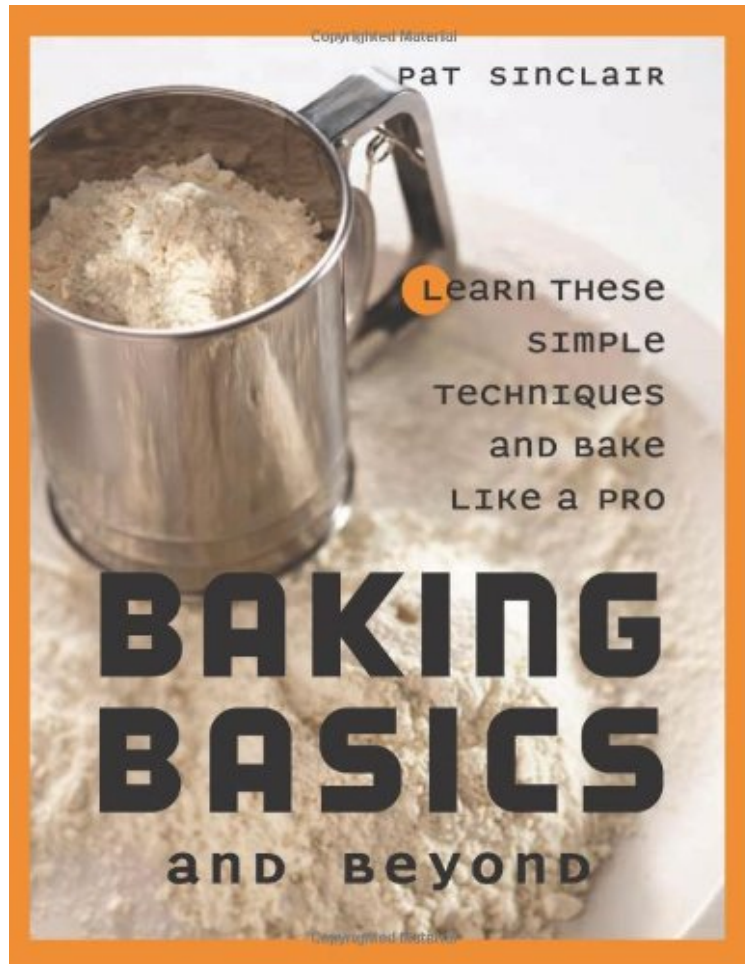


(Pdf free) Baking Basics and Beyond: Learn These Simple Techniques and Bake Like a Pro

Baking Basics and Beyond: Learn These Simple Techniques and Bake Like a Pro

Pat Sinclair

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Pat Sinclair : Baking Basics and Beyond: Learn These Simple Techniques and Bake Like a Pro before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Basics and Beyond: Learn These Simple Techniques and Bake Like a Pro:

4 of 4 people found the following review helpful. Great for beginners!By Jessica SandovalA great beginners book to look into if you are into baking and want to better your baking skills. Most of the recipes comes with tips to get the recipe to come out perfectly which is a nice feature. Also, some of the recipes come with pictures of how the outcome is supposed to look like which is great. The recipes are straightforward and easy to follow although you might need patience to develop your recipes to be the greatest they can be. Overall, I definitely recommend this book if you are looking into learning tips and recipes to bake your creations.2 of 2 people found the following review helpful. Perfect

for BeginnersBy CarolynA couple decades ago, women learned to bake with their moms, grandmothers or in home ec class. For many women that wasn't an option and now many men want to learn to bake also. So if someday you decide you really want to make a pie or coffeecake from scratch, this is book is a good place to start. And it also tells you some things grandma didn't know -- like why different flours are better for different products. With the price of really good bread very expensive and the cost of the ingredients really cheap, this book could be a good investment.3 of 3 people found the following review helpful. Basic but Wonderful!By Patricia Z.I first purchased this for my Kindle, but some of the recipes were cut off. Since the entire book was so good, I decided to purchase it so I could easily use it. I collect cookbooks, but I also use them all the time. I am retired and love to be in the kitchen cooking and/or baking. This is a wonderful cookbook with outstanding recipes, tips, and more. Even those of us who are experienced in the baking department could use a basic cookbook such as this one. If I'd have any complaint, it would be the fact that I'd love more photos included.I also will say that I've always been very pleased with and my purchases. However, not so much with this order. I received this cookbook with the front cover's edge completely folded over. I had also received another item in this shipment that was slightly bent. I honestly didn't want to bother with sending the items back so kept them and I guess I shouldn't complain.

With the demise of Home Economic classes, many adults have no baking experience at all, relying on dreary store-bought baked goods and artificial mixes to satisfy their cravings. Baking Basics and Beyond allows even absolute novices to prepare a wide array of delicious, healthy breads, cakes, cookies, pies, and more. In a warm, reassuring manner, Pat Sinclair leads beginning bakers step-by-step through each recipe, thoroughly explaining each technique and direction. After learning a basic technique, additional recipes provide further practice and more elaborate results. The book contains more than 100 recipes, from old favorites like icebox cookies, cornbread, and brownies to updated classics, including Butterscotch Cashew Blondies, Chai Latte Custards, and Savory Wild Mushroom Bread Pudding. Throughout, explanations and precise tips, based on Sinclair's years of baking experience, make readers feel as though there is a friendly teacher in the kitchen, peering over their shoulders, and guiding them toward perfect results, every time.

This baking bible is the perfect mix of solid techniques, good advice and tried-and-true recipes. This is a great book if you're just starting to bake and want an expert guide, or if you are looking for some new solid, fun recipes. Baking is good for the whole family again and this book is one of the best possible places to begin. Gale Gand, host, Sweet Dreams, and author of Just a Bite