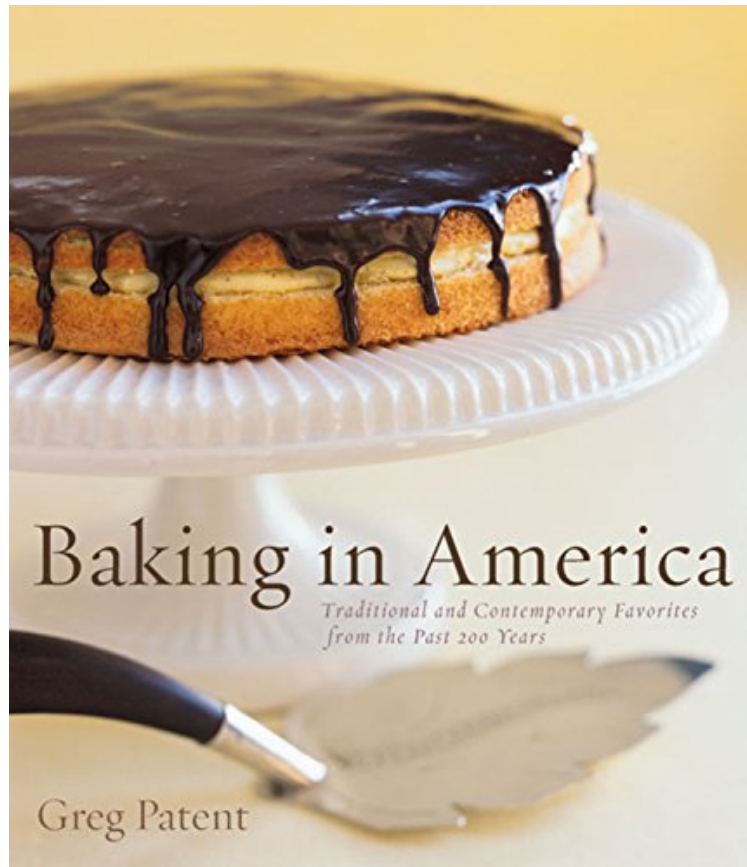


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Baking in America: Traditional and Contemporary Favorites from the Past 200 Years

Greg Patent

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#998570 in Books Houghton Mifflin 2002-11-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.13 x 1.38 x 8.00l, 3.30 #File Name: 0618048316552 pages | File size: 38.Mb

Greg Patent : Baking in America: Traditional and Contemporary Favorites from the Past 200 Years before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking in America: Traditional and Contemporary Favorites from the Past 200 Years:

0 of 0 people found the following review helpful. Nice baking bookBy Corsair174I also own "A Baker's Odyssey" by Greg Patent. He's a good author and I've enjoyed both of his baking books. The recipes are easy to replicate, and they're very tasty.2 of 3 people found the following review helpful. Good baking bookBy David J. AlexanderI've had this book for a few years now and have made many things from it; the recipes work and the baking times seem to be worked out. Some of the recipes appear to be borrowed from other sources and have some ingredients changed. And as some reviewers said, some are mediocre, but overall I think they're quite good. One thing to remember about the yeast bread recipes though, is that several of them call for 4 teaspoons of salt; in my opinion these amounts should be reduced to 3 teaspoons. I made one recipe for wheat bread and used 4 teaspoons and it was too salty. (Incidentally, I use salt in cooking and don't have any restrictions). After baking the yeast bread, I reviewed other yeast bread recipes

in other books, and almost without exception, they call for 3 teaspoons of salt for every 6 to 7 cups flour. Of course it was too late, and my bread was too salty. So I took a pen and changed all the recipes to 3 teaspoons where appropriate. But a good book overall. 0 of 0 people found the following review helpful. Greg Patent -- baking guru By Terri PhDI became acquainted with Greg Patent as the author of "Patently Easy" food processing cookbook. It contains some wonderful recipes, especially the Cinnamon Rolls, and Whole Wheat Bread. After emailing him about an updated version of the cookbook, he suggested I look at his website [...] and I found this great cookbook. It contains a wide variety of yummy recipes with interesting information about each.

