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## Happy birthday autumn cake images with quotes

Inside: Happy birthday to me quotesIt's my birthday and I'll quote if I want to! Ha. Happy birthday to me indeed, with these sweet and fun quotes you won't miss a birthday beat.In case you need to buy yourself a little gift while you're at it, these Happy Birthday to me quotes with images can be purchased in our shop.How Do You Say Happy Birthday To Yourself In A Quote?.1. A birthday can never have too much cake!2. Eat the cake. It's somebody's birthday somewhere.3. My birthday is my favorite holiday.4. I don't need presents. I just want cake.5. We're gonna party like it's yo birthday!6. Let's stay home and eat cake like it's a birthday.7. It's my birthday and I'll eat all the cake if I want to!8. I will go buy a cake and then go home and watch Netflix and eat the whole thing because it's my birthday and this is how I celebrate!9. Half-birthdays deserve celebration too!10. It's my half birthday... does that mean I get half a cake?!1. Don't forget to wish me happy half birthday!2. It's my Birthday so make sure you wish me happy birthday.13. God gave us the gift of life; it is up to us to give ourselves the gift of living well.- Voltaire!4. Birthdays are nature 's way of telling us to eat more cake.15. Cakes are special. Every birthday, every celebration ends with something sweet, a cake, and people remember.16. Birthdays are like boogers, the more you have the harder it is to breathe.17. Today you are you! That is truer than true! There is no one alive who is you-er than you! Dr. Seuss 101!8. Hey Everyone..Eat, drink and make merry because it is my birthday.19. A birthday is really just the anniversary of the only time your crying made your mother happy. Well, at least I hope it's the only time...Happy Birthday To Me Quotes That Have Never Been More True!20. Birthday Grocery List:21. We're going to get some ice cream because it's sherbert-day!22. Can it be my birthday every day?23. My diet could be described as an unchaperoned child at a birthday party.24. Birthday cake calories don't count!25. I've gotten more wise with each birthday. Especially wise enough to lock myself in my closet to get all of the cake to myself.26. Someone I love was born today!27. Today, I just want to thank God for adding another year to my life. Happy birthday to me.28. Let's be honest, it's not just a birthday, it's a birthday week. Plan accordingly.29. A birthday is the day you are the most popular in the office. Funny what a \$15 store bought cake can do for your reputation.30. When you wake up every day, it's like a new birthday: it's a new chance to be great again and make great decisions. - Winnie the Pooh!31. The great thing about getting older is that you don't lose all the other ages you've been. - Madeleine L'Engle!32. You know you're getting old when you get that one candle on the cake. It's like, "See if you can blow this out."- Jerry Seinfeld!33. I'm not getting older. I'm simply getting better.Funny Happy Birthday Quotes With Images!34. A year older, a year bolder!35. Studies show those who have the most birthdays live the longest!36. When life gives you birthday's, eat cake!37. Seasoned Birthday Party Veteran!38. On today, another birthday, this quote is all the more true: "It takes a long time to become young." Pablo Picasso 203!9. I enjoy the celebration of my birthday as much as anyone else does, but I always remember to start my day thanking my mom because she did most of the work the day I came into the world, not to mention all she has done throughout my life that has contributed so much to the woman I am today. - Happy Birthday to me quote by Christie Turlington!40. This is why I plan my own birthday parties: "If you're going to do a job, do it right. If you're going to throw a birthday party, make it amazing. If you're going to do anything, do it awesome."41. "Every day, every birthday candle I blow out, every penny I throw over my shoulder in a wishing well, every time my daughter says, "Let's make a wish on a star," there's one thing I wish for: wisdom. - Rene Russo!42. "Our birthdays are feathers in the broad wing of time." - Jean Paul!43. I wanted to buy a candle holder, but the store didn't have one. So I got a cake. - Mitch Hedberg!4. My life is better with every year of living it. - Rachel Maddow!45. You know you're getting old when the candles cost more than the cake. - Bob Hope!46. It's crazy how much I relate to this: "I can't make eye contact when people sing 'Happy Birthday' to me." Dove Cameron!47. "I love a card. You know, cards? At birthdays? I collect them." - Adele!48. It is lovely, when I forget all