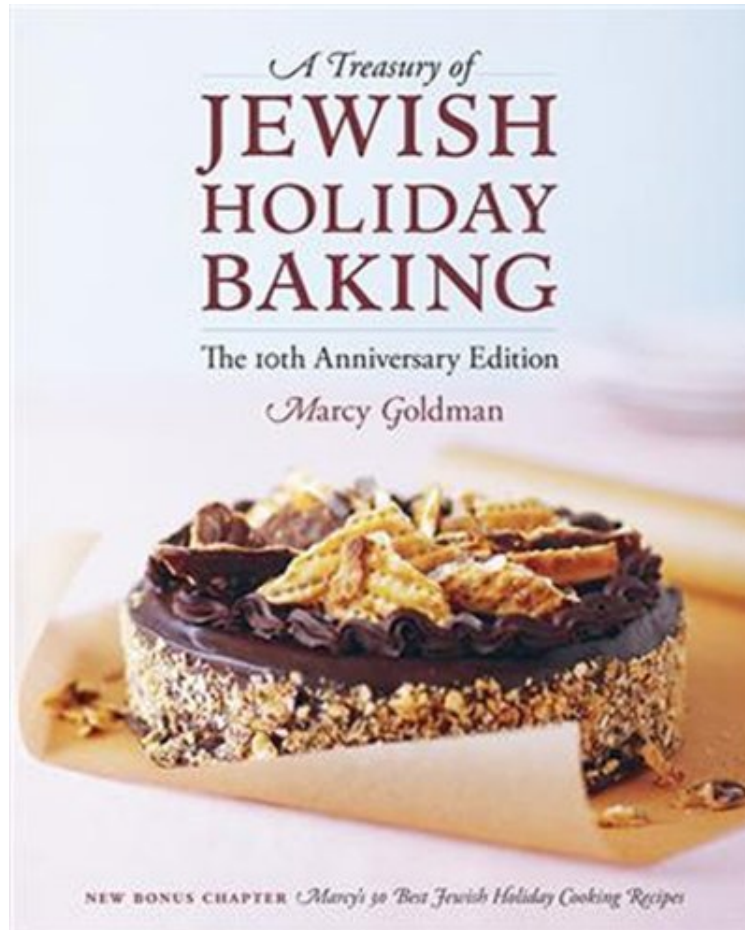


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## A Treasury of Jewish Holiday Baking

Marcy Goldman

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**Marcy Goldman : A Treasury of Jewish Holiday Baking** before purchasing it in order to gage whether or not it would be worth my time, and all praised A Treasury of Jewish Holiday Baking:

1 of 1 people found the following review helpful. Hurray for MarcyBy L. M. StanleyI've been a follower of Marcy's for over 20 years. I started with Detroit Free Press Food Page clippings. I have never had a failure from her recipes.She pretests, more then once, her recipes in print.I highly recommend her cookbooks. I am a long time Jewish baker teacher.Pictured is her Chocolate Honey Cake.5 of 5 people found the following review helpful. Best of the BestBy Tracy D. SlinkerI saw this book on line, so I went checked out in the book store. I spent over an hour going through it. I just fell in love with it, the author goes into such great detail on everything. And the receipes are wonderful, they're are so many of them to choose from. So I bought the book on . I got the book yesterday, and I couldn't wait to try it out. Less than a hour of getting it, I was in the kitchen baking the Marble Cream Cheese Muffins. They are devine, they are so full of flavor so very rich. My roommates were in heaven when they were eating them.The author takes a no nonsense take on baking. She's a pro, but she wants to make it fun easy for everyone. I'd

always been afraid to try to bake bread. But with this, I tried it, and the breads that I've baked have come out perfect every time. The 2511 rolls are wonderful. I use them to make Cinnamon Pull apart as well as just plain rolls. Some of the best I've ever had. And her recipe for Classic Southern Buttermilk Biscuits are the best I've ever made. I'm from the south, I despaired of ever being able to make a truly good biscuit. They came out so light flakey just plain good. I mean just every recipe that I've made have come out even better than I'd hoped for. This is my go to book, I have over 260 cook books. And I mean this, if the house was on fire. This book would be one of things that I'd grab before I left the burning building. I know that sounds crazy, but if you get this book. And you use it, you'll know what I mean. From now on, anything that Marcy writes. I'll buy be happy to buy it. All I can say is Thank you very much for writing this cook book. You've got a fan for life. I have had a passion for baking for a very long time. But Marcy, God Bless you. You have given me a even greater Passion for Baking. 0 of 0 people found the following review helpful. The honey cake recipe alone is worth the price. By The Brooks Stead There are so many excellent recipes in this book, but the one she's most known for is her honey cake. I made it a few days ago and it still tastes as fresh as day one - better, actually, as the flavors have mellowed. This one recipe is worth the price of the book, but if you love baking, you will find the entire book full of recipes you'll want to try. I'm not Jewish, myself, but I've long admired Jewish baking. I love challah for french toast, rugelach, bagels, and so many other scrumptious breads and pastries. I finally decided to buy this book after having it on my wish list for a long, long time. It is truly a treasury of recipes.

