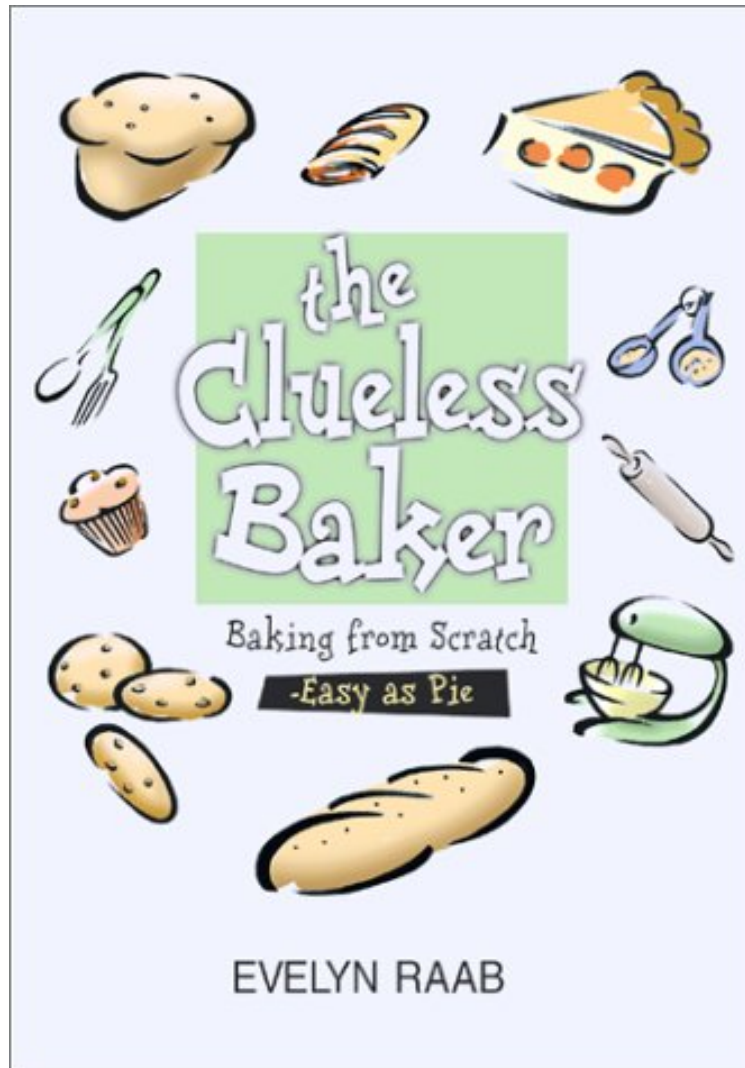


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## The Clueless Baker: Learning to Bake from Scratch (The Clueless series)

*Evelyn Raab*

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**Evelyn Raab : The Clueless Baker: Learning to Bake from Scratch (The Clueless series)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Clueless Baker: Learning to Bake from Scratch (The Clueless series):

0 of 0 people found the following review helpful. My daughter has loved this bookBy RellMy daughter has loved this book. The recipes are yummy (I love the soft ginger cookies, the one bowl cake has been an epic addition to our birthday celebrations and the chocolate icing rocks). It taught her from the ground up how to bake. She used it until the pages were covered with years of deliciousness and finally they fell out. Fortunately for us, some wonderful soul had a

used copy as it is out of print. Perfect for a teen (or anyone) to become independent in the kitchen. This is a good, solid cookbook. 0 of 0 people found the following review helpful. Felt like I was in 6th grade again it is that ...By WHITEPANTHER Very basics. Felt like I was in 6th grade again it is that plain and basic so I gave it to my youngest grand daughter. She love to bake and cook with me. She even has her very own apron. Oh well. Great gift for your young Germany daughter not so much for the older person 0 of 0 people found the following review helpful. Clueless baker is #1 By "Franny G." The most simple, easiest and most straight forward recipes you'll ever come across. I love them all, can't go wrong!!! And if you do, Evelyn tells you exactly what and how to fix the mistake :)

In this fabulously fun and incredibly comprehensive cookbook, Evelyn Raab unlocks the seven mysteries of baking. Ever marveled over that loaf of bread that just didn't rise? Wished that you could turn your pastry into the flaky, tender delights of pastry chefs? Or, even just wondered how to make the perfect chocolate chip cookie? The Clueless Baker answers all of these questions and more! Author and chef Evelyn Raab provides recipes for just about every baked good imaginable - from your favorite sweet staples such as Impeccable Pumpkin Pie to some tasty and exotic new creations such as Chocolate Lava Cakes. Delicious, easy-to-follow recipes, and straight forward baking tips and techniques - along with a dash of good humor - make The Clueless Baker perfect for baking neophytes and more experienced bakers alike. With recipes for cookies, cakes, breads, muffins, pies, and pastries, The Clueless Baker will lead even the most bashful baker down the path to baking glory!

This delightful primer on baking ... encourages novices and entertains experienced bakers with a remarkably thorough treatment on home baking ... Its anybody-can-do-it approach is well suited to student who enjoy independent forays into their parents' kitchens. (Christopher Finer VOYA [Voice of Youth Advocates] 2002-04-01) This is a very good book for beginning bakers, with clear, easy-to-follow recipes, but it is the tips and asides that elevate it to valuable. (Saimi Bergmann Repository 2002-01-23) About the Author Evelyn Raab is the author of the popular column Cooking with Kids that has been appearing in Today's Parent magazine for ten years. She attributes her culinary expertise to her teenage sons. She is the author of the best-selling Clueless in the Kitchen and The Clueless Vegetarian. Excerpt. copy; Reprinted by permission. All rights reserved. Dastardly Double Fudge Brownies These brownies are thick and fudgy and positively dastardly. They really need no frosting, but if you insist, you can slather them with Chocolate Ganache Glaze (see page 166) or Creamy Chocolate Frosting (see page 162) when they're completely cool. Like they'll last that long. 4 squares (1 oz/28 g each) unsweetened chocolate 3/4 cup - 175 mL - butter 1 1/2 cups - 375 mL - granulated sugar 3 eggs 2 tsp - 10 mL - vanilla 3/4 cup - 175 mL - all-purpose flour 1/2 cup - 125 mL - semisweet chocolate chips 1/2 cup - 125 mL - chopped walnuts (optional) Preheat the oven to 350 F (180 C). Grease an 8-inch (20 cm) square baking pan. Set aside. In a medium-sized saucepan melt together the chocolate and the butter over low heat, stirring occasionally until the mixture is smooth. Remove from heat and let cool slightly. With a whisk (or an electric mixer on low speed) beat in the sugar, then add the eggs and vanilla, and continue beating until smooth. Stir in the flour, mixing just until it disappears into the batter, then add the chocolate chips and walnuts (if you're using them). Mix well and pour into the prepared baking dish. Bake for 35 to 40 minutes, until set but not dry (a toothpick poked in the middle of the pan should come out with a little bit of stuff clinging to it). Don't overbake -- it will ruin the fudgy effect. Makes 25 utterly dastardly brownies. [Sidebar tip] Ack! I wrecked my chocolate! Did you splash water into the chocolate you were melting? And now you're sorry -- it's all seized up into icky, clumpy bits that will not go away. Disaster? Well, maybe not. Here's how you may still be able to rescue your ruined chocolate. For each 1-oz (28 g) square of chocolate (or equivalent amount of chocolate chips) that has been tragically wrecked, add 1 tsp (5 mL) vegetable oil or solid vegetable shortening, and place back over hot water, stirring until smooth. Don't use butter or margarine because they contain water and will only make matters worse. And be more careful next time, will you please?