birthdays, including my own, to find that somebody remembers me. -Ellen Glasgow!Sweet Happy Birthday To Me Quotes!49. What do I want for my birthday.....? A puppy!50. We're staying up past 9 tonight - it's time to celebrate!51. No matter how old I get, I'll always get excited for my birthday cake.52. This is my year of dreams coming true.53. Another year older, wiser, and ready to move on.54. Birthdays are good for me. Statistics show that the more I have the longer I live.55. Every year, I think you earn the right to eat cake on your birthday. Bret Hart!56. Today, I'm going to be selfish and focus all my attention on me. Today, I make myself my priority. Happy birthday to me.Love saying this happy birthday quote to myself...57. I don't get old, I level up!58. Age is merely the number of years the world has been adoring you.59. Yes, today is my birthday, Therefore I will be treated like a Queen!60. Even though I'm super old now, I'm glad my taste buds are still working- so I can still enjoy my cake and eat it too!61. I just want to shout out loud how grateful I am for being in possession of the priceless and precious gift of life, which is without a shred of doubt the biggest birthday gift I could ever ask for.62. Angels are singing, the sun is shining, today is my birthday and I am celebrating.63. To everyone who ever wanted to spank me, now is your chance! It's my birthday!64. I'm officially middle-aged and my brain has caught up with me, why does my body have to start running away?! I guess I know what I'm buying myself for my birthday: Botox and a gym membership.65. Birthdays are weird. It's the one day all the people in high school that ignored your birthday escape from their lives to wish you a happy birthday on Facebook.66. On my birthday, I honor the fact that no one will ever know my real age!67. And for the 29th year in a row my work refuses to acknowledge my birthday as the holiday it is.68. I love my birthday, it's the one day a year I don't feel guilty for eating all the cake and ice cream!69. "Don't just count your years, make your years count." George Meredith!70. "Don't regret another birthday, the good news is that you are alive and can celebrate it." Catherine Pulsifer!71. "I believe that no matter what condition you are in when someone close to your heart remembers your birthday and wishes you a happy birthday, you feel happy." - A. Singla!72. "A birth-date is a reminder to celebrate the life as well as to update the life." Amit Kalantri!73. "I was brought up to respect my elders, so now I don't have to respect anybody."George Burns!74. "I enjoy celebrating birthdays. Everyone should have their birthday celebrated."Loraine D. Nunley!75. "There are two attitudes you can have when it comes to saying a happy birthday to me quote:be thankful you have lived another year.2. complain about being a year older."76. "Live everyday like your birthday and drive your life with all varieties of appreciation. A life live with thanksgiving every day is never tired of being lived again and again!" Israelmore Ayivor!77. "We have to be able to grow up. Our wrinkles are our medals of the passage of life. They are what we have been through and who we want to be." Lauren Hutton!78. "Just remember, once you're over the hill, you begin to pick up speed." Charles Schulz!79. "When you were born, you cried and the world rejoiced. Live your life so that when you die, the world cries and you rejoice." Flour-based baked sweet For other uses, see Cake (disambiguation). "Cake slice" redirects here. For the item of cutlery, see Cake and pie server. This article needs additional citations for verification. Please help improve this article by adding citations to reliable sources. Unsourced material may be challenged and removed.Find sources: "Cake" - news - newspapers - books - scholar - JSTOR (August 2015) (Learn how and when to remove this template message)CakeLayer cakeCourseDessertMain ingredientsUsually flour, salt, sugar, eggs, butter, or oil Cookbook: Cake Media: Cake Birthday fruit cake Chocolate cupcakes with cream icing and red sprinkles Raisin cake Cake is a form of sweet food made from flour, sugar, and other ingredients, that is usually baked. In their oldest forms, cakes were modifications of bread, but cakes now cover a wide range of preparations that can be simple or elaborate, and that share features with other desserts such as pastries, meringues, custards, and pies. The most commonly used cake ingredients include flour, sugar, eggs, butter or oil or margarine, a liquid, and a leavening agent, such as baking soda or baking powder. Common additional ingredients and flavourings include dried, candied, or fresh fruit, nuts, cocoa, and extracts such as vanilla, with numerous substitutions for the primary ingredients. Cakes can also be filled with fruit preserves, nuts or dessert sauces (like pastry cream), iced with buttercream or other icings, and decorated with marzipan, piped borders, or candied fruit.