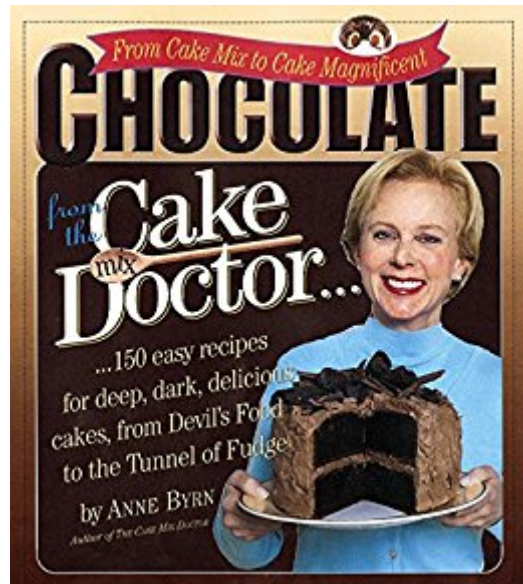




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Chocolate From The Cake Mix Doctor



Synopsis

The Cake Mix Doctor goes chocolate! Anne Byrn brings her proven prescription for doctoring cake mix to an ingredient that inspires love bordering on obsession. It's a marriage made in baker's heaven-150 all-new, all-easy recipes for cakes, starring the ingredient that surpasses all other flavors, including vanilla, by a 3-to-1 margin, and that Americans consume to the tune of 2.8 billion pounds a year. Starting with versatile supermarket cake mixes and adding just the right extras-including melted semisweet chocolate bars, chocolate chips, or cocoa powder, plus fresh eggs or a bit of buttermilk, dried coconut, mashed bananas, or instant coffee powder-a baker at any level of experience can turn out dark, rich, moist, delicious chocolate layer cakes, time and again. Not to mention sheet cakes, pound cakes, cupcakes and muffins, cheesecakes, cookies, brownies, and bars. Rounding out the book are 38 all-new homemade frostings and fillings, and a full-color insert showing every cake in the book.

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Customer Reviews

I love the cake mix doctor I have this I have people who want Texas cake now i have the book I have alot of cookbooks hers I keep in my kitchen

I was always a snobby from scratch baker until I discovered the Cake Dr. Books.; now I use cake mixes all the time. The secret is "doctoring" them per her recipes, and making the frosting instead of using the canned chemical junk. The combination of enhanced mix cakes plus homemade frosting is terrific. I have made her white chocolate pound cake with a lemon glaze that was raved about. The Kahlua cake and the mint chocolate cakes are also fabulous. Make no mistake-even though using mixes is a shortcut you have to add ingredients like sour cream, cream cheese, extra eggs, to make them rich and to eliminate the chemical taste. Using a mix is a time saver over from-scratch baking, but the big advantages of using mixes (in my opinion) are not only the convenience, but the consistent results, you can count on 'em to turn out the same each time. You can't just dump the mix in a bowl following the back of box instructions and throw canned frosting on top and expect it to taste good. The key to scrumptious cake mix cakes is following the Cake Dr.'s recipes and making homemade frosting, and her frosting recipes are delicious. The only "con" is that there isn't a picture of every cake; that's not a problem for me but I know it may be for some people.

I'm a guy that likes to bake in my spare time and found this book very useful. I really like baking "from scratch" but I have a problem keeping things tidy while doing so - sometimes my kitchen looks like a flour factory exploded in it. This book give great tips on making a better tasting cake from a mix, which helps keep things much neater. I really liked the section on icings and frostings which, to me, which are essential for a good cake (on most cakes). This book is helpful and priced right from .

I love to bake. As a mom of young kids, it is tough to bake complicated recipes. This book is perfect for me and I have never had a recipe fail. I have tweaked the recipes to my liking - I use whatever mixes I have on hand, regardless of whether the recipe says the mixes should or should not have pudding included. I also add pudding to the mixes if the recipe calls for it, regardless of the type of mix. Lastly, I only add milk in lieu of water to give the recipes that extra homemade taste. The cook book also gives some great ideas for creating your own recipes.

Excellent for chocolate lovers!!!!

my wife very happy w this book

Anything from book is wonderful!

There is nothing wrong with baking with a cake mix. I have made two recipes from the book and they are both really tasty: triple decker raspberry chocolate cake and chunky walnut chocolate cookies. The cookies were really cheap (\$) and delicious and the cake turned out professional looking. Very easy to follow, it is also easy to see what modifications need to be made for the regular "Cake Mix Doctor" book that the author published previously. Buy this book, or the other one and you won't regret it. UPDATE I have made the White Chocolate Peach and Raspberry Cupcakes, White Chocolate Pound Cupcake with caramel frosting, and the Darn Good Chocolate (Cup)cake with Marta's Chocolate Frosting. They were very good, but one thing is that the frostings never take as long as it says in the instructions. If it says 10 minutes, I would say plan for 20.

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