



# Fine Cooking Cakes & Cupcakes: 100 Best Ever Recipes

*Fine Cooking Magazine (Editor)*

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**Fine Cooking Cakes & Cupcakes: 100 Best Ever Recipes** Fine Cooking Magazine (Editor)

Never buy another boxed cake mix again! Fine Cooking Cakes & Cupcakes features the best from-scratch cake recipes Fine Cooking has published, from gorgeous layer cakes, simple bundt cakes, and icebox favorites to decorated cupcakes, snacking cakes, and crumb cakes—frostings and fillings, too! Tips and techniques, coupled with the triple-tested recipes, ensure delicious results every time.

## Fine Cooking Cakes & Cupcakes: 100 Best Ever Recipes Details

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# From Reader Review Fine Cooking Cakes & Cupcakes: 100 Best Ever Recipes for online ebook

## Lady Heather says

Delicious, mouth watering recipes!

Easy to follow recipes, and a lot of tips & techniques to help ensure amazing results.

I'm a cookbook *whore* and this is definitely a cookbook I will be added to my collection of favs.

*Bonne Appetite*

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## Jillyn says

Fine Cooking Cakes & Cupcakes: 100 Best Ever Recipes is a collection of cake recipes that ensure that you won't ever have to use a boxed mix for cakes again. Whether you're looking for classic recipes or something new, there's a recipe in the 100+ contained within this cookbook that is sure to suit your needs.

I'm a huge fan of baking cakes, and I admit I get a bit snobby sometimes about it. When people call a boxed cake homemade, it grinds my gears, so to speak. This book makes sure that, for the most part, that temptation isn't there to go to the grocery store for a mix. I really liked that almost all of the recipes had pictures, though they were kind of small. I also really liked the tips on decoration, storage, and picking out fruits that were sprinkled throughout the book.

What I wasn't so crazy about was that the flavors were fairly basic and repetitive. There's a lot of chocolate/coffee combinations, for example. I was also kind of surprised that some of my favorite cakes that I thought were fairly common, weren't included, like red velvet cake and peanut butter cake.

However, the pros of this book far outweigh the cons. Out of one hundred recipes, there are only a few that I wasn't interested in trying. Plus, a few of the recipes come with a blurb of variations on how you can better tailor the dessert to your own personal tastes. The instructions are easy to follow, and the ingredient list is fairly standard (from a US reader). Some of the recipes that I'm most excited to try include Strawberries and Corn Cream Layer Cake with White Chocolate Cap'n Crunch Crumbs, Chocolate Souffle Layer Cake with Mascarpone Cream and Raspberries, and Peaches & Cream Shortcakes. This is a book I'd love to keep on hand for any occasion. Thanks to Netgalley & Taunton Press for my copy of this book. This review can also be found on my blog, Bitches n Prose.

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## P.e. lolo says

I found that this was a good cook book and really was getting us the reader away from using box cake mix's etc... and making it from scratch. I thought everything was good with easy follow instructions and

measurements. This is not for the person who is looking for no flour, no sugar. These are some old fashion recipes with some using corn syrup. When reading this book some of the ingredients looked familiar and I went searching for my grandmother's recipe box in my garage and lo and behold I had some of my actual grandmother's homemade cake recipes. Now I like about this book is that the author will give you tips on why something came out wrong and how to fix it very good. Overall a good book. I received this book from Netgalley.com I gave it 4 stars. Follow us at [www.1rad-readerreviews.com](http://www.1rad-readerreviews.com)

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## **Sarah says**

**'Read Now' on NetGalley here - <https://www.netgalley.com/catalog/sho...>**

### **2.5 stars**

(Source: I received a digital copy of this book for free on a read-to-review basis. Thanks to The Taunton Press, Inc. and NetGalley.)

Looking through this, I found a couple of recipes that I liked the look of but not many.