[1] Cake is often served as a celebratory dish on ceremonial occasions, such as weddings, anniversaries, and birthdays. There are countless cake recipes; some are bread-like, some are rich and elaborate, and many are centuries old. Cake making is no longer a complicated procedure; while at one time considerable labor went into cake making (particularly the whisking of egg foams), baking equipment and directions have been simplified so that even the most amateur of cooks may bake a cake. History The term "cake" has a long history. The word itself is of Viking origin, from the Old Norse word "kaka".[2] The ancient Greeks called cake πλακούς (plakous), which was derived from the word for "flat", πλακός (plakoes). It was baked using flour mixed with eggs, milk, nuts, and honey. They also had a cake called "satura", which was a flat heavy cake. During the Roman period, the name for cake became "placenta" which was derived from the Greek term. A placenta was baked on a pastry base or inside a pastry case.[3] The Greeks invented beer as a leavener, frying fritters in olive oil, and cheesecakes using goat's milk.[4] In ancient Rome, the basic bread dough was sometimes enriched with butter, eggs, and honey, which produced a sweet and cake-like baked good.[5] Latin poet Ovid refers to his and his brother's birthday party and cake in his first book of Exile. Tristia.[6] Early cakes in England were also essentially bread; the most obvious differences between a "cake" and "bread" were round, flat shape of the cakes, and the cooking method, which turned cakes over once while cooking, while bread was left upright throughout the baking process.[5] Sponge cakes, leavened with beaten eggs, originated during the Renaissance, possibly in Spain.[7] Cake mixes Main article: Baking mix Cake mix in plastic packets During the Great Depression, there was a surplus of molasses and the need to provide easily made food to millions of economically depressed people in the United States.[8] One company patented a cake-bread mix to deal with this economic situation, and thereby established the first line of cake in a box. In so doing, cake, as it is known today, became a mass-produced good rather than a home- or bakery-made specialty. Later, during the post-war boom, other American companies (notably General Mills) developed this idea further, marketing cake mix on the principle of convenience, especially to housewives. When sales dropped heavily in the 1950s, marketers discovered that baking cakes, once a task at which housewives could exercise skill and creativity, had become dispiriting. This was a period in American ideological history when women, retired from the war-time labor force, were confined to the domestic sphere, while still exposed to the blossoming consumerism in the US.[9] This inspired psychologist Ernest Dichter to find a solution to the cake mix problem in the frosting.[10] Since making the cake was so simple, housewives and other in-home cake makers could expend their creative energy on cake decorating inspired by, among other things, photographs in magazines of elaborately decorated cakes. Ever since cake in a box has become a staple of supermarkets and is complemented with frosting in a can. Varieties Cakes are broadly divided into several categories, based primarily on ingredients and mixing techniques. Although clear examples of the difference between cake and bread are easy to find, the precise classification has always been elusive.[5] Butter cake Main article: Butter cake Goopy butter cake Butter cakes are made from creamed butter, sugar, eggs, and flour. They rely on the combination of butter and sugar beaten for an extended time to incorporate air into the batter.[11] A classic pound cake is made with a pound each of butter, sugar, eggs, and flour. Another type of butter cake that takes its names from the proportion of ingredients used is 1-2-3-4 cake: 1 cup butter, 2 cups sugar, 3 cups flour, and 4 eggs.[12] According to Beth Tartan, this cake was one of the most common among the American pioneers who settled North Carolina.[13] Baking powder is in many butter cakes, such as Victoria sponge.[14] The ingredients are sometimes mixed without creaming the butter, using recipes for simple and quick cakes.