

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.