I decided to try the 'Fastest Fudge Cake' and the first thing that annoyed me was the fact that the measurements were in cups, or imperial measurements (pounds and ounces). This may just be because I live in the UK, or I'm not that old, but I tend to use metric grams when I am baking. My measuring cup is in the back of the cupboard as I don't need to use it, and measurements in cups means that I have to dig it out, put the ingredients in it, and then weigh it and write down the conversion for next time (which takes a while).

Anyway, my scales do pounds and ounces as well, so for the measurements that were in both cups and ounces I figured I could work out. However, I did get irritated again when measurements were in the form of 1/4 lb. Why did they put 1/4 of a pound? I know that there are 16 ounces in a pound, but other people might not! Why couldn't they just put 4 oz? Why put 1/4 pound?

So needless to say, I was not impressed with the messing around and use of different measurements. Could they not just stick to one?!

Anyway, I did try one recipe out of this book. My mother was fattening me up on chocolate fudge cake this week, and I had one heck of craving for chocolate fudge cake once I got home. So I made 'the fastest fudge cake', and it didn't go well. The cake mixture was very runny, and did not look pleasant at all, and once it came out of the oven it didn't look very appetising either.

So how did it taste? Not good. I found it pretty tasteless to be honest, and only managed to eat some smothered in Nutella (and let's be honest Nutella can save pretty much anything). My boyfriend tried it and said it was the worse cake I've ever made (and I once made a red velvet cake with the wrong food colouring and it ended up tasting like paprika and beetroot,) and my 4-year-old cake-addict refused to even try it. So not great really.

I might make something from this book again in the future, but it might take a while to get over this awful fudge cake, so I wouldn't hold your breath.

Some of the recipes:

Butter pound cake

Plum coffee cake

bourbon-glazed brown sugar pecan pound cake

pineapple crumble snack cake

chocolate banana swirl cake

classic crumb cake

steamed coriander-gingerbread cake with eggnog crème anglaise

pumpkin and cornmeal cake with orange syrup

espresso gingerbread cake

sweet potato spice cake with fresh ginger and pecan streusel topping

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## **Slee says**

I don't know if I am enjoying the pictures, the possibilities, or the few desserts I've ventured into attempting so far. Full disclosure here- my aunt is the genius in the kitchen (read: five-star pastry chef)- I'm just a woman who really likes some delightful cakes and cupcakes. I mean, what is better than a cake? A cupcake. What's better than a cupcake? Just about nothing.

I love that this cookbook breaks down the recipes into easy to understand and follow directions, and that the good folks at Fine Cooking Magazine also included the nutritional information on every recipe. It stopped me from trying a recipe or two that I wanted to, but it also gave me the conviction that a few I might have shied away from were absolutely a-okay to go ahead and give a whirl.

Fine Cooking Cakes & Cupcakes: 100 Best Ever Recipes has a lot of great points, one of which is that it doesn't focus on just one type of cake, or just on traditional flavors. Instead of a plethora of chocolate and vanilla and a smattering of fruits, there are ginger and cinnamon, and all sorts of delightful goodies, like caramel.

There are recipes for breakfast cakes as well as the decadent indulgences one imagines when looking a cake and cupcake book.

I'm very glad to have this in my arsenal for entertaining and for when I have to pull something fabulous together for a potluck.

Full points for optical eye candy, and full points for a great set of recipes.

I received a free eARC of this title for review purposes. I have not been compensated in any other way for my review, which was not swayed in any way by the free nature of said ARC.

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## **Khulood says**

This is one of my favorite cookbooks! I love that it is straight forward, measurements are clear (and not confusing - very important!), and the steps are easy to follow.

Loads of recipes to add to your repertoire of recipes.

Happy baking!

*\*This arc was provided by The Taunton Press via NetGalley in exchange for an honest review.*

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## **Meghan says**

This sweets cookbook, created by the people of Fine Cooking, has beautiful pictures, notes, delicious sounding recipes and, best of all, some really great how-to tips that include pictures. And they are all so simple that even someone who is new to baking could be able to figure them out.

