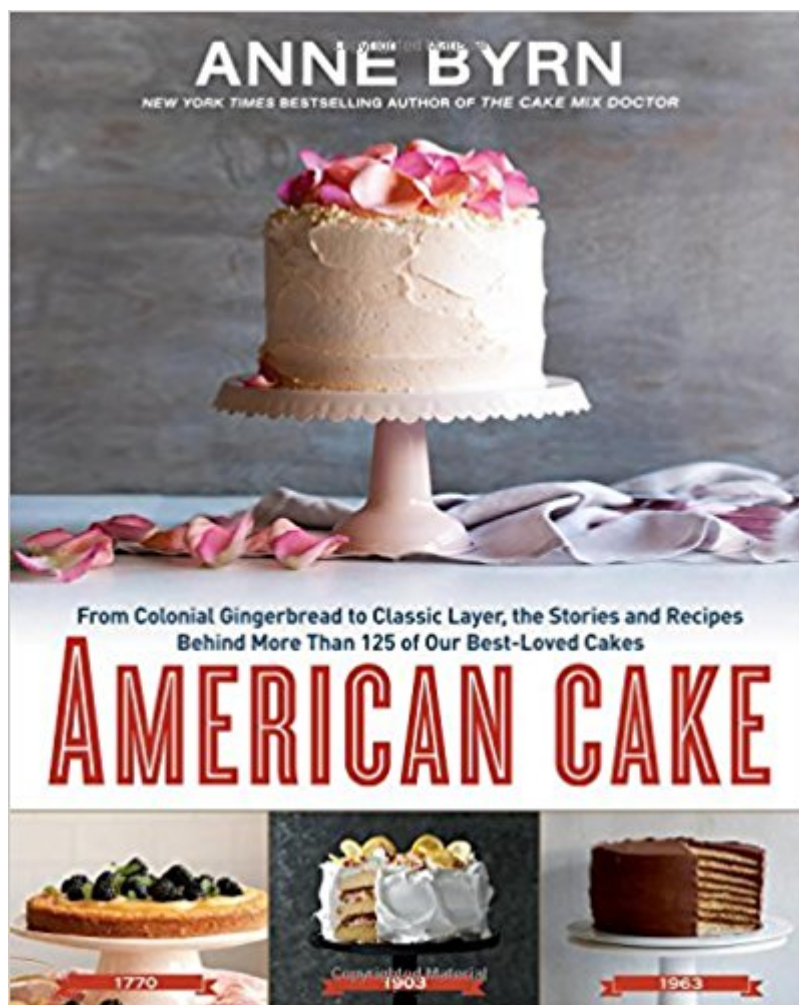


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# American Cake: From Colonial Gingerbread To Classic Layer, The Stories And Recipes Behind More Than 125 Of Our Best-Loved Cakes



## Synopsis

Taste your way through America with more than 125 recipes for our favorite historical cakes and frostings. Cakes in America aren't just about sugar, flour, and frosting. They have a deep, rich history that developed as our country grew. Cakes, more so than other desserts, are synonymous with celebration and coming together for happy times. They're an icon of American culture, reflecting heritage, region, season, occasion, and era. And they always have been, throughout history. In *American Cake*, Anne Byrn, creator of the New York Times bestselling series *The Cake Mix Doctor*, takes you on a journey through America's past to present with more than 125 authentic recipes for our best-loved and beautiful cakes and frostings. Tracing cakes chronologically from the dark, moist gingerbread of New England to the elegant pound cake, the hardscrabble Appalachian stack cake, war cakes, deep-South caramel, Hawaiian Chantilly, and the modern California cakes of orange and olive oil, Byrn shares recipes, stories, and a behind-the-scenes look into what cakes we were baking back in time. From the well-known Angel Food, Red Velvet, Pineapple Upside-Down, Goopy Butter, and Brownie to the lesser-known Burnt Leather, Wacky Cake, Lazy Daisy, and Cold Oven Pound Cake, this is a cookbook for the cook, the traveler, or anyone who loves a good story. And all recipes have been adapted to the modern kitchen.

