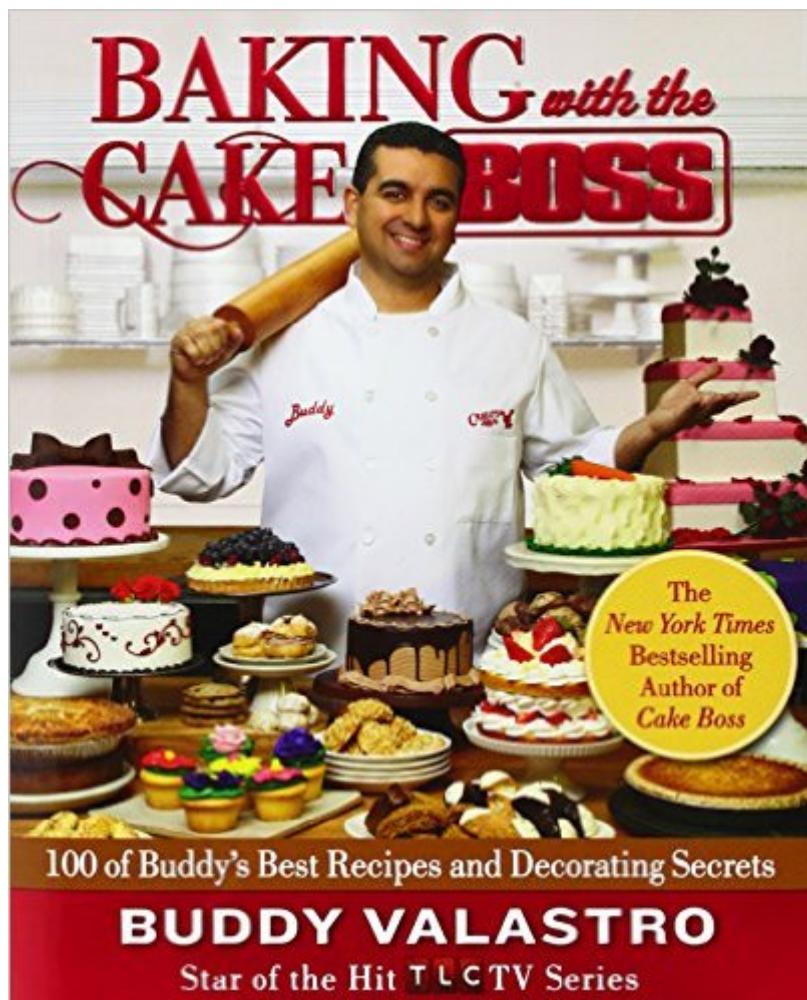


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Baking With The Cake Boss: 100 Of Buddy's Best Recipes And Decorating Secrets



Synopsis

Buddy Valastro, the star of TLCâ™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 TLCâ™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 Carloâ™s *Bake Shop* is famous.

Following the arc of Buddyâ™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 Carloâ™s *Bake Shop*, with some of Buddyâ™s and the familyâ™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 bedazzlementsâ™ like the safari cake complete with chocolate animals and a waterfallâ™ 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 treatâ™ a fun, accessible guide to baking, all in a gloriously designed, fully illustrated package worthy of the *Cake Bossâ™s* artistic vision.

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Customer Reviews

I have to say that I am beyond disappointed by this book. I have never posted a review this scathing before, but I feel compelled to express how angry this "cookbook" makes me. I have formal culinary training, but I've never worked professionally in baking or pastry, so I figured I would buy this book and learn some of Buddy's recipes for home baking. I thought his vanilla cake recipe was a bit odd at first glance, particularly because it doesn't follow any of the traditional mixing methods or ingredients required for most traditional cakes. I gave the recipe a chance, but the result was two 9-inch vanilla hockey pucks. The recipe calls for vegetable oil, no butter, and no creaming of the fat and the sugar. What he does not tell you is the commercial bakeries use emulsified shortening as a fat source in what are called "high-ratio" cakes, since emulsified shortening allows a cake to hold more sugar. He simply substituted vegetable oil for emulsified shortening, even though these two ingredients behave TOTALLY differently. I think Buddy (or some unsupervised delegate) was lazy and changed one ingredient in this recipe, with no regard for modifying the method associated with the change. He even says in the acknowledgements that his brother-in-law, Joey, tested all these recipes...HIGHLY unlikely that two skilled bakers tested these recipes. If the recipes were intentionally altered to protect the intellectual property of Carlo's Bakery, then Buddy should write a guide to decorating, NOT a cookbook that delivers poor products, tarnishes his reputation, and makes him look like a shady character who turned his father's sterling reputation into a lot of gold at the expense of quality. Buddy comes across as an honest guy, a family man, and a true professional on his show.

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