Note: I received a copy of this from NetGalley in exchange for my honest review.

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## **DelAnne Frazee says**

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Overall Rating: Excellent

Reviewed For: NetGalley

Reviewer: DelAnne

With the bounty of delicious fruits and vegetables from the summer harvest from the garden filling my freezer it is time to look to some amazing recipes to use them in. Cakes and Cupcakes are some of my favorites. I looked to Fine Cooking Cakes & Cupcakes 100 Best Ever Recipes and found some of the most delectable ones out there. I adore citrus flavors so I could not resist the recipe for Pineapple Crumble Snack Cake. It was tangy, moist and addicting. The first batch disappeared so quickly I made two more divided them up and froze them. (A hint for you is to cut cake, place in a freezer for a couple of hours and then place them in a vacuum sealer. This way the cake will not be crushed when you remove the air. When defrosted they are just as soft and tasty as the day you froze them.)

We had an over abundance of blueberries so of course I had to try the Cream Cheese and Wild Blueberry Pound Cake. It was mouth watering. This is also good with apples (chopped), raspberries and blackberries. There are also recipes using cornmeal and they are not johnny cakes. There is still another made with beets, (I haven't tried this one yet.) If you are looking for something a little more elegant there is the Frozen Lemon Cream Cake With Toasted Meringue and Caramel or the Classic Boston Cream Pie or the Strawberries and Corn-Cream Layer Cake With White Chocolate Cap'n Crunch Crumbs. So many deserts and so much fun making them one by one.

As you peruse Fine Cooking Cakes & Cupcakes 100 Best Ever Recipes you will find detailed instructions and many times step by step graphics. There are tips to help you as well. If you are looking for a great dessert cookbook specializing in cakes, cupcakes and a few specialty desserts then this is a definite must have.

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### **Arlene Mullen says**

I so loved this book! I liked how the beginning did not have a chapter of just talking. I started with pound cakes and yummy breads. Then the cakes. Then onto more specific types of cakes. I loved most of them. The recipes were pretty straight forward. All the steps were labeled and ever part of the cake, you were told how it was made and how to make it. There were tips on how to make your baking better, how to ice and layer cakes and so on.

My only complaint is that I hate that alot of things used corn syrup.

Besides that I will probably use this book again!

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### **Kate ★ says**

*I received a free digital copy of this book from Netgalley in exchange for an honest feedback.*

My love for baking and learning more recipes urged me to get an ARC of this book. Judging by the cover, I would be able to make yummy cakes and cupcakes. What's not love about that?

One of the promises of this book is being able to bake from scratch and not relying entirely on boxed mixes. I went through the recipes and was glad with the assortment of desserts that were presented. Along with the recipes are pictures which are only meant to encourage you more! I found some relatively easy to bake, but there are still which are meant for a more skilled level. Maybe a suggestion would be to determine which ones are for beginners or for the advanced so it would be easier to find. I loved how the instructions are clear and easy to follow. There are also tidbits of advice which are very helpful.

If I get the chance to try one and like it, I'll definitely continue using the recipes from this book!

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### **Kelly Gunderman says**

I received a copy of this book from the publisher via NetGalley in exchange for an honest review.

I absolutely love baking, and adore new cookbooks on baking. I make a lot of homemade cakes for birthdays and holidays, and my kids love cupcakes, so I was really excited to get this book. Plus, this book actually has recipes in it that I can use, nothing overly complicated or incredibly time consuming. There are awesome recipes in here, like bourbon-glazed brown sugar pecan pound cake, hot chocolate layer cake with homemade marshmallows (who can resist that?), and chocolate banana swirl cake. This book is amazing, and I know I'll be using this for cakes for years to come.

