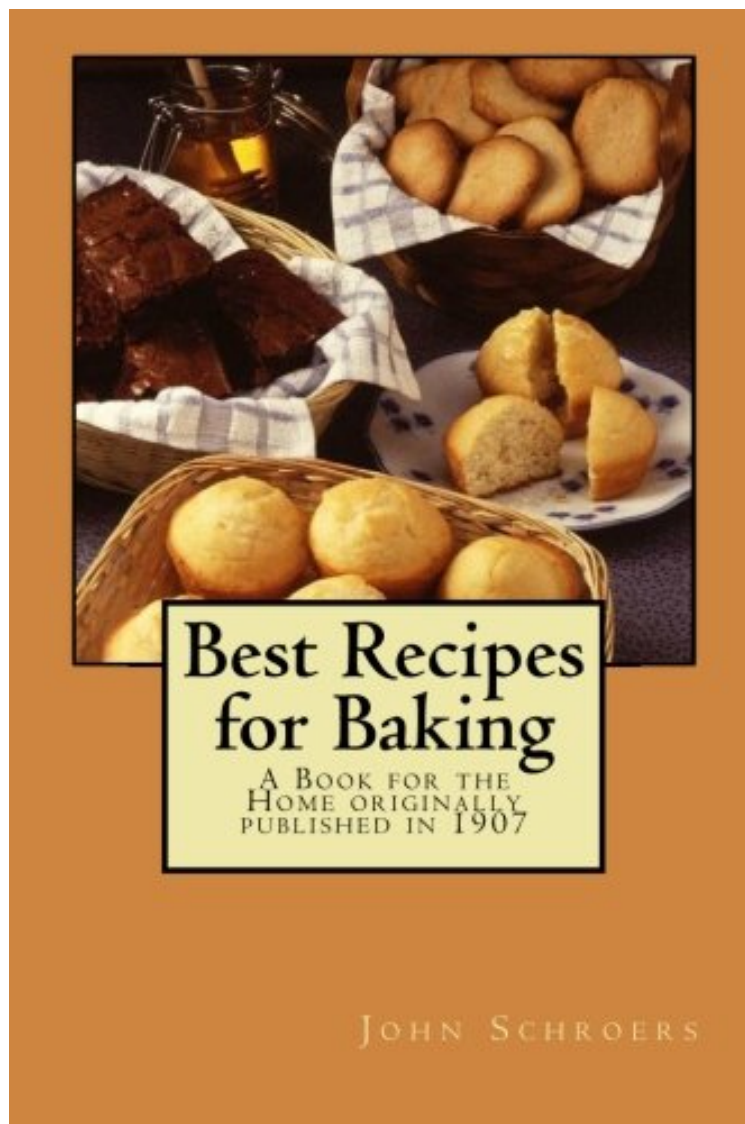


(Library ebook) Best Recipes for Baking

Best Recipes for Baking

John William Schroers, Maggie Mack
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John William Schroers, Maggie Mack : Best Recipes for Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised Best Recipes for Baking:

A reproduction of the original cook book published in 1907. This book may have occasional imperfections such as missing or blurred pages, poor pictures, errant marks, etc. that were either part of the original artifact, or were

introduced by the scanning process. We believe this work is culturally important, and despite the imperfections, have elected to bring it back into print as part of our continuing commitment to the preservation of printed works worldwide. We appreciate your understanding of the imperfections in the preservation process, and hope you enjoy this valuable book.

rsquo;ve recently discovered under a wee rock at a garage sale this shiny gem of a baking book from 1907 called: **BEST RECIPES FOR BAKING: A BOOK FOR THE HOME**. To give you a little ldquo;tasterdquo; of this lovely book herersquo;s a bit from the intro: ldquo;In no other country or at any other time has the demand for good bake-stuffs been so great as it is at the present time in this country. The time has now come whether it be in the home of the humblest workman or in the mansion of the rich, the cook or housewife is more praised and esteemed for her good Bread, Biscuits, Pastries and Cakes than for anything else. It is a very common thing to hear a woman say, lsquo;O I had such good luck with my baking.rsquo; But the next time lsquo;I am mad I had such bad luck with my baking.rsquo; There it is one time good and maybe three times bad luck. How she does envy the woman that can say lsquo;my baking is always good.rsquo; In looking over the long list of books on the market it is impossible to see how the inexperienced cook or housewife can learn to bake successfully from them. Before any success in baking can be expected the housewife or cook must learn some of the principles of baking, and also learn something of the materials she will use. It is the object of this book to show in plain language all who are interested how to become successful in the art of baking, and to give such plain, full and complete instructions with each recipe that every person will be sure of success. Good judgment and common sense are essential in all baking: but the only judgment and common sense necessary with this book is to follow its instructions. The cause of failure is the lack of knowledge, the proper instructions have not been received, the recipes may be good but the proper and complete instruction does not accompany them.rdquo; This book is filled with baking recipes for everything from biscuits to cakes to pies to bread ndash; you name it. Herersquo;s a recipe from **BEST RECIPES FOR BAKING** for **BEST CHOCOLATE PIE**. ldquo;Take one-third of a cupful chocolate, grated; one pint of milk, one-third of a cup sugar, three eggs, and one teaspoonful vanilla. Dissolve the chocolate in a little of the milk, whip up the eggs and sugar in the rest of the milk, pour in when chocolate is dissolved. Put on stove and let boil for three minutes. Line pie tin with your pie dough and bake, the dough should be stuck with a fork, or another pan the same size set in it, to keep crust from raising up, when done pour in the filling, let cool a little, then beat the whites of two eggs stiff with two tablespoonsful sugar added, spread on to top, dust with sugar, set in oven and brown.rdquo; I love how simple these recipes are, maybe they are in fact the **BEST RECIPES FOR BAKING** sent back to us from our grandmothers and great-grandmothers at the turn of the century. May your baking always be good! happy reading baking.