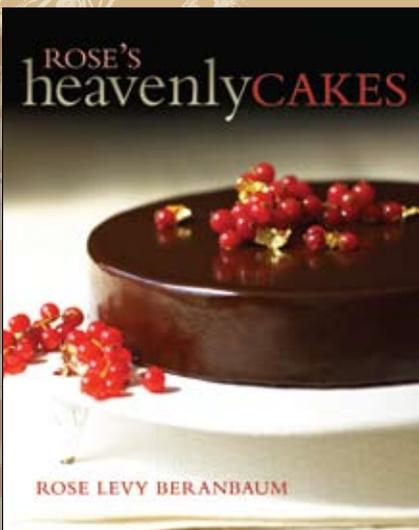


FROM Rose Levy Beranbaum—"The Diva of Desserts"—COMES
AN ALL-NEW, FULL-COLOR CAKE LOVER'S COMPANION



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104 recipes, 122 color photos
In stores September 2009

Rose Levy Beranbaum, "a worshipped woman... revered by serious cooks and part-timers" (*USA Today*) is one of today's foremost baking experts. Now, in her new cake book, Beranbaum gives home bakers all the know-how they need to bake cakes with confidence—and dazzling results.

Illustrated throughout with over 100 striking photos, *Rose's Heavenly Cakes* offers a bountiful collection of more than 100 foolproof recipes, featuring the easy-to-follow, precise instructions for which Beranbaum is known. Here, delicious cakes for any and every occasion abound, from the Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake.

The ultimate cake book for every baker—whether experienced or new to baking—*Rose's Heavenly Cakes* is accompanied by a supportive Web site that brings the author right into the kitchen, with step-by-step instructional videos demonstrating secrets and key techniques to creating perfectly divine cakes.



ROSE LEVY BERANBAUM has been called "the most meticulous cook who ever lived" by the *New York Times*. Her highly acclaimed *The Cake Bible*, one of the bestselling culinary books of all time, won the prestigious James Beard Award, as well as the 1988 IACP Book of the Year Award. Her two Web sites are thecakebible.com and realbakingwithrose.com.

For more information, contact your Wiley sales representative or call 1-800-225-5945.



This BLAD is meant to be representative of the book layout and design of *Rose's Heavenly Cakes*; the text ad photos are from advance, uncorrected proofs. Please check any quotes or recipes excerpts against the finished book.

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ROSE'S heavenlyCAKES



ROSE LEVY BERANBAUM



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“My greatest pleasure is the art and alchemy of creating wonderful new baking recipes and sharing them with you.”



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BUTTER *and* OIL CAKES





SHE LOVES ME CAKE

SERVES: 12 to 14

BAKING TIME: 40 to 45 minutes; 45 to 55 minutes in a fluted tube pan

I adapted this cake from one of the most popular cakes in The Cake Bible: the All-Occasion Downy Yellow Butter Cake. I adore the beauty of a daisy pan as well as its rectangular shape, which makes serving a dream, but the cake also bakes perfectly in a fluted tube pan. Either way, the crumb is velvety soft, tender, and imbued with the flavor of butter and vanilla.

Batter

	VOLUME	WEIGHT	
about 5 large egg yolks, at room temperature	¼ cup plus 2 tablespoons (3 fluid ounces)	3.2 ounces	93 grams
milk	¾ cup plus 1 tablespoon, divided (6.5 fluid ounces)	7 ounces	200 grams
pure vanilla extract	2 teaspoons	.	.
cake flour (or bleached all-purpose flour)	2½ cups (or 2 cups plus 3 tablespoons), sifted into the cup and leveled off	8.7 ounces	250 grams
superfine sugar	1¼ cups	8.7 ounces	250 grams
baking powder	¾ teaspoon	.	.
salt	¼ teaspoon	.	.
unsalted butter (65° to 75°F/19° to 23°C)	10 tablespoons (1¼ sticks)	5 ounces	142 grams

SPECIAL EQUIPMENT One 10-cup Nordic Ware Daisy Cake pan or metal fluted tube pan, coated with baking spray with flour

PREHEAT THE OVEN Twenty minutes or more before baking, set an oven rack in the lower third of the oven and preheat the oven to 350°F/175°C (325°F/160°C if using a dark pan).

