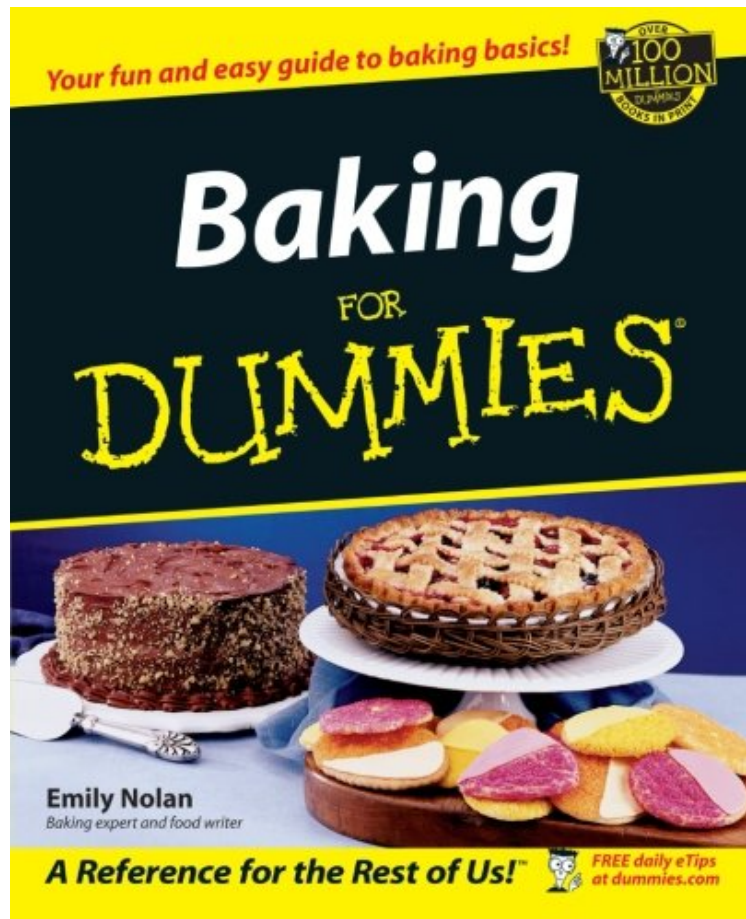


[Free download] Baking For Dummies

## Baking For Dummies

Emily Nolan

\*Download PDF / ePub / DOC / audiobook / ebooks



DOWNLOAD



READ ONLINE

#300227 in Books Nolan 2002-01-29 2012-10-09Original language:EnglishPDF # 1 9.24 x .83 x 7.381, 1.37  
#File Name: 0764554204360 pagesISBN13: 9780764554209Condition: NewNotes: BRAND NEW FROM  
PUBLISHER! 100% Satisfaction Guarantee. Tracking provided on most orders. Buy with Confidence!  
Millions of books sold! | File size: 56.Mb

**Emily Nolan : Baking For Dummies** before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking For Dummies:

3 of 3 people found the following review helpful. SimpleBy CustomerLove how it brakes down everything for you. Simple but you learn a lot.....well at least I did.1 of 1 people found the following review helpful. This title is PERFECT!By GreggI bought this for a friend who is a great cook but , by her own admission, was a terrible baker. Lots of great tips and tricks (as usual in a 'for dummies' series book. Blueberry muffins are one of my favorites so before I gave her the book I tried out the muffin recipe. It was absolutely great! Straightforward, to the point, and with great results.0 of 0 people found the following review helpful. Five StarsBy Lori HLOved it

Ever walk past a bakery window and marvel at the assortment of cookies, tarts, pies, and cakes and wonder how they

did it? Wonder no more. The secrets to creating them can now be yours. With *Baking For Dummies*, You'll discover how simple (and fun!) whipping up any sort of baked good from a chocolate layer cake, a classic apple pie to a plateful of scrumptious chocolate chip cookies or black-and-white brownies actually is. The magic is in the doing and baking expert Emily Nolan shows you how. In almost no time, you'll get down to basics with easy-to-follow tips on: Outfitting your kitchen with a baker's essentials including baking pans (loaf pans, springform pans, glass vs. aluminum pie plates), food processors and blenders, bowls, measuring cups, graters, and sifters Measuring ingredients, preparing pans, working with eggs, zesting fruit, and melting chocolate Getting ready to bake, preparing your kitchen, working with recipes, and using the right equipment And once you're all set, you'll marvel at how simple creating the smallest baking masterpiece really is: From chocolate cupcakes topped with mocha frosting to a lemon-curd cheesecake, to fluffy blueberry muffins and buttermilk biscuits From scrumptious pumpkin and chocolate cream pies and a classic cheesecake to outrageously delicious chocolate chip and oatmeal raisin cookies From a heart-warming chicken potpie to a yummy cheese soufflé; With over 100 recipes to choose from (including ones for soft pretzels and pizza!), eight pages of color photos, a summary cheat sheet of baking essentials, black-and-white how-to illustrations, and humorous cartoons along the way, the book will reward, even a baking novice, with delicious results and allow you to enjoy the unending magic of baking from scratch.

From the Back Cover Your fun and easy guide to baking basics! Features 100 foolproof recipes for sweet and savory treats! Just what you need to make everyone's home-baked favorites! Baking is a piece of cake with this accessible guide! You'll find what equipment and ingredients you need, tips for organizing your kitchen, expert advice on baking techniques, and delicious recipes for Oatmeal-Raisin Cookies, Classic Cheesecake, Blueberry Muffins, and more. You too can be the star of bake sales, birthdays, and special occasions. So get out the flour and start baking! Get smart! @www.dummies.com About the Author Emily Nolan, a lifelong baker, is a trained pastry chef, cookbook author, and recipe developer. Her baking has been influenced by time spent living in France, Germany, and England, and she hopes to one day own a bed and breakfast.