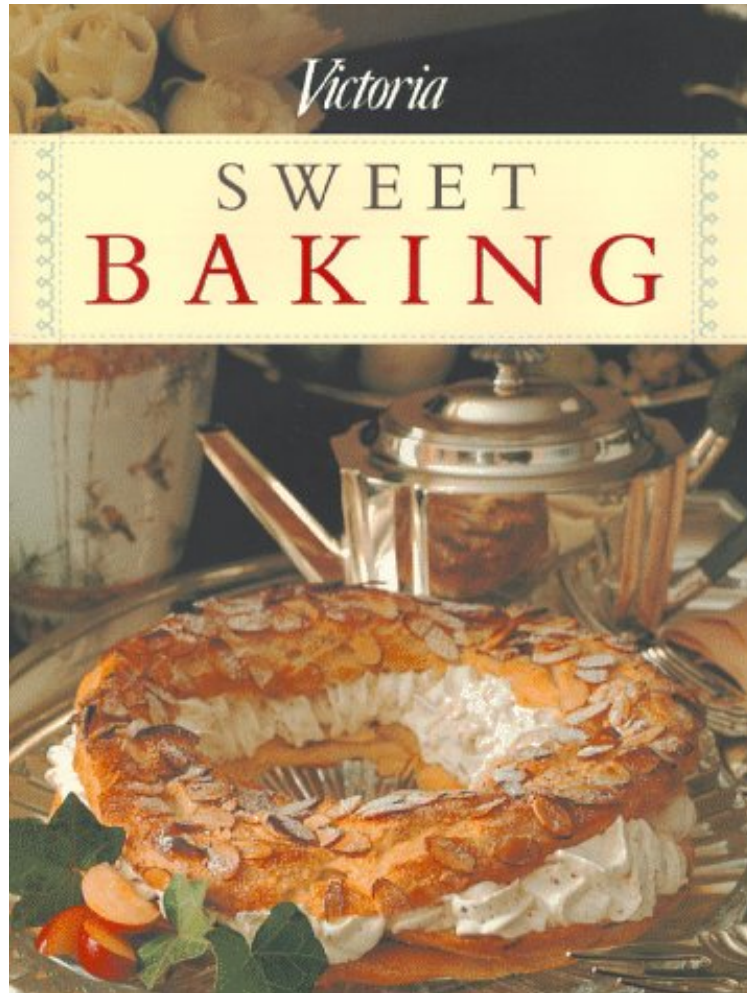


[Download] Sweet Baking

## Sweet Baking

*From Brand: Hearst*

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**From Brand: Hearst : Sweet Baking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Sweet Baking:

0 of 1 people found the following review helpful. Love it!By Linda M DahlWonderful cookbook, good value, great service! Beautifully illustrated. I like my cookbooks also to please me artistically as well as have tasty recipes.0 of 1 people found the following review helpful. Seet BakingBy mldlThis book is for my Victoria Magazine book collection. I have tried some of therecipes, they are easy and delicious.6 of 6 people found the following review helpful. Inspirational and Beautiful.By A CustomerYou should have some knowlage of baking if you buy this book. I do, and found it has excellent, clear photos of finished products. The recipes are easy to follow and explained well. Nestled in the book are 1 page articles and photos of amazing pastry shops around the world. There are breads, coffee cakes and scones that anyone could master, but as for the rest of the book - do you own a pastry bag? The photos alone are worth it.

Inspired by the popularity of the hugely successful *Victoria at Table*, here is a delicious new collection of favorite baked treats. *Victoria Sweet Baking* offers a wide variety of baked goods, ranging from traditional teatime recipes like Lemon Squares to more intricate desserts like the Champagne Chocolate Torte. Each chapter also includes recipe headnotes describing special techniques, serving suggestions, and variations; color photographs of finished desserts; and sidebars discussing appropriate accompaniments, unusual ingredients, equipment information, and various aspects of entertaining. This book even explains which wines to serve with fruit desserts, and reveals the secret of the perfect cappuccino! A delightful book to give as a birthday, housewarming, or hostess gift, this beautiful volume also contains tips on giving baked goods as gifts—for example, the scrumptious Mocha Hazelnut Tart.

Excerpt. copy; Reprinted by permission. All rights reserved. **APRICOT PRUNE TARTLET** These petit tarts, easily prepared from ingredients you probably have on hand, are perfect for unexpected guests. Try to find tart California dried apricots for these pastries; they have more bite than the sweeter Turkish variety. 12 to 16 dried apricot halves 12 to 16 pitted prunes 1 cup boiling water One 17 1/4-ounce package frozen puff pastry (2 sheets), thawed according to package directions 1/4 cup sugar 1. Preheat the oven to 405 degrees F. Set out two baking sheets. 2. Place the apricots and prunes in separate small bowls. Pour half the boiling water into each bowl and let the fruit stand for 5 minutes, or until softened; drain. 3. Unfold one sheet of puff pastry on a lightly floured surface. Press together the seams to seal. Using a floured 4-inch biscuit cutter, cut the pastry into 4 rounds, saving the scraps for another use. Repeat with the remaining pastry sheet. 4. Arrange the pastry rounds on the baking sheets. Top each round with 3 or 4 pieces of each fruit and sprinkle them with the sugar. 5. Bake the tartlets for 15 minutes, or until the pastry is puffed and golden and the fruit is glazed. Serve the tartlets warm. Copyright 1997 by The Hearst Corporation.