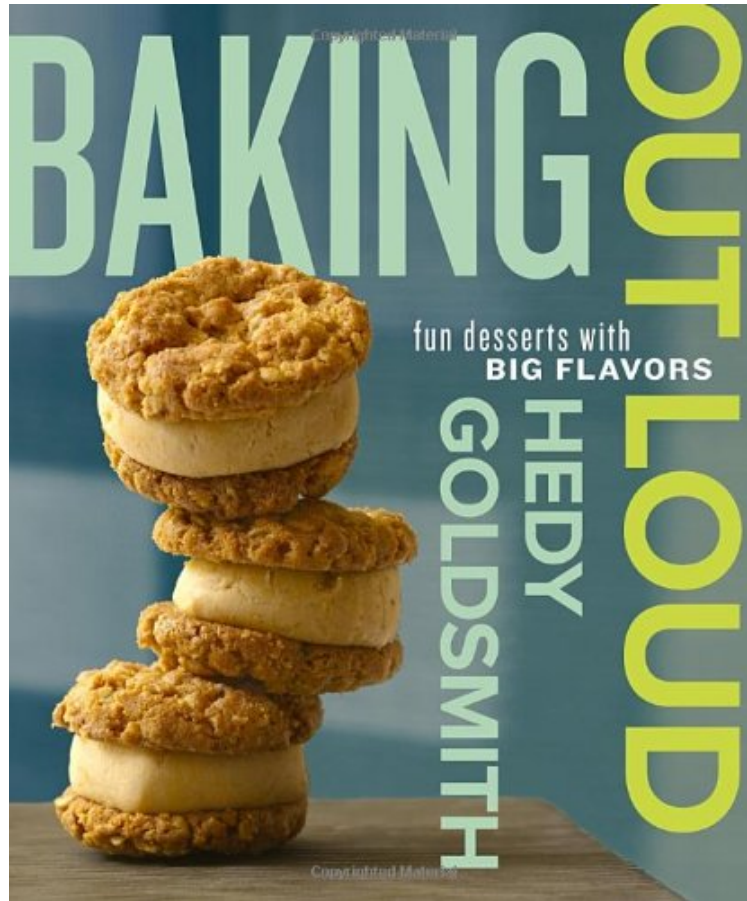


## Baking Out Loud: Fun Desserts with Big Flavors

Hedy Goldsmith

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#574267 in Books Clarkson Potter 2012-10-02 2012-10-02Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.26 x .81 x 7.76l, 1.83 #File Name: 0307951774224 pages | File size: 15.Mb

**Hedy Goldsmith : Baking Out Loud: Fun Desserts with Big Flavors** before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Out Loud: Fun Desserts with Big Flavors:

26 of 27 people found the following review helpful. Trouble with recipesBy JodiI'm a big fan of Hedy's desserts and couldn't wait to try making her desserts as soon as I received the book. I'm a pretty experienced cook but so far I'm 0 for 2 with her recipes. I first tried the chocolate pudding for a dinner party - the recipe was very straightforward and I followed her instructions exactly. The flavor of the pudding was wonderful, but unfortunately it never set so I ended up serving chocolate soup. My next attempt was the chocolate peanut butter bars. Also, very straight forward and easy, and I followed her instructions precisely. The finished product was delicious but i couldn't cut them into appetizing looking bars like the photo in her book. My chocolate cracked and all the pieces were of various shapes and sizes. I couldn't help but wonder what type of people she used as testers for her recipes. I'm sure I'll try another recipe or two and I hope i have better luck with those.0 of 0 people found the following review helpful. I wish she would return to Michael's Genuine!By AIRPORTJust getting around to reviewing this as it's sat on my shelf for years. Just made the grapefruit marmalade and scones (picture shown with Demerara Sugar that I had on hand) which came out great. The

Pop T's and red Twinkie-like recipes were sooooo good. I also did a couple of the cookie recipes which were also very enjoyable. No complaints over here! 12 of 13 people found the following review helpful. Recipes sound good but have had some trouble

By R. Wuenstel  
The first recipe I tried was You've got chocolate in my peanut butter bars. The first step in the recipe is to melt the chocolate and let it cool slightly. Next, make the peanut butter filling and let it chill for 2 to 3 hours. By the time the filling has chilled, the chocolate that you melted in step 1 is hard again. I believe the chocolate should be melted just before you need to use it. The next problem was cutting the bars. The peanut butter filling is soft and the chocolate hard. I could not cut these into neat bars. Then I tried the salty peanut brittle. While cooking, it suddenly seized up and crystallized. I have been making brittle for years and have never had this happen. That isn't to say this wasn't my fault in some way but I was disappointed with the results.

Fun, craveable desserts—from even-better-than-you-remember-them homemade Pop Tarts and Oreos to brilliant original treats—are the hallmark of pastry chef Hedy Goldsmith. Celebrated in the New York Times and on Food Network for the clever and delicious dishes she creates, Hedy has a sense of humor that comes out in her sweets. *Baking Out Loud* includes her most sought-after recipes and many more desserts that will inspire home bakers. Hedy grew up on the kind of supermarket treats that are familiar to Americans—Cracker Jacks, Nutter Butters, coffee cakes from Entenmann's bakery—as well as concoctions from her Easy-Bake Oven. In *Baking Out Loud*, she not only details how she transformed her childhood favorites into grown-up versions that are irresistible to kids and adults alike but also shares recipes that boast her signature in-your-face flavors. Twinkies were the inspiration for her Red Velvet Twinks, which combine rich chocolate cake and cream cheese filling that has a touch of tang from the addition of goat cheese. Her Chocolate Caramel Peanut Bars are the most indulgent version of a Snickers bar imaginable. And Hedy finally gives the recipe for her famous Junk in Da Trunk cookies (aka Chocolate Chunk Cookies) and Banana Toffee Panini. From cookies and bars to pies, cakes, tarts, custards, and all sorts of ice creams, *Baking Out Loud* is a whimsical collection of eighty inventive recipes that any home baker is going to love to make.

"Hedy makes desserts that are delicious and delightful—full of fun, flavor, and even bacon. Her recipes make me want to whip out my sugar and measuring cups and start baking!" —Anne Burrell

"Hedy's desserts are the greatest, and making them from these wonderful recipes is a joy. Yum, yum, yummy!" —Maida Heatter

"Hedy presents American sweets and cakes in a way that is simply delicious. These are the kind of soulful and original desserts I enjoy." —Daniel Boulud

"Hedy's desserts are innovative yet homey, genius without being stuffy. I am going to bake my way through this book to score high points from my son and kisses from my husband." —Michelle Bernstein

"As a loyal fan of Hedy's, I am thrilled about this book, which saves me the schlep to Miami to taste her amazing desserts. By the time your plate is licked clean, your last bite will have left you with a big hug and a wink. This is food that is relevant, sexy, and meant to be eaten with a very large spoon." —Andrew Zimmern

"Every decadent concoction in *Baking Out Loud* evokes sweet childhood memories, always with a personal, contemporary twist. Hedy's creativity and fearlessness in the kitchen will have you jumping for joy and giggling with pleasure. Seconds please!" —Gail Simmons

"Every arena of dessert is covered here, from popcorn bark to bacon praline. For any simple dessert with serious flavor, *Baking Out Loud* is a great guide." —Serious Eats

About the Author  
HEDY GOLDSMITH is the executive pastry chef of Michael's Genuine Food Drink, which has locations in Miami, Florida, and Grand Cayman. A contributor to *Cooking Channel's* Unique Sweets, she and her desserts have been featured on *Food Network's* The Best Thing I Ever Ate and lauded in *Bon Appetit*, *People*, and *Food Wine* magazines.