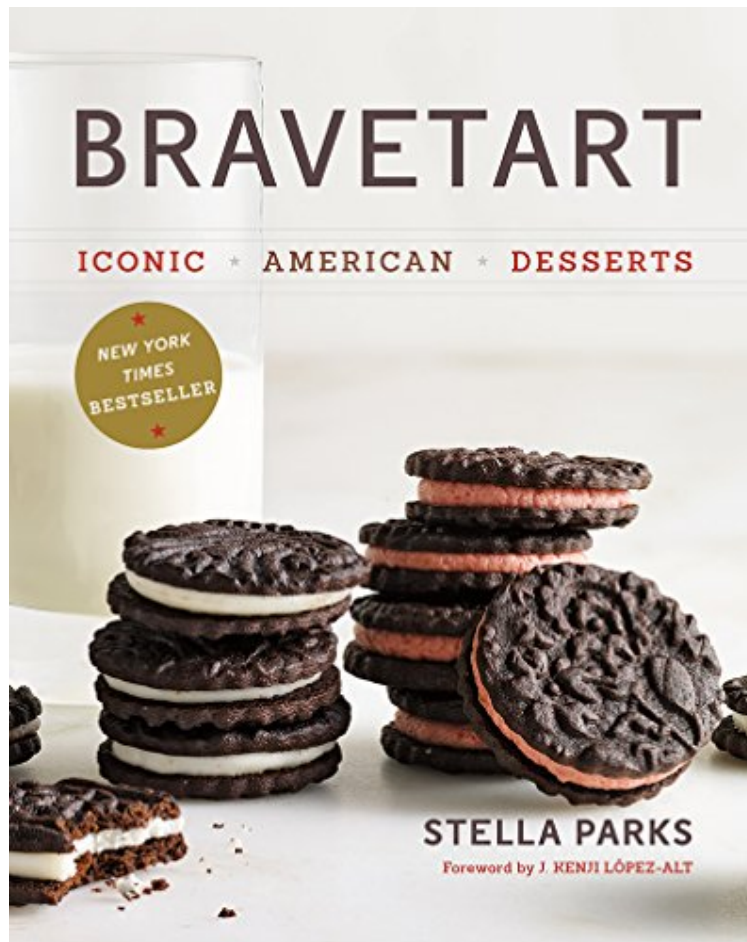


BraveTart: Iconic American Desserts

Stella Parks

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#1657 in Books Parks Stella 2017-08-15 2017-08-15 Original language: English 10.80 x 1.10 x 8.90l, #File Name: 0393239861400 pages Bravetart Iconic American Desserts | File size: 68.Mb

Stella Parks : BraveTart: Iconic American Desserts before purchasing it in order to gauge whether or not it would be worth my time, and all praised BraveTart: Iconic American Desserts:

91 of 91 people found the following review helpful. Chock-full of all the iconic Americana treats that your inner child loves. Fun. Clever hacks. By Jennifer Guerrero I thought this was a cookie book because that's what's shown in the preview, and already have one I absolutely adore, so I didn't think I needed this. Then I saw J. Kenji Lopez-Alt's review, and I love his book, *The Food Lab: Better Home Cooking Through Science*, so I gave this a thumbs up. Whoa! This is not another cookie book. It's chock-full of all the iconic Americana treats that your inner child loves. It's just plain fun. And she has some awfully clever hacks. The chapters are: * Classic American Desserts: 1. Cookies Candy, 2. Cakes, 3. Pies, and 4. Doughnuts * Classic American Brands: 5. Cookies Snacks, 6. Puddings, 7. Breakfast Treats, and 8. Candies Candy Bars * Classic American Ice Cream: 9. Scoops Fountain Specials Pictured below: 1) Homemade Oreos with Homemade Cream Filling — p 212215. Haha! They are spot on, and were a lot easier to make than I expected. Nice bonus — environmentalist friends will be thrilled that