MIX THE LIQUID INGREDIENTS In a medium bowl, whisk the yolks, ¼ cup of the milk, and the vanilla just until lightly combined.

MAKE THE BATTER In the bowl of a stand mixer fitted with the flat beater, mix the flour, sugar, baking powder, and salt on low speed for 30 seconds. Add the butter and the remaining milk. Mix on low speed until the dry ingredients are moistened. Raise the speed to medium and beat for 1½ minutes. Scrape down the sides of the bowl.

Starting on low speed, gradually add the egg mixture in two parts, beating on medium speed for 30 seconds after each addition to incorporate the ingredients and strengthen the structure. Using a silicone spatula, scrape the batter into the prepared pan and smooth the surface evenly with a small offset spatula.

BLACK CHOCOLATE PARTY CAKE

SERVES: 12 to 14

BAKING TIME: 50 to 60 minutes

Dense, tender, and very chocolaty, this fabulous cake melts in your mouth. It was inspired by my love of the Golden Lemon Almond Cake (page 37). Instead of almonds and lemon syrup, it contains walnuts and cocoa syrup. This cake is delicious eaten out of hand, in a large bowl with a scoop of espresso ice cream, or plated with zigzag squiggles of Caramel Ganache (page 105).

Batter

	VOLUME	WEIGHT	
walnut halves	⅔ cup	2.3 ounces	66 grams
sour cream	1 cup	8.5 ounces	242 grams
unsweetened (alkalized) cocoa powder	¾ cup (sifted before measuring)	2 ounces	56 grams
3 large eggs, at room temperature	½ cup plus 1½ tablespoons (4.7 fluid ounces)	5.3 ounces	150 grams
pure vanilla extract	2 teaspoons	.	.
bleached all-purpose flour	2 cups (sifted into the cup and leveled off)	8 ounces	228 grams
turbinado sugar	1¼ cups	8.7 ounces	250 grams
baking powder	1¼ teaspoons	.	.
baking soda	½ teaspoon	.	.
salt	¾ teaspoon	.	.
unsalted butter (65° to 75°F/19° to 23°C)	16 tablespoons (2 sticks)	8 ounces	227 grams

SPECIAL EQUIPMENT One 10-cup metal fluted tube pan, coated with baking spray with flour

PREHEAT THE OVEN Twenty minutes or more before baking, set an oven rack in the lower third of the oven and preheat the oven to 350°F/175°C (325°F/160°C if using a dark pan).

TOAST AND GRIND THE WALNUTS Spread the walnuts evenly on a baking sheet and bake for about 7 minutes to enhance the flavor. Stir once or twice to ensure even toasting and avoid overbrowning. Turn the walnuts out onto a clean dish towel and roll and rub them around to loosen the skins. Discard the skins and cool completely. In a food processor, pulse them until they are medium fine. If they start to become a little pasty, add ½ cup of the flour. (If you don't like the texture of nuts in cake, if chopped fine you'll have the enhanced chocolate flavor and no perception of nuts.)

MIX THE COCOA AND LIQUID INGREDIENTS In a medium bowl, stir, then whisk the sour cream, cocoa, eggs, and vanilla until the consistency of slightly lumpy muffin batter.

BAKE THE CAKE Bake for 40 to 45 minutes in the rectangular pan, 45 to 55 minutes in the fluted tube pan, or until a wire cake tester inserted in the center comes out clean and the cake springs back when pressed lightly in the center. The cake should start to shrink from the sides of the pan only after removal from the oven.

