



[Daisy Cakes Bakes: Keepsake Recipes for Southern Layer Cakes, Pies, Cookies, and more](#) by Kim Nelson copyright © 2018. Published by Clarkson Potter/Publishers. Photography by Kristen Teig © 2018.

**Our Summary:**

[Daisy Cakes Bakes: Keepsake Recipes from Southern Layer Cakes, Pies, Cookies, and more](#) offers nostalgic, crowd-pleasing and easy to follow recipes. They are family treasures that are rich in flavor and each has a charming story that author and owner of *Daisy Cakes*, Kim Nelson, shares with us. [Daisy Cakes Bakes](#) offers us a simplistic approach to baking that all but eliminates the mistakes we commonly make when baking. Filled with wonderful tips and variations to the recipes Nelson includes, [Daisy Cakes Bakes](#) ensures a perfect bake, which will delight family and friends alike! We encourage all of you who have a sweet tooth to dive in, enjoy the

nostalgia and with that first bite, have an, “eyes-rolling-back-in-your-heads experience,” as you bake from this Southern charm of a book!

**What you need to know:**

**Get it:** [Daisy Cakes Bakes: Keepsake Recipes for Southern Layer Cakes, Pies, Cookies, and more](#) by Kim Nelson © 2018. Photography by Kristen Teig © 2018. (Published by Clarkson Potter/Publishers, February 27, 2018) (Hardcover \$25.00; [Amazon \\$15.53](#); [Kindle Edition \\$13.99](#))

**See it:** 222 pages of lovingly and beautifully written recipes. Interesting and heartwarming stories of how these recipes came to be so important to the author. Succinct *Table of Contents* and an easy to reference *Index*. Mouth-watering color photography of many finished recipes.

**Make it:** 100 recipes for cakes, pies, cobblers, cookies and more. Some fun facts and interesting statistics are included in the *Introduction*. The *Proper Tools* section is direct and simplistic, which offers the home baker wonderful information for successful baking. There is even a recipe for, *Making Your Own Grease* to eliminate the need to purchase expensive nonstick spray.

**Cherie’s Review:**

Cookbook author and mail-order bakery owner, Kim Nelson gained nationwide attention after appearing on ABC’s *Shark Tank* in 2011 when celebrity investor and mentor, Barbara Corcoran offered her a deal to help Nelson realize her dream. Fast forward to today, and *Daisy Cakes* is a \$5 million business. Located in Pauline, South Carolina, Nelson’s goal is for every customer to love every single thing about the cakes, from their packaging to the moment their eyes roll back in their head when they taste that first delicious bite. [Daisy Cakes Bakes: Keepsake Recipes for Southern Layer Cakes, Pies, Cookies, and more](#) offers us a simplistic approach to baking that all but eliminates the mistakes we commonly make when baking. Filled with wonderful tips and variations to the recipes Nelson includes, [Daisy Cakes Bakes](#) ensures a perfect bake, which will delight family and friends alike!

The chapter titled *Cakes and Cupcakes*, introduces us to the daily reality of [Daisy Cakes Bakes](#) baking cakes nearly three hundred days a year, which Nelson love! Her recipes are adaptable to almost every occasion and that is how they are written. If you need cupcakes or a sheet cake to serve a crowd, her cake recipes are perfectly adjustable. Her recipe for *Yellow Cake with Chocolate Frosting* is the cake that



started it all in 1972. She offers several variations of fillings and frostings for this yellow cake. *Bacon Jam Filling with Bourbon* between the layers with *Butterscotch Frosting* sounds like heaven. She offers a great tip to freeze the cake layers for 2 to 3 hours before frosting. Freezing the layers keeps the crumbs out!

In addition to cakes, [Daisy Cakes Bakes](#) has over twenty-four recipes for *Cookies, Bars and Confections*. Nelson loves the versatility of cookie dough as she states, “it is easy to make ahead of time, practical for parties and overall delicious!” The recipe for *Chocolate Pillows* enlists the use of her mother’s 1960’s cookie press for making these rectangular shaped cookies. Each cookie holds the perfect amount of chocolate that melts in your mouth. Her *Gingerbread Cookies* make delicious cookies or ornaments for the Christmas tree. It makes three dozen; three-inch cookies and the recipe can also be used as a fabulous piecrust or for ice cream sandwich cookies. The use of allspice, ginger, cloves and cinnamon make these cookies fragrant and tasty!

*Frostings, Fillings, and Sauces* is a versatile chapter that get your creative juices flowing! The recipes in [Daisy Cakes Bakes](#) help improve even the most honest baking mishaps. With cracked cakes, misshapen cakes, and sunken cakes, these fillings and frostings will make all cakes the showstoppers they were intended to be, and no one will be the wiser! [Daisy Cakes Bakes](#) has a wonderful recipe for *Caramel Sauce* that can be drizzled over ice cream or over pound cake. She offers variations of a *Salted Caramel Sauce* and a *Moonshine Caramel Sauce*. The recipe for *Coconut Frosting* can be used for a four-layer cake as well as cupcakes. It uses coconut milk, fresh grated coconut and sweetened coconut flakes! Use this frosting with her *Yellow Cake* recipe and her recipe for *Orange Curd* to create a taste reminiscent of ambrosia!

In [Daisy Cakes Bakes](#), Nelson uses a phrase that she learned from her family while growing up, “gracious plenty.” It defines her cooking style and it means, “to provide not only for everyone at the table, but really for anyone who might drop in or just show up!” [Daisy Cakes Bakes](#) *Gracious Plenty Strawberry Pie* is just that. Using her recipe for *Almond Piecrust* and a filling using **eight cups** of strawberries – is “gracious plenty” and delicious.

[Daisy Cakes Bakes](#) provides everyone – from the simplest to the savviest bakers – with the recipes to successfully bake mouthwatering cakes, pies, cookies and more. These tried and true Southern favorites will surely be a hit with your family and friends. Delight in the adventure and pause in the moments spent making delicious creations that get the oohh’s and aahh’s from those you love most!

**Recipes to Cook from [Daisy Cakes Bakes: Keepsake Recipes for Southern Layer Cakes, Pies, Cookies, and More](#).** Copyright © 2018 by Kim Nelson. Reprinted with permission by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.

[Bacon Toffee](#)

[Miss Geraldine’s Italian Cream Cake](#)

[Mississippi Mud Cake](#)