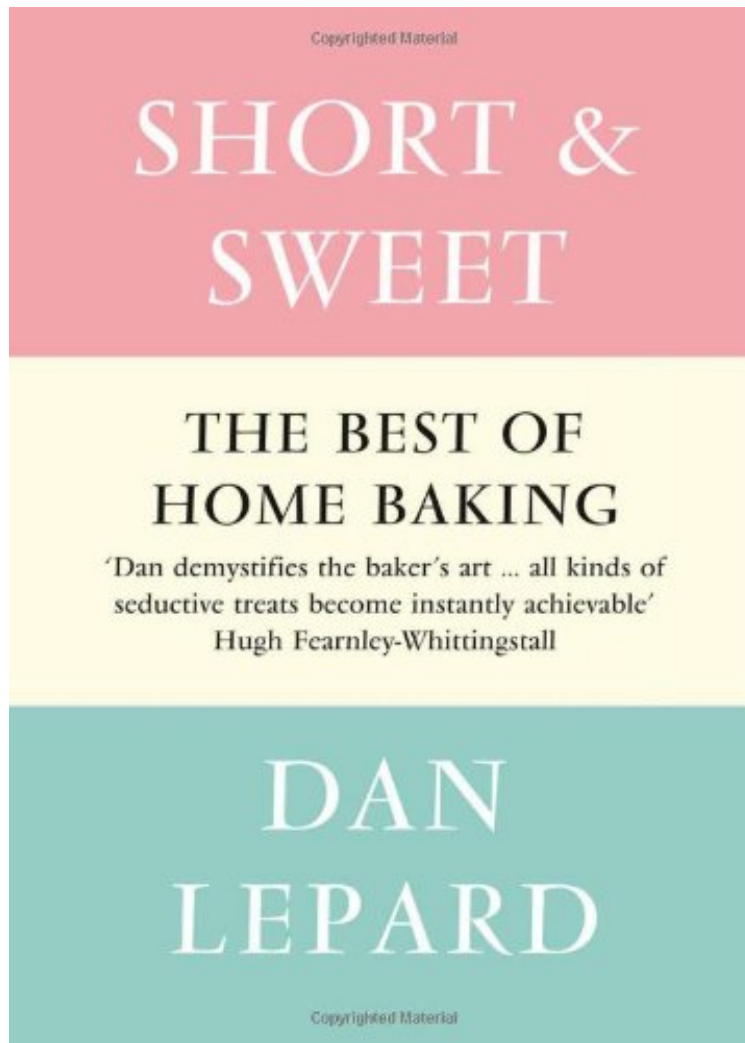


(Read free ebook) Short and Sweet

Short and Sweet

Dan Lepard

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Dan Lepard : Short and Sweet before purchasing it in order to gage whether or not it would be worth my time, and all praised Short and Sweet:

21 of 22 people found the following review helpful. A travesty! By plevee Having written a cookbook with careful tested measurements Mr Lepard has allowed his American publisher to jettison them all and convert the book to inaccurate volume measurements. There isn't even a guide as to how flour for example is measured - the difference between scooped and sifted flour can amount to 1 1/2 ounces weight which can make all the difference in the success of failure of a cake. I contacted the publisher about this complaint and was informed that the book was for "the CASUAL home baker". So if you are at all serious about baking, or about not wasting expensive ingredients in inaccurate recipes look elsewhere. Or as they advised "Buy the UK edition." 1 of 1 people found the following review

helpful. Great all-around baking book! By B. Moss I purchased this as a birthday present (along with All About Braising by Molly Stevens) for a co-worker who is fairly passionate about cooking but is still learning and expanding her core repertoire of recipes. After thumbing through it, I bought one for myself as well. It is a great overview of baking with recipes from breads to sweets and so many things in between. As with the braising cookbook, this baking one teaches you methods and techniques as well as recipes, thus making you better able to put your own spin on these recipes by adding ingredients you have on hand or that suit your own tastes. It is definitely going on the bookshelf close to the kitchen and many of the recipes are going to become new family favorites, I can already tell. 0 of 0 people found the following review helpful. I was not disappointed. a great book By candy I bought this on kindle so I could have it right away.. I wanted it for a sour cream bread loaf, and a new look at the kneading process. I was not disappointed. a great book. It takes some getting use to using the kindle or iPad for cook books - but I am adapting. There are many other recipes I am anxious to try - now that the hot southern summer is over and it is safe to turn on the ovens.

Winner of the Andre Simon Food Book Award 2011 The ultimate baking compendium from Dan Lepard, the country's foremost baking guru. Dan Lepard's innovative and earthy approach has made him the baker that every top chef wants in their kitchen, and with this utterly dependable how-to-bake book you'll be baking cakes, pastries, breads and cookies like never before. Collecting together Dan's best recipes - and mixing science with old-fashioned kitchen wisdom - Dan has tried and tested almost every baking technique out there. Guiding you through the crispest flatbreads, blue cheese and oatmeal biscuits, gluten-free white loaves, savoury leek and smoked haddock pies, caramel sweets, frostings, simple scones and pumpkin and ginger cupcakes, Short and Sweet uses the newest flours and ingredients and has everything from updates on the classics to the latest in baking for intolerances. If baking is therapy then Dan is your life coach. He'll show you how to improve, what to work on, how to take what is just ok right up to brilliant, without a sweat. No wonder he is the country's cutting-edge baker.

'Dan is by far the most imaginative and creative baker I know.' Yotam Ottolenghi 'Just when I think I'll never need another cookery book along comes Dan Lepard's Short Sweet to tease, delight, beguile and tempt... This man has never, ever let me down' Nigel Slater 'One of my cookery heroes, Dan's baking expertise is second to none. His recipes ooze originality, precision and above all, irresistible deliciousness.' Sarah Randell, Sainsbury's Magazine 'Dan Lepard is to baking what Lewis Hamilton is to Formula One.' Jay Rayner, Observer 'Dan demystifies the baker's art with such enthusiasm and unapologetic pragmatism that all kinds of seductive treats become instantly achievable.' Hugh Fearnley-Whittingstall 'Mr Lepard, I love you.' Nigel Slater About the Author Dan Lepard is a baker and photographer who has worked with the likes of Ottolenghi, Giorgio Locatelli and Fergus Henderson. He is the author of The Handmade Loaf and has a very popular baking column in the Saturday Guardian. He writes frequently for Sainsbury's Magazine and is also currently designing a range of baking products for Sainsbury's. Originally from Australia, he now lives in London.