

# Baked Explorations: Classic American Desserts Reinvented

*Matt Lewis, Renato Poliafito*

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**Matt Lewis, Renato Poliafito : Baked Explorations: Classic American Desserts Reinvented** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Baked Explorations: Classic American Desserts Reinvented:

2 of 2 people found the following review helpful. I CAN'T WAIT TO VISIT THE RED HOOK BAKERY! By Gail Pomerantz I've had the 3 "Baked" books for some time now, but this weekend I actually found the time to get to some recipes I've wanted to try for a while. I made the Red Velvet layer cake for a friend's birthday, not only was it delicious, moist and light, but it turned out gorgeous! I decorated with the Red Hots and melting chocolate, it was a pity to have to cut into it. I also made the Rosemary Apricot Squares. These are to die for! The rosemary has a very subtle presence, but definitely evident, the apricot and the crumble topping all complement each other. I will definitely be making these again. I find the instructions in these books very easy to follow, the ingredients very accessible, and the recipes different and very creative. I love all of these books. I will be in NY later this month, and will definitely be visiting the bakery in Red Hook. Thanks Matt and Renato! 5 of 5 people found the following review helpful. Fun Twists on Classic Recipes By k8inut The book begins with a quick introduction to some of the kitchen equipment, terms, and ingredients used in the book. Then, it moves right into recipe portion of the book. As the title suggests, most of the recipes seem to be a twist or play on classic recipes. For example, there is an Almond Joy Tart, and there are Salt-n-Pepper Sandwich Cookies, which are along the lines of OREOs. Each recipe throughout the book comes with a "Baked Note" that gives some sort of extra tip or hint for that recipe. Many of the recipes have a picture

accompanying them, and they're the kind of pictures that make you want to bake everything in the book all at once. One note - there are volume measurements, but there are no weighted measurements. The first three recipes that I made were the three that I bought the book for and all three were sweet/savory or salty combinations: the pumpkin cheddar muffins, the cowboy cookies, and the sweet and salty brownies. The pumpkin cheddar muffins were very good. They were moist and had a nice, mostly savory, flavor to them. The cowboy cookies were good oatmeal chocolate chip cookies. I made a batch after they had been in the fridge for four hours, and they were on the crisp side. I let the dough sit in the fridge overnight before I baked the second batch, and the cookies were chewier and weren't as thin. The sweet and salty brownies were a disappointment, though. I made them three times, and they didn't turn out well any of the three times. They were fine, but they weren't as exciting as I'd hoped they'd be. After reading other people's rave reviews, I'm not sure what went wrong when I made them, but they weren't as good as I'd hoped that they would be, and, while I like salty and sweet, the saltiness was a bit overwhelming. However, there are enough good recipes in this book that I still felt like it deserved a 4 star review. 1 of 1 people found the following review helpful. Once of my favorite cookbooks By Liz I have baked a lot of the recipes from this book, and find that I have learned a lot of new techniques as I worked my way through. It has beautiful photography, which is what originally attracted me to it. There are also some truly intriguing desserts, many of which I had not heard of before, or are delicious sounding variants on classics. The Brookster stands out. It is a brownies baked with a chocolate cookie on top (how could that go wrong). The Whiskey Pear tart quickly became one of my favorite recipes, and I have made it several times. There are a range of cookies, parfaits, tarts, pies, candies and cakes. The authors Matt Lewis and Renato Poliafito, also offer delightful commentary and helpful tips for each recipe. All and all, it is a wonderful dessert cookbook.

Matt Lewis and Renato Poliafito's 2008 *Baked* was published to national critical acclaim and raved about across the blogosphere. Since then, their profile has gotten even bigger, with continued praise from Oprah and Martha Stewart; product availability in every Whole Foods across the U.S.; and a new bakery in Charleston, South Carolina, with even more traffic than their original Brooklyn location. Now, in *Baked Explorations*, the authors give their signature "Baked" twists to famous desserts from across the country. Here is their take on our most treasured desserts: Banana Cream Pie, Black White Cookies, Mississippi Mud Pie, and more—from the overworked to the underappreciated. Readers will love this collection of 75 recipes from breakfast treats to late-night confections and everything in between. Praise for *Baked Explorations*: "They might look like another pair of fresh-faced Brooklynites (retro tie and mustache? check), but Matt Lewis and Renato Poliafito, the owners of the Baked sweet shops in Brooklyn and Charleston, are media-savvy butter fiends . . . Those whoopie pies? Four sticks of buttery fun. Oh to be young, decadent and baked in Brooklyn." -The New York Times "Lewis and Poliafito take on more underappreciated desserts, giving beloved treats like black-and-white cookies and whoopie pies a modern makeover." -New York Daily News

About the Author Matt Lewis and Renato Poliafito left their day jobs in advertising five years ago to open their bakery, *Baked*, in Brooklyn, NY, to immediate praise from fans across the country. The authors have been featured on Oprah, the Today show, the Food Network, and Martha Stewart. Their first book, *Baked*, was an IACP award nominee. Lewis and Poliafito live in New York City.