therersquo;s no palm oil in sight. Herersquo;s the embossed rolling pin, if you want yours to be fancy looking, too. PAISLEY rolling pin. Engraved rolling pin with paisley for embossed cookies. Embossing rolling pin.) 2) Homemade Pop-Tarts ndash; p 274. Yum! Theyrsquo;re not supposed to be blue, but my little one asked, and kids are cute, sohellip;. These have to cool after you bake them, and the icing has to set for 12 hours after, so these need a little pre-planning. These are a little more effort-y than the Oreos, but they are beyond worth it. Irsquo;m shocked by how much fruit is actually crammed in these. Niiece. I purchased sprinkles, but she has a recipe for those, too, if yoursquo;re feeling it.3) Peanut Butter Cups ndash; p 299. Tempering the chocolate takes a little patience waiting for the chocolate to hit the exact temps, but these were easy and the kids were thrilled.4) Red Wine Velvet Cake with Cream Cheese Frosting - p 130 132. *That* is an amazing cake! Outstanding flavor and not terribly sweet. There's no artificial coloring in it, just dark zinfandel and raw cocoa powder.5) Double Vanilla Ice Cream ndash; p 334 with Cookie Dough Nuggets ndash; p 346. I did the peanut butter chocolate chip cookie dough variation. Divine. The vanilla flavor is nice and strong and the ice cream's texture is perfectly creamy. Some others I have flagged to try: Chocolate Covered Srsquo;mores ndash; p 63 * Souffleed Cheesecake ndash; p 80 * Buttermilk Biscuits with Strawberries and Cream ndash; p 86 * Pineapple Cutout Cake ndash; p 93 * Lemon Meringue Pie with Marshmallow Meringue ndash; p 153 * Fried Cake Donettes ndash; p 186 * Homemade Thin Mints ndash; p 228 * Homemade Twinkies ndash; p 244 * Homemade 3 Musketeers ndash; p 304 * Homemade Snickers ndash; p 308 * Homemade Cracker Jack ndash; p 311 Irsquo;ll update this as I play in the book more. 33 of 33 people found the following review helpful. If you want quick and easy look elsewhere. This is for the experienced, passionate baker. By Ivy This cookbook is not for brand new cooks looking for easy recipes. Stella expects you to have a stand mixer, a scale, a thermometer, cookie cutters, a piping bag, and a variety of baking vessels. She expects you to have access to some unusual ingredients. Above all she expects you to follow recipes to the letter. IF you have those things and are willing to follow her lead, you will be rewarded with incredible food and recipes that work every single time. While none of her recipes are difficult, they do require precision. She explains why she chooses particular ingredients and techniques and gives many options for varying her recipes once you've mastered the basics. If you love familiar American comfort-food desserts, Stella's recipes will never lead you astray. 0 of 0 people found the following review helpful. So Impressive; Great Recipes that WORK! By Jerry RI am an avid baker (almost daily!) but I rarely buy cookbooks because I get nearly every cooking/baking magazines known to man. But this book is so exceptional I had to get it!. And honestly, I first checked it out from our library and tried a couple of recipes before I bought it. The "Glossy Fudge Brownies" and "White Mountain Layer Cake with Marshmallow Buttercream" are, individually, worth the price of the book! Can't wait to continue baking my way through it!

A New York Times Bestseller From an award-winning pastry chef and a James Beard Award nominated writer for Serious Eats, foolproof recipes and a fresh take on the history of American desserts, from chocolate chip cookies to toaster pastries. From One-Bowl Devilrsquo;s Food Layer Cake to a flawless Cherry Pie thatrsquo;s crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chefsquo;s expertise into your kitchen, along with advice on how to ldquo;mix it uprdquo; with over 200 customizable variations?in short, exactly what yoursquo;d expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Labrsquo;s J. Kenji Loacute;pez-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic. 84 photographs

