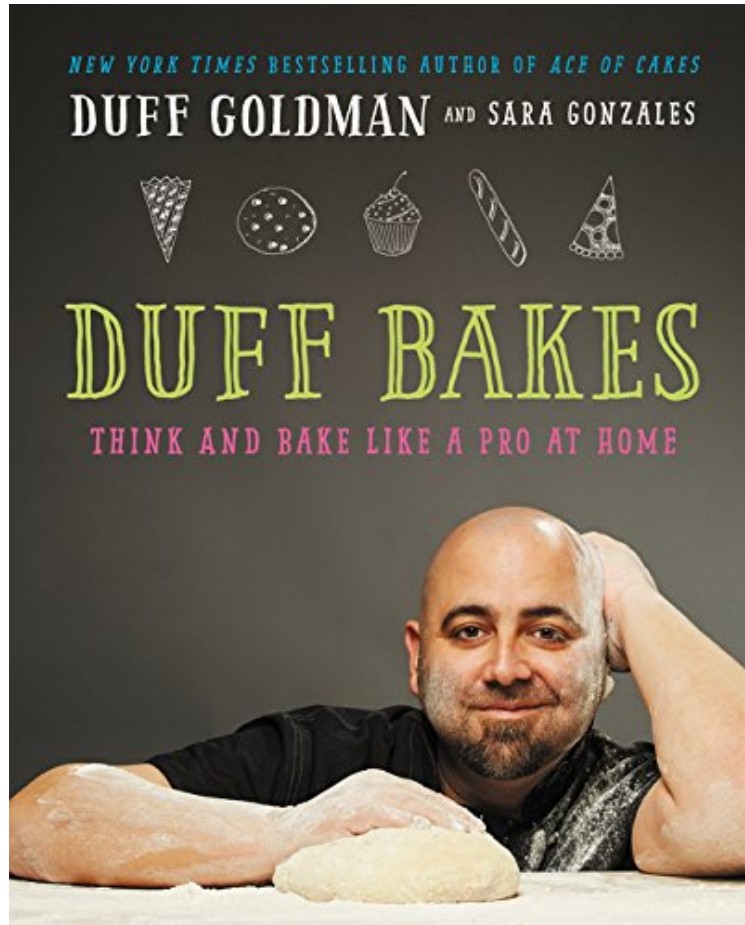


Duff Bakes: Think and Bake Like a Pro at Home

Duff Goldman

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Duff Goldman : Duff Bakes: Think and Bake Like a Pro at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Duff Bakes: Think and Bake Like a Pro at Home:

31 of 32 people found the following review helpful. The Carrot Cake Hummingbird Cake are great for Fall- Duff Rocks!By Julie W. SnyderI recently saw this book in a bookstore, curled up in a wing chair, and spent an hour pouring over the recipes - I had to have this book by Duff Goldman! He writes just like he talks on the Ace of Cakes Show - funny, upbeat, calming, so-you have the recipe now just go ahead and jump off the cliff type of humor. Did I say that I had to have this book! I have always enjoyed baking breads and pies, but upon my return from a recent trip to Ireland, I was fired up to bake Scones and Quick Seedy Breads so I have been on a hunt for a new baking adventure.....and then I discovered Duff's new book.Duff shares his background, work ethic and some kitchen experiences that are heartwarming. This book and the recipes included will make you want to jump into the kitchen and "Bake something". I am also going to share this book with my adult children - He is a true inspiration. Would you believe he uses organic

