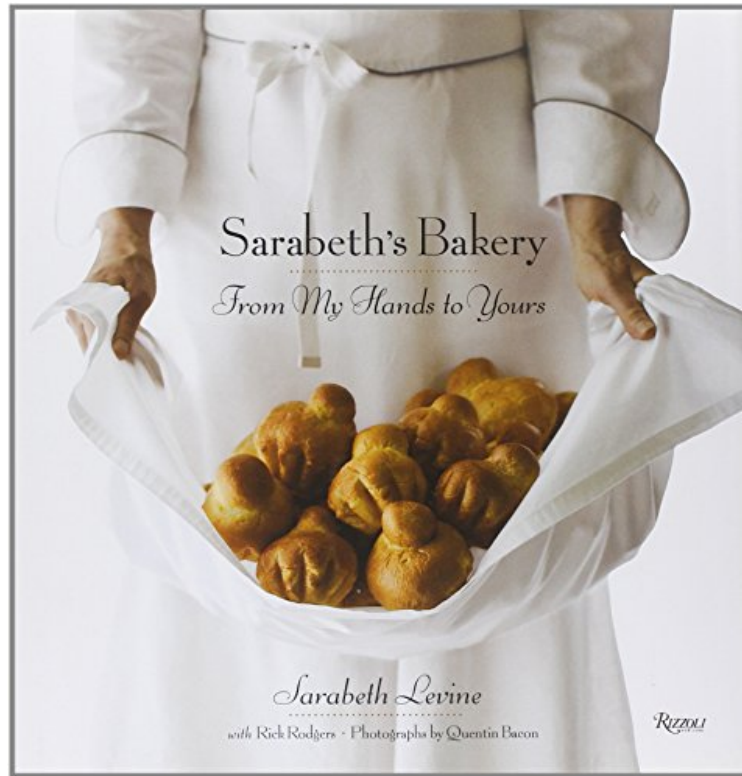


Sarabeth's Bakery: From My Hands to Yours

Sarabeth Levine, Rick Rodgers
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Sarabeth Levine, Rick Rodgers : Sarabeth's Bakery: From My Hands to Yours before purchasing it in order to gage whether or not it would be worth my time, and all praised Sarabeth's Bakery: From My Hands to Yours:

4 of 4 people found the following review helpful. but I think there's better out there)By meisumI've had this book for years and have tried many recipes in it, including the regular croissants (good, but I think there's better out there), puff pastry (perfect!), pumpkin muffins (okay), challah (fantastic!), pan de mie (still my favorite white bread), Ruby cake (good, but not as amazing as she was hyping it to be), buttermilk biscuits (not as good as my standby recipe), her chocolate bundt cake (forget the name, but it's my favorite everyday chocolate snack cake - not overly sweet with a dense enough crumb to not need a plate and fork), and oatmeal bread (meh), off the top of my head. Almost everything I've tried has been good at worst, but mostly they've been great. The instructions are clear and detailed, and the results are delicious. I have two problems with the book, though: 1. The binding cracked with regular, even light, use. Not acceptable. 2. Sarabeth's introductory prose to each recipe sort of makes me want to shake her a little. It's pretentious and annoying. Others probably haven't noticed this, but I'm the kind of person who likes to read a cookbook cover to cover initially, and the strong concentration of her "My ____ taste so much better than everyone else's because I do this" really got on my nerves after a while. Skip her intros and just use the recipes and you'll love it!181 of 181 people found the following review helpful. Believe the hypeBy lapisI live in Chicago and had never heard of Sarabeth before this cookbook, but the preview on looked great so I tried it. All I can say is it is AMAZING. I am not a baker -- I have baked, and enjoy cooking, but I'm not remotely proficient at baking. With this book, I feel like the real thing. As others

