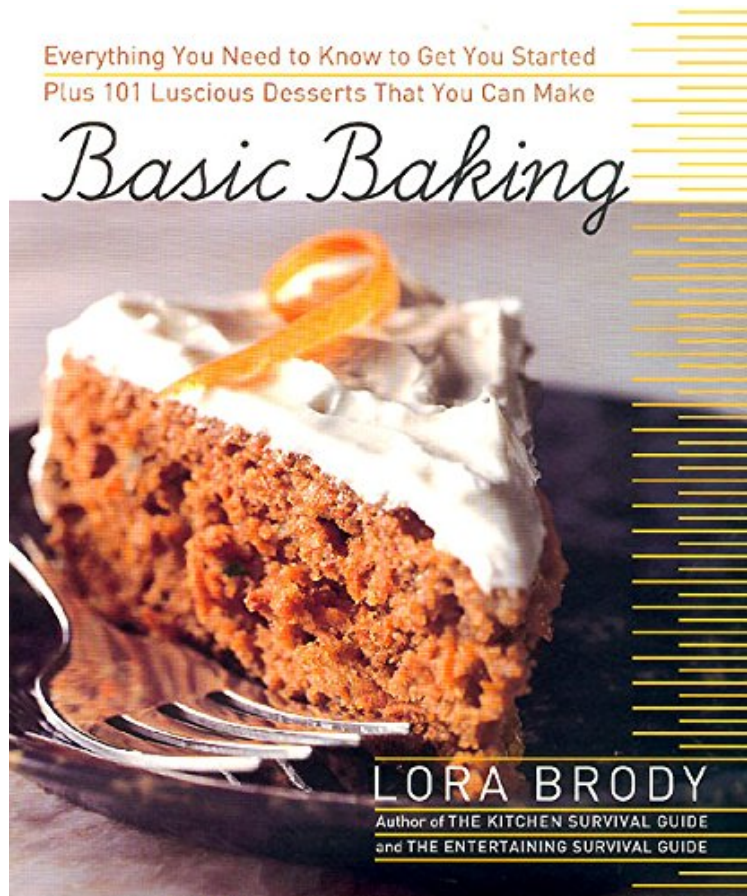


[Download] Basic Baking: Everything You Need to Know to Start Baking plus 101 Luscious Dessert Recipes that Anyone Can Make

## Basic Baking: Everything You Need to Know to Start Baking plus 101 Luscious Dessert Recipes that Anyone Can Make

Lora Brody

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



DOWNLOAD



+

READ ONLINE

#1064194 in Books William Morrow Cookbooks 2000-10-31 2000-10-31 Original language: English PDF # 1  
1.93 x 8.51 x 9.49l, #File Name: 0688167241336 pages | File size: 19.Mb

**Lora Brody : Basic Baking: Everything You Need to Know to Start Baking plus 101 Luscious Dessert Recipes that Anyone Can Make** before purchasing it in order to gage whether or not it would be worth my time, and all praised Basic Baking: Everything You Need to Know to Start Baking plus 101 Luscious Dessert Recipes that Anyone Can Make:

0 of 0 people found the following review helpful. Good Recipes - No Pictures! By Jack A. Loganbill Good recipes, but NO PICTURES! The book is dated and unattractive, certainly no food porn here! Buy it for a few great recipes, several good recipes, knowing that you are up to your imagination for how the final product should appear! 0 of 0 people found the following review helpful. Five Stars By CustomerI was pleasantly surprised at the condition of said book. Thank you! 0 of 0 people found the following review helpful. This book is ok. I was hoping for more ... By Rene Szucs This book is ok. I was hoping for more tips. Also there's not enough dessert recipes, to many breads and biscuits.

Lora Brody convinced people that they could make amazing bread at home in her bestselling Bread Machine Baking-Perfect Every Time. She guided novice cooks every step of the way in The Kitchen Survival Guide and The Entertaining Survival Guide. Now in Basic Baking, Lora instills the same confidence in those who want to bake but may be too intimidated to get past the ingredients list. Basic Baking will teach you how to bake your first batch of brownies or tray of sugar cookies and have them turn out perfectly. If you don't know what "bakerspeak" terms like proofing or crimping mean or the difference between a baking tray and a cookie sheet, then this is the book for you. Basic Baking starts by explaining what each ingredient's role is, so you can understand how baking works. What's the difference between baking soda and baking powder? Or between granulated, superfine, and confectioners' sugar? Straightforward explanations for basic techniques such as measuring flour, separating eggs, and melting chocolate follow. You'll learn how folding, beating, and mixing differ and what tool to use for each. You'll graduate to being able to answer these technical baking questions: What's the best way to "zest" a lemon? What's the secret to turning out silky-smooth batters? Basic Baking is filled with dependably answers, shortcuts, and tips that you'll even use when you move to other desserts. But, most important, Basic Baking answers that all-important question: What's for dessert? You'll find 101 easy, homestyle dessert recipes for everything from elegant holiday cakes to after-school treat that get an A for taste. Make bar cookies, squares, scones, pound cake and more. With innovative variation and "Lora Says" tips, it's easy to turn out fabulous, foolproof desserts. Basic Baking is the ultimate survival guide-it's basically indispensable.

From Publishers Weekly "There are dozens of things that make the difference between a successful foray into the kitchen to bake and one that leaves you inclined to run to the store for your next dessert," breezes Brody (The Kitchen Survival Guide; Bread Machine Baking: Perfect Every Time, etc.). Her newest work easily covers all the essentials for baking bars, cookies, cakes, biscuits and pies: from buying equipment and preparing a pan to measuring ingredients, choosing among types of chocolate and storing the results. Each chapter begins with a "What Should I Do If..." troubleshooting list that addresses such concerns as how to thicken a runny fruit filling and how to make puffier cookies. Best of all, Brody provides completely foolproof recipes for such classics as Shortbread, Carrot Cake with Cream Cheese Frosting, and Pumpkin Pie and more unusual desserts like Flourless Chocolate Cake and White Chocolate and Cherry Bread Pudding. Her standards are impeccable (even Brody "shudders" to think of how much testing went into Emmy's Blue Ribbon Blueberry Muffins): cupcakes come out bakery perfect and Chocolate Cheesecake with its crust of Nabisco chocolate wafers is sinfully easy to execute. This title is perfect for brides, mothers of young children and all other readers who want a no-nonsense but fun all-in-one baking guide. (Nov.) Copyright 2000 Reed Business Information, Inc. From Booklist Nothing says hearth and home for the holidays like the smell of something baking in the oven. Lora Brody's Basic Baking is a perfect introduction to the art and science of baking that serves to brighten the entire year, not simply the year-end festivals. Suitable for anyone looking for a comprehensive book of cookies, cakes, pies, muffins, and the like, Brody's detailed volume leaves virtually no question unanswered. Even experienced home bakers will profit from her detailed explanations of the science and technique of whipping cream, grinding spices, filling muffin tins, and making ingredient substitutions. This is a fundamental addition to any cooking collection. Its wealth of information makes it useful for reference. Mark Knoblauch Copyright copy; American Library Association. All rights reserved "She truly is a Dessert Goddess! Every home should have at least one copy. Simply easy. Simply delicious." -- --Emeril Lagasse, chef, television personality, and cookbook author