[citation needed]Sponge cake Main article: Sponge cake Steamed sponge cake called ma lai gao Sponge cakes (or foam cakes) are made from whipped eggs, sugar, and flour. Traditional sponge cakes are leavened only with eggs. They rely primarily on trapped air in a protein matrix (generally of beaten eggs) to provide leavening, sometimes with a bit of baking powder or other chemical leaven added. Egg-leavened sponge cakes are thought to be the oldest cakes made without yeast. Angel food cake is a white cake that uses only the whites of the eggs and is traditionally baked in a tube pan. The French Gênoise is a sponge cake that includes clarified butter. Highly decorated sponge cakes with lavish toppings are sometimes called gâteau, the French word for cake. Chiffon cakes are sponge cakes with vegetable oil, which adds moistness.[15] Chocolate cake Main article: Chocolate cake German chocolate cake A Homemade Chocolate Cake Chocolate cakes are butter cakes, sponge cakes, or other cakes flavored with melted chocolate or cocoa powder.[16] German chocolate cake is a variety of chocolate cake. Fudge cakes are chocolate cakes that contain fudge. Coffee cake Main article: Coffee cake Coffee cake is generally thought of as a cake to serve with coffee or tea at breakfast or a coffee break. Some types use yeast as a leavening agent while others use baking soda or baking powder. These cakes often have a crumb topping called streusel or a light glaze drizzle. Flourless cake Baked flourless cakes include baked cheesecakes and flourless chocolate cakes. Cheesecakes, despite their name, are not cakes at all. Cheesecakes are custard pies, with a filling made mostly of some form of cheese (often cream cheese, mascarpone, ricotta, or the like), and have very little flour added, although a flour-based or graham cracker crust may be used. Cheesecakes are also very old, with evidence of honey-sweetened cakes dating back to ancient Greece. Layer cakes Main article: Layer cake A strawberry cake prepared as a layer cake Layer cakes are cakes made with layers of sponge or butter cake, filled with cream, jam or other filling to hold the layers together. One egg cake One egg cakes are made with one egg. They can be made with butter[17] or vegetable shortening.[18] One egg cake was an economical recipe when using two eggs for each cake was too costly.[19] Comparison with bread Although clear examples of the difference between cake and bread are easy to find, the precise classification has always been elusive.[5] For example, banana bread may be properly considered either a quick bread or a cake. Yeast cakes are the oldest and are very similar to yeast bread. Such cakes are often very traditional in form and include such pastries as bakka and stollen. Special-purpose cakes Cake made for a baby shower with edible decorations, an example of edible art Cakes may be classified according to the occasion for which they are intended. For example, wedding cakes, birthday cakes, cakes for first communion, Christmas cakes, Halloween cakes, and Passover plava (a type of sponge cake sometimes made with matzo meal) are all identified primarily according to the celebration they are intended to accompany. The cutting of a wedding cake constitutes a social ceremony in some cultures. The Ancient Roman marriage ritual of confarreatio originated in the sharing of a cake. Particular types of cake may be associated with particular festivals, such as stollen or chocolate log (at Christmas), bakka and simnel cake (at Easter), or mooncake. There has been a long tradition of decorating an iced cake at Christmas time; other cakes associated with Christmas include chocolate log and mince pies. A Lancashire Courting Cake is a fruit-filled cake baked by a fiancée for her betrothed. The cake has been described as "somewhere between a firm sponge - with a greater proportion of flour to fat and eggs than a Victoria sponge cake - and a shortbread base and was proof of the bride-to-be's baking skills". Traditionally it is a two-layer cake filled and topped with strawberries or raspberries and whipped cream.[20] A decorated birthday cake A Halloween cake shaped like a pumpkin Wedding cakes at a bridal show Shapes A chocolate sour cream bundt cake Cakes are frequently described according to their physical form. Cakes may be small and intended for individual consumption. Larger cakes may be made to be sliced and served as part of a meal or social function. Common shapes include: Bundt cakes Cake balls Cake pops Conical, such as the Kransekake Cupcakes and madeleines, which are both sized for a single person Layer cakes, frequently baked in a springform pan and decorated Sheet cakes, simple, flat, rectangular cakes baked in sheet pans Swiss rolls Cakes by shape A plate of white chocolate cake balls The kransekake Dobos torte is an older form of layer cake. A sheet cake Cake flour Main article: Flour Special cake flour with a high starch-to-gluten ratio is made from fine-textured, soft, low-protein wheat. It is strongly bleached and compared to all-purpose flour, cake flour tends to result in cakes with a lighter, less dense texture.