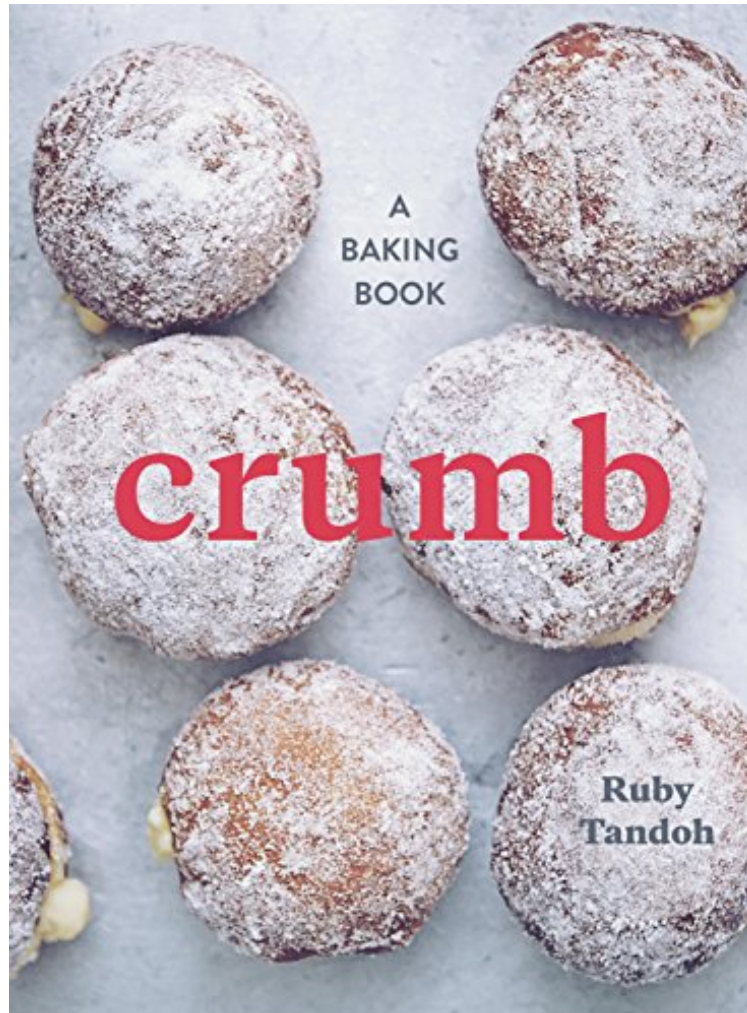


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Crumb: A Baking Book

Ruby Tandoh

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Ruby Tandoh : Crumb: A Baking Book before purchasing it in order to gauge whether or not it would be worth my time, and all praised Crumb: A Baking Book:

83 of 86 people found the following review helpful. It crosses all baking boundaries--a truly unique and inspiring, delightful and appealing, baking book. By I Do The Speed Limit. Heads up: The Chocolate Lime Mud Cake has only seven ingredients--including the pinch of salt....and the instructions are fairly simple: I am buying this baking book! And, there are so many more recipes like that. But the chocolate, and the lime, together; well, for me, it does not get any better. Then there are the Cherry Spelt (yeast) Loaves..... And rosemary in my pecan pie. And way, way more. The short blurb in bold face on this product page is absolutely correct, and sums up the book so well: "...a focus on charming, flavorful, and practical dishes...the pleasure of casual baking." This is truly a baking book worth working through--recipe by recipe. Even the Sweet Dough chapter of buns, doughnuts, coffee cakes and more--things I'm not usually interested in--is luring me, especially the Coconut Lime Loaf..... There is not a single one that I want to pass

by. (Well, to be honest, I will pass on the fried doughnuts, the Danish rolls and the coffee cake.) And I'm afraid to make any of the crackers (but I will)...because I would want to keep them to myself and eat them all before company arrives. And this is all before the "Decadent Dessert" chapter with cheesecakes, meringues, custards and sponge puddings. Something I want to mention right off the bat, because it is a real plus for some: This author is conscious of small and/or minimally equipped kitchens. Plenty of instruction. An astonishing amount of tips and helpful hints! This author likes to teach, and her writing is personable and earnest. She also has a humorous approach to the inevitable baking persnicketies, like uneven cake layers, whipping cream "calamities" and inevitable calories. You get more than the recipe, and there is plenty of troubleshooting and lots of tips. There is a superb assortment of recipes: Cakes divided into cupcakes, loaf, "everyday" and sponge. There are simple, but unique, offerings. Then there are few complex recipes to give you a challenge, like the Coffee Black Currant Opera Cake, a take on a French patisserie classic. There are everyday breads that can be shaped different ways, flatbreads, brioche and more. Beautiful cookies and crackers--sweet and savory are represented. There are pie doughs, and sweet and savory pies. (Her Chicken, Pale Ale and Chicory Pie is a real keeper.) Unusual combinations that work: The Morning Muffins are really good: Grapefruit Zest in the batter and a section of grapefruit on top of each one. Rye flour in the Apple Upside-Down Cake. Caraway and poppy seeds in a carrot cake. A seeded (one medium) loaf bread with one cup of seeds! There is even a soda bread with whole wheat flour, brown sugar and buttermilk. I make stolen for everyone (even the rotten neighbors) at Christmas, and this Cherry Stollen with Pistachio Marzipan is one I can't wait to try. Orange Lemon Coconut Cookies and the Tahini Lemon Cookies will be on my Holiday cookie platter. Recipes come with imperial and metric measurements. Definitely take a trip through the "Look Inside" feature of this book. The publishers, Ten Speed Press, really do a fine job of giving the potential buyer an true indication of what the book is like. In the "Look Inside", you will be able to check out the recipe page layout, type style and size, the author's writing style (and some of her great tips), and the quality of photos. Substitutions are provided when appropriate: The Gooseberry Elderflower Cake looked heavenly, but I knew I'd never find gooseberries.... Then I turned the page and found viable substitutions. Lovely photography, not a "finished dish" photo for every recipe, but almost--more than half. I have so many cookbooks in my collection--and a whole two shelves of baking books--that I very seldom buy new cookbooks, but I will be indulging myself with this one! It would make a wonderful gift: For a new baker, an old baker, yourself. It really does cross all baking boundaries! I highly recommend it! You cannot go wrong with this one. *I received a temporary download of this book from the publisher, and have been working with it for several months now. 0 of 0 people found the following review helpful. Twist on some old favorites By Sue Theve I looked at many books before deciding on this one as a gift for someone who likes to bake. The recipes are a bit different from the same old/same old but not difficult to make. Beautiful photography is used to illustrate the finished products which have a slight twist on original recipes. It met the approval of a chef who wanted to try some of the recipes. "Crumb" is a lovely practical book sure to take your baking experiences to the next level. 0 of 0 people found the following review helpful. Birthday gift By R. K. Wieder I bought this book for my friend that has her own in house bakery...she loves it..has made a few goodies and shared..delicious crackers! If you want something different, this book is for you...lovely book!

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory--including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes yoursquo;ll return to over and over again.

About the Author RUBY TANDOH is a weekly food columnist for the Guardian and has written for British Elle. At the age of twenty, she was the youngest ever contestant on The Great British Bake Off, where she impressed judges and viewers alike with her creative approach to ingredients and her focus on flavor over decoration. Tandoh livesmdash;and bakesmdash;in north London. nbsp;rubbyandthekitchen.co.uk@rubytandoh