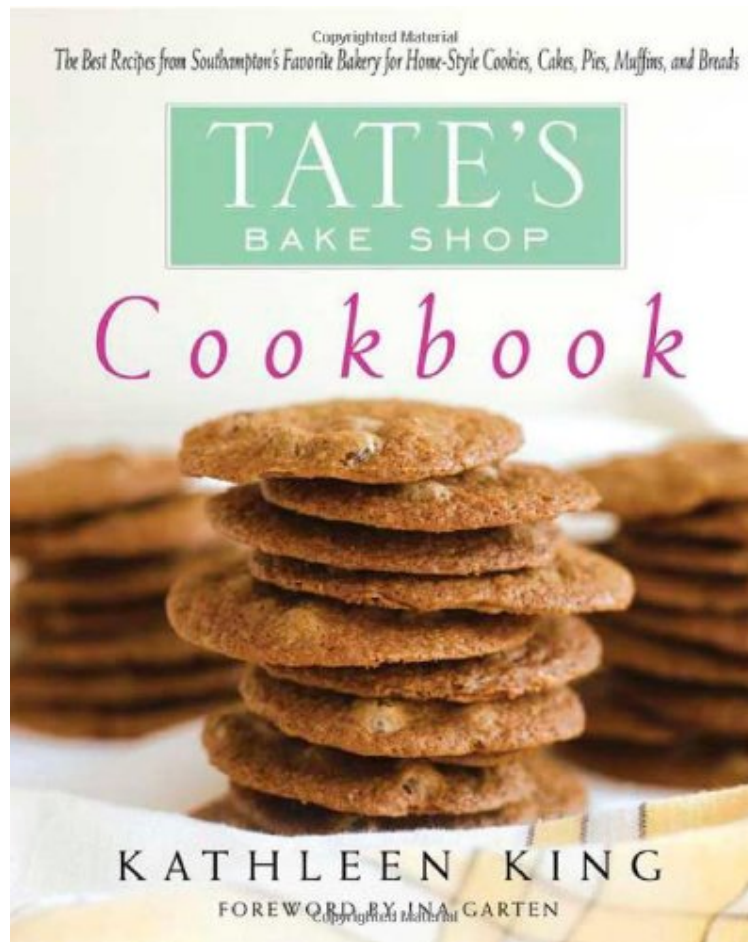


(Mobile ebook) Tate's Bake Shop Cookbook: The Best Recipes from Southampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads

## Tate's Bake Shop Cookbook: The Best Recipes from Southampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads

*Kathleen King*

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**Kathleen King : Tate's Bake Shop Cookbook: The Best Recipes from Southampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tate's Bake Shop Cookbook: The Best Recipes from Southampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads:

1 of 1 people found the following review helpful. Five StarsBy V SI'm a sucker to try anything that Ina Garten had a hand in.1 of 1 people found the following review helpful. The recipes look good, but I bought the book thinking I would ...By R. M. WatkinsThe recipes look good, but I bought the book thinking I would find recipes for Tate's

excellent gluten-free cookies, of which there are at least 4 varieties. It does not. Since I don't have a choice about avoiding gluten, I will try the recipes using replacement baking blends (Red's or Pamela's), but the simplicity of the ingredients listed on the Ginger Zinger begs for the correct proportions, which could take a lengthy process of trial and error. I am disappointed. 2 of 2 people found the following review helpful. Fabulous baked goods! By NMPProfA great resource. I have the Kindle edition, which works great, because you can just click on an item in the table of contents and go right to it. I have made the apple cake several times--marvelous. Also the prize-winning blueberry buckle is great, and very easy.

125 recipes for delectable baked goods from the Hamptons' most beloved baker Kathleen King has been famous for her chocolate chip cookies since she was a young girl--in fact, they were such a hit that selling them put her through college. Now, in Tate's Bake Shop Cookbook, she shares 100 new recipes. Some of the recipes you'll want to make again and again include:--Blueberry muffins--Ginger scones--Sour cream pound cake --Zvi's cinnamon swirl bread--Old-fashioned soft sugar cookies--Double peanut chocolate cookies--Beach brownies--Peach pie--Apple cranberry crisp--Carrot cake--Chocolate chip cake There's even a section with recipes for energy bars, granola, and other healthy treats that Kathleen?an avid outdoorswoman?developed for biking and hiking trips. Every one of Kathleen's recipes is easy to make at home, built from scratch and refined through kitchen testing and taste-testing from Tate's customers. Perfect for beginners and equally appealing to experienced bakers for a time-tested taste of home, Tate's Bake Shop Cookbook is a delectable addition to the cookbook bookshelf.

From Publishers Weekly King's previous book, Kathleen's Bake Shop Cookbook, is one of the most solid baking books out there; its no-frills and no-fail recipes were inspired by the mouthwatering fare served at the author's old Southampton, N.Y., bakery, Kathleen's Bake Shop. Now that King has moved on to Tate's Bake Shop, the treats she's whipping up haven't much changed, as the 100 recipes in this solid work demonstrate. The two books have a lot in common (including identical subtitles); standards like Orange Poppy Seed Muffins, Ginger Hearts, Chocolate-Chip Cookies and Peanut Butter Squares appear in both. This new work includes some slightly fancier recipes, like Nutella Shortbread Sandwich Cookies, Warm Individual Chocolate Cakes, Mocha Pecan Muffins and Fresh Blueberry and White Chocolate Tart. Of course, simplicity is paramount: "All the recipes in this book should take less time to make than it would to go to a store to buy a commercially prepared baked good," King says. Her fans have come to rely on her standards, and for the most part, that's what they'll get: Lemon Pound Cake, Raspberry Squares and Old-Fashioned Soft Sugar Cookies are exactly the sort of time-tested delights King's loyal customers clamor for. (July) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Her fans have come to rely on her standards, and for the most part, that's what they'll get: Lemon Pound Cake, Raspberry Squares and Old-Fashioned Soft Sugar Cookies are exactly the sort of time-tested delights King's loyal customers clamor for." Publishers Weekly From the Inside Flap Kathleen King made her reputation?and a thriving bakery business?on her famous chocolate chip cookies, a longtime favorite in the Hamptons and beyond. In TATE'S BAKE SHOP COOKBOOK, she brings her touch for simple, utterly delicious cookies, muffins, pies, cakes, scones and brownies to every home baker. Each one of Kathleen's recipes is easy to make at home, built from scratch, and a guaranteed crowd-pleaser. Most of her recipes can be made in less time than it would take to go and get a store-bought version! Some of the recipes you'll want to make again and again include:--Blueberry muffins--Ginger scones--Sour cream pound cake --Zvi's cinnamon swirl bread--Old-fashioned soft sugar cookies--Double peanut chocolate cookies--Beach brownies--Peach pie--Apple cranberry crisp--Carrot cake--Chocolate chip cake There's even a section with recipes for energy bars, granola, and other healthy treats that Kathleen?an avid outdoorswoman?developed for biking and hiking trips. You don't need a special occasion for Kathleen's recipes?but she can help with terrific ideas for birthday cakes, picnic basket goodies, bake sale offerings and more. TATE'S BAKE SHOP COOKBOOK will get you into the kitchen and out with a little heaven on a plate.