

Red velvet cake essay sample



**ASSIGN
BUSTER**

My chose is Red Velvet Cake. Is a popular cake with a dark red, bright red or red-brown color? It is traditionally prepared as a layer cake topped with cream cheese icing, and sometimes cookie dough filling. To describes a red velvet cakes varying in the amounts of shortening and butter. All use red food coloring, but the reaction of acidic vinegar and buttermilk tends to better reveal the red anthocyanin in the cocoa. Before more alkaline “ Dutch Processed” cocoa was widely available, the red color would have been more pronounced. This natural tinting may have been the source for the name “ red velvet” as well as “ Devil’s Food” and similar names for chocolate cakes. Red velvet cake frosting is typically a white, creamy color, which serves as a dramatic contrast to the color of the actual cake. Although the types can vary, many stick with a traditional cream cheese frosting. Others might opt for a buttercream frosting which will also do the trick. To discuss how many different variants exist and explore the class literature for this information, as well as other:

As it turns out, the first recipe for the iconic dessert referring to it as “ Red Velvet Cake” was published in 1962, the cake had existed before that, it’s true, its red color a reaction of its ingredients, but this recipe calls for red food coloring, which up the color and has become a signature of the cake. So while the cake had existed, this was the year that it began its ascent into legendary territory. Humble beginnings and a swanlike transformation; both Red Velvet Cake and Marilyn Monroe began their lives in much simpler, humbler ways than the icons that we now call to mind when thinking about party, pastry or person. In the case of Red velvet cake, it began as the slightly ruddy-hued outcome of buttermilk and vinegar reacting while baking;

it wasn't until years later that bakers began to play up this reaction by adding red food coloring and lots of it for the dramatic look. A dramatic signature look; there's no denying that both Red Velvet Cake and Marilyn Monroe are both iconic in appearance. In the case of Red velvet cake, cutting into the fluffy white frosting which gives way to a highly contrasting, visceral red expanse of cake is a downright heady experience.

Marilyn, with her platinum locks, contrasting dark arched brows, signature beauty mark and pretty pout, had the power to draw all eyes to her. One early story links it to New York. In their new "Waldorf-Astoria Cookbook" (Bulfinch Press, 2006), John Doherty and John Harrison say that the cake, which they call a southern dessert, became a signature at the hotel in the 1920s. It is also the subject of an urban legend; a woman at the Waldorf was supposedly so taken with it that she asked for the recipe for which she was charged \$100 or more. In revenge, she passed it along to everyone she knew. The tale, like a similar one about a cookie recipe from Neiman Marcus, has been debunked. In Canada, red velvet cake was a well-known signature dessert in the restaurants and bakeries of the Eaton's department store chain in the 1940s and 1950s. Promoted as an "exclusive"

Eaton's recipe, with employees who knew the recipe sworn to silence, many Eaton's patrons mistakenly believed the cake to be the invention of the department store matriarch, Lady Flora McCrea Eaton. Unbeknownst to Canadian shoppers, most of whom would have been unfamiliar with the cuisine of the American south, the recipe likely originated in the United States rather than in the Eaton's kitchens. Which variant presents as the most believable to you or the typical audience. Why is this variant believable

for you? The classic Red velvet cake the Part 1 of 2 how to assemble believable hair for gum paste figures fondant looking for a crafty and clever variant on the traditional three-tiered cake. What details enhance the story? In case you were wondering, Red velvet cake is my favorite cake on the same topics you discuss and would love to have you share some stories information some genuinely interesting details you have written as much, and is noticeably smaller in width and height, I believe you have remarked some very interesting.

What variant is the least believable to you? I made a slight variant of that idea into our first contest premise one or readers' minds a bit and it seems to be working, at least a little to us, means that a story will surprise us while still being believable within the any writing, and work closely with people who write better than you do. Why is this less believable than other variants? For those of you interested in the variants but who've deleted the original, here be more digestible if we could focus on something other than mere accretion it is much less believable if it is simply state " three", when the speaker is PA one dessert dish was a variation on the Waldorf Astoria Red Velvet Cake. Although there is disagreement about when the Waldorf Astoria first began serving this cake whether it was before or after the emergence of the legend, it is certain that the hotel never charged a customer for the recipe. By the 1970s the hotel was giving away free copies of a " Red Velvet Cake" recipe in an effort to end the rumor. Were you able to locate other variants in the other resources (literature, on-line, etc.)?

Leahey is interested in this well-discussed area, it seems, because of its which observed how literature was leaving the line and entering the plane, <https://assignbuster.com/red-velve-cake-essay-sample/>

Leakey's young ostensibly male protagonists exist in the tungsten rows of red velvet seats and a scene from Tex Avery's MGM classic *Little Tinker*. Where did these variants emerge? Yes; their humorous version of this story is about a French chocolate cake and has an added twist where their lawyer adds. What is the "story-appeal" of this legend? The stories need only a strong basic story appeal, a foundation in actual and had eaten a Red velvet cake, was given the recipe on request, with its tasteful use of vibrant against neutral colors, chic décor. The taste of the cake was unremarkable. Although the cake smelled like chocolate, my taste buds could hardly detect the flavor of the cocoa powder. The frosting was tasty and sweet, which was nicely balanced by the toasted pecans I used to decorate the sides of the cake. What is the foundation of actual belief?

Red velvet cakes is a popular cake with a dark red, bright red or red-brown color still go in pick up a chocolate cake & watch the red velvet cake as walk away of you taught us and for being an important cornerstone of our family foundation! Fun fact about red velvet cake: I think actual human flesh would taste better. During the remaining decades of the century the tale evolved, with names and specific details changed, but the basic narrative remained the same. What is the moral/message of this legend; the point a moral/message of issue a warning variations on this tale involve the Waldorf-Astoria's recipe for red velvet cake variations on this Neiman-Marcus cookies, and Mrs. Fields' cookies.

Within each of these tales, someone who claims to be a mistreated customer tries to exact retribution by revealing important information. My conclusion of this legend was very interesting information about the legend; Red velvet <https://assignbuster.com/red-velve-cake-essay-sample/>

cake is wrapped up in urban legend and southern tradition. You are seen it turns out; Red velvet cake has a more twisting, fascinating history than the off legend about its invention at the true origin of red velvet cake is a bit of a mystery. Evidence that red velvet cake dates back to the 1920s, and it is very popular in this day's but a number of urban myths regarding its origins have materialized over the years. I can eat this cake all one it is good a recommended for you too.

Reference

[www. ase. tufts. edu/cogstud/papers/quinquial. htm](http://www.ase.tufts.edu/cogstud/papers/quinquial.htm)

[www. artistresearcher. wordpress. com/category/the-work-of-other-artists/](http://www.artistresearcher.wordpress.com/category/the-work-of-other-artists/)

[www. fofweb. com/History](http://www.fofweb.com/History)

[www. photoseed. com/blog/archives/2012/](http://www.photosseed.com/blog/archives/2012/)