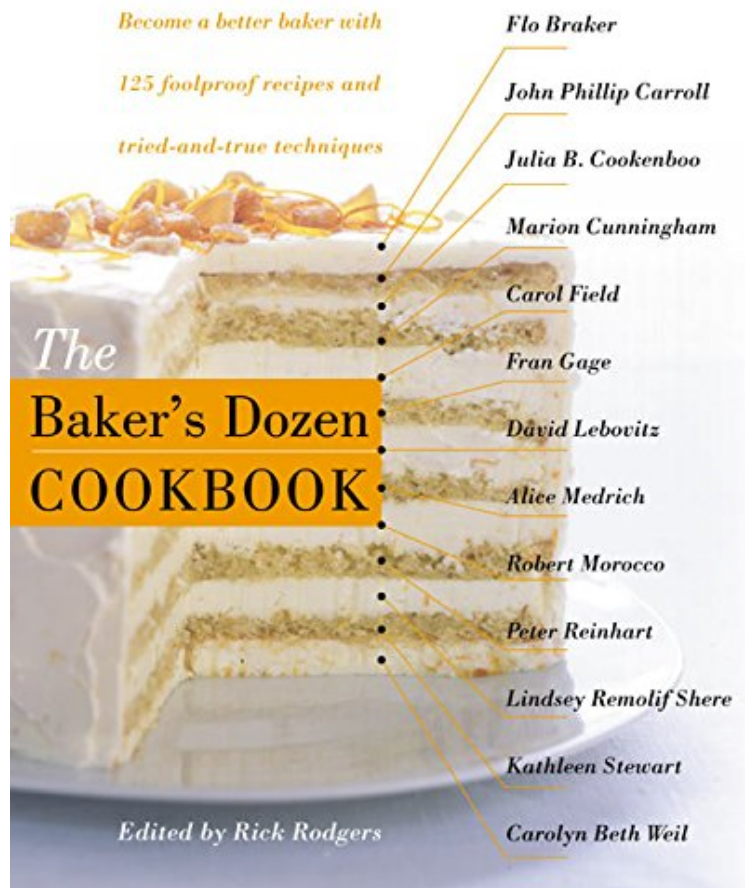




(Download ebook) The Baker's Dozen Cookbook

The Baker's Dozen Cookbook

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From William Morrow Cookbooks : The Baker's Dozen Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Baker's Dozen Cookbook:

4 of 5 people found the following review helpful. A combined cookbook and textbook for bakers By Rosemary Over ten years ago, a group of bakers in California gathered to share information and recipes. The group includes an excellent selection of cooks including Flo Baker, Marion Cunningham, Alice Medrich, and Carolyn Beth Weil but is now part of a group that's 400+ members. Besides including a fine selection of recipes, there are also sections which discuss ingredients in detail and specific techniques. For instance, the Fresh Ginger-Spice Cookies includes a reference that will tell you how professional chefs form the dough logs that don't contain air bubbles. Following the recipe for Lemon Meringue Pie there are two pages of information about meringue. I've made several of the recipes and they've all been excellent. Some cookbooks includes lots or pretty pictures and not a lot of content. This is not one of them. While there are some lovely pictures in this book (like the Chocolate Raspberry Cake), some of the pictures are to show you things that would be hard to explain in text (the different stages of beating egg whites). If the choice was

between more pictures or more recipes/information, then I believe they made the right choice. This would be an excellent book for anyone who's really serious about baking -- either a new baker just starting or an experienced baker who wants to expand their knowledge. 91 of 91 people found the following review helpful. A combined cookbook and textbook for bakers

By Rosemary Over ten years ago, a group of bakers in California gathered to share information and recipes. The group includes an excellent selection of cooks including Flo Baker, Marion Cunningham, Alice Medrich, and Carolyn Beth Weil but is now part of a group that's 400+ members. Besides including a fine selection of recipes, there are also sections which discuss ingredients in detail and specific techniques. For instance, the Fresh Ginger-Spice Cookies includes a reference that will tell you how professional chefs form the dough logs that don't contain air bubbles. Following the recipe for Lemon Meringue Pie there are two pages of information about meringue. I've made several of the recipes and they've all been excellent. Some cookbooks include lots of pretty pictures and not a lot of content. This is not one of them. While there are some lovely pictures in this book (like the Chocolate Raspberry Cake), some of the pictures are to show you things that would be hard to explain in text (the different stages of beating egg whites). If the choice was between more pictures or more recipes/information, then I believe they made the right choice. This would be an excellent book for anyone who's really serious about baking -- either a new baker just starting or an experienced baker who wants to expand their knowledge. 0 of 0 people found the following review helpful. Five Stars

By LGato Great bake book

More than ten years ago, cookbook author and teacher Marion Cunningham and professional baker Amy Pressman met occasionally to talk about the wonders and mysteries of baking. They chatted, exchanged ideas, offered suggestions, and ended up solving some of their difficult baking problems. Slowly a concept took shape. Suppose groups of like-minded bakers were to meet to exchange ideas and solve baking problems? At the first meeting of The Baker's Dozen, forty people showed up with forty lemon meringue pies. The topic of the meeting was weeping and shrinking meringues and how to prevent them from happening. (The solution: Heat the egg whites and sugar while beating to avoid weeping; use more egg whites to solve the problem of shrinking.) The word spread quickly, and The Baker's Dozen has grown to more than ten times the original number -- there are now more than four hundred members in the Bay Area. The groups continue to have two simple goals: Share what you know about baking and learn from one another. Now you can share the collective experiences and favorite recipes of The Baker's Dozen in The Baker's Dozen Cookbook, with recipes selected and tested by some of the most respected and most accomplished bakers in the business. Lindsey Shere, co-founder and pastry chef of Chez Panisse, shares the secrets of tarts. Authors Carol Field and Fran Gage and baker Peter Reinhart offer their collective wisdom on yeast breads and flatbreads. John Phillip Carroll teaches about easy quick breads, coffee cakes, and muffins. Renowned author and baker Flo Braker and her team share their years of cake-baking experience. Carolyn Weil and her group offer the ultimate advice and techniques for pies and piecrusts. Robert Morocco and Julia Cookenboo divulge their trade secrets of making foolproof cookies equal to those of any quality bakeshop. The Baker's Dozen Cookbook goes far beyond recipes. You'll benefit from what these bakers learned on their field trips. You'll learn tricks such as using dental floss to cut neat slices of creamy cheesecake. You'll learn the differences between a pastry bag and a parchment cone; between a pacirc;te briseacute;e, a "broken dough," and a pacirc;te sableacute;e, a "sandy dough"; between butter and shortening in determining the flakiness of a crust; and so much more. So whether you simply want to become a better baker yourself or to form a Baker's Dozen group with others, all you need is The Baker's Dozen Cookbook. It puts four hundred of America's best bakers and everything they know right by your side. For baking tips, recipes, and information on starting your own Baker's Dozen, visit www.bakersdozen.org

.com Founded by cookbook author Marion Cunningham and professional baker Amy Pressman, the Baker's Dozen, a Bay Area group, helps its members bake better, sharing knowledge and solving members' baking problems. Edited by Rick Rodgers, The Baker's Dozen Cookbook, the group's first work, includes 135 enticing recipes, from Sour Cream Pound Cake and Almond and Chocolate Sandwich Cookies to breads and other nonsweet baked goods. The book's great appeal, however, lies in its lucid instructive material. New and veteran bakers alike will find this collection a true learning tool, which provides basic tutorials and more-advanced explorations into the art of baking. The recipes come with a pedigree. Readers can thus enjoy baking-book expert Flo Braker's Triple Chocolate Cake and Peanut Butter and Strawberry Jam Cake, "Italian baker" Carol Field's Italian Whole Wheat Bread, and Chez Panisse pastry chef Lindsey Shere's Warm Pear Tart and Simple Nectarine Gallette. Other outstanding recipes include Julia Cookenboo's Pistachio-Golden Raisin Biscotti, Fran Gage's Spicy Cornmeal Crackers, and Rochelle Huppín-Fleck's Blood Orange Chiffon Pie with Chocolate Crumb Crust. In addition to insightful notes that accompany every recipe, the book offers definitive ingredient and equipment glossaries (chocolate is particularly well treated here), a detailed cake-basics section (batter-mixing for all cake types as well as other techniques are explored in depth), and color photos that depict the mouthwatering sweets in all their glory. The group has done its work well--this is one of the best baking books to appear in recent years. --Arthur Boehm From Publishers Weekly Best known for The Fanny Farmer Cookbook, Marion Cunningham is as American as, oh, say, the Peanut Butter and Strawberry Jam Layer Cake in her group's latest

compilation, which she introduces. Cunningham belongs to a group of bakers, calling itself the Baker's Dozen, devoted to sharing tips, talking shop and taking mouth-watering field trips to places such as the Guittard chocolate factory. Cunningham and 12 other members of the group impart just the sort of insider information to make readers feel part of an exclusive club. All the classics are covered here: cakes, custards, pies (with an excellent, comprehensive introduction to pie crusts), distinctive regional baked-fruit recipes and a chapter on cookies, with a recipe contending for "The Best Chocolate Chip Cookies." The book offers clear guidance to ensure consistently impressive results in the home kitchen, particularly in the "Cakes for Family and Friends" chapter. Building on the classics, there are several trend-worthy variations: try the Five-Spice Angel Food Cake for a novelty dessert, the Blood Orange Chiffon Pie with Chocolate Crust for a dramatic update of the venerable chiffon pie or the Sherried Zucchini-Currant Tea Loaves for a more sophisticated use of surplus summer zucchini. Chapters on bread baking (including quick breads) clearly explain potential pitfalls and how to sidestep them and turn what could be an intimidating process into a stress-free experience for first-time bread bakers. The professional baking tips, detailed recipes and extensive glossaries will have readers well on their way to mastering techniques for perfect pastry. (Nov.)Forecast: The book's top names will draw attention from home bakers, many of whom have already formed informal bakers' groups of their own. Simple word of mouth will help this book's sales. Copyright 2001 Cahners Business Information, Inc. From Library Journal

The Baker's Dozen is an organization of West Coast bakers that started with a gathering of 40 people in 1989 and has grown to include more than 300 members. The group shares information, offers programs, and holds bake-offs: their angel food bake-off has become a familiar story in professional circles because 60 entrants followed the same recipe, yet no two cakes turned out the same. Their cookbook is intended to show home bakers how to avoid pitfalls and achieve great results at every turn. The detailed introduction covers ingredients and techniques, and "Testing and Tasting" boxes throughout provide more information; recipe chapters range from "The Basics of Cake" to "A Harvest of Fruit Desserts" to "Yeast Breads and Flatbreads." Although many of the classics are included, this is not a comprehensive collection and will not replace general titles such as Nick Malgieri's *How To Bake* (HarperCollins, 1995) or more specific baking books such as Carole Walters's *Great Pies Tarts* (LJ 2/15/98). But with delicious recipes and dozens of useful tips from a roster of talented bakers that includes Flo Braker, Marion Cunningham, and Alice Medrich, it is recommended for most collections. Copyright 2001 Reed Business Information, Inc.