

# ERRATA

*Please note the following corrections to this printing of Bake It Like You Mean It*

**Global** If using metric measurements, please use the following flour conversions throughout:

*All-purpose flour: 1 cup = 140g*

*Cake flour: 1 cup = 130g*

*Cake flour, sifted: 1 cup = 100g*

**Page 19** For the Nussbuserln: 1 cup of finely ground walnuts equals *120 grams*.

For the Chocolate-Walnut Layers: 3 cups of chopped walnuts equal *345 grams*.

**Page 22** For the Chocolate-Walnut Layers: 2 cups of chopped walnuts equal *230 grams*.

**Page 35** Make the Meringues: *Add the vanilla bean paste* to the mixing bowl along with the egg whites, vinegar, and salt before whisking.

**Page 40** For the Ice Cream: 3 cups of heavy cream equals *720 milliliters*.

**Page 43** For the Meringue Shells: The cream of tartar amount should be *1 teaspoon*.

Make the Meringue Shells: The meringue is *pipéd into squares*—please disregard any mention of circles in the directions.

**Page 59** For the Green Mountain Tiramisu: The quantity of eggs used should be *6 eggs*.

**Page 67** Make the Bavarian Cream, at the top of page 67: Place a single cake layer on a serving platter and top with  $\frac{1}{2}$  cup (*120 grams*) of the guanabana curd.

Make the Buttercream: *Add the food coloring* after the butter is incorporated, and whisk to combine.

**Page 74** For the Ladyfingers:  $1\frac{1}{2}$  ounces of bread flour equals *36 grams*.

Make the Ladyfingers: On the remaining 2 sheet pans, with an 8-inch (20-cm) round cake pan as a guide and using a Sharpie or magic marker, *trace three more circles (two on the first sheetpan and one on the second)*. Proceed with the recipe.

**Page 78** To Assemble: 1 pint of raspberries equals *250 grams*.

**Page 86** Make the Cake: *Add the vanilla bean paste* to the bowl when adding the sugar mixture to the egg whites.

**Page 108–110** For the Cake: The ingredient list should include *2 egg whites* and *1 (8-ounce / 225-g) package almond paste*.

Make the Cake: After the oven is preheated and a half sheet lined with parchment paper, *In the bowl of a food processor fit with the blade attachment, combine the egg whites and almond paste. Process until the two are combined and the almond paste is soft*. Proceed with the recipe.

**Page 115** The text that reads “Place the remaining ganache . . .” should read “*Place the ganache . . .*”

**Page 129** For the Glaze: *Omit the entire ingredient list*—there is no chocolate glaze on this cake.

**Page 154–156** For the Frosting: 1 cup of maple sugar equals *220 grams*.

To Assemble: *Cut 5½-inch (14-cm) rounds* of cardboard and cake, instead of 6-inch (15-cm) rounds.

**Page 166** Checkerboard Cake: This cake uses *lemon and raspberry cakes* from prior recipes.

**Page 173–175** For the Assembly: *Confectioner’s sugar is an optional ingredient*.

To Assemble: If desired, dust the blackberry-topped cheesecake with *confectioner’s sugar* before serving.

**Page 187–189** For the Joconde Sponge Cake:  $\frac{1}{3}$  cup of granulated sugar equals *65 grams*.

Make the Roulade: After the cake is flipped onto the confectioner’s sugar-dusted towel, and the parchment paper has been peeled off the cake (but before the almond paste is added) *brush a light layer of coffee simple syrup* over the top of the cake with a pastry brush and allow to soak in. Proceed with the recipe.

**Page 194** For the Sponge Cake: 1 cup of granulated sugar equals *200 grams*.

**Page 211** For the Dough:  $\frac{1}{2}$  cup plus 2 tablespoons granulated sugar equals *125 grams*.

**Page 217** Make the Pastry Cream: Just after the pastry cream is taken from the stovetop and prior to transferring it to a bowl, *stir the bitter-sweet chocolate chips into the hot pastry cream* and let stand undisturbed for 2 minutes. Whisk until the melted chocolate is fully combined.

**Page 221** For the Filling: 2 cups of finely chopped walnuts equals *240 grams*.

**Page 223** For the Dough:  $\frac{1}{2}$  cup of granulated sugar equals *100 grams*.

**Page 225** For the Butter Block: Refer to *page 230* for information on European butter.