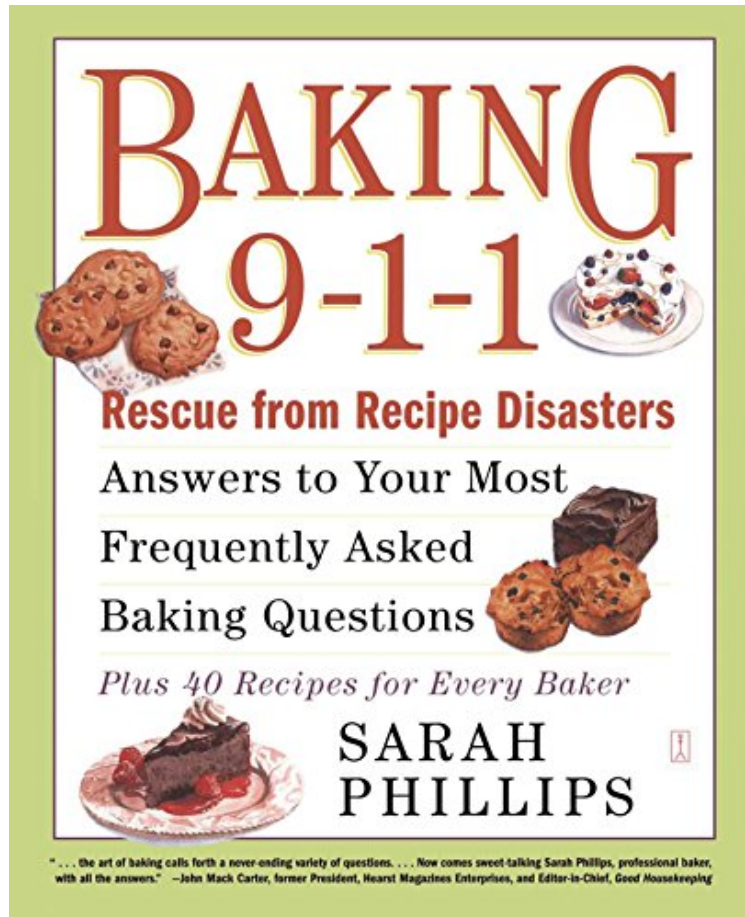


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Baking 9-1-1: Rescue from Recipe Disasters; Answers to Your Most Frequently Asked Baking Questions; 40 Recipes for Every Baker

Sarah Phillips

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Sarah Phillips : Baking 9-1-1: Rescue from Recipe Disasters; Answers to Your Most Frequently Asked Baking Questions; 40 Recipes for Every Baker before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking 9-1-1: Rescue from Recipe Disasters; Answers to Your Most Frequently Asked Baking Questions; 40 Recipes for Every Baker:

3 of 3 people found the following review helpful. good website, mediocre bookBy David's momI'm an experienced cook and baker so this review is not from a novice perspective. My expectation of this book was that it would provide baking science information and tips.I thought this book would give me a consolidated collection of the best baking911 website tips, especially the charts. This book does not include a single helpful chart so I find myself searching the website for info such as the different results obtained from use of various fats (i.e. shortening, butter, lard and margarine) in baked goods. This concise, helpful website charts is not in the book!While I love the website, I note that