This groundbreaking collection encompasses both sweet and savory favorites: yeast breads and quick breads, layer cakes and loaf cakes, doughnuts and fruit desserts, pies and simple pastries. Taking as his starting point 1796, the year the first American cookbook was published, Greg Patent, an accomplished baker, has mined sources from across the country for exemplary baking recipes by and for home cooks. Perusing old cookbooks, journals, and handwritten diaries from libraries and private archives, he has skillfully recreated treasured recipes or used them as inspiration for his own thoroughly up-to-date creations. Included are historical finds like the original Parker House Rolls; Lindy's Cheesecake, from the world-famous New York restaurant; and a sensationally easy butterscotch cake that won a national baking contest in 1954. Here as well are hundreds of contemporary standouts, such as Malted Milk Chocolate Layer Cake, Blueberry-Lemon Curd Streusel Muffins, Peaches and Cream Cobbler, and Raised Potato Doughnuts.

Greg Patent, recognizing that many of America's worthiest breads, cakes, and other sweets have disappeared over time, retrieves them in perfected, easy-to-follow form, while also providing a selection of contemporary favorites, in his book *Baking in America*. From the first American cookbook, *American Cookery*, published in 1776, to and beyond the works of influential American cookbook writers including Eliza Leslie, Amelia Simmons, and Fannie Farmer, the book serves up such temptations as Mrs. Goodfellow's Dover Cake (a fine-grained, rice flour-based pound cake); Cornell White Bread (an exemplary sandwich loaf developed at Cornell University); and Chocolate and Gold Ribbon Cake (a Pillsbury Bake-Off prize winner). Among the newer delights are Ricotta Cheesecake with Blueberry Sauce, Spicy Icebox Oatmeal Crisps, and Rhubarb Raspberry Crunch Bars. Building upon often-sketchy formulas, Patent has seamlessly bridged past and present to produce a unique collection. The book's organization--chapters cover topics from savory yeast breads and sweet yeast breads and doughnuts to pound cakes, layer cakes, cheesecakes, fruit desserts, and more--gives some idea of the arc of American baking, which has changed as kitchen technology has advanced. (The arrival of yeast-displacing chemical leaveners, for example, made the layer cake possible.) But American bakers have always been avid experimenters, Patent maintains, and have produced singular delights like Jalapeno, Cornmeal, and Cheddar Bread; Golden Pumpkin Loaf; Persimmon Cream Cheese Cupcakes; and, of course, brownies, for which the book gives variations including White Chocolate Chunk. With amusing advice from old cookbooks and other historical asides, profiles of cooking teachers, and useful glossaries of ingredients and equipment, the photo-illustrated book makes the re-creation of our charmingly homey baking past practical for modern cooks. --Arthur Boehm From Publishers Weekly In this wonderful collection of baking recipes, Patent (*A Is for Apple*) takes classics from old American cookbooks and makes them work with modern-day ingredients, encompassing all aspects of baking from Savory Yeast Breads through Pound Cakes to Pies and Tarts. After explaining the ingredients and equipment, he moves on to the recipes, which include timeless treasures of America's baking tradition such as Parker House Rolls, Lindy's Cheesecake and Lady Baltimore Cake. Most recipes have a brief history or description along with full, simply stated instructions that make them suitable for all skill levels. Interspersed are extracts from historical books and pamphlets that add color and create windows into bygone ages. These panels also convey additional information, which, combined with step-by-step pointers at the start of each chapter, enable the cook to produce treats like the subtly flavored Spice Pound Cake or the moist but light Orange Sponge Cake. Some recipes are more modern e.g., Cashew and Golden Raisin Biscotti with White Chocolate Glaze but all have been popular at some point with the American public. By including recipes from so many areas of baking, Patent has produced a volume that will provide a full repertoire for any cook as well as providing superb insight to the traditions and influences that have made American baking so varied and rich. Copyright 2002 Reed Business Information, Inc. From Library Journal When Patent, a contributing editor for *Cooking Light* magazine and author of *Food Processor Cooking Quick and Easy*, found a recipe in a 1796 cookbook, he set off to trace the history of American baking and discover what other sweet delights had been lost. Using as inspiration recipes that he unearthed in old cookbooks and culinary pamphlets, Patent created the 250 tempting treats presented here. After opening with a short history of baking in this country, Patent covers baking ingredients and equipment. Separate chapters, each with its own historical overview, are devoted to a variety of baked goods, including yeast breads, cakes, pies, and cookies. Fascinating tidbits of baking lore and quotes from old cookbooks and pamphlets enhance the text. From German Puffs to Raspberry Cobbler, readers will find a nice blend of classic and contemporary recipes here. Patent's cookbook will be irresistible to anyone interested in the rich traditions and history of American baking. Highly recommended for all public libraries. (Index

not seen.)-John Charles, Scottsdale P.L., AZCopyright 2002 Reed Business Information, Inc.