ldquo;One of the most engaging baking books to be published in yearshellip; Parks spent five long years developing her recipes, and the smart tricks sprinkled throughout the book show it was time well spenthellip; [There] is a lot to be said for being able to make the perfect version of whatever your childhood guilty pleasure was?and a lot more to be said for one book that delivers them all. Parks adds a remarkable new voice to the world of baking books. Combine smarts with whimsy and you get delicious results.rdquo; - Jane Black, Washington Postldquo;As if itrsquo;s not impressive enough that Stella Parks whips up her own Twinkies and animal crackers, Snickers and sprinkles, she can also tell us who invented them, when, why and how.rdquo; - Food Wineldquo; BraveTart is a total wow. And the same goes for Parks herself--a brilliant pastry chef who understands why certain desserts are so distinctly desirable and can translate that understanding into recipes that are thoroughly detailed, yet alluringly doable.rdquo; - Sybil Pratt, BookPageldquo; Parks uses [food science] to give people new tools to become better bakers, a better understanding of baking, and an emphatic reminder of why every one loved these cookies, cakes, and other sweets in the first place.rdquo; - Chris Crowley, GrubStreetldquo; Intelligent, engaging, inquiring, instructive, and joyous: as befits its subtitle, this is destined, deservedly, to become a truly iconic book.rdquo; - Nigella Lawson, chef and author of How

to Be a Domestic Goddess and Simply Nigella; I am convinced that Stella is the result of a biological accident where a lab technician dropped Betty Crocker, Ernie the Keebler Elf, Mr. Wizard, and Fannie Farmer's DNA samples into an incubator and out emerged a living, breathing pastry goddess. A genetic experiment gone horribly, horribly right. - from the Foreword by J. Kenji Lopez-Alt, New York Times bestselling author of The Food Lab; With her excellent and adventurous palate, inventive mind, and phenomenal baking skills, Stella Parks gives the reader a smart no-nonsense education in baking with a good measure of attitude, loads of encouragement, and plenty of details to ensure success. Refreshing, fun, and inspiring for seasoned and beginning bakers alike. - Alice Medrich, James Beard Award-winning author of Flavor Flours and Chewy Goopy Crispy Crunchy Melt-in-Your-Mouth Cookies; BraveTart is the book that every baker needs in the kitchen. I am in love with Stella's take on classic American pastry staples like the fluffy homemade white bread that begs to be turned into a PBJ or the flaky, tangy hand apple pies like the ones you can't pass up at the McDonald's drive-thru. - Christina Tosi, chef, founder, and owner of Momofuku Milk Bar; Reading Stella Parks's BraveTart takes us to an extremely decadent, fun place--and beyond: our immersion in the quirky history of American baking is as satisfying and fascinating as these recipes are delicious and impeccably rendered. - Matt and Ted Leeder; From the second I picked up BraveTart I had a childish grin from ear to ear and rightfully so. Stella Parks has managed to tap into everyone's childhood with her clever, witty and scrumptious versions of iconic and nostalgic sweets of our youth. Don't be fooled though, she is a no nonsense baker and this book is chock full of lessons and demystifying baking tips, tricks and techniques. BraveTart is must have ingredient for bakers of all levels. - Johnny Iuzzini; Stella has given us all a gift in recreating these wonderful recipes. Every recipe will bring a smile to your face and make you want to bring your family together and recreate your childhood birthday parties or other special moments. Thank you Stella for reminding us these special iconic desserts are as much fun to make as they are to eat. - Maura Kilpatrick, Pastry Chef and Owner of Sofra Bakery and Cafe; co-author of Soframiz; A cookbook that is as interesting to read as it is to cook from. . . . From elegant homespun desserts to homemade Wonder Bread, [BraveTart] offers a Cracker Jack blend (yes, there's a recipe for that, too) of ingenuity and whimsy. - Publishers Weekly, starred review; Parks offers a master lesson in baking techniques and a lively guide to some little known food history. - Shelf Awareness (starred review) About the Author Stella Parks is a graduate of the Culinary Institute of America and a James Beard Award nominated writer for Serious Eats. She was named one of America's Best New Pastry Chefs by Food Wine. When not at home in Lexington, Kentucky, Stella can be found at the Serious Eats test kitchen in Brooklyn, New York. J. Kenji Lopez-Alt is the managing culinary director of SeriousEats.com, author of the James Beard Award-nominated column The Food Lab, and a columnist for Cooking Light. He lives in San Mateo with his wife Adriana.