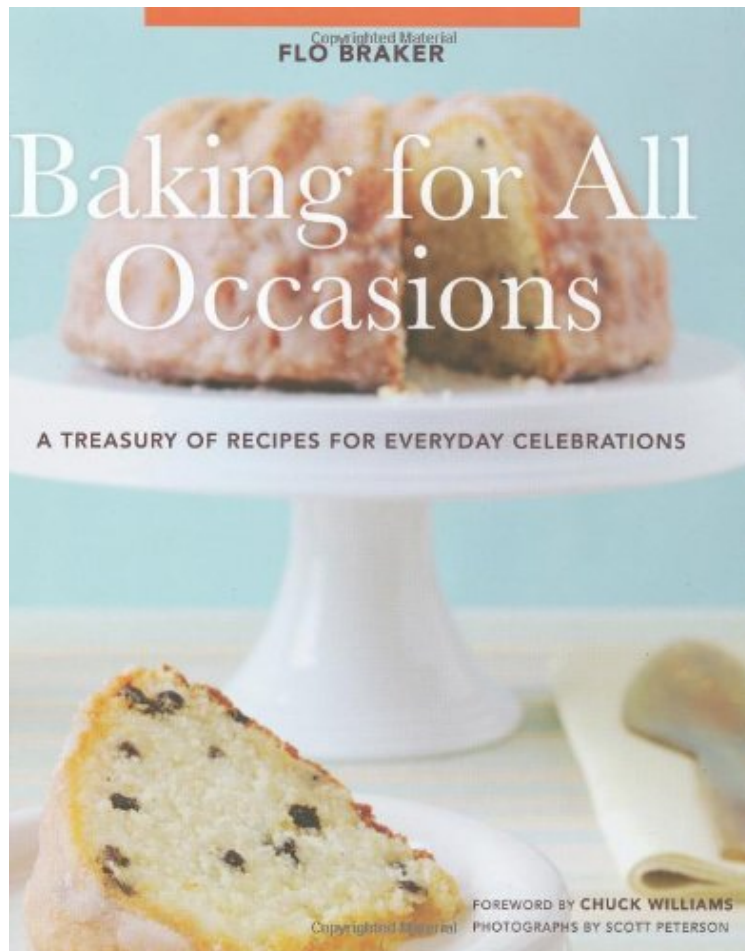


Baking for All Occasions

Flo Braker

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Flo Braker : Baking for All Occasions before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking for All Occasions:

56 of 57 people found the following review helpful. A cookbook that makes you Swoon By A. L. W. Years ago I stumbled upon Braker's first book and immediately contacted her about where to get almond paste. This was the first time I had encountered such a heavy usage of almond paste, and it made an almond paste lover out of me. Since then I keep a food service size tin of the stuff on hand as does she. In Baking for All Occasions, Braker, stays true to her love of almonds and almond paste and contributes a good amount of recipes with them included in the book. But if your are not an almond lover, don't be turned off, there are many delicious recipes in this book that don't include it. I had been waiting for this book for over a year and so when I got it I immediately starting baking from it was and was pleased as usual. First off, I love that she included cups, ounces and grams, which is true to her style. I also loved some of the really different recipes. The Zebra Cookies, which are called "chocolate-Vanilla Swirl are so cute along with the Chocolate-Dipped Cheesecake-sicles. Many of these could be served at an A-list event but they are easy. There is the