have said, her descriptions are very-very detailed and the pictures are wonderful. They are especially important for the dough. I made the Raspberry-Lemon Cake for a birthday party, and it is not an exaggeration to say people thought they were eating a professional wedding cake. It was the best cake I've ever made by a long way. The blueberry preserves are also out of this world. Next, I'm going to tackle the croissants. I think I might actually be able to do it. Word of warning, this book is not for the faint of heart. Some of the recipes are wonderfully simple (e.g., the preserves, cookies), but many of them have a number of steps. At least, the ones I've tried do. She is excellent at explaining which steps can be done ahead, which is a godsend. And you really do feel great when your recipe turns out. She does not shy away from listing the materials that are ideal for a recipe, but as someone who does not plan to turn into a baking machine, I make do with the materials I have on hand. My substitutions have been fine (e.g., one kind of rolling pin, not two or three; regular round cake pans, not special cake rings for layering). I don't skimp on the ingredients, but there is nothing exotic listed -- cake flour, bread flour, butter, sugar, etc. She has a great tip for working with vanilla beans, btw, but she also tells you when pure vanilla extract will do. If you feel like taking a shot at baking, this book is very worth your effort. And if you are already an accomplished baker, I'm guessing you'll still love the luscious recipes in the book. Update 11/21/10 - made the croissants over the weekend. They were way, way easier to make than I expected, and they were perfectly flakey and delicious -- a huge hit in the house. Total time I spent measuring, mixing and rolling was maybe half an hour. The rest of the time the dough just sits. I've read the directions in other books for how to make croissants, and the method Sarabeth came up with is dramatically easier than anything else I've seen. It's worth the price of the book on its own. Next I'm going to try the puff pastry and make some turnovers. btw -- the size of the croissants she provides are about half the size of bakery croissants. It's a nice size for a party or if you don't want overkill. To have a typical bakery-size croissant, I roll out to a single 24" x 8" rectangle, and then mark a 6" base for each croissant. It took a bit of trial and error to come to these measurements, so I thought I'd share them. 5 of 5 people found the following review helpful. Involved but excellent! By K. Aro. Although there are some not so complicated recipes in this book, many are very involved. That being said, I think it is great that she included recipes for croissant dough and puff pastry! So many times you find a great recipe that calls for the store-bought frozen version and it's nice to actually have a recipe on hand for the days you are feeling a little adventurous in the kitchen. The book itself is absolutely beautiful; pictures for almost every recipe, including great step-by-step how-to pictorials. As for the recipes, I have a policy by which I try a relatively simple recipe(s) from a book to see how I fare, if the outcome is good then I attempt a more complicated or expensive recipe. So far, I have tried the pumpkin muffins and the brioche...the results: delicious!

Mastering the art of baking, presented step-by-step through recipes from the legendary New York City baker. In the heart of Manhattan's vibrant Highline District is a destination that is beloved by discriminating dessert lovers -- Sarabeth's Bakery. Sarabeth Levine offers an irresistible array of scones, muffins, croissants, cookies, and other classic desserts. This important addition to the baking book canon has been anxiously awaited by the extraordinary baker's countless fans. It features more than one hundred inspiring recipes for her signature baked goods, ranging from unique English muffins and luscious banana cream pie with vanilla bean pastry to creamy chocolate pudding. Recipes for the perfect accompaniment to her buttery pastries -- her legendary spreadable fruits -- are also included. Step-by-step instructional photographs teach the baking techniques that make Sarabeth stand apart. Tips on such topics as making a decorative piecrust edge are also discussed in this user-friendly primer. The exquisite photography shows the home baker creative ways for sharing these wonders with friends and family.

