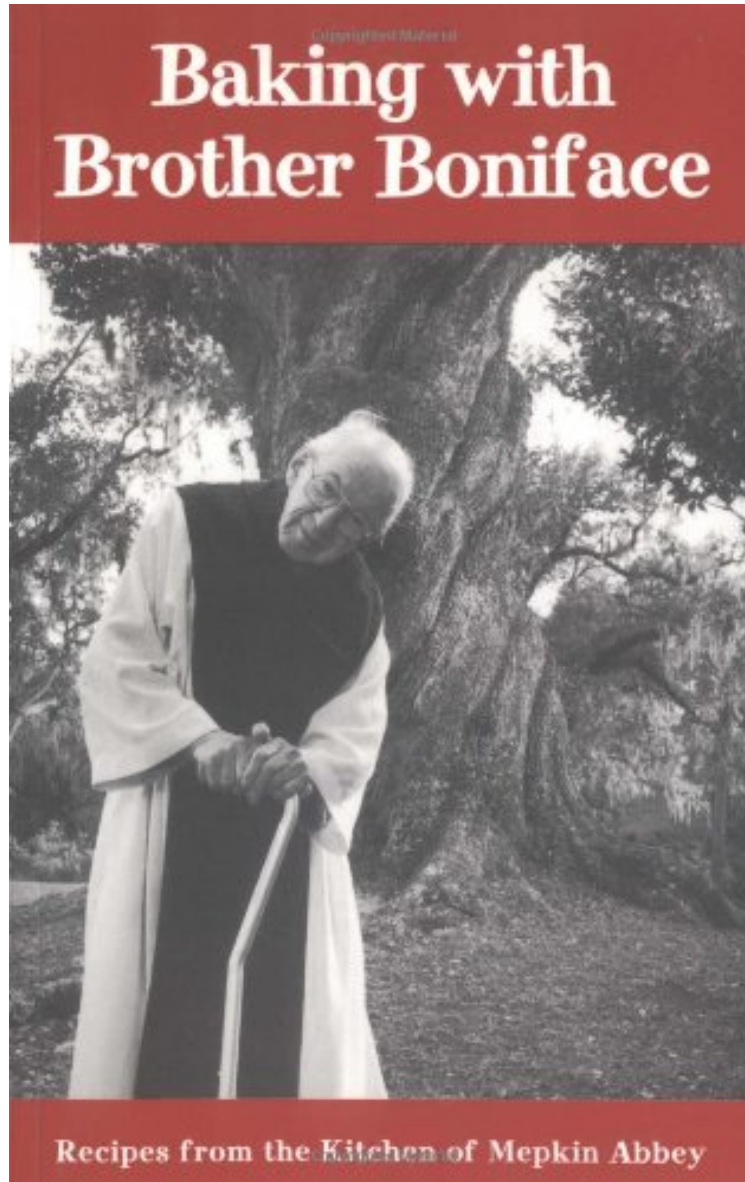


[Mobile library] Baking with Brother Boniface

Baking with Brother Boniface

Francis Kline, Boniface Schnitzbaur
ebooks | Download PDF | *ePub | DOC | audiobook



 Download

 Read Online

#1158213 in Books Gibbs Smith 1997-11-01 Original language: English PDF # 1 .33 x 5.52 x 8.50l, #File Name: 0941711390100 pages | File size: 59.Mb

Francis Kline, Boniface Schnitzbaur : Baking with Brother Boniface before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking with Brother Boniface:

1 of 1 people found the following review helpful. "Simply" WonderfulBy MisterXianThis is a simple but wonderful book. My wife and I are excited to try out some of these recipes over the holidays. For anyone from the Pennsylvania Dutch area of PA, there is a wonderful recipe for Shoo-fly Pie.Added Note: Inspired by posting about Baking with

Brother Boniface, my wife and I decided to go with an easy recipe and make the white bread. We let the dough rise and then realized we couldn't bake the bread that day. We place the bread in the fridge and came back to it a day later. We baked the bread today and it was wonderful, a simple tasty white bread that doesn't squish or break when you try to spread butter on it. Tonight we are having Grilled Cheese on our fresh baked bread! Here's to not waiting for the holidays.0 of 0 people found the following review helpful. Loved it!By K. HardeeI really like this little book. There are no fancy desserts or breads here, just good, basic recipes to be used over and over again. It's one of those cookbooks that gets used until its cover falls off and then you have to try and find another one. Highly recommended as a cookbook for basic baking recipes.1 of 1 people found the following review helpful. Make delicious homemade breadBy HarumiI originally found one of Brother Boniface's recipes in the magazine, Southern Living. I just happened to have all the spices listed in the recipe and overall the recipe was a very simple one. It came out very well and it was quite tasty. I would recommend it to even a beginner. The book's recipes are quite simple.

Recipes from the kitchen of Mepkin Abbey. For more that 40 years, German-born Brother Boniface, now 90 years old, has worked in the kitchen of Mepkin Abbey to produce daily breads and cakes for the community of Trappist monks who reside at this remote monastery in the Lowcountry of South Carolina. His straightforward and uncomplicated approach to cooking and baking provides a delightful venture into the culinary traditions of the monastery where breads are an essential part if the mostly vegetarian diet. From a loaf to skillet breads to the more complicated cakes, pies and tortes, Brother Boniface provides recipes that fit every budget and culinary palette and enable even novices to test their skills in the aromatic world of baking.

From the Back Cover For more that 40 years, German-born Brother Boniface, now 90 years old, has worked in the kitchen of Mepkin Abbey to produce daily breads and cakes for the community of Trappist monks who reside at this remote monastery in the Lowcountry of South Carolina. His straightforward and uncomplicated approach to cooking and baking provides a delightful venture into the culinary traditions of the monastery where breads are an essential part if the mostly vegetarian diet. From a loaf to skillet breads to the more complicated cakes, pies and tortes, Brother Boniface provides recipes that fit every budget and culinary palette and enable even novices to test their skills in the aromatic world of baking. Proceeds from the book will assist in the work of the Abbey.