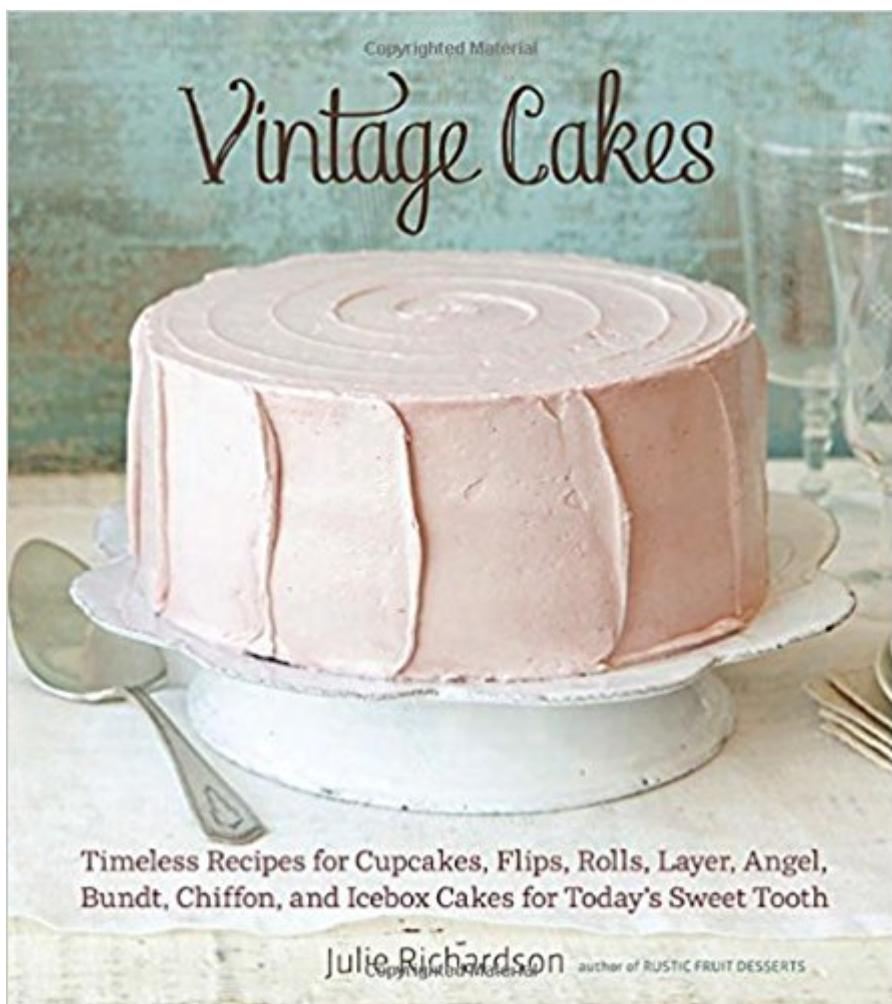


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Vintage Cakes: Timeless Recipes For Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, And Icebox Cakes For Today's Sweet Tooth



Synopsis

A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate- buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of *Rustic Fruit Desserts*. Make every occasion—the annual bake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in *Vintage Cakes* is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. Each cake has been expertly tested and retooled using the best ingredients and most up-to-date techniques. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

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Customer Reviews

Featured Recipes from *Vintage Cakes* [Click here for the recipe for Texas Sheet Cake \[PDF\]](#)

[Click here for the recipe for Gingerbread Icebox Cake with Mascarpone Mousse \[PDF\]](#) [Click here for the recipe for Berry Long Cake with Ginger Crumb \[PDF\]](#)

“Bakers will invent reasons to whip up the treats in *Vintage Cakes*, coached by Julie Richardson’s precise and enthusiastic directions.” “The cakes in this book somehow manage to seem fresh and new while simultaneously feeling familiar and immediately lovable.” Whether you are considered to be The Cake Baker among your friends or just love a good dessert at the end of the day, there’s a recipe or three in this book that will make you smile. • *The Kitchn*, 7/31/12 “In Julie Richardson’s capable hands we are led back in time, down the cake walk. It takes a precise and meticulous baker to show us the way and here we are lucky to be guided by Julie’s confident voice. These recipes are tested and true for today’s bakers.” • Kim Boyce, author of *Good to the Grain* and owner of Bakeshop