## Book Information

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## Customer Reviews

“If you like cakes, you're not alone. For 250 years, Americans have been making whatever cake they could with whatever they could find. Anne Byrn's impressive, big-hearted, historical tribute to the genre is a must-have for its dizzying diversity. (You surely haven't heard of Oregon prune

cake, Texas sheath cake or Scripture Cake, have you?) You can trace America's gastronomic evolution and geographic expansion from cornmeal and molasses to Hershey bars and pineapples. Both the cakes and their stories are obscure, unexpected, delightful and worth getting to know, one sweet slice of history at a time. — T. Susan Chang, NPR Kitchen Window — “Readers will find decade-defining information, such as the popularity of using baby food fruit purees in baking in the 1970s, and sidebars on prominent baking figures who have made their marks in kitchens across the country, including Betty Crocker and Martha Stewart. These well researched and written pages go far beyond the average baking guide. — Publisher — “Fascinating, delightfully original, American Cake [is] author Anne Byrn — “can — “t-stop-reading history lesson that — “s masquerading as a cookbook. One that — “s bound to be a prizewinner. — Rick Nelson, Star Tribune — “Byrn digs deep into America — “s archives, including everyday recipe boxes, to find the history behind some of the country — “s most popular cakes. — Addie Broyles, Austin American-Statesman

Anne Byrn is the bestselling author of the Cake Mix Doctor and Dinner Doctor cookbook series. Formerly a food editor at The Atlanta Journal-Constitution and a graduate of the La Verenne *École de Cuisine* in Paris, Byrn lives with her family in Nashville, Tennessee.

The cookbook traces American cake recipes in a timeline format. I will say that I was skeptical using a pound cake recipe circa 1700's - so different than contemporary recipes and I was so pleased with the results. The pound cake recipe with its 6 eggs, and butter etc....and no leavening agents produced a cake with a smooth moist crumb but with a crusty exterior (much like Maggiano's pound cake recipe). Be prepared to add a piece a foil on top of the pound cake as it cooks because it browns quickly due to the amount of sugar before the cake has completed cooking. The book is also a good read.

What a lovely book! The photos are beautiful, and the narratives provide a perfect "slice" of history. My husband picked up the book and was mesmerized by the recipes and descriptions. I've already made the Orange and Olive Oil Cake TWICE to rave reviews. As with other Anne Byrn books, the recipes are easy to follow and require no extraordinary skill. Yet, the results are a crowd-pleaser!

I love this collection of cake recipes. So many took me down memory lane with recipes my mother had, plus so many more. The pictures are wonderful and I really loved learning the history of American cakes from coast to coast and in between. I think you will, too! Makes a wonderful gift for your favorite baker! But buy 2. You'll want to keep one for yourself.

I am an avid cook and collect cookbooks, which I read like novels. I have 2 other of her books and mostly really liked everything I've made. Her recipes are well written and easy to follow. We're cutting down on sugar (as should we all) so I don't bake as much as I used to. I bought this book primarily as an interesting read, which it IS! : ) That said, there are very many recipes in here I would like to try, especially the older ones which don't have so dang much sugar in them. Oh, and if you are wondering, these are all "scratch" recipes - not doctored up cake mixes! : )

Wow -- not only is this a collection of everyone's all-time favorite American cake recipes, but it also contains the story behind each of the cakes. If you have ever wondered who first made a particular cake or how it got its name, this book may very well have the answer. Scattered throughout the book are sidebars covering everything from specific ingredients, to cake pans, to baking celebrities. Well-researched, with mouth-watering recipes and eye-popping photos, this little gem is something I will refer to again and again. Even in my very crowded collection of cookbooks, this new addition ranks near the top. Highly recommended!

Big, beautiful, inspirational and educational. I love the photos, the historical notes and the asides. I want to bake each recipe, starting with American Gingerbread. The cover and the cover font are eye catching and attractive. I appreciate the way many recipes are formatted. I purchased this in hardcover just for the photos but wish I had the kindle version for the recipes.

I've had this book for less than a week and have already made two of the recipes. The American Gingerbread and the Moosewood Cardamon Coffe Cake. Both were excellent. I modified them a bit for my personal taste but the recipes as written are wonderful. Up next? The Cold Oven Pound Cake. I've heard of this method before but haven't tried it. I have high hopes that I will have finally come across a great pound cake recipe based on the results so far.

What an awesome book! I also heard the author on the Stuff You Missed in History Class podcast, and immediately looked up the book. Once I got it, I made a cake with my grandson and ordered my

daughter a copy. If you grew up in the 50s or 60s, you'll remember a lot of these. If you have kids, you have to make the oil and vinegar chocolate cake. They just love making it, it's dead easy, and it's a really good cake to boot.

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