[21] Therefore, it is frequently specified or preferred in cakes meant to be soft, light, and/or bright white, such as angel food cake. However, if cake flour is called for, a substitute can be made by replacing a small percentage of all-purpose flour with cornstarch or removing two tablespoons from each cup of all-purpose flour.[22][23][24] Some recipes explicitly specify or permit all-purpose flour, notably where a firmer or denser cake texture is desired. Cooking Play media Baking a basic yellow cake A cake can fail to bake properly, which is called "falling". In a cake that "falls", parts may sink or flatten, because it was baked at a temperature that is too low or too hot.[25][26] when it has been underbaked[26] and when placed in an oven that is too hot at the beginning of the baking process.[27] The use of excessive amounts of sugar, flour, fat or leavening can also cause a cake to fall.[27][28] A cake can also fall when subjected to cool air that enters an oven when the oven door is opened during the cooking process.[29] Cake decorating Main article: Cake decorating Cake decoration - buttercream swirls being piped onto the sides of this cake with a pastry bag A well decorated mango flavoured cake during birthday celebration A finished cake is often enhanced by covering it with icing, or frosting, and toppings such as sprinkles, which are also known as "jimmies" in certain parts of the United States and "hundreds and thousands" in the United Kingdom. The frosting is usually made from powdered (icing) sugar, sometimes a fat of some sort, milk or cream, and often flavorings such as a vanilla extract or cocoa powder. Some decorators use a rolled fondant icing. Commercial bakeries tend to use lard for the fat, and often whip the lard to introduce air bubbles. This makes the icing light and spreadable. Home bakers either use lard, butter, margarine, or some combination thereof. Sprinkles are small firm pieces of sugar and oils that are colored with food coloring. In the late 20th century, new cake decorating products became available to the public. These include several specialized sprinkles and even methods to print pictures and transfer the image onto a cake. Special tools are needed for more complex cake decorating, such as piping bags and various piping tips, syringes and embossing mats. To use a piping bag or syringe, a piping tip is attached to the bag or syringe using a coupler. The bag or syringe is partially filled with icing which is sometimes colored. Using different piping tips and various techniques, a cake decorator can make many different designs. Basic decorating tips include open star, closed star, basketweave, round, drop flower, leaf, multi, petal, and specialty tips. An embossing mat is used to create embossed effects. A cake turntable that cakes are spun upon may be used in cake decoration. Royal icing, marzipan (or a less sweet version, known as almond paste), fondant icing (also known as sugar paste), and buttercream are used as covering icings and to create decorations. Floral sugarcraft or wired sugar flowers are an important part of cake decoration. Cakes for special occasions, such as wedding cakes, are traditionally rich fruit cakes or occasionally Madeira cakes, that are covered with marzipan and iced using royal icing or sugar-paste. They are finished with piped borders (made with royal icing) and adorned with a piped message, wired sugar flowers, hand-formed fondant flowers, marzipan fruit, piped flowers, or crystallized fruits or flowers such as grapes or violets. Decorated cakes A large cake garnished with strawberries A slice of strawberry cake with garnishing of strawberry Chocolate layer cake with chocolate frosting and shaved chocolate topping See also List of cakes List of baked goods List of desserts Pie Tortie Turnover Bundt References ^ Cake finishes. YouTube. Retrieved 23 December 2011. ^ The history of cakes Archived 29 August 2014 at the Wayback Machine. Devlaming.co.za. Retrieved 23 December 2011. ^ "whatcookingamerica.net". ^ Castella, Krystina (2010). A World of Cake: 150 Recipes for Sweet Traditions From Cultures Around the World, pp. 3-4. ISBN 978-1-60342-576-6. ^ a b c d Ayto, John (2002). An A-Z of food and drink. Oxford (Oxfordshire): Oxford University Press. ISBN 0-19-280352-2. ^ Ov. Tris. 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