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.com Fall into Cooking Featured Recipe from Sarabeth Levine's Sarabeth's Bakery: Chocolate Chubbies I have been making this cookie for close to 30 years, and not a day goes by that we don't make them and sell every last one. It's the most asked for recipe in the book. What I love about these cookies is that if you eat them soon after they come out of the oven the chocolate chips are so meltingly delicious, it's like being in chocolate heaven. -- Sarabeth Levine Makes about 2 dozen cookies Ingredients 8 tablespoons (1 stick) unsalted butter, cut into 1/2-inch cubes 9 ounces semisweet or bittersweet chocolate (no more than 62% cacao), finely chopped 3 ounces unsweetened chocolate, finely chopped 1/2 cup unbleached all-purpose flour 1/2 teaspoon baking powder 1/4 teaspoon fine sea salt 3 large eggs, at room temperature 1 1/4 cups superfine sugar 2 teaspoons pure vanilla extract 2 cups (12 ounces) semisweet chocolate chips 1/2 cups (5 1/2 ounces) coarsely chopped pecans 1/4 cups (4 1/2 ounces) coarsely chopped walnuts Position racks in the center and top third of the oven and preheat to 350deg;F. Line two half-sheet pans with parchment paper. Bring 1 inch of water to a simmer in a medium saucepan over low heat. Put the butter in a wide, heatproof bowl, and melt the butter over the hot water in the saucepan. Add the semisweet and unsweetened chocolate, stirring often, until melted and the mixture is smooth. Remove the bowl from the heat and let stand, stirring occasionally, until cooled slightly but still warm, about 5 minutes. Sift the flour, baking powder, and salt together into a medium bowl. Whip the eggs in the bowl of a heavy-duty stand mixer fitted with the whisk attachment on medium-high speed until the eggs are foamy and lightly thickened, about 30 seconds. Increase the speed to high and gradually add the sugar, then the vanilla. Whip until the eggs are very thick and pale yellow, about 3 minutes. Reduce the mixer speed to medium and beat in the tepid chocolate, making sure it is completely incorporated. Change to the paddle attachment and reduce the mixer speed to low. Gradually add the flour mixture. Remove the bowl from the mixer. Using a wooden spoon, stir in the chocolate chips, pecans, and walnuts, making sure the chunky ingredients are evenly distributed at the bottom of the bowl. The dough will be somewhat soft. Using a 2-inch ice-cream scoop, portion the batter onto the prepared pans, placing the cookies about 1 1/2 inches apart. Bake the cookies immediately; if you wait, they won't be shiny after baking. Bake, switching the position of the pans from top to bottom and front to back about halfway through baking, until the cookies are set around the edges (if you lift a cookie from the pan, the edges should release easily, even if the center of the cookie seems underdone), 17 to 20 minutes. Do not overbake. Cool completely on the baking pans. (The cookies can be stored in an airtight container at room temperature, with the layers separated by parchment paper, for up to 3 days.) From Publishers Weekly Starred . From her modest beginnings selling fruit spreads, jams, and preserves in specialty shops and opening a bakery cafe; "on what was then a distinctly inelegant Amsterdam Avenue on Manhattan's Upper West Side," the James Beard Award-winning pastry chef's star, like her dough, continues to rise. These days, Levine focuses on growing her brand and expanding into a number of other New York neighborhoods and Key West, Fla. Now, in her first cookbook, she gives a historical overview of Sarabeth's and offers scrumptious descriptions of the baked treats she and her staff regularly make. Chapters cover morning pastries, muffins, breads, pies, cakes, and cookies in great detail. Though recipes calling for homemade puff pastry or croissant dough may prove too complicated for the average home cook, they provide a challenge to the ambitious. Sections on spoon desserts like Cregrave;me Brucirc;leacute;e, chocolate and bread puddings, ice creams and sorbets, and spreadable fruits (the item that helped Levine launch Sarabeth's three decades ago) add to the appeal of this handsome volume. Photos. "New York's own baking legend even shares the recipe for her strawberry-peach preserves ; the better to smear on your warm challah or pumpkin muffins." ~New York Times, "Best Culinary Books of 2010" "Year's Best Cookbooks Round-up: ; For more serious bakers, the first cookbook by Sarabeth Levine, Sarabeth's Bakery (Rizzoli, \$39.95), offers careful explanations and detailed photographs invaluable for puff pastry and a host of other fundamentals." ~New York Times, Dining Section "Sarabeth Levine is finally letting us in on her baking secrets. The more than 100 recipes from the famed Sarabeth's Bakery vary from the everyday (but still awesome) Chocolate Chubbie Cookie, to the more complex homemade Babka. The recipes seem to be gently handed over to the reader, as if Sarabeth is giving them just to you. And with tons of lovely photography, you could spend hours poring over this hefty volume, as I did. ; In addition to the fabulous baked goods, the book has Sarabeth's recipes for her world-famous marmalades and jams. So if you don't want to give away the book, you could make, and give as gifts, the apricot-orange marmalade that helped

launch Sarabeth's career. This gorgeous book might be the ultimate gift for all the bakers on your list, including you." ~Philadelphia Inquirer "We recommend making some room on your shelf for this must-have tome." ~Ladies' Home Journal "...stunner of a book" ~Barnes Nobles Book Club Blog "In this decadent tome Sarabeth's Bakery: From My Hands to Yours (Rizzoli New York) she shares her award winning recipes that will appease your palate-- each and every time... Certain to inspire both experienced home cooks and those just starting out in the kitchen, each recipe is designed to ensure the dessert preparation process is as enjoyable as the finished result... a must for dessert enthusiasts!" ~Le Petite Blog "This baking book is one of the best, most user-friendly, complete books on the market... Sarabeth's Bakery is truly complete, encompassing just about everything in anyone's baking repertoire." ~ San Francisco Book