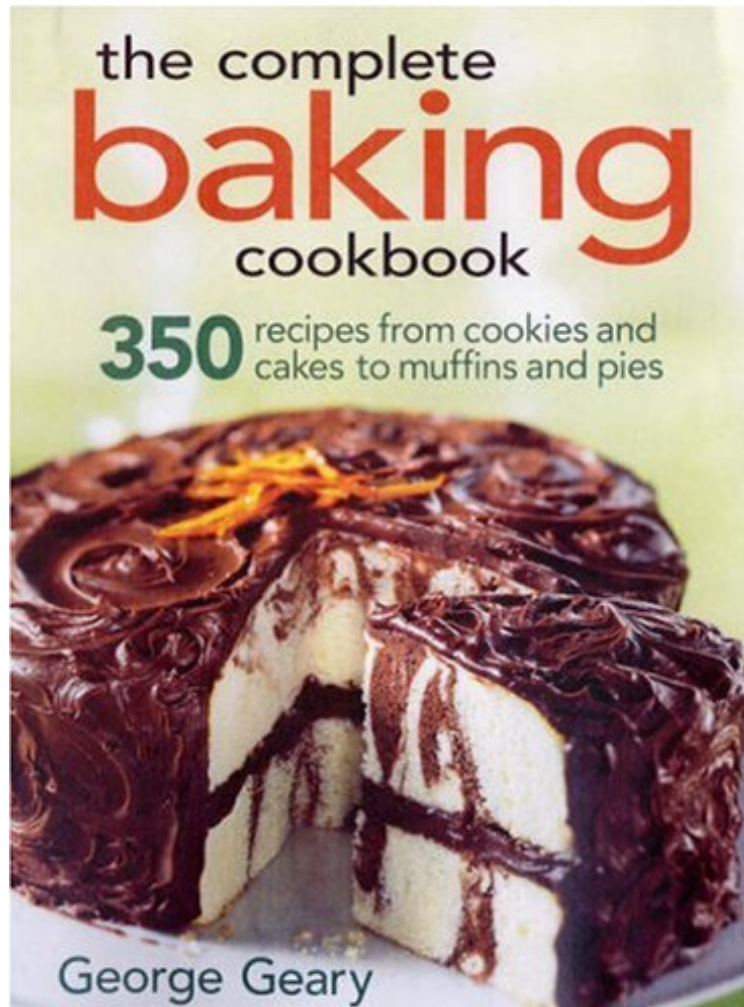


(Pdf free) The Complete Baking Cookbook: 350 Recipes from Cookies and Cakes to Muffins and Pies

The Complete Baking Cookbook: 350 Recipes from Cookies and Cakes to Muffins and Pies

George Geary

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#1213210 in Books Firefly 2007-10-12Original language:EnglishPDF # 1 10.50 x .88 x 7.751, 2.71 #File Name: 0778801659448 pagesNothing says comfort food like freshly baked cookies, a cake, muffins, or homemade bread coolin...448 pages, softcover 10frac12;"H x 7frac34;"W | File size: 52.Mb

George Geary : The Complete Baking Cookbook: 350 Recipes from Cookies and Cakes to Muffins and Pies before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Baking Cookbook: 350 Recipes from Cookies and Cakes to Muffins and Pies:

12 of 12 people found the following review helpful. excellent recipes!@By R. MaungI baked a few pieces from this cookbook and it's excellent!! I love the pictures (I'm quite visual person) and it's rather comprehensive. The only thing is....it's probably not for the health conscious, but then most dessert recipes aren't exactly the most healthy foods, are they? Easy to follow instructions too.0 of 0 people found the following review helpful. Five StarsBy sandra

zalewskisuper holiday cookbook but also great for the rest of the year0 of 0 people found the following review helpful.
Five StarsBy milktoastnice recipes

The definitive book on baking for home cooks. Nothing says comfort food like freshly baked cookies, a cake, muffins or homemade bread cooling in the kitchen. Creating those mouthwatering baked treats to share with family and friends is one of life's great pleasures. The Complete Baking Cookbook provides the inspiration to explore the wonderful world of baking. And of course it includes the tested recipes to make it easy and tasty. Written by baker and pastry chef extraordinaire George Geary, this collection of 350 easy-to-follow recipes offers a tantalizing variety of goodies from pies, tarts, cobblers and crisps, to cookies, cheesecakes and holiