



# Piece of Cake!

One-bowl, no-fuss, from-scratch cakes  
Easy as a mix, but homemade



Believe it or not, you *won't* need to use multiple bowls, cream the fat with the sugar, separate eggs, sift flour, alternately add ingredients while simultaneously mixing or use a heavy-duty stand mixer. Baking really can be a piece of cake!

One-bowl cakes are the forgotten gems in the world of home baking. You can bake a decadent, delicious and all-natural cake with common pantry ingredients almost as quickly and easily as with a cake mix. Making cakes with the one-bowl method is as much, if not more, about what isn't required as what is. These incredibly user-friendly recipes for everything from luscious layer cakes and pound cakes to old-fashioned Bundt cakes and modern classics will change the way you think about baking homemade cakes.

Also available

750 best muffin recipes



Everything from breakfast classics to gluten-free, vegan & coffeehouse favorites  
Camilla V. Saulsbury

**Camilla V. Saulsbury**

is a freelance food writer, recipe developer and cooking instructor. She is the author of 12 cookbooks and has won several top cooking competitions, including the Food Network's \$25,000 Ultimate Recipe Showdown (Cookies episode).

\$29.95 USA  
\$29.95 CAN

Robert ROSE

ISBN 978-0-7788-0277-8



PRINTED IN CHINA

Visit us at [www.robertrose.ca](http://www.robertrose.ca)

Camilla V. Saulsbury

Piece of Cake!

Robert ROSE

# Piece of Cake!

One-bowl, no-fuss, from-scratch cakes



Camilla V. Saulsbury

Easy as a mix, but homemade