it is poorly formatted aesthetically and fragmented substantively. The same fragmented information content of the website is reflected in the book but worse. At least the website uses font color and style variations to present information; this "look and feel" format is not available in a "black and white" softcover book such as "baking911." I was going to give the book only one or two stars; however, after making the chocolate chip cookie recipe I feel compelled to up my review to three stars because it makes the best choc chip cookies! With the above noted in mind, I will continue my quest for a baking science book. UPDATE: tbd/I will update when I have used the book more. 0 of 0 people found the following review helpful. Good book By Msluxlife Good book with helpful information. 1 of 1 people found the following review helpful. Great book for all skill levels By Mitty I was trying to learn how to make yeast bread but having a tough time. I stumbled upon the author's web site ([...]) and found her book. I've gotten my money's worth from one chapter alone! Each chapter covers one baking topic (yeast breads, quick breads, pies, chocolate candy). She will discuss the chemistry of how and why, then answer common questions (like why doesn't my bread rise). She includes tips to make sure your recipes turn out better. At the end of each chapter are several recipes--40 in the book total. The recipes' instructions are thorough. For the yeast bread, I like that I can flip back a few pages and re-read her tips or suggestions. I've been cooking for years, but there are certain areas I'd like to improve on, or ones that I keep messing up. This book is great for anyone who wants to learn about baking or needs help. (as a P.S., her bread recipe was the first one I made that actually turned out!)

Baking is a science. But who wants to spend hours in the kitchen experimenting? Thankfully, Sarah Phillips does. She has discovered what causes baking disasters and shows bakers at all levels of expertise how to avoid them. With unique tips and exhaustively tested recipes, *Baking 9-1-1* takes the guesswork out of baking and explains: How to make a cake that won't fall in the middle What it takes to bake a flaky piecrust The easiest way to prevent a cheesecake from cracking How to make the perfect chocolate chip cookie that's thick and chewy The trick to storing baked goods The answers to niggling questions such as "Does butter really need to be room temperature?" and "What is the difference between one cup flour sifted and one cup sifted flour?" among many others. The recipes in *Baking 9-1-1* solve bakers' most frustrating problems. They include an all-purpose pie dough, a lemon meringue pie that doesn't sweat, thick and rich chocolate ganache fudge sauce, no-fuss buttermilk biscuits, and dozens more. *Baking 9-1-1* is the source for foolproof answers that simply can't be found anywhere else.

From Publishers Weekly In this thorough, detailed volume for the novice home baker, Phillips notes that "perfection is highly overrated"-and that in baking, it's also hard to come by. A professional baker herself, Phillips has compiled answers to crucial questions about the alchemy of this particular culinary art in a book organized by subject (baking basics, techniques, breads, cakes, cookies, pies, tarts, etc.). She spells out the "kitchen chemistry" behind how ingredients interact and what techniques produce different outcomes. She explains, for example, how sugar acts as a preservative in creamy icings that can be left at room temperature, or how gently folding egg whites (instead of frantically stirring them) into a batter produces a light and fluffy cake. All of the 40 clearly written recipes are the author's own time-tested concoctions, and she includes personal tips in a sidebar called "Sarah Says" (e.g., "Dough rises best when the top has been rounded and smoothed"). Although she readily answers virtually every imaginable question (either in the book or on her garishly designed but helpful website, baking911.com) in the quest for oven excellence, Phillips reassures would-be bakers that worrying about the outcome of a chocolate cheesecake is a waste of time: "Be yourself and do what you can do-and always pat yourself on the back for trying to make something homemade." A handy resource for the neophyte, and a creative answer to baking emergencies, this basic guide emphasizes the science, rather than the art, of baking. Copyright 2003 Reed Business Information, Inc. John Mack Carter former President, Hearst Magazines Enterprises, and Editor-in-Chief, *Good Housekeeping* ...the art of baking calls forth a never-ending variety of questions.... Now comes sweet-talking Sarah Phillips, professional baker, with all the answers. Reese Schonfeld Founding CEO, Food Network The go-to guide for baking emergencies.... Keep this one close by your oven. Toba Garrett author of *Creative Cookies* and *The Well-Decorated Cake*, and Chef/Instructor, The Institute of Culinary Education The perfect companion to a baker's library. Sarah guides you step-by-step in solving your baking needs. Her great ideas will help you achieve great results. About the Author Sarah Phillips is the founder of www.baking911.com. Formerly the baking expert at iVillage, Phillips develops recipes for the bakeware company Chicago Metallic. Her recipes have been published in *Prevention* magazine. She lives in New York.