blueberries in his sourdough starter? His explanation of a variety of flours and leavening ingredients is welcome. As I work my way through Duff's book, I will update my review. Although I am an experienced baker, I know that I will have to change some of my ingredients (no self-rising flour) and some of my techniques (Overmixing) but it should be a great tasting adventure. 53 of 57 people found the following review helpful. Let them eat cake. And cookies. And bread. By BuyAllTheThings I'm a huge fan of Duff Goldman and think of him and his Charm City Cakes crew as not just bakers, but artists. So I was worried that being as talented as he is, he wouldn't be able to break down the art form into something understandable for weekend bakers like myself. Well, I was wrong to worry. The recipes are mostly easy to follow, for both novice and experienced bakers. If you've only ever baked a slice and bake chocolate chip cookie, you'll definitely find many challenges in here, but plenty of guidance. If you're more experienced and know a thing or two about baking, this book is probably right on your level. His bar and cookie recipes look easy to moderately challenging. He's got easy bread recipes for people who've never worked with yeast, and more complicated recipes (sourdough, anybody?) for those who are ready. I'm both nervous and excited to try to create my first sourdough starter (which I didn't even know was a thing). His cake decorating section I felt deviated from the overall aim of the book (i.e., easy and non-intimidating). I would have liked less info on fondant and project ideas, and more instruction on how to frost cake, do pretty piping with buttercream, and maybe some sprinkle work. I'll probably not delve into fondant work unless I take a class. I'm most excited to try his cinnamon roll recipe and his Swiss buttercream recipe. Least excited about anything fondant related. If you're worried you might not learn any new techniques, I'd still recommend you pick this up for the great recipes and the adorable narrative that Duff and co-author Sara provide. Update: cinnamon roll recipe was easy enough to follow. My boyfriend complained that they were too sweet and needed more time in the oven. This is after I had already extended the baking time. Popcorn ball recipe produced an addictive snack that I had to give away to get out of the house. Win. The "good-a** fudge" recipe called for a candy thermometer. I followed the recipe precisely and my fudge never set. After several hours of waiting, I poured the chocolate goo back in the pot and boiled again, this time letting it sit at the temp and bubble for a bit longer. We'll see if it sets. Tonight I made the vanilla birthday cake and American butter cream. Buttercream tasted like eating a stick of butter and the cake was a little dense and not very sweet. Great textures but no flavor. I'm disappointed that while the recipes are precise, there seem to be flaws. I actually found a mistake in the fudge recipe. It calls for you to set up a bowl of cold water in step one, but never tells you what to do with it. 9 of 9 people found the following review helpful. I love this book By S.D.C. I love this book. I do most of my baking from scratch and everything we have tried has received thumbs up from all of my family. Anyone who bakes for family knows how hard it is to get everyone to like the same things. Two of our favorites are the "funfetti" style birthday cake and the Oreo pie. I originally borrowed it from the library and before my lease time was up I had already ordered a copy.

An inviting, down-to-earth, full-color baking book filled with 130 recipes for irresistible must-bake favorites, from cakes to cookies to brownies to muffins to breads, from the New York Times bestselling star of Food Network's hit series *Ace of Cakes* and owner of Charm City Cakes and Duff's Cake Mix. Duff Goldman may dazzle fans with his breathtaking cake decorating, but behind the rigged-up gravity-defying cakes and fancy fondant is a true pastry chef who understands the fundamentals of making incredibly delicious baked goods at home. In *Duff Bakes*, he truly gives home bakers the down-to-earth essentials they need for creating mouthwatering favorites. Inside you'll find the perfect muffin recipe to eat straight while waiting for your morning bus, an easy pizza dough recipe for a quick weeknight dinner, and cookie recipes for every occasion. Filled with Duff's engaging earthiness and hilarious personality, *Duff Bakes* includes chapters on different types of pastry dough, a variety of cookies, brownies, muffins, bread, biscuits, pies, cakes and cake decorating, gluten-free and vegan desserts, and much more. Duff provides 130 recipes for a diverse range of goodies, including nutter butter cookies, white chocolate blondies, apple streusel muffins, cereal bars, bacon jalapeno biscuits, banana bourbon cream pie, zucchini lemon cake, and savory bread pudding. Here are a few classics as well, like a re-make of the childhood favorite, Twinkies. *Duff Bakes* will help both novices and seasoned bakers master the best, most delicious home baked goods, build on their baking successes, hone their skills, and understand the science behind the fundamentals of baking.

A litany of tips and practical recipes for all things flour based...reliable sources for ingredients and guidance help readers feel comfortable making their own pie crusts and blueberry muffins before trying their hand at more challenging fare...Goldman and Gonzales's thoughtful instructions are sure to inspire and embolden readers. (Publishers Weekly) With a commitment to using authentic, quality ingredients, and a flair for innovation, the authors have evolved familiar recipes for bread...cookies...and, of course, cakes...Casual, accessible...Sure to be popular with the author's fans but inventive and engaging enough to add to the shelves of all bakers. (Library Journal Advance s) About the Author Duff Goldman studied at the Corcoran School in Washington, D.C., and was a young graffiti artist of some notoriety. He started working for acclaimed Baltimore chef Cindy Wolf while attending the University of Maryland, Baltimore County. He studied pastries at the Culinary Institute of America and worked at the French Laundry under acclaimed pastry chef Steven

Durfee, at the Vail Cascade Hotel and Resort, and at Todd English's Olives restaurant in Washington, D.C., before opening Charm City Cakes in Baltimore in 2000. Duff is also a sculptor and artist, and a musician who plays bass in the rock band . . . soihadto He lives in Baltimore, Maryland.