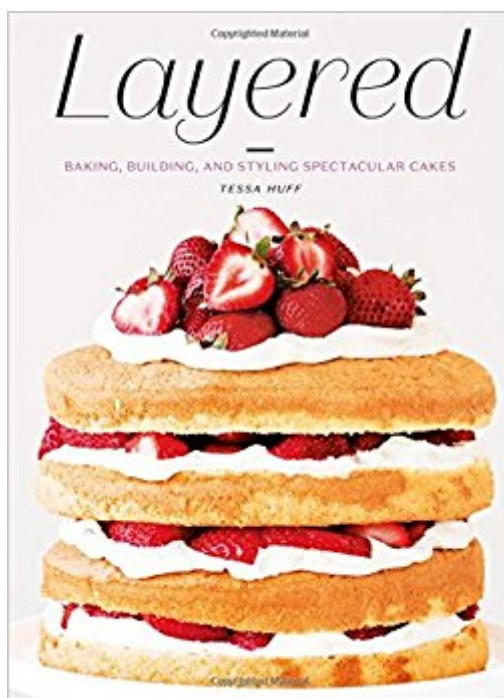


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Layered: Baking, Building, And Styling Spectacular Cakes



Synopsis

It's time to venture beyond vanilla and chocolate and take your baking skills up a notch.

We're talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with Tessa Huff's 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings—everything from pink peppercorn cherry to bourbon butterscotch, and pumpkin vanilla chai to riesling rhubarb and raspberry chocolate stout. Including contemporary baking methods and industry tips and tricks, *Layered* covers every decorating technique you'll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art.

Book Information

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Customer Reviews

"Tessa Huff has a way with cake. In her hands, butter, sugar, flour, and eggs become something more than mere ingredients in a recipe, and cake is elevated to art form. I could happily feast for days on just her photographs of these creations, but Tessa's companionable presence and quiet insistence throughout this book that I, too, can make these beauties for myself pulls me straight into the kitchen. Too pretty to eat? Nah. Grab a fork." (Emma Christensen, Recipe Editor for *The Kitchn*) "Stacked tall and frosted to perfection, Tessa elevates the art of layer cakes to new heights. With ingenious flavor combinations, foolproof recipes, and beautifully illustrated techniques, Tessa will have you whipping up a drool-worthy, gourmet cakes at home. *Layered* is simply a treasure for every cake loving baker." (Carrie Selman of *The Cake Blog*) "Ms. Huff has created a beautiful book, loaded with equal measure classic technique and modern flavor sensibility. Anyone

who considers themselves a baker will feel their pulse subtly accelerate simply by thumbing through these pages." (Leslie Bilderback, author of *Mug Cakes*, *Mug Meals*, and *No Churn Ice Cream*) "Layered" is a book that will have a permanent spot in my kitchen. From the stunning imagery to the decadent recipes, Tessa has created a must-have book for all bakers and cake lovers. She's an amazing stylist and her recipes are flawless!" (Courtney Whitmore, author of *Frostings* and *Pizzazzerie.com*) "With the delectable cakes in these pages, the hardest thing is to decide which recipe to try first. The gorgeous photography and styling amazingly does justice to the incredibly rich but straightforward recipes." • (Elisa Strauss, author of *The Confetti Cakes Cookbook* and *Confetti Cakes for Kids*)

Tessa Huff is a trained baker, recipe developer, food photographer, and creator of the cake and pastry blog, *Style Sweet CA*. She is a regular contributor for *The Kitchn*, *Food Network CA*, *Brit + Co*, and *The Cake Blog*. Huff was named one of *Better Homes and Gardens*™ 2014 Best Baking Bloggers and her work has appeared online and in print for *West Elm*, *Cake Central Magazine*, *BuzzFeed*, *Better Homes and Gardens*, *Yahoo Food*, *Brides*, and more.

This cookbook is absolutely stunning and holds a huge variety of cake and frosting recipes, ranging from traditional to adventurous and exotic. Flipping through the pages, I gave up on bookmarking all the recipes I'd like to try, as at least half of these 150 cakes are now on my to-make list. The introduction section is filled with some fantastic tips and an explanation of each step in the baking/assembly process. It definitely should not be skipped. I love that Tessa walks the reader through all the different ways to decorate a cake, from super simple to complex piping and ombre. I also appreciated her explanation of the buttercream dam around cakes like the lemon layer cake - I've seen it before, but never considered how to do it in my own home. There are a few flaws that hold this cookbook back from being perfect. The largest one is the fact that the ingredients list and the instructions are almost never on pages facing one another. Instead, there is a gorgeous photo next to the ingredients list, and usually another beautiful photo next to the directions. While these photos are drool-worthy, it is really difficult/annoying to flip back and forth between pages mid-baking. That's particularly true in this case, where the publisher elected to make this hardback a board book - it does not stay open well (and half the pages were stuck together when I received it, although I think I've unstuck them all now). Also, a lot of these recipes yield 3 or 4 layer 6 -or 8-inch cakes. Those are not very typical pan sizes (in the US) - the most common here seems to be the 9-inch. This means that either you'll need to adapt the recipe for your cake pans (which is doable:

