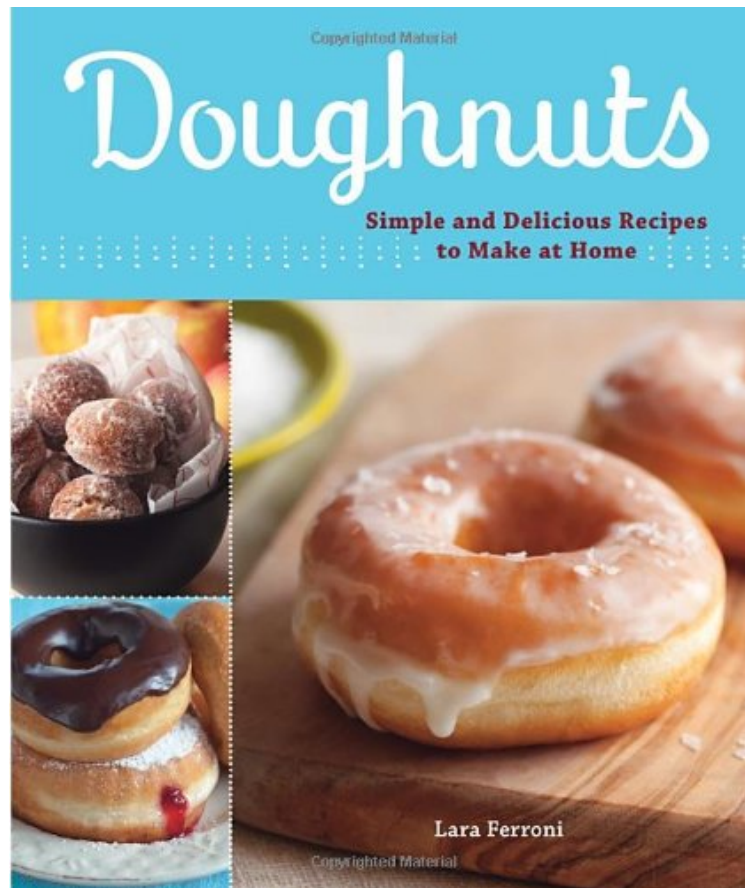


# Doughnuts: Simple and Delicious Recipes to Make at Home

Lara Ferroni

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**Lara Ferroni : Doughnuts: Simple and Delicious Recipes to Make at Home** before purchasing it in order to gage whether or not it would be worth my time, and all praised Doughnuts: Simple and Delicious Recipes to Make at Home:

3 of 3 people found the following review helpful. First attempt, first success!By JackI bought this book intending to start making doughnuts for myself and friends. After reading about what equipment and ingredients I would need, I went to the store and made my purchases. I am guessing that most people already have what they will need, but my kitchen was short a few items, mostly a dutch oven for the frying process. (I didn't want my doughnuts competing with my french fries in the deep fryer.) I made the Maple Bacon Bars for my first attempt. They turned out to be a HUGE hit at a get together that evening. I even messed up my execution of the recipe a little and they still turned out great. If you are merely competent in the kitchen, you can still easily follow the recipes in this book to make some really good doughnuts. I will be back in the kitchen in the next few days for new batch of doughnuts. My biggest issue now is deciding which variety to try next. All of my regular favorites are in here and several which I would never have imagined. I now have no apprehension about attempting anything in this book. It is easy to follow (unless you rush to

do something and fail to actually read the directions in the recipe like I did), and the pictures give you a great idea as to how they should look upon completion.4 of 4 people found the following review helpful. Delicious!By Tropical BreezeLove! I received a doughnut pan for Christmas and bought this book - there's a LOT of recipes in here that are baked instead of fried, and easily adaptable to other varieties. Really nice photos and I have enjoyed the recipes I've tried so far.3 of 3 people found the following review helpful. baked ones are not a favorite. I have tweaked a couple to suit my ...By bookloverInteresting book with a verity of donuts. I have only tried a few so far, baked ones are not a favorite. I have tweaked a couple to suit my own tastes. All in all a useful book with full directions as well as photos.

A chocolate-glazed doughnut and cup of coffee is a match made in heaven for many North Americans, but wait! Something new is happening in the doughnut world: boutique bakeries are popping up everywhere, and "designer doughnuts" are all the rage. The best news of all is that they're actually easy to make at home. And really, is there anything more scrumptious than a fresh doughnut? In *Doughnuts*, prepare to be tempted by more than fifty recipes, including Chai, Huckleberry Cheesecake, and Red Velvet. Of course, the cookbook is also full of traditional recipes for favorites like Old-Fashioned Sour Cream and Chocolate Raised doughnuts, as well as vegan and gluten-free recipes. The mouthwatering photography and tasty recipes will leave readers and home cooks drooling and dreaming about doughnuts.

"If you're not already helpless in the face of a doughnut, one look at this book and you just might have a new food addiction."--"Epicurious" "Lara came to our kitchen last year, to work on gluten-free recipes for ["Doughnuts"]. They work! They're delicious."--"Gluten-Free Girl and the Chef" "If this isn't the most exciting cookbook ever, we don't know what is."--"Largehearted Boy" ..".anyone who writes and photographs a doughnut recipe book--oh, "Doughnuts: Simple and Delicious Recipes to Make at Home," from Sasquatch Books, for instance--is pretty much tops in my book. But really, as awesome as you might figure such a person to be, author/photographer/doughnut maker Lara Ferroni is even better."--"CakeSpy" "Homer Simpson, your Elysian Fields await, and they're covered with sprinkles. ....it's a collection of luscious imagery that stir up sugar-spun memories of childhood."--"Wasabi Prime" "What to say about this precious little boAbout the AuthorLara Ferroni is a food writer and photographer who regularly contributes to Portland Monthly Magazine, Edible Seattle, Seattle magazine, and Epicurious.com. She lives in Seattle.