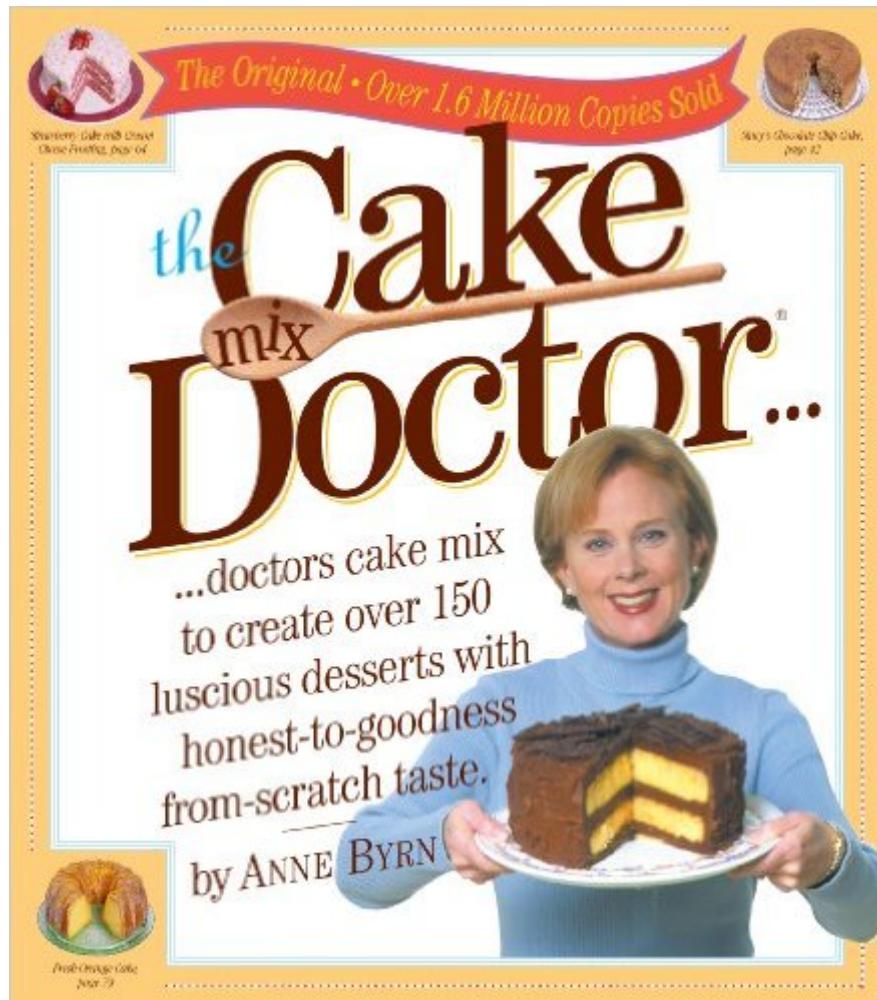


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# The Cake Mix Doctor



## **Synopsis**

The Cake Mix Doctor is in! And the prescription is simple: By doctoring up packaged cake mix with just the right extras--a touch of sweet butter here, cocoa powder there, or poppy seeds, vanilla yogurt, sherry, eggs, and grated lemon zest for the Charleston Poppy Seed Cake--even the least experienced baker can turn out luscious signature desserts, time after time. The proof is in the taste, and the taste never stops--from Toasted Coconut Sour Cream Cake to Devilishly Good Chocolate Cake; from a to-die-for Caramel Cake and a Holiday Yule Log to cheesecakes, coffee cakes, sheet cakes, pound cakes, bars, brownies, and those all-important frostings, here are 175 fast, foolproof recipes that will transform the art of home baking in America. Who could believe these cakes came out of a box? Moist, tender, rich, deep, and complexly flavored, without a hint of artificiality, each cake stand up and delivers. But without any of the fuss of baking from scratch. Anne Byrn, an award-winning food writer and self-described purist, creates recipes that employ a cake mix's strengths--convenience, ease-of-use, dependability, and almost imperviousness to overbeating, underbeating, overbaking, and underbaking. In addition to the recipes are the Cake Mix Doctor's Q&A's, extensive "Doctor Says" tips, lists--15 Beautiful Birthday Cakes, 15 Cakes That Will Cash in at a Bake Sale--and more, all illustrated in a full-color photographic insert.

## **Book Information**

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## **Customer Reviews**

I used to pride myself on my baked goods and for years made all my cakes and cookies from scratch - in fact, I turned up my nose at cake mixes. But now, with an 11-month old baby, cake mix cakes are all that I make! You'll find many delicious recipes in this book, and most can be whipped up and in the oven in under 30 minutes. I find it easiest and quickest to bake the cakes in a tube

pan, and make a simple glaze to drizzle on top. Most also freeze well, so sometimes I'll bake a cake in two loaf pans and store one in the freezer to have available later. I probably bake several cakes a month - to give as thank-you's, to welcome new neighbors, to bring to dinners at friends', for my husband to take to work. You'll also find that once you get the hang of making these cakes, you'll come up with your own combinations. Don't be afraid to deviate from the cake mix and pudding flavors suggested in the recipes. My favorite combination, one that I use in many of the recipes, involves Duncan Hines Golden Butter Recipe and Butterscotch pudding mix. One recipe that took me by surprise was the biscotti - so easy, and so delicious! My only complaint about the book is that Anne offers helpful hints (e.g., substituting pan sizes, add-ins for cakes, loaf pan ideas) that are sprinkled rather haphazardly throughout the book. I find myself marking these pages with little stickies so that I can find them easily. These are the top ten recipes that I've had the greatest success with, received many compliments on, and that I make over and over again:

- 1 Kathy's Cinnamon Breakfast Cake (try the DH Golden Butter / Butterscotch pudding combo here - it's fantastic!)
- 2 Orange Dreamsicle Cake
- 3 Chocolate Praline Cake
- 4 Biscotti (try DH Golden Butter with mini chocolate chips)
- 5 Orange-Cinnamon Poppyseed Cake
- 6 Lemon Buttermilk Poppyseed Cake
- 7 Banana Cake
- 8 Favorite Apricot Nectar Cake (try coming up with your own flavor combinations, such as Pineapple cake mix, Orange Jello, and Guava nectar)
- 9 Pineapple Inside-Out Cake
- 10 Amaretto Cake

And some recipes I didn't like so much:

- Triple-Decker Strawberry Cake (tasted like Crunchberry cereal)
- Toasted Coconut Sour Cream Cake (just okay, not impressed)
- Incredible Melted Ice-Cream Cake (haven't had great success finding an ice-cream flavor that works well in this recipe)
- Chocolate Better Than ? Cake (dry, not that good)
- Chocolate Pistachio Cake (flavor was strange)
- Double-Chocolate Chewies (didn't taste that great)
- Penuche Frosting (too difficult to work with, sets up too quickly)

Have fun!

As an avid baker as well as cookbook collector, I am always on the lookout for new cookbooks on baking. I was, however, somewhat skeptical about a cake baking cookbook that relies primarily on boxed mixes. What a surprise! I love this book so much I can't stop trying new recipes and have been giving the finished goods away just so I can try a new recipe! The introductory comments are extremely helpful, especially in explaining why one would choose to use a cake mix, rather than bake from scratch. Each recipe's ingredient list is typically short and the prep time is next to nothing, so you can really turn out baked goods on a moment's notice. I have now tried a number of the recipes all of which have turned out fabulous. The only drawback is that this cookbook focuses on basic cakes and doesn't include any fancy type ingredients or frostings that one might find in other

baking cookbooks.

As a cook with a major cookbook collection and a "foodie," I must say that I avoid ANYTHING processed and am one who avoided the chemical-like taste of cake mixes. However, this book made me change my mind about using cake mixes! When you're a working mom with a 3-year-old, cake mix birthday cakes are a massive time saver! And last year after making a gourmet from scratch cake that the adults loved, my then 2-year-old took one bite and declared, "I don't like it!" This year I made two cakes from Anne's book to feed 30 at my 3-year-old's birthday. One of the other moms said, "I never eat boxed cakes, but since this is homemade, I'll eat it." And declared it was delicious. She never knew... Thank you Anne for this wonderful resource--especially for busy moms of young kids! The recipes of note for me are the ones with buttermilk (I confess that the chocolate ones don't taste as good as my from-scratch cake from Richard Sax's *Classic Home Desserts*, but nevertheless much better than just plain old cake mix). This does not inspire me to use any other processed products to cook with, but this is big discovery. And let's get real...do toddlers really care and know the difference if their birthday cake is some major gourmet creation? I also agree with Anne--use her homemade frosting. It's easy to make the frosting, and I also used it to pipe on the cake decorations as well. I really like the cream cheese based frostings. Every mom out there should get this book. The cakes are quick, easy, and taste homemade. You need to add this book to your cookbook collection. It is one you'll go back to time and time again. Bravo Anne! You deserve an award for this book!

I detested cake mixes from the time I was a kid. At birthday parties, I would refuse to eat the cake if it tasted like it came from a mix. The idea of this book was intriguing. Could the ease and consistently light-texture of a box ever taste like scratch? Based on these recipes, the answer is a resounding yes. I am amazed at the results I have achieved and I consider myself an accomplished cake baker. After devouring the Banana Cake with Caramel Icing, I would never even consider baking a banana cake from scratch. This book is a gem. Anyone interested in cake baking MUST have this important work in their collection. Baking cakes will never be the same for me.

I had no idea that cake mixes could be doctored until I picked up Anne Byrn's amazing cookbook. The recipes are very easy to follow and I am able to whip up an impressive doctored up cake mix in 5 to 10 minutes! Anne Byrn has included wonderful baking tips and tricks, as well as the history of cake mixes. She incorporated a terrific index in the back. For instance, if you have a box of white

pudding cake in the pantry, you can look under white pudding cake and find a list of recipes to make with that mix. Or, you can look up a specific recipe name. She's got color photos of the luscious cakes in the front of the book! I plan to buy several copies to give away as gifts. The price is right, too! Thank you Anne!

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