google Food52's post on baking pan conversions) or you'll need to go buy around \$30-120 worth of new pans (depending on your brand of choice). In the end, I do really adore this cookbook. Tessa goes beyond a standard "recipe book" here, with very precise and well-written language guiding the reader through the process of recreating her masterpieces in their own home. Whether you're new to baking or experienced, there will be plenty here to learn from and enjoy. I'm looking forward to making a lot of the whimsical cakes, like the blood orange thyme cake, the butterscotch bourbon cake, the blueberry pancake cake, and the coconut mojito cake. Also, although there are multiple recipes that require ingredients I don't usually keep around the house or require more time than I have during the week, I was able to throw together her oatmeal cookie cake tonight - it's easy to make with pantry/fridge ingredients and is absolutely delicious!___Edit 04.28.16. I've now made the blood orange thyme cake, the chocolate stout raspberry cake, and the birthday cake. My co-workers asked me if I was planning to enter a competition with these cakes because they taste and look so stunning. Buy this book immediately and start baking!

I am not a cake person. I'll take a pie any day, but I can live without cake--I often find it to be too dry or too sweet or flavorless. The frosting usually ends up scraped off and left on the plate. But I kept seeing pictures online of cakes from this book, including "the birthday cake", a yellow cake with chocolate frosting. That cake was calling my name. So I took a chance and ordered this book. I immediately made the yellow cake, even though I had the wrong size pans and the batter ran all over the oven. It was the best yellow cake I have ever had--moist, fluffy, rich from the egg yolks and deliciously flavored with vanilla bean paste. I ate it out of the pan while it was still warm! (Days later, after I got my hands on some 8" pans, I made the cake again, properly layered and frosted with the luscious chocolate frosting. This is a recipe I will use again and again. Tessa encourages you to experiment and I took her at her word. In need of some cupcakes, I decided to try the black forest cake. The chocolate cake was delicious, although I thought the almond flavoring overwhelmed the chocolate just a bit. I will reduce or eliminate that in the future. The chocolate cherry ganache was to die for, especially for a chocoholic like me. I used the ganache to stuff the cupcakes and piped on the milk chocolate buttercream. They were topped with a cherry and some grated chocolate. I had some bananas that needed to be used, so I also tried the roasted banana chip cake (part of the banana split ice cream cake recipe). The roasted bananas deepened the banana flavor and added a caramel note to the cake. In the mix and match section, Tessa suggested using a peanut butter filling and meringue frosting with this cake. I reversed it and stuffed the cupcakes with a marshmallow filling and iced them with peanut butter frosting topped with a banana chip. Both

flavors of cupcakes were a huge hit. I am anxious to try many more of these cakes (the pink peppercorn cherry cake is next on my list). And the next time I have to choose dessert, I may surprise everyone and pick cake!

Love love love this book! The recipes are easy to follow and the flavor combinations are amazing. Made a the lemon supreme for a friend and the confetti cake for my daughter's birthday which were both hits! Would highly recommend this book. ã Â Â^Â ã Â Â^Â•ã Â Â^Â•

Very lovely book for intermediate to advance bakers. Like others have stated the first few chapters give some great details on baking in general, baking terminology, and baking supplies that will help you create beautiful cakes. I went ahead and bought 6" and 8" pans for some recipes in this book....they make a regular cake seem more elegant and elevated as we are so used to seeing 9" double layer cakes. It is a great book with very detailed directions...I would not hesitate to buy it again. My only complaint is my cakes have taken nearly 2x the baking time vs what is indicated in the book. I am at sea level and have an oven thermometer so I'm not sure what I'm doing wrong...this doesn't seem to affect taste or texture as they still come out beautifully moist with a tender crumb. If you don't bake cakes often I would recommend ordering some cake flour, and double checking you have the proper ingredients a few days before in the event you need to order a 'specialty' ingredient online! And as it is a cake book a stand mixer is very very convenient...I would probably not attempt with a hand mixer

Can't love this book more. I would not say the recipes are simple- this book is for those who don't mind to put a lot of work to create something in the kitchen. I have already tried 20+ recipes out of the book in a little less than two months(!) and loved them all. The book make me want to bake all of the recipes.

Great book, horrible binding! I've had this book for about 5 hours. It's peeling apart at the corners already. What possessed the publisher to not cover the front and back with coated paper? It's going to be totally ruined shortly.

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