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## **Miranda says**

I LOVE to bake. This cookbook is perfect to have for those mouth-watering, decadent desserts you want to make. The recipes are easy to follow and the pictures are gorgeous.

This is definitely one of my favorite books. I would highly recommend this book to anyone who loves to bake.

\*\*\*ARC graciously provided by The Taunton Press, Inc. via NetGalley in exchange for an honest review\*\*\*

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## **Stephanie says**

I requested this book because the cover looked delicious, I love cake and cupcakes and I could really go for some right now!

Organized by type of cake: snacking cakes, layer cakes, party cakes, and cupcakes, cool and creamy cakes, fruitcakes and showstoppers and special occasion cakes. I liked that every recipe had a picture with it, this helps a lot when I'm looking for recipes to bake. Classic recipes are included if you are going for something tried and true as well as original recipes and new twists.

The section that I went straight for was the Layer Cakes, Cupcakes and Other Party Cakes. I will definitely be trying the very first cake of this section in the summer, vanilla layer cake with chocolate buttercream frosting and raspberry jam (pictured on cover). It doesn't look too difficult to make either, even telling you in the direction what size lumps should be in the batter. Caramel Cupcakes with Butterscotch Frosting also looked interesting; reading over the instructions to make caramel was a little intimidating, but do-able. The Fruit Cake section also looked delicious. Lemon Chiffon Cake with Raspberry Creme looks great and has an easy whipped creme frosting. Angel Food Cake with Strawberries and Whipped Cream is another classic that I will have to try making from scratch. The Showstoppers and Special Occasion Cakes are a little more involved, but really tempting to give a try; like the Hot Chocolate Layer Cake with Homemade Marshmallows.

Overall, a good cookbook for anyone looking to get away from box-mixes or who has a sweet-tooth.

This book was received for free in return for an honest review.

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## **ari says**

As you can see, this is different from the other books I have reviewed and raved about, this one is a cook book! I have picked up cooking as a passion recently, (I am a beginner) but have always been into baking.



Here's the thing. I only have a few recipes I follow, - I don't usually like to branch out and try others. After browsing Netgalley's cook book section and seeing Fine Cooking Cakes & Cupcakes, I thought, this the chance to try something new. And I love it! The recipes are simple and there are tons to choose from, the cakes are of my taste, as well. Which is gravely important, there were not a single cake or cupcake that I did not want to take out my bakeware and try!

Another great thing about this book, is that it lists the information you would want to know: calories, serving size, fat, cholesterol, etc. This is perfect because in my house it is always important to know what goes into your cooking.

I rate this a 4/5 stars.

So why the 4/5 stars instead of 5, if I enjoyed it so much? It being in kindle format (e-book)--makes it hard and confusing to follow. I like to be able to see the picture and the recipe together on one page, but the current format does not allow it. Not that there are no pictures, because there are and they are super clear as well, but to have them on one page with the recipe would have been nice. Which is why I searched the ISBN-13 of this book and found that there is a paperback version, in which I plan to treat myself to! Aside from that it would have been the perfect book.

If you have baking listed as one of your hobbies and passions, this book is a must read! I baked the Cream Cheese and wild Blueberry Pound Cake, and served it to my family, and got whistling reactions!

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## **Linda Sims says**

OKAY

This is the first cookbook I've ever used on my kindle, I wish I could say it's really wonderful. But it's not. That's not to say that this isn't a nice cookbook. But I prefer my cookbooks in hardback. As I often like to make notes in my cookbooks for future reference. Especially if I have adjusted a recipe to suit my own needs.

The recipes here cover a wide range of cakes, aimed mainly at the US consumer some of the terms are a little confusing but that's easily solved by a quick internet search. The measurements are in pounds and ounces or cups. A set of cups are very easily purchased here on Amazon. The recipes are for 10 people and upwards. So the ingredients might need adjusting to suit your needs. Overall if you enjoy your baking this might be for you.

ARC courtesy of NetGalley

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