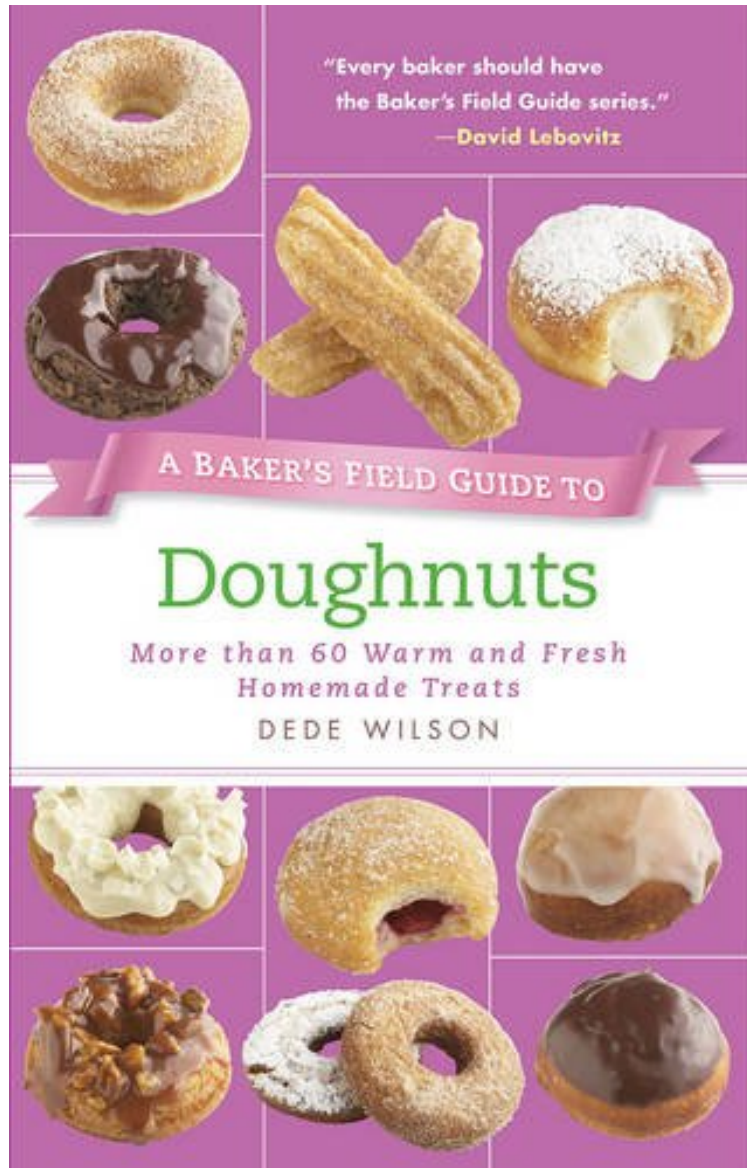


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A Baker's Field Guide to Doughnuts: More than 60 Warm and Fresh Homemade Treats

Dede Wilson

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Dede Wilson : A Baker's Field Guide to Doughnuts: More than 60 Warm and Fresh Homemade Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised A Baker's Field Guide to Doughnuts: More than 60 Warm and Fresh Homemade Treats:

6 of 6 people found the following review helpful. *A Baker's Field Guide to Doughnuts* By K. J. Kalin I like the thoroughness of her instructions, and the variety of her recipes as well as the fact that they aren't all chocolate. I can't have chocolate, so those doughnuts are out, but there are plenty of others that aren't that I'd like to try: Buttercream Filled (be still my heart!), Triple Coconut, and most especially the Marshmallow Fluff and Peanut Butter although I will have to swap the peanut butter out with Sunflower Seed Butter. She has some inventive recipes, without getting too much into the rose and lavender territory. I also want to try the hard glaze recipe. I like the Conversion tables at the back very much. I think they will be helpful. She not only has liquid conversions for US/Metric, and weight conversion for US/Metric, but oven temperatures as well and gives you US/Gas Mark/Centigrade. That will be really helpful for some of my other cookbooks. It's also exceptionally nice that every doughnut has a very good color picture so that you know exactly what it looks like, although of course you can do your own thing if you want.

3 of 3 people found the following review helpful. *Cool Ideas and Recipes Inside!* By Mary M This is a pretty good book. It has great ideas and recipes in it. One of the master recipe is pretty close to my Maw Maw's home made doughnut recipe that I had lost years ago and found after the book arrived. There is all kinds of different recipes in here from a copy cat crispy cream to one that is maple and bacon. I personally would not eat the bacon one but my husband got all excited over it when I showed him that recipe. I love this book! It makes my life a lot easier having tips and things that saves me time.

1 of 1 people found the following review helpful. *THE donut book for me* By Farmhouse Lady I have many baking books and some specifically for donuts. But, those recipes are for "interesting" and "different" donuts and I really just wanted some plain, adaptable recipes for basic yeast and baking soda donuts, both fried and baked. THIS is the book I have been looking for. Those basic recipes are there along with lots of suggestions and recipes for variations. Probably the last donut recipe book I will want to buy.

For those of us who remember biting into a warm doughnut, fresh from the stovetop, or for the younger generation who might be experiencing that decadent confectionary for the first time, few can resist the allure of this nostalgic pastry that has become a staple in American baking. *A Baker's Field Guide to Doughnuts* is the newest addition to the best-selling series from baking expert, Dede Wilson. In this whimsical collection, Wilson convinces us that homemade is the only way to enjoy the best-quality doughnuts, and moreover, doughnuts are no more difficult to make than a birthday cake or a batch of cookies. Where home bakers had once been daunted by the challenges of frying, flipping, and frosting, Wilson breaks down each doughnut with step-by-step instructions that are simple enough to guide anyone through creating doughnuts that look as beautiful as the photographs throughout the book. In over 60 different recipes, she includes all the essentials like cider doughnuts, old-fashioned buttermilk doughnuts, and French crullers, but adds a healthy dose of creativity as well. In the first part of the book she provides "The Master Recipes," a variety of basic doughnuts, frostings, fillings, and glazes. The second part contains "The Field Guide," where she puts together the master recipes in decadent combinations like chocolate caramel-bourbon-pecan doughnuts, crepe;me bruleacute;e doughnuts, and German chocolate cake doughnuts. Innumerable in their variations and just plain irresistible, doughnuts are a baking delight won't go out of style. Wilson both celebrates and reinvigorates the doughnut-baking tradition in this guide, essential to any baker's cookbook collection.

"Bakers everywhere will be just as excited as I am to have the best of Dede Wilson all in one place. From gift-worthy Christmas candies to nearly a hundred varieties of chocolate chip cookies ndash;plus plenty more, every baker should have The Bakers's Field Guide series in the kitchen, which theyrsquo;ll refer to again and again." ndash;David Lebovitz, author of *Ready for Dessert* and *The Perfect Scoop*