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# Sky High: Irresistible Triple-Layer Cakes



## Synopsis

A classic layer cake has always been the best party pleaser, but this cookbook takes dessert to a whole new level. Sky High celebrates the triple-layer cake in all its glorious incarnations with more than 40 decadent and delicious recipes. The wide range of flavors will appeal to anyone with a sweet tooth. The book features such delights as Boston Cream Pie, Mile-High Devil's Food Cake, and Key West Cake. There are even three astonishingly beautiful (and totally do-able) wedding cakes! From luscious chocolate creations to drizzled caramel confections, take simple layer cakes to new heights with Sky High.

## Book Information

File Size: 8722 KB

Print Length: 224 pages

Publisher: Chronicle Books LLC (September 17, 2013)

Publication Date: September 17, 2013

Sold by:Â Digital Services LLC

Language: English

ASIN: B00F0U9W40

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #11,669 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #3 inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Cakes #5 inÂ Books > Cookbooks, Food & Wine > Baking > Cakes #23 inÂ Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

Gorgeous and delicious!!! My favorite cake from this book is the chocolate sour cream cake with peanut butter cream cheese frosting! I've made quite a few of the cakes from this cook book and loved them all :). The recipes worked just fine for me at altitude.

I had been eyeing this book for a year scouring the internet for people who made recipes from it (and posted it). I tried the chocolate cake with peanut butter frosting drizzled in chocolate ganache. I thought I had gone to heaven! I had to have more recipes. I thought surely if this is a sample it must

be good! Glad to say my instincts were right. Every cake in this book is delectable. It makes me very popular at get-togethers! Some recipes are more complicated than others; be sure to read ahead on some for items that need prep time such as chilling. If she makes a part two I will be ready to buy!

I have a pretty good cook book collection and with space at a premium, you have to earn your shelf space at my house. Sky High definitely deserves a place. I was thrilled with the entire layout of the book, its straightforward instructions simple and a mix of terrific classic flavor combinations and some really exciting new ones. I do wish that each cake came with a photo, that is the only fault I can find with the book and why it is not a 5-star review.

I am an executive pastry chef and buy dozens of baking-type cookbooks every year, and this is one of the few that we have actually taken recipes from and adapted them for the bakery. The directions are clear. The flavors are interesting and the end results are good. Not a beginner's book, necessarily, but well worth the investment for a baker wanting to make an impressive dinner party or special occasion dessert.

If you like baking 3 layer cakes there are not so many books out there that will help you with that, usually most of the recipes are for 2 layer cakes, this book not only gives you great recipes but it also shows you good basics of cake baking... it explains difference between different cakes, the texture you will get mixing in different ingredients. I would definitely recommend this one especially for cake decorators, we want our cakes to be taller than just a 2 layer cakes and if you don't want to experiment with a 2 layer recipes and adding an extra 1/2 batch to get 3 layers (if it works) this book is for you.

Bought this as a present for my wife. She absolutely loves it! If your partner is asking for this book then jump on it. Honestly, this book as a present is almost dishonest. The first time your eating one of the many cakes from this book you'll know what I mean.

I bought this book after getting addicted to [...] because she has made several references to it. It has some incredible recipes with very detailed explanations, and a section at the beginning of the book that goes into specifics about certain ingredients. For example, which chocolate to buy, why cake flour is better than regular flour for certain recipes, and which ingredients you need to spend the extra money on for a better outcome. I recently made the marbled lemon-blueberry butter cake with

lemon buttercream frosting for a group of friends and I couldn't be happier with the results. I prefer to cook rather than bake, but this book was very detailed and I turned out a very professional looking cake that was simply delicious. I highly recommend it.

I believe this book is worth every penny of the purchase price just to get the Mile High Devil's Food Cake with Brown Sugar Buttercream recipe. The cake and frosting combination is to die for, and the brown sugar frosting (both the Seven Minute and Buttercream versions) is my favorite frosting in the world. I mixed some rum in and put it on a banana cake - ZOMG! The Triple Chocolate Fudge Cake is also amazing. I have made both recipes many, many times. I've made many chocolate cakes, and these are simply the best recipes out there. The vanilla bean cake is also lovely. I do have a few quibbles. The Dulce de Leche cake is problematic. I have tried to make the sponge cake three times and have spectacularly failed every single time. I make a lovely angel food cake and have succeeded with other sponge cakes, but this one is beyond me with the instruction set given. The instructions for the Dulce de Leche Cream were problematic too. Adding the Dulce de Leche to the cold cream (as instructed) caused the Dulce de Leche to transform into a rock-like formation and caused a cream shower when the mixer blades hit the "rock". Even on low speed. I also wish the recipes included weights as well as measurements. That said, it's still my favorite baking book for turning out a cake. I love The Cake Bible too, but this book is much more fun and more user friendly. The two together are in use 80-90% of the time I bake a cake. Update: I had originally given this four stars but need to add the fifth as I've made several more cakes from here. All of them are excellent. I make most of my cupcakes from these recipes too. And I'm pretty sure I've made that Mile High cake 20+ times now. Also -she has a buttercream recipe with two whole eggs I think is my new go to recipe, especially if I've running low on eggs.

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