COOL AND UNMOLD THE CAKE Let the cake cool in the pan on a wire rack for 10 minutes. Invert it onto a wire rack and cool completely. Meanwhile, wash and dry the pan. Place it on top of the cake and invert the cake into the pan. Place a serving plate on top and reinvert the cake onto the plate. The texture of the cake is best eaten at room temperature the day it is baked, and it is still good 1 day later. Unfilled, it can be refrigerated for up to 3 days.

Lemon Daisy Cake

When it is completely cool, split the cake in half horizontally and spread one half with one recipe of Lemon Curd (see Woody's Lemon Luxury Cake, page 45) and 1½ cups small fresh blueberries. Place the other half on top and press down lightly to bring the lemon curd to the edge or a little past. For special celebrations, you may opt to paint the daisy petals with thin royal icing and pipe a dollop of lemon curd in the middle of each flower.

Berry Shortcake

Use any berries of your choice, such as raspberries or sliced strawberries. Replace the lemon curd with 1½ cups heavy cream processed in a food processor with 3/1.3 ounces/38 grams tablespoons superfine sugar just until thick enough to hold a soft peak. (Check every few seconds once the cream starts thickening as overprocessing will turn it to butter.) If using the whipped cream filling, it will keep at cool room temperature for up to 6 hours.



MAKE THE BATTER In the bowl of a stand mixer fitted with the flat beater, mix the ground walnuts, flour, sugar, baking powder, baking soda, and salt on low speed for about 30 seconds. Add the butter and half the cocoa mixture. Mix on low speed until the dry ingredients are moistened. Raise the speed to medium and beat for 1½ minutes. Scrape down the sides of the bowl. With the mixer off between additions, add the remaining cocoa mixture in two parts, starting on medium-low speed and gradually raising the speed to medium. Beat on medium speed for 30 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides of the bowl. Using a silicone spatula or spoon, scrape the batter into the prepared pan and smooth the surface evenly with a small metal spatula.

BAKE THE CAKE Bake for 50 to 60 minutes, or until a wooden toothpick inserted between the tube and the side comes out clean and the cake springs back when pressed lightly in the center. An instant-read thermometer inserted in the center should read 205° to 210°F/95° to 100°C.

Make the cocoa syrup shortly before the cake is finished baking.

Cocoa Syrup

MAKES: ⅔ cup/5.3 fluid ounces/6 ounces/170 grams

	VOLUME	WEIGHT	
unsweetened (alkalized) cocoa powder	¼ cup (sifted before measuring)	0.7 ounce	19 grams
sugar	⅓ cup	2.3 ounces	66 grams
boiling water	⅓ cup (2.2 fluid ounces)	2.7 ounces	79 grams
pure vanilla extract	¾ teaspoon	.	.
walnut liqueur or Kahlúa (optional)	4 teaspoons	0.7 ounce	21 grams

MAKE THE COCOA SYRUP In a small saucepan, whisk together the cocoa and sugar. Add a small amount of the boiling water and whisk until all of the mixture is moistened. Whisk in the remaining boiling water.

Bring the mixture to a full rolling boil over low heat stirring often. Remove it from the heat and allow it to cool slightly. Whisk in the vanilla and liqueur, if using, and use while still hot (or reheat) to brush on the cake. If necessary, add water to equal ⅔ cup of syrup.

APPLY THE SYRUP AND COOL AND UNMOLD THE CAKE As soon as the cake comes out of the oven, place the pan on a wire rack, poke the cake all over with a wooden skewer, and brush it with about one-third of the syrup. Let the cake cool in the pan for 10 minutes. Drape plastic wrap over the cake in the pan, overhanging the pan by a few inches. Place a 9-inch cardboard round or plate on top of the plastic wrap and invert the cake. Remove the pan and flatten the plastic wrap overhang onto the work surface. Brush the top and sides of the cake with the remaining syrup. Bring up the sides of the plastic wrap to apply any little puddles of syrup to the cake. Cool completely. When ready to serve, invert the cake onto another cardboard round or plate lined with plastic wrap. Gently remove the plastic wrap sticking to the cake, being careful not to tear or break off any of the fragile edges of the cake, and reinvert the cake onto a serving plate.