This cookbook is by far the best cookbook I’ve purchased in ages! I actually originally checked it out from our local library, and decided to purchase it after exhausting my renewals and racking up a week’s worth of overdue fines. Since purchasing this book I’ve made four different cakes for different events, and all of them have been a hit. I personally have enjoyed trying the various recipes calling for Bundt pans, and I really loved being able to make a from scratch version of the cherry chip cake my grandma baked my mom for her birthdays growing up. I’ve included a photo of that one. The only con that I can even come up with is that I’ve adapted her buttercream recipes with my own buttercream base, as I do not prefer buttercreams made with egg whites. However, that is completely unimportant, as the wealth of cake recipes and the stories provided with them more than make this book a worthwhile purchase. Everyone with an interest in baking should purchase this book.

I bought this for my BFF (who adores baking) for her birthday and she loves it. Beautiful book and the one recipe she’s tried so far was a huge hit (the Peppermint Patty Flourless Chocolate Cake). It makes a wonderful gift.

I was lucky enough to receive *Vintage Cakes* for Christmas, and have tried several recipes already. The directions are very easy to follow and complete with delicious results! Have had a lot of fun making the cakes, and the stories with each cake is super, am looking forward to making all the

recipes in the book

I borrowed a bunch of cake books from the library and this is the one I wanted to own, to have my collection of splatters for years to come. I only made one cake (banana) and it was fabulous! The book itself is so beautiful it's out on my buffet. I read cookbooks for fun and this one is great for that. Made better that the recipe was so good I trust the others will be too. I do wish there were more pictures. I'm an advanced baker so I don't "need" them but the ones that are there are so nice I just want more. Another review said they were upset it wasn't the actual original vintage recipes and I agreed until I tried a recipe. Although knowing the changes or maybe a snapshot of the original would have added to the vintage-ness I'm still ok with it not being there. I also love that most layer cakes make 3 layers so its only one recipe for a beautifully tall cake.

Store-bought cake mixes are now almost 4 ounces smaller -- remember when they used to be 18.25 ounces?? And all the shortcut cakes we used to make with the store bought mixes and other ingredients added? Well, those cakes aren't turning out the way they used to. Solution? Make your OWN cake mix, chocolate, white, and yellow, for those faster desserts you need quickly-- and then spend some quality time and start making cakes that we loved as children and grand children! The taste and texture is worth the extra time!!

There are cookbooks that you come to rely on and there are those that sit on your shelf because you never manage to get a good result. I've made 4 cakes from this and each has been a blazing success. The teacups, pink cake (which I made as cupcakes with several of her buttercream variations), the classic, and the streamliner. I love the mix of "standards" and unusual recipes so that I can always find something appropriate for the occasion. (Birthday? Rainy Saturday?) I like to bake but am not a pro. I've learned new techniques from her and am a better baker for the recipes I've made, although her descriptions are good enough for a distracted mom to handle while managing the rest of the house. The lemon custard for the streamliner turned out better than my attempt with Mrs. Child, and the meringue I made for the teacups was better than any I'd had before. This cookbook is a must have and worth the money even if you, like me, only bake fairly rarely.

This is a beautiful book full of wonderful baking recipes. I love seeing the photos of what the finished product will look like before I bake.

I made two recipes from this book for my niece's wedding in September: the Flourless Peppermint Cake w/chocolate ganache, and the Champagne Cake. Both were AMAZING. Beautiful photographs and very well written recipes along with a lot of helpful information. For example, the author suggests using an inexpensive dry sparkling wine on the Champagne Cake....save your Veuve Clicquot for drinking for the champagne flutes! She also suggests weighing the batter for layer cakes, which results in more even size layers, rather than just eyeballing it. A beautiful book, but also substantive and well written content.

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