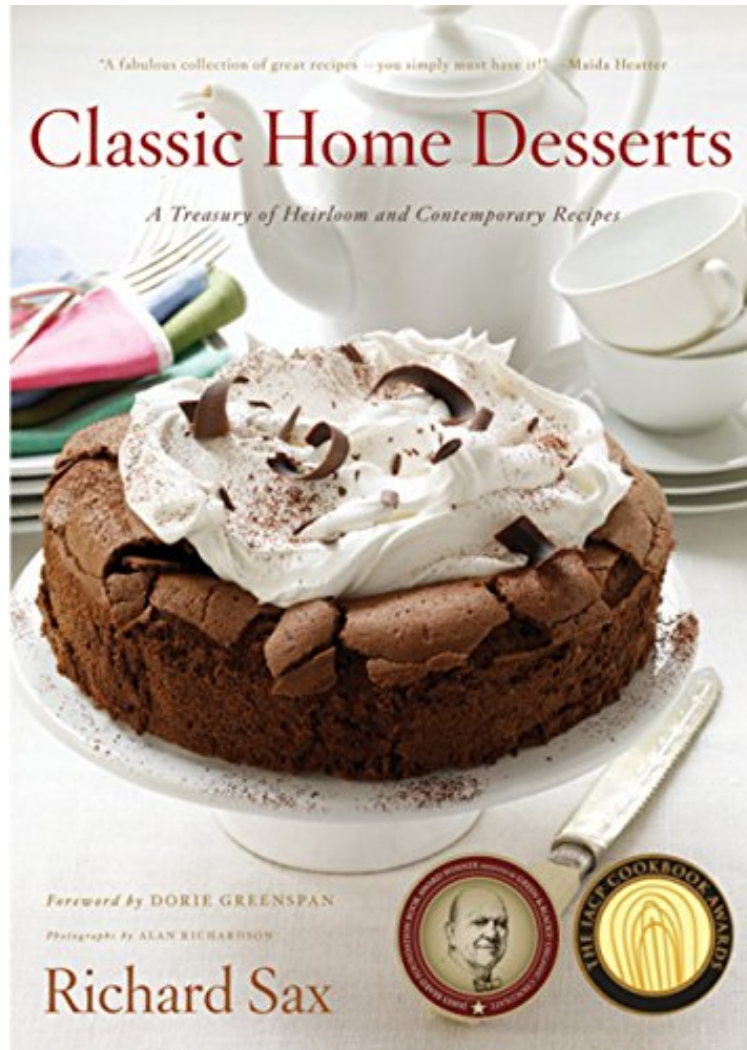


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Classic Home Desserts: A Treasury of Heirloom and Contemporary Recipes

Richard Sax

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Richard Sax : Classic Home Desserts: A Treasury of Heirloom and Contemporary Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Home Desserts: A Treasury of Heirloom and Contemporary Recipes:

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recipes are missing (and still suspect this is the case), but have also found (great) recipes in my version that *aren't* in the original (try the "All-Time-Best Summer Torte"). 0 of 0 people found the following review helpful. A new favorite
By Kay HI'm so glad I bought this book. I saw this book mentioned in some classic cookbook lists and decided to try it. I spent the weekend reading this like a novel. There are so many great dessert ideas and notes on the recipes. Some are familiar and some are new to me, but I can't imagine that I won't have fun with this book. I just received it so I haven't made anything yet, but I have more than a dozen sticky tabs marking the pages so I can quickly find the ones I want to try soon. In fact, even though it is too hot, I think I may need to bake something tonight.

“More a story of the pleasures of real dessert-making than anything yet written.”—M.F.K. Fisher

.com Food writer Richard Sax compiles a massive selection of over 300 classic dessert recipes. Cobblers, fools, creams, pastries and cakes of every variety, including cheesecakes, are described--delights to tempt the most replete of dinner guests at the end of a meal. The recipes are drawn from old cookbooks, family collections and Sax's own repertoire of classics, giving the book the feel of an old-fashioned heirloom handed down from some perfect past; Sax includes some fascinating culinary history. Thankfully, a few allowances are made for modern taste, including reduced fat and calorie content in many of the recipes. 1995 Winner of the Julia Child Cookbook Award in the Bread, Baking and Sweets Category.
From Publishers Weekly
More than a decade in the making, according to Sax (Old-Fashioned Desserts), this vast and user-friendly international compendium of desserts will seem congenial territory to the many home cooks whose culinary passion has always been that final course. Sax eschews such special-occasion masterpieces as wedding cakes and complicated pastries, to survey four broad types of desserts: warm fruit desserts and smooth, thickened dishes, like mousses and fools; custards and starch-thickened puddings; baked goods (about half the book), from cookies to cakes, pies and tarts; and frozen desserts and sauces. Beginning with thorough coverage of cookware and ingredients, including sources, tips on techniques and a table of equivalents, Sax plunges right into the fruit recipes. They, like all others, come with a bit of history, suggestions about variations and substitutions and sidebars of chatty quotes from noted chefs, excerpts from fiction and historical documents or reproductions of early recipes. Sax offers a highly usable collection sure to brighten the task of family cooks and bring smiles to those who sit at their tables. Photos not seen by PW. Copyright 1994 Reed Business Information, Inc.
From Library Journal
Sax, a well-known food writer and cookbook author, has compiled an ambitious and impressive collection of homestyle desserts, from cobblers and crisps to creams and fools to layer cakes, fancy cakes, and cheesecakes. Many of the recipes come from old cookbooks, some centuries old, and from family collections handed down through generations, while others are Sax's own versions of classics. There are also recipes from pastry chefs who have revived these traditional desserts and from home cooks who have rediscovered them-or have been making them for decades. Most collections of good old-fashioned desserts are on a much smaller scale; with more than 300 recipes, an excellent introductory section, and lots of culinary history and background, Sax's nostalgic compendium is highly recommended. [HomeStyle Bks. main selection.] Copyright 1994 Reed Business Information, Inc.