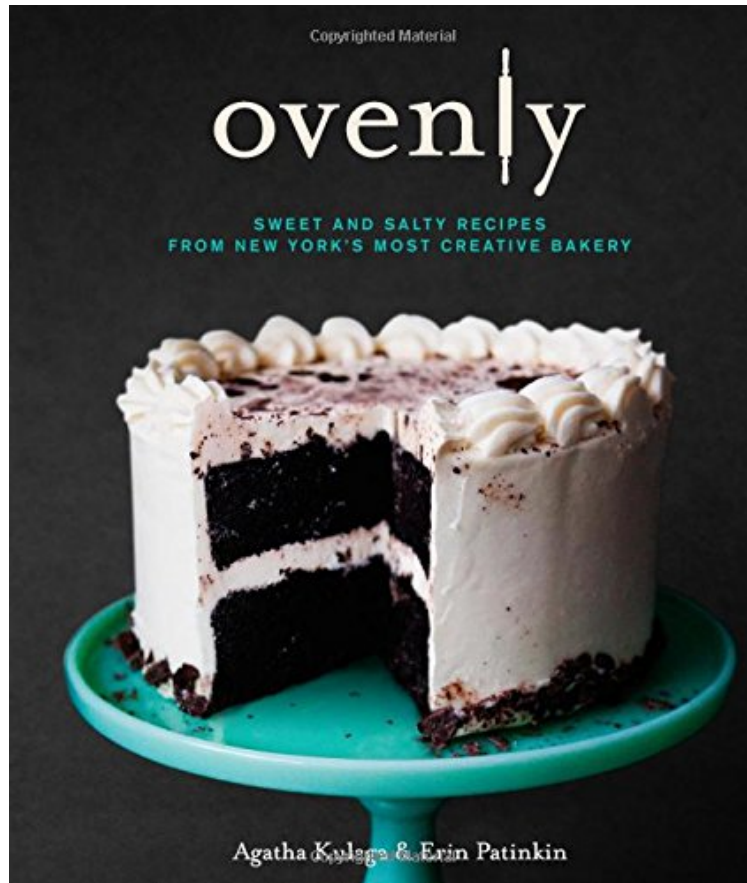


(Download) Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery

Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery

Erin Patinkin, Agatha Kulaga
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Erin Patinkin, Agatha Kulaga : Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery before purchasing it in order to gauge whether or not it would be worth my time, and all praised Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery:

1 of 1 people found the following review helpful. Great instructions, innovative recipes By Deidre512 This cookbook captures an amazing collection of "Best of" desserts from women who went from being book club members to becoming cooking entrepreneurs. So very glad that they have been successful after much hard work and this book is one of the outputs of their journey. The cookbook contains a blend of instructions on ingredients and techniques with a great array of recipes. The recipes are written in an easy to follow way and many of the recipes include pictures of steps along the way to assist what the desserts should look like. The theme of the recipes in this book are savory-sweet based. There are some really creative blends of ingredients that make these recipes one of a kind. I am enamored by

the cheddar mustard scones, the peanut butter cookies, caramel bacon hot tarts, and salted dark chocolate pudding. There is a broad array of types of desserts to fit many palates. I highly recommend this book to people who enjoy cooking and enjoying new twists on ingredients and flavors for traditional desserts like cookies, pies, and brownies. 0 of 0 people found the following review helpful. Eating my way through this book By Customer This book is heavenly. Everything I've baked in here has turned out beautifully, and is oh-so-delicious. Some of the ingredients they require are high-end and unusual, and I honestly can't tell a marked difference from the more generic versions I can buy at my local Stop N Shop, but otherwise I am obsessed with these recipes! 1 of 1 people found the following review helpful. Awesome Cookies By Customer Bought this book after making the peanut butter cookies in it. They are amazing. Have not gotten to make any other recipes as of yet but it is a beautiful book and I hope the rest of the recipes are just as tasty.

Ovenly is an award-winning bakery headquartered in Greenpoint, Brooklyn. Since 2010, their innovative baked goods have found their way into cafes, restaurants and stores nationwide. At Ovenly, our philosophy is to explore culinary traditions with an unexpected twist, while thoughtfully melding salty and sweet with a touch of spice. We are committed to crafting recipes that are complex, innovative and fun. Whether you are enjoying a cookie in our bakery or making one of our cake recipes at home, our goal is to provide you with joy through flavor.

"This book looks and feels like the striking and comforting bakery that Ovenly is and what they make. The recipes are approachable and always have that little extra element of surprise, which is why their goodies are so good and loved by so many. And, if you are in New York, get over to Greenpoint in Brooklyn and check out Ovenly!" -Elizabeth Falkner, Chef/Author/Artist "The most beautiful words in the English language? If you ask me, the answer is 'Ovenly scone.'" -NYT bestselling author Emma Straub "Just when you assume that a chocolate chip cookie needs butter, you find yourself at home, stuffing your face with Ovenly's impossibly simple vegan salted chocolate chip cookies for breakfast." -Noah Bermanoff, Owner Mile End Delicatessen Black Seed Bagels "The Ovenly women are two of the coolest people we've ever worked with, and their desserts speak to that quality. We love their salty/savory palate that keeps you coming back for more. They are an inspiration for up-and-coming food entrepreneurs, always surprising us with new products and flavors-and keeping it classy as they do so." -Natasha Case, CEO/Co-founder, Coolhaus "If you're content with life as-is, don't mess with Ovenly. Because their (vegan!) salted chocolate chip cookie, their gooey honey blondies, their everything is life-changing. Now if you'll excuse me I must go eat some Brooklyn Blackout Cake and die happy." -Eric Demby, Brooklyn Flea + Smorgasburg "Agatha and Erin ... made something beautiful out of nothing, and in NYC no less; the most competitive, bullshit, backstabbing city in the world. Just think about how awesome that is! Their baked goods have a self-trained naivete; that makes them delicious and unique. Screw culinary school, start your own band." -Brooks Headly, Executive Pastry Chef, Del Posto "If you can't schlep to Brooklyn, baking your way through this book is the best way to experience the magic that is Ovenly. From the perfect buttery shortbread to sweet and savory surprises like Blue Cheese Apple Pie, these deliciously photographed and easy-to-follow recipes are sure to inspire your inner baker. Kulaga and Patinkin are culinary Sorceresses and we are so lucky to have their sweet spell book." -Zac Young, Pastry Chef and Television Personality "When we are not eating our mom's chocolate chip cookies, it's certainly Ovenly cookies-as close to Mom's as a trip to the store." -Frank Falcinelli, Owner, Frankies Spuntino, Prime Meats, Cafe Pedlar Excerpt. copy; Reprinted by permission. All rights reserved.*