The updated edition of a kitchen classic, now with 30 new recipes for favorite savory holiday dishes Keep age-old holiday traditions alive and start delicious new ones with *A Treasury of Jewish Holiday Baking*, nominated for a Julia Child Cookbook Award. Professional pastry chef and BetterBaking.com creator, Marcy Goldman has lovingly assembled a comprehensive collection of easy-to-follow, time-tested recipes from one of the world's great baking traditions, from sweet raisin challah for Rosh Hashanah to apricot-filled Hamantaschen for Purim and velvety Shabbat marble cake. Now bring the warmth of the holidays into your own home with hundreds of easy-to-follow, time-tested recipes, certain to bring back old memories and create new ones.

.com In *A Treasury of Jewish Holiday Baking*, Goldman defines Jewish cooking as a combination of influences from religious laws, holiday and seasonal events, what is locally available, and cross-cultural adaptations created as Jewish families moved around. She also explains much about Jewish dietary law and other food customs. Holidays, in particular, call for foods with symbolic as well as sensory resonance. This leads to baking a special, spiral-shaped challah--a reminder of life's continuity. This egg bread is reserved for the Sabbath and most holidays, while triangular Hamantaschen, a pastry resembling the three-cornered hat of the evil Haman, are unique to the lively holiday of Purim. Novice cooks will appreciate Goldman's list of "Winning Recipes for the Bakery Challenged." Her discussions of yeast (five pages) and sensible equipment (seven pages) are an education for any baker, while everyone will enjoy her killer frozen cheesecake, which you can keep for unexpected guests; flourless and rich, rich Espresso Truffle Torte; and Smoked Salmon, Dill, and Cream Cheese Pizza. Whatever your persuasion, Marcy Goldman's *A Treasury of Jewish Holiday Baking* belongs on your bookshelf. --Dana Jacobi From Publishers Weekly Goldman's cheerful cookbook provides recipes for all sorts of baked goods, from traditional Jewish fare (Delicatessen-Style Classic Sour Cream Coffee Cake) and treats for specific holidays (an Etrog Cake for Sukkot) to others that are just plain good (New Wave Chocolate Tunnel Cake). A chapter on breads contains recipes for both New York-Style Water Bagels and Montreal Bagels, as well as Pumpnickel Cranberry Rolls. This book will satisfy any challah devotee: a chapter on Shabbat offers Traditional Friday Night Challah and "This Tastes Like Cake" Fresh Yeast Sabbath Challah (Goldman likes wordy, exclamatory names). A chapter on Rosh Hashanah boasts cunning New Year's Sweet Challah Miniatures and a New Year's Apple Challah. Many desserts, like a Blitz Cherry Cake, are easy and fast. Others, like Pomegranate and Sour Cherry Mandelbrot, incorporate unusual ingredients without getting too wacky. The true test of the Jewish baker, of course, is Passover, and Goldman provides a wealth of the flour-free inventions, notably My Trademark, Most Requested, Absolutely Magnificent Caramel Matzoh Crunch, Passover Rich Chocolate Genoise and Buttercream Roll, and Mock Chestnut Torte. Copyright 1998 Reed Business Information, Inc. From Library Journal Here are dozens of recipes for baked goods, both sweet and savory, for Jewish holidays and celebrations from Rosh Hashanah to Passover. Goldman, an experienced professional baker and food writer, provides a detailed introduction that touches on all aspects of baking, along with separate chapters on Jewish breads and on baking for Shabbat, the Sabbath. There are other Jewish holiday cookbooks available, but none includes so many recipes for desserts, breads, and other baked goods. Recommended. Copyright 1998 Reed Business Information, Inc.