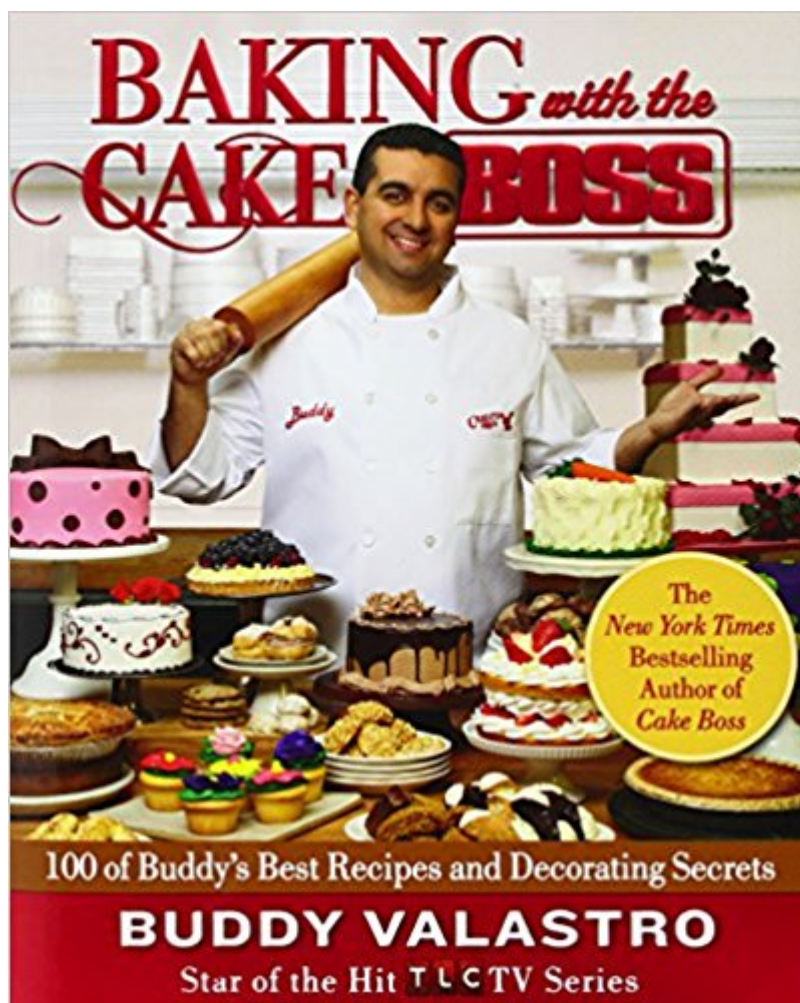


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Baking With The Cake Boss: 100 Of Buddy's Best Recipes And Decorating Secrets



Synopsis

Buddy Valastro, the star of TLC's smash hit *Cake Boss* shares everything a home cook needs to know about baking as he takes readers through the same progressive training he had in his own apprenticeship. Call it the Buddy system, because Baking with the Cake Boss is an education in the art of baking and decorating, from kneading to rolling, fondant to flowers, taught by Buddy Valastro himself, the star of TLC's smash hit *Cake Boss*. With more than 100 of his most sought-after recipes, including birthday and holiday cakes and other special theme designs, this book is a master course that culminates in the showstopping cakes for which Carlo's Bake Shop is famous. Following the arc of Buddy's career from apprentice to master baker, Baking with the Cake Boss offers readers the same on-the-job education earned by everyone who comes to work at Carlo's Bake Shop, with some of Buddy's and the family's memories shared along the way. It builds organically from simple cookies and pastries to pies, flower-adorned cupcakes, and basic fondant cakes, to breathtaking cakes for every holiday and special occasion. And, as you progress from basics to bedazzlements—like the safari cake complete with chocolate animals and a waterfall—Buddy shares his inspiring enthusiasm and stories from the shop in his inimitable voice. He also provides the tools for creating your own personal trademark cakes, with a chart that lets you mix and match cake, frosting, and liqueur syrup for cakes the way you like them. And there are plenty of photos that illustrate artistic flourishes and decorations you can use to adorn your individual creations. With 650 gorgeous, step-by-step instructional photos that let you follow Buddy as if you were next to him in the bakery, Baking with the Cake Boss is an incomparable dessert education that will become an essential reference for aspiring and skilled bakers alike. Bursting with delicious, tried-and-true recipes, how-to boxes and sidebars, and numerous tricks of the trade, Baking with the Cake Boss is a rare treat—a fun, accessible guide to baking, all in a gloriously designed, fully illustrated package worthy of the Cake Boss's artistic vision.