Red Velvet Cake Roll, that is visually stunning and the Dark Chocolate Baby Cakes with Coffee White chocolate Ganache. There is a really nice variety of recipes and if you are not familiar with her work after baking from this book, you will likely go and try and find her older books. A nice set of 23 photos is included in the book as well as two indexes. One index is by recipe categories. Therefore looking for tarts and crostatas or yeast cakes, you'll find them more easily in this index. She also includes the standard index, just in case you are looking for all the almond paste recipes. These are not your grandmother standby recipes but they are so good you won't care with recipes to choose from like Old World Braided Coffee Cake. My advice to those who do like almond paste, try the Bundernuss Torte. It's a buttery tart pastry with an almond macaroon filling and hazelnut caramel topping. It is labor intensive and requires an overnight rest so be warned. 14 of 16 people found the following review helpful. Wanted to Love It - Can't Read It! By Grandma really wanted to love Baking for All Occasions when I purchased the Kindle a few days ago. Sadly, the book is almost impossible to read, never mind cook from. First, all of the ingredients are in bold face type - and all caps! Worse, several measurements are given for each item, so the ingredients list appears as an almost solid block of type - hard to read and impossible to keep your place in. Here's just one example, from Apple Cider Baby Chiffon Cakes - you'll have to imagine the bold as Reviews don't allow bold type. CAKES 1 CUP PLUS 1 TABLESPOON (4 1/4 OUNCES/ 120 GRAMS) CAKE FLOUR 3/4 CUP (5 1/4 OUNCES/ 150 GRAMS) GRANULATED SUGAR, DIVIDED 1 TEASPOON BAKING POWDER 1/2 TEASPOON FINE SEA SALT 1/2 TEASPOON GROUND CINNAMON 1/4 TEASPOON GROUND GINGER 1/4 TEASPOON GROUND CLOVES 2 OUNCES (1/2 STICK/ 55 GRAMS) UNSALTED BUTTER, MELTED AND COOLED 1/3 CUP (2 1/2 FL OUNCES/ 75 ML) APPLE CIDER 3 LARGE EGGS, SEPARATED 1/2 TEASPOON PURE VANILLA EXTRACT Peterson, Scott; Williams, Chuck; Braker, Flo (2012-09-14). Baking for All Occasions (Kindle Locations 7766-7782). Chronicle Books. Kindle Edition. In the Mac version of Kindle this list is in a pale blue. On the iPad version of Kindle, fully capable of displaying exactly the same thing as the Mac version, every page is in solid, unrelieved black. Worse, on the smaller format of the iPad/Kindle the longer lines wrap, making it impossible to keep track of where you are in the list! There are NO pictures. Now, I don't particularly mind cookbooks that have no pictures if they are well done and easy to follow. That is decidedly not the case with Baking for All Occasions. Each and every recipe consists of page after page (you'll need to page at least 3 times for every recipe!) of pretty much solid type, broken only by a single blank line after each paragraph. Each and every recipe is written for someone who has never baked anything at all before. They are far too wordy and extremely repetitive - page after page for every recipe! Some of these make Julia Child look downright reticent! I love to bake, I love new baking books, I really wanted to love this book but frankly, I cannot read it - never mind cook from it. I had hoped that perhaps the print version would be better, but a peek inside the Look Inside shows me that the problems are simply inherent to the book. Whoever designed this has done a HUGE disservice to Flo Braker. (Scott Petersen is merely the photographer - not that there are many photographs. Why he is listed first as the author on the product page I do not know.) It is a rare thing that I literally cannot read a cookbook. Baking for All Occasions is going back to !Two thumbs down! Grandma suggests that you invest in a book that you can both read and cook from easily. 2 of 2 people found the following review helpful. One of my all time favorite cookbooks By Patricia Scarpin While I write this review, I wish that Flo Braker would write more cookbooks - "Baking for All Occasions" is a masterpiece; it's packed with delicious recipes, nice twists on classics, the works. Everything is clearly explained and the results are amazing. Some of the wonderful recipes I have tried so far, with a lot of success: - Frangipane ripple chocolate pound cake - Eggnog pound cake with crystal rum glaze - Chocolate chip cookie cake - Blueberry muffins with doughnut topping - Banana streusel snack cake (this one is to die for, so delicious!) - Banana poppy seed cake - Peanut butter pound cake with coconut topping I intend to bake each and every recipe from this book, they're all just beautiful.

Baking expert Flo Braker rises to the occasion with more than 200 celebration-worthy recipes for baked goods. Whether it's an impressive Dark Chocolate Custard Tart to wish someone a happy birthday, a blue ribbon-worthy batch of Fresh Mint Brownies for the annual family reunion, or an Old World Braided Coffee Cake to impress the bridge club, each recipe is custom-crafted to commemorate life's special events. Lots of introductory information on techniques and ingredients ensure that each treat will be baked to perfection, making this a fabulous reference for any cookbook library. Baking for All Occasions makes each day something to celebrate.

"Every baker will be richly rewarded by this wonderful book." Chuck Williams, founder of Williams-Sonoma About the Author Flo Braker is the author of Sweet Miniatures and The Simple Art of Perfect Baking. She lives in Palo Alto, California. Scott Peterson is a San Francisco-based photographer. Chuck Williams is the founder of Williams-Sonoma.