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Cake Magic!: Mix & Match Your Way To 100 Amazing Combinations



Synopsis

Choose a batter, flavor with syrup, add a frosting— it's magic! Want something decadent and fudgy? Darkest Chocolate Cake + Caramel Syrup + Malted Milk Chocolate Frosting + crushed candy bars = Candy Bar Cake. Or how about a nutty cake like the Elvis: Peanut Butter Cake + Bacon Syrup + Nutella Frosting, topped with candied bacon. Fit for the king, indeed! This innovative and remarkably easy way to bake luscious, flavorful cakes is a formula for cake bliss. Cake Magic! is a full-color visual cookbook— photos in the front, recipes in the back— and the first step in every baker's cake adventure. It includes valuable baking tips, vegan and gluten-free variations, plus how to tweak the recipes to make sheet cakes, Bundt cakes, and cupcakes, too. 

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Customer Reviews

"One of the most user-friendly baking books out there. Here's why: each of the 8 basic cakes starts with the same Cake Magic! Cake Mix (there's a gluten-free version, too)."

 "I don't think I've ever seen a cake book that is so inventive, so easy and written by a chef that understands the needs of us home bakers"
 David Venable, QVC

CAROLINE WRIGHT, author of Twenty-Dollar, Twenty-Minute Meals, is a food writer and recipe developer whose work has appeared in Cooking Light, Real Simple, Every Day with Rachael Ray, Women's Day, and more. Ms. Wright lives with her family in Seattle, Washington. 

So, I HATE cake, - not something I seek out, and if I end up with it, I just eat the frosting. You might ask WHY I bought the book, right? A friend recommended it, and it looks adorable, so I figured why not - worst case, the cute cover matches my kitchen. My son has food allergies and more and more box mixes (yes, I'm one of those bakers...) say 'may contain traces...' so I can't use them. Cake Magic solves this problem - easy tips on doing parts ahead of time, tons of last minute options, and really moist, yummy cake. I had never even heard of using a syrup, and now it all makes sense. I don't like BAD cake - I do like decadent cake. I also love the idea of using it to bake with a kid - it's a choose your own adventure book for eating!

Very nice book with beautiful photos of all cakes. I love the arrangement & the mix & match options. Very helpful directions for cupcakes, sheet cakes, & layered cakes for each recipe. No guessing - its all spelled out for you. I would highly recommend this book, especially if you are, like me, not an expert in the kitchen. You can make great cakes easily - really!!

I'm not usually a cake person, so this is a surprising choice for me, but I am definitely in love with this book. I have a gluten sensitivity and crave salt more than sugar, but the recipes here are so incredibly mouth watering, so I couldn't say no. The gluten free option is incredibly easy, too, so I might just become a cake person after all. Plus there is something for everyone's palette, even us salty fans. I can't wait to use the skills it teaches to woo friends and family! Caroline is such an inspiring chef, and the book is the perfect gift for cake experts and novices alike.

This Cake Magic was a Christmas gift to our 2 daughters and our daughter -in - law too. They were all thrilled with it. Our daughter plans to make every cake featured in the book with her 9 year old daughter (our Granddaughter) and invite their neighbors to come and taste the cakes . They feel it is a good way to meet their neighbors and treat them to something special .Our daughter -in-law said she had just been looking at this book in the week prior and was very excited to receive it . She has already made a cake with our Granddaughter and both of them loved the cakes. I might have to buy this book for myself. It has had rave reviews from our ladies .

So far the only cake I wasn't so fond of, due to the crumb, was the vanilla cake. All the others were really good! I am a baker and even though I am used to weighing my ingredients on a scale, this book has not deterred me from making cakes a bit different so far. I was expecting the crumb to be a little bit on the heavier side, based on other reviews and as the syrup needs something to hold on

to.....I wasn't wrong.....BUT the syrups, the frostings and the mix and match ideas overall make this book worth buying!

This is the most beautiful and organized cooking book I have ever seen. I wish cooking books were more like this. And ok, I know people go to pinterest, youtube, and the like for recipe, but this book makes making cakes so much fun. I highly recommend it.

Have you noticed how small your cakes from cake mixes have gotten? Well, there is significantly less mix in the box-- and just try all those wonderful recipes that use cake mixes to make your favorite desserts with these smaller mixes--the desserts are NOT the same. Yes, there are homemade cake mix recipes online, but I wanted more than that-- this book has recipes for frostings, fillings, and syrups, with ONE homemade cake mix recipe that can be altered for different flavors. Save yourself some money, make a triple batch of the cake mix recipe, and forget about the cake mix aisle at the grocery store!!

Not what I expected. The cakes suck, super dense. Just a bunch of different options to make multiple cakes...we donated it

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