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Customer Reviews

Recipe from Baking with the Cake Boss: Chocolate Brownie Clusters In a bakery like Carlo's, everybody contributes some recipes at some time or another. These cookies--which replicate the flavors and textures of a brownie in a meringue--like cookie that's miraculously crisp on the outside and gooey in the middle--were the invention of the late, great baker Sal Picinich (who passed away while I was writing this book) and they're pretty ingenious. What impresses me about these cookies is the complex, deeply satisfying result achieved with just a handful of ingredients: egg whites, sugar, cocoa, and nuts. The batter looks like an unholy, goopy-gooey mess. When you make these, you might even think you did something wrong--how could it transform into something appetizing? Your doubt might even be increased by the fact that these can only be spooned onto your baking sheet; the dough is too sticky for a pastry bag and too messy to work with by hand. But trust me: Once these get into the oven, something magical happens and these ugly ducklings turn into perfect little swans--and everybody will love the way they mimic the flavor and texture of brownies. It's a cookie to die for. Ingredients

Buddy Valastro is the star of the hit TLC series Cake Boss and Next Great Baker and author of the New York Times bestsellers Cake Boss and Baking with the Cake Boss, as well as Cooking Italian with the Cake Boss. He is owner of Carlo's Bake Shop in Hoboken and the Cake Boss factory in Jersey City, which supplies stores around the country. Buddy lives with his wife and four children in New Jersey.

I will start by saying this is a good book. "The Good" I love the way Buddy goes into detail for decorating. He explains decorating basics, walks you through the simplest cakes then step by step goes into a little more advanced. Great for the Beginning decorator. The instructions are clear and the step by step pictures are wonderful. SOME of the recipes are to die for. The chocolate mousse, Italian custard...Chocolate cake, icing recipes are spot on! yummmmm! Love his flavor suggestions for cakes. The reason I can't give this book 5 stars is: "The BAD" I was a little disappointed that there really weren't any NEW recipes. The same recipes can be found in his first book. If you don't have

his first book then this is a good buy for you "The Ugly" Even though MOST of the recipes in the book are divine: WARNING! The vanilla cake recipe is the worst recipe ever! I am a professional baker as well but this recipe leaves you with a heavy cake that taste like pancake dough. I wouldn't even call it a sponge cake... I tried it twice making sure everything was exact. Both attempts, Big fat BOMB on this one!!!! I was very disappointed in this recipe. Hopefully it is just a misprint in the directions. All in all I would recommend the book!

100 of Buddy's Best Recipes and Decorating Secrets..... Who wouldn't want to know some of Buddy's recipes & decorating secrets?! As a Cake Stylist, I was very happy to read and review this book. The cake world is changing everyday - who would have thought we would see the day when you can do so many designs with cake. The possibilities are endless. I was very disappointed when I tried two of the recipes from this book. I thought maybe the editors left out an ingredient or two. I guess the real recipe is one of Buddy's secrets. Overall, this book was an okay read for me. There were a few things I learned from this book - nothing life changing. Who knows maybe one day I will try another recipe, but I'm not in a rush.

This book is delightful to read through to get great ideas on how to decorate cakes and other deserts. It also has some great cake and icing recipes to use as well. He uses fondant on many of his cakes, but I will try to use icing instead. I have not gotten into the fondant and I really don't like the taste. But it looks real good on decorated cakes. He gives a lot of ideas about cupcakes, brownies, pies, tarts, etc. All in all, a good book to add to your baking and decorating collection.

a little disappointed that you need to buy certain ingredients NOT common to household kitchens

Is just ok! check the complete book and is not bad but is not amazing or have something special. I think i just buy it for the fame that cake boss Buddy Valastro Have. Better see it before you buy it

I found some of the decorating skills way over my head. I am able to perform some of the simpler cookies and cakes. The apple pie worked out really well. I wish he went into describing the use of certain numbered decorating tube tips. He just says what number to use but the ones I have don't seem to have the same numbers. Oh well. Most of the book is OK for me.

I have very little experience baking (or cooking for that matter). I found this book very helpful and

recommend it to anyone who classifies themselves as novice bakers. The front matter explaining cooking utensils and ingredients was especially helpful to me.

Who doesn't love THE CAKE BOSS.....I know I like the guy and he has a big mouth. He's also quite amusing and has a great sense of family. What's not to love? He is quite the baker and cake decorator. I could only hope to be ten percent as good as he is (I think he was born with baking in his blood). This book is excellent and I have tried several of his baking recipes. Good going CAKE BOSS.

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