

The Most Delicious Illustrated Baking Recipes: Cakes, Cookies, and Other Desserts

If you're looking for the most delicious illustrated baking recipes, look no further! This article has everything you need to make mouthwatering cakes, cookies, and other desserts at home. With clear instructions and beautiful illustrations, you'll be able to create stunning desserts that will impress your family and friends.



115 recipes of baking: The most delicious, illustrated baking recipes. Cakes, cookies and other desserts. Easy to prepare. Quick recipes. (A series of cookbooks Book 14) by David Brefield

★★★★☆ 4.4 out of 5

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Cakes

Cakes are a classic dessert that can be enjoyed any time of year. Whether you're looking for a simple one-layer cake or a decadent multi-tiered masterpiece, we have a recipe for you. Here are a few of our favorites:

- Chocolate Cake
- Vanilla Cake
- Strawberry Cake
- Carrot Cake
- Red Velvet Cake

Chocolate Cake

This classic chocolate cake is moist and decadent, with a rich chocolate flavor. It's perfect for any occasion, from birthdays to anniversaries.



Ingredients:

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking soda

- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 eggs

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round cake pans.
2. In a medium bowl, whisk together the flour, sugar, cocoa powder, baking soda, baking powder, and salt.
3. In a large bowl, whisk together the milk, vegetable oil, vanilla extract, and eggs.
4. Add the wet ingredients to the dry ingredients and mix until just combined.
5. Pour the batter into the prepared cake pans and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
6. Let the cakes cool completely in the pans before frosting.

Vanilla Cake

This simple vanilla cake is light and fluffy, with a delicate vanilla flavor. It's perfect for any occasion, from birthday parties to baby showers.



Ingredients:

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda

- 1/2 teaspoon salt
- 1/2 cup milk
- 1/2 cup water
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract
- 2 eggs

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round cake pans.
2. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
3. In a large bowl, whisk together the milk, water, vegetable oil, vanilla extract, and eggs.
4. Add the wet ingredients to the dry ingredients and mix until just combined.
5. Pour the batter into the prepared cake pans and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
6. Let the cakes cool completely in the pans before frosting.

Strawberry Cake

This strawberry cake is made with fresh strawberries, giving it a sweet and tart flavor. It's perfect for spring and summer gatherings.



Ingredients:

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda

- 1/2 teaspoon salt
- 1/2 cup milk
- 1/2 cup water
- 1

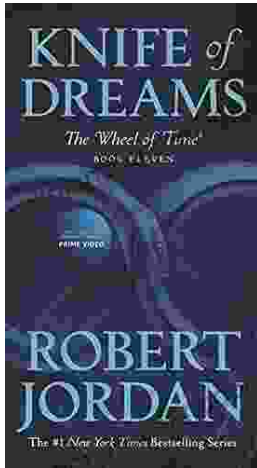


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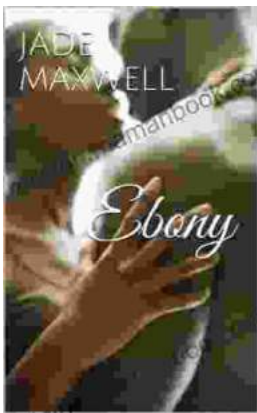
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