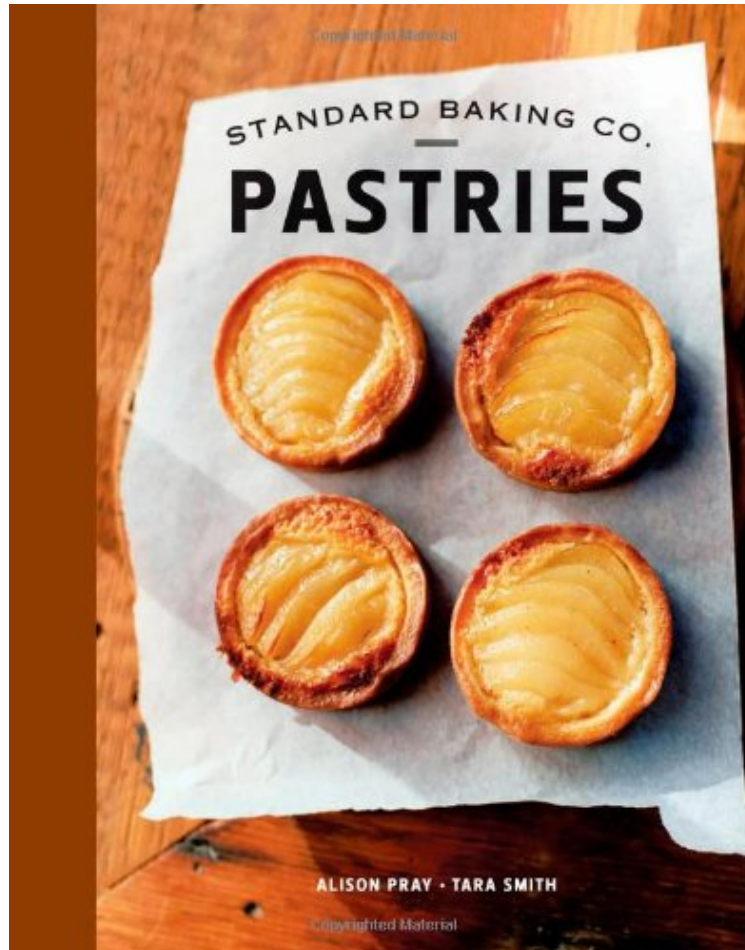


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Standard Baking Co. Pastries

Alison Pray, Tara Smith

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Alison Pray, Tara Smith : Standard Baking Co. Pastries before purchasing it in order to gauge whether or not it would be worth my time, and all praised Standard Baking Co. Pastries:

1 of 1 people found the following review helpful. Great recipes from a great bakery By NineMuses I love Standard Baking and am psyched to be able to make some of these delicious goodies at home. I've tried a number of the recipes and love most of them. An excellent resource for real bakers. 2 of 2 people found the following review helpful. Finally the Recipes for Standard Baking By TRL Standard Baking is one of the best bakeries in the US. I live on the West Coast and only visit once a year. In between visits, I can try to make some of the items at home, but will never be nearly as good as they are in the bakery. Blueberry scones are one of my favorites. While not nearly as good when I make them at home, pretty damn good when following the recipe. 1 of 1 people found the following review helpful. A lovely book By Shoe girl This lovely book just makes me want to get in my kitchen and bake something good for my friends and family. The authors obviously love what they do and it is reflected in all the recipes and little tips for

making the most beautiful and delicious goodies. I'll be baking the PUMPKIN CREAM SCONES this weekend.

Standard Baking Co. is Maine's most well-known bakery. Located directly across from Portland's harbor, the bakery is a daily hub for hundreds of people. From almond croissants to butter cookies to a pear frangipane tart, more than 60 coveted recipes comprise this cookbook tailor written for the home baker. Never before has Standard Baking co. divulged its sweet secrets — this cookbook is sure to become a baking bible for Standard fans and newcomers alike.

About the Author Alison Pray opened Standard Baking Co. in 1995 with her husband, Matt James. Charmed by the neighborhood boulangeries and open-air markets of France, the two were inspired to bake their own artisanal breads and pastries, and recreate that same sense of community in Portland. Standard Baking Co. has been recognized in Bon Appétit, the New York Times, the Boston Globe, Travel Leisure, and featured on National Public Radio. Tara Smith is a graduate of the Culinary Institute of America in Hyde Park, New York. After graduation, she served as a teaching assistant at the school's award winning Apple Pie Café. She now is head pastry chef at Standard Baking Co. Illustrator: Photographer Sean Alonzo Harris works as a fine art, commercial, and editorial photographer based in Portland. He has been published in many magazines, including The Paris and Boston Magazine. He is a faculty member at the Maine Media Workshops.