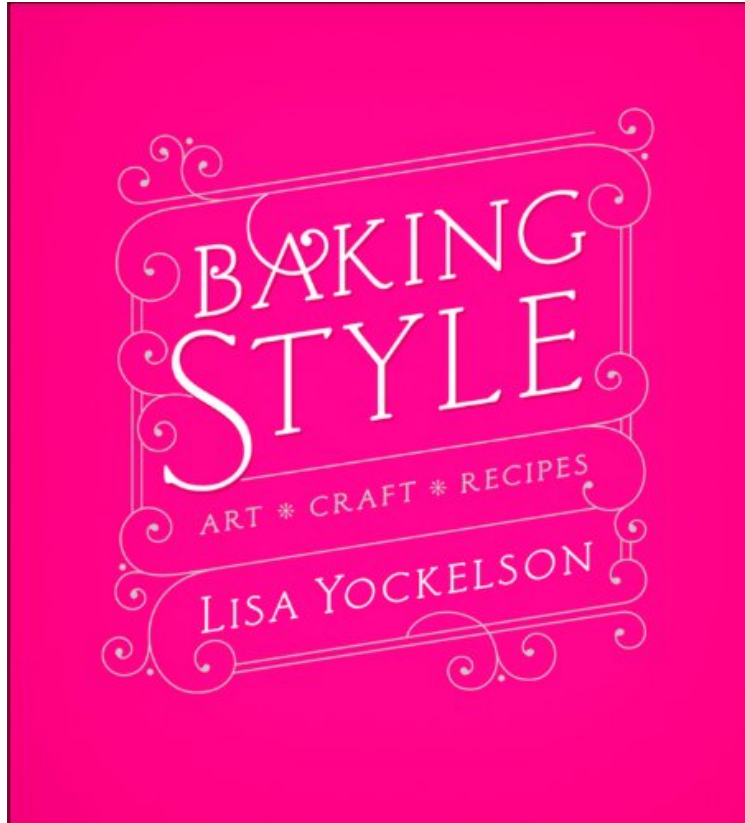


[Free pdf] Baking Style: Art Craft Recipes

## Baking Style: Art Craft Recipes

*Lisa Yockelson*

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**Lisa Yockelson : Baking Style: Art Craft Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Style: Art Craft Recipes:

3 of 3 people found the following review helpful. A bit unusual in its written structure.By ToniIn a world of needing to be "different" in order to be new and fresh, I think this particular idea did not work with this cookbook. It doesn't diminish the recipes but it definitely gave this an unusual feel that didn't work. Seeing the book, you feel very pink, and I love that color, so I appreciated everything that was "pinked up" from the bright cover and the pale and medium pink-toned pages. The book itself is large, very heavy, clear, and well-photographed with the recipes written well in its listing of ingredients and in the steps to be followed. To note, not every recipe had, nor needed, an accompanying photograph. The recipes themselves are very good, as always, from the hands of Lisa Yockelson. The flavors are different, but not too exotic nor odd, with many being updates on some of the standards. But it is in the presentation style and manner in which it was written that I found confusing and somewhat disappointing. I didn't quite understand the way that the chapters were broken down, and why the unusual names given to the recipes themselves. The groupings of the recipes was out of order, as opposed to placing all cookies in one section, then pastries in another, cakes in still another. Each section has an assortment of recipes that are mixed and matched. For someone who tends to, or prefers to, be organized, this was frustrating. A sampling of her offerings: Breakfast cakes, regular cakes,

brownies, rolls (both sweet and savory), bars, popovers, tarts, and breads. Some had solid names to them like "sugar love knots", "gossamer potato rolls", "bubble bread", etc; these were easy to understand. But others were confusing, which I found I would have passed on, and which could have had real possibilities. First, some of the unusual names of some recipes: "cake with maximum heft-and the delicacy of cardamom" "a what-you-can-do-wth-a-pound-of-good-chocolate cake, chocolate darkness" "when chocolate chip cookies go butterscotch" "melly lush: empowered-with-bittersweet-chocolate" "a-riot-of-ingredients breakup" "the-don't-dispute-your-mother cake" Second, some of the unusual sections: "polished/sophisticated" "lush/exuberant" "contour/fanciful" "dreamy/regal" "past/perfect" Perhaps this is something that appeals to those who are able to think differently, or perhaps "outside the box", but for me, my opinion was that it was not particularly to my liking. And as I said previously, some of the recipes I tried were quite good, and that might be enough to be comfortable with this book. Peace. 0 of 0 people found the following review helpful. ... + cinnamon+ sugar cake at work and it was good. I like this book because the recipes are ... By Laura27I made the butter + cinnamon+ sugar cake at work and it was good . I like this book because the recipes are easy and simple , it tells you if you over mix the dough or batter how the cake or cookie would come out. It also has nice pictures I am going to try out some more recipes out and see . But so far I am liking this book a lot 0 of 0 people found the following review helpful. i love this book! By lana ingram what an awesome cookbook. i collect cookbooks and am definitely say i am proud to say i own this one. very well written. would repurchase this book should i loose it. thanks lisa

A dazzling celebration of the art and craft of baking In *Baking Style*, the award-winning author of *Baking by Flavor* and *Chocolate*, presents what has fascinated her during a lifetime of baking. In 100 essays and more than 200 recipes, along with 166 full-color images, *Baking Style* is infused with discoveries, inspirations, and exacting but simple recipes for capturing the art and craft of baking at home. Lisa Yockelson is the award-winning author of *Baking by Flavor* and *Chocolate*. Her articles, essays, and recipes have appeared in national publications such as the *Boston Globe*, the *Washington Post*, and *Gastronomica: The Journal of Food and Culture*. At her interactive website and blog, [bakingstyle.com](http://bakingstyle.com), she continues her art of essay-writing and recipe development for a welcoming community of bakers. Features 100 essays, more than 200 recipes, and 166 full-color images that invite discovery and inspire the home baker Explores bar, hand-formed, and drop cookies; casual tarts; yeast-raised breads; puffs, muffins, and scones; waffles and crepes; tea cakes, breakfast slices, and buttery squares; cakes and cupcakes *Baking Style* combines the genre of the culinary essay with recipes, their corresponding methods, and illustrative images, revealing Yockelson's uniquely intimate expression of the baking process.

[.com Book Excerpts A Snazzy Bittersweet Chocolate Tea Bread](#)(Click for recipe)