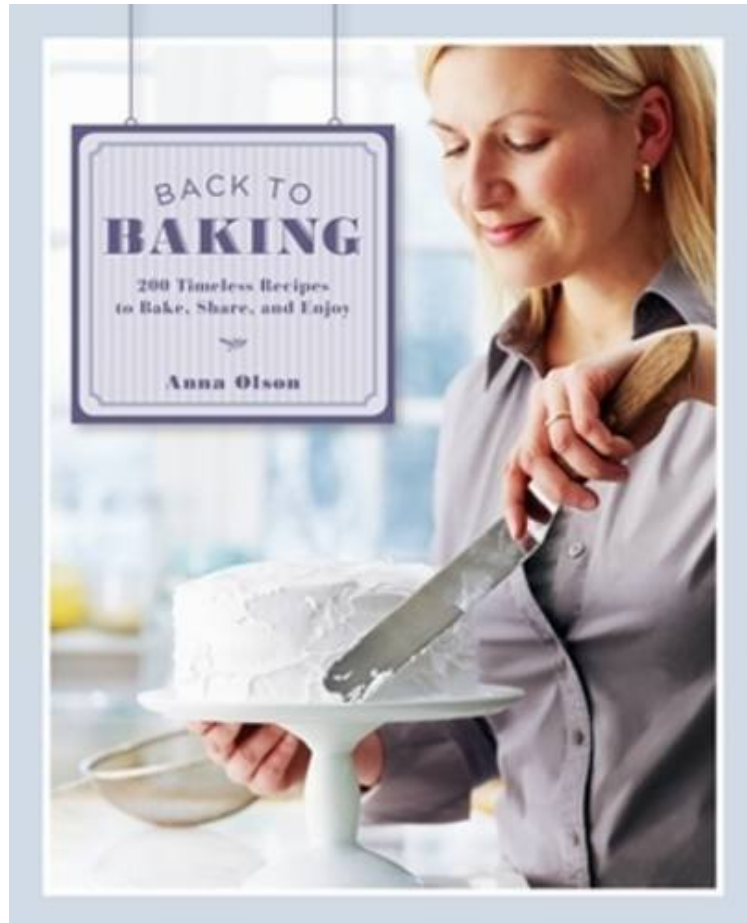


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Back To Baking: 200 Timeless Recipes To Bake, Share And Enjoy

Anna Olson

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Anna Olson : Back To Baking: 200 Timeless Recipes To Bake, Share And Enjoy before purchasing it in order to gage whether or not it would be worth my time, and all praised Back To Baking: 200 Timeless Recipes To Bake, Share And Enjoy:

6 of 6 people found the following review helpful. Worth the priceBy yunikaI never liked Anna till I watch her episode of Bake , then I Google the book which at that time was hard to find. When I finally bought this then shipped to my sister who was in NYC. I had to wait again till it reached me in Jakarta-Indonesia.As always, when i buy cooking book, i feel the book as it has its own baking smell. I wonder how Anna is baking with the recipes inside. The book is so thorough. I learn lots of things that I do not find in other baking books. Most of the recipes come with pictures. I have tried some of the recipes and happy with the results.The only problem is, she uses the measurement of cups (USA) and conversion in ml instead of grams. Yes, there is conversion table at the front but it gives me extra work when i have to convert, since, we here use the metrics and my cups do not have the standards as US ones.Other that that, all is good.1 of 1 people found the following review helpful. Scrummy recipes, ingredients not all accessible in

NZBy CustomerGreat book. As I expected from the TV programmes. Only issue is that several of the ingredients cannot be sourced in NZ, and/or I am not sure what a suitable alternative would be. There is also from our point of view rare ingredients with small amounts required which can only be bought in larger amounts. eg 2 Tablespoons of half and half in a recipe where I had to buy a litre. But the recipes are very scrummy :-)
0 of 0 people found the following review helpful. great bought
By Maria V. SalvadoI got it today, cant beleive how beautiful made thiois book that will help me a lot also!!! Thanks Anna Olson!!!

In this latest book from bestselling author and celebrity chef Anna Olson, the mystery of baking is revealed with 215 all-new recipes. Whether looking to bake a fundamental recipe like a basic shortbread cookie or brownie; or delving into a classic torte or an imaginative holiday dessert, Anna provides a reliable framework for all of your baking, with guaranteed success. With a section on baking troubleshooting or tips on accurate measuring, Anna helps novice bakers bypass any kitchen disaster and move right on to produce perfect baked goods every time. Back to Baking is about enjoying the process of baking itself, (making those extras that can have a place in a balanced diet), in modest portions. Making something from scratch gives you control. You know what you're making, what's going into the dish, and how it's being prepared. Because these delights are homemade, the recipes can suit those with food intolerances and allergies. With entire chapters on dairy-free, egg-free, gluten-free, and low-fat/low-sugar baking, this book has recipes for everyone you love.

Anna's previous titles have been national bestsellersAnna is a well-known Food Network celebrity whose shows continue to run in syndicationAnna's cookbooks have been nominated for and received awards, including the Cuisine Canada Cookbook Awards and the International Gourmand Cookbook AwardsFrom the Inside FlapIn this latest book from bestselling author and celebrity chef Anna Olson, the mystery of baking is revealed with 215 all-new recipes. Whether looking to bake a fundamental recipe like a basic shortbread cookie or brownie; or delving into a classic torte or an imaginative holiday dessert, Anna provides a reliable framework for all of your baking, with guaranteed success. With sections on baking troubleshooting or tips on accurate measuring, Anna helps novice bakers bypass any kitchen disaster and move right on to produce perfect baked goods every time. Back to Baking is about enjoying the process of baking itself, (making those extras that can have a place in a balanced diet), in modest portions. Making something from scratch gives you control. You know what you're making, what's going into the dish, and how it's being prepared. Because these delights are homemade, the recipes can suit those with food intolerances and allergies.
About the Author
Anna Olson is the host of Fresh with Anna Olson on Food Network Canada and she has hosted five seasons of the program Sugar, which airs regularly on Food Network Canada and is broadcasted internationally. This is Anna's seventh book with Whitecap, including Inn on the Twenty Cookbook and Anna and Michael Olson Cook At Home.