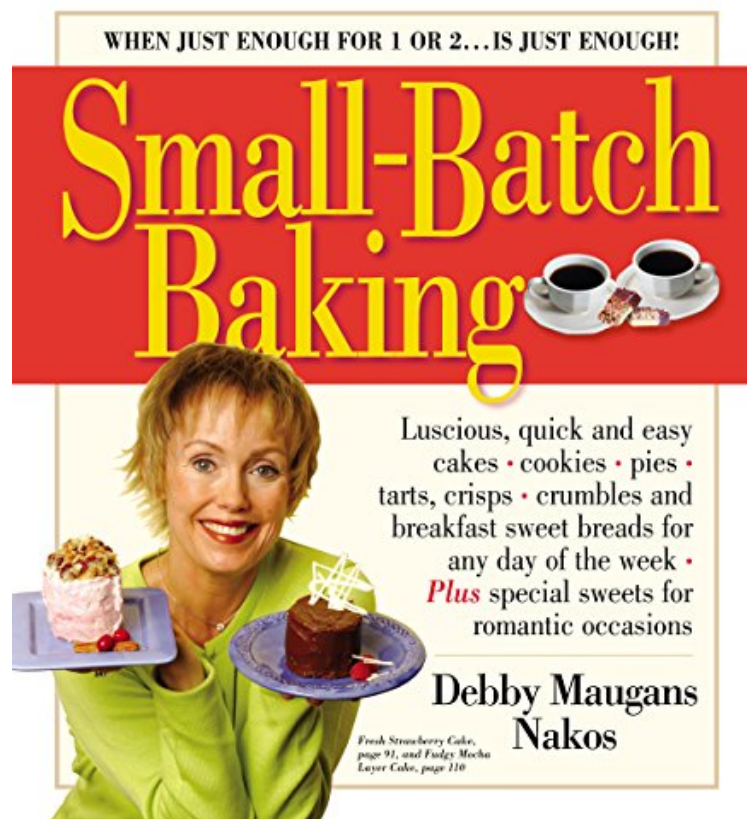


[DOWNLOAD] Small-Batch Baking: When Just Enough for 1 or 2. . . Is Just Enough!

## Small-Batch Baking: When Just Enough for 1 or 2. . . Is Just Enough!

Debbi Maugans Nakos  
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#470883 in Books Nakos, Debbie Maugans/ Lafrance, Laurie (ILT) 2004-10-15Original language:EnglishPDF # 1 8.00 x 1.13 x 7.031, 1.70 #File Name: 0761130357352 pages | File size: 33.Mb

**Debbi Maugans Nakos : Small-Batch Baking: When Just Enough for 1 or 2. . . Is Just Enough!** before purchasing it in order to gage whether or not it would be worth my time, and all praised Small-Batch Baking: When Just Enough for 1 or 2. . . Is Just Enough!:

3 of 3 people found the following review helpful. Easy recipes and good directionsBy \_CustomerWe are downsizing as the kids are leaving home, so I am relearning how to cook for two. For many years my dearest spouse did not want dessert after dinner. I made desserts as the kids and I enjoyed them but my spouse did not. Lately my dearest spouse has been asking for dessert and being a good cook I love to please the people I cook for. As I am getting a bit older my waistline needs a bit of built-in portion control when it comes to sweets and I needed help to do that. I was so happy to discover the Small-Batch Baking: When Just Enough for 1 or 2. . . Is Just Enough! by author Debbie Maugans Nakos. Her cookbook is filled with sweet recipes designed for smaller families meaning there is built-in portion control.Tonight I baked her recipe for Carrot Cake Bread Pudding with Cream Cheese Hard Sauce. The recipe was very easy to prepare and it tasted so good. I cheated a bit and used my food processor to chop up the bread and grate

the carrots. I used the mixer to finish mixing the rest of the ingredients. As to the sauce: It was a quick fix as it used softened cream cheese, butter, powdered sugar and a bit of vanilla. I opted to use pineapple juice instead of brandy in the sauce. The author tells you how to substitute the pineapple juice for the brandy. My spouse loved the recipe and looks forward to eating more desserts found in her cookbook. Some of the recipes you will find in her cookbook include: Milk Chocolate Raspberry Shortcakes, Almond Fruit Crumbles, Moist Fudgy Brownies, Cream-Filled Chocolate Cookies, Peanut Brittle. The author has also offered creative ideas on how to use non-traditional items to complete your baking tasks. She also offers suggestions on what to purchase for small-batch baking. Recommend. MR106 of 106 people found the following review helpful. How did I live without this book? By M. Gondek Like many people in one- or two-person households, I simply don't need 48 chocolate chip cookies, an entire lemon meringue pie, or even 8 creme brulees. If you prefer not to make large batches and freeze them, or you haven't had good results making fractions of a traditional recipe, you will love this book. All recipes make 2-3 servings, are very easy to follow, and (so far) turn out superb results. The instructions are clear and precise, and she introduces most recipes with a description of the results or a note about the recipe's history. There are call-out boxes for filling suggestions, sauces, or recipe tips. The chapters are logical and well-organized. After the initial introduction where the author lays out ingredient/equipment lists, the chapters are: Beautiful Small Cakes; Pies and Tarts; Cookies and Bars; Cobblers, Crisps, Crumbles, and Shortcakes; Baked Puddings; and Muffins and Breads. After these groupings, the author has given us two bonus (in my opinion) chapters: Valentine Specials and Holiday Goodies. So far, I've made mini loaf-bread, a small pie, and incredible chocolate ganache cakes. The latter actually could serve 4 instead of 2, it was so rich -- but I was very happy to eat my "one" serving (and the recipe looked easy to halve -- just make one cake instead of two). If I HAD to come up with things to "fix" in this cookbook, I'd ask for photos of the finished recipes. I'd also prefer that recipes not be split across two pages -- it makes reading ahead with sticky fingers a little difficult. But all in all, this will continue to be one of my best-loved cookbooks. Update October 2008: This is still one of my most-used cookbooks, and I've referred several friends to it. Friends have actually started seeking out single-serving baking pans as soon as they see the results. I've tried several breads, cakes, and cookies without a single disappointing recipe, and now make the pound cake and banana bread at least once a month each. Love it! 3 of 3 people found the following review helpful. and a few other recipes that I've truly enjoyed. I will say here that I follow the ... By LadyK First cake out of the book was the Jam Cake with Molasses Maple Icing and it was delish! I've also made the coconut cake, and a few other recipes that I've truly enjoyed. I will say here that I follow the recipes so far to a 't' and the cake texture is excellent. However, I bought mini cake pans, mini spring form pans, mini loaf pans, etc. Just do yourself a favor and do that if you buy these books. I refuse to bake or cook in aluminum pans or cans, due to the fact that aluminum is tied to memory health issues and whether that research is inconclusive or not, Alzheimer's runs in my husband's family and I prefer not to take the risk... (that includes the bpa that is in cans... that could also lead to health issues. No thanks!) I love that the quantity is up to par with quality in this book, and it's not just a bunch of processed crap mixed in a bowl! Though some complain about the effort to go into these recipes, these are scratch recipes and if you don't feel like it, one can always go buy the single serving desserts in the freezer aisle. But I can guarantee they won't taste as good! Thank you Debby for these recipes. They are awesome!

Small-Batch Baking is how to have your cake, and eat it all too. It's baking a plate of cookies (not 4 dozen) to greet the kids when they come home from school, or a few muffins (not 12) when that's all you need for Sunday brunch. It's for the perfect tart to end a small, romantic dinner--or the indulgence of a one-bowl dessert just for you (Honey Apple Oatmeal Crisp, anyone?). Most of all, it's to bring home the joy of baking, when home is just the two of you--small batches whip up quickly, clean up quickly, and don't require hours at the oven. Written by Debby Maugans Nakos, who clearly possesses the Southern baking gene, Small-Batch Baking offers 200 irresistible recipes from across the baking spectrum: triple layer cakes, bundt cakes, angel food cakes; pies and tarts; cobblers, crisps, crumbles, and short cakes; cookies, bars, squares; biscuits, muffins, scones, breakfast breads; and a whole section just on Valentine Specials--Double Hot Chocolate Souffle, Cheesecakes with Honey Anise Ginger Syrup, Vanilla Banana Caramel Flan. A batch of Cream-Filled Chocolate Cookies--that yields a half-dozen. A Coconut Layer Cake, just for two. Individual servings of Cinnamon French Toast Pudding or Southern Peach Cobbler with Bourbon Cream. It's all the bewitching pleasure of home-baked, but--finally--for just one or two.

From Publishers Weekly Even the most enthusiastic home bakers may admit there are times when they really only need a few muffins for breakfast or a couple of cream puffs for a dinner party; not a dozen or more of each. When standard recipes won't reduce neatly (how do you halve an egg, for example?), frustration ensues. Nakos, a Shape, Southern Living and Cooking Light contributor, takes more than 250 classic cakes, pies, cookies, cobblers, puddings and breads and downsizes their proportions to yield just the right number of goodies for small families, singles, newlyweds, empty-nesters or the leftovers-averse (do such people exist?). Nakos certainly is creative: she uses tin cans to bake two-layer coconut cakes and chocolate cakes, jumbo muffin tins for Peach Pie and Pineapple Upside-Down Cake, and small loaf pans for Moist Fudgy Brownies. Meanwhile, a full-size loaf pan turns out Mississippi Mud

Cake or Gingerbread Roulade, and one regular baking sheet does the job for Cinnamon Hazelnut Biscotti. Small-batch baking as formulated by Nakos is liberating: with quick mixing, baking and clean-up times, the whole process of producing, say, eight Pecan Snowball Cookies for tea time, or two Honey Apple Oatmeal Crisps for a sweet breakfast, is less overwhelming. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "An excellent, crackerjack new book. Bring on the baby cakes." mdash;Marcel Desaulniers, author of Death by Chocolate  
From the Back Cover Perfect for romantic occasions, small households, or just whipping up something for the kids when they come home from school, Small-Batch Baking delivers more than 225 smashing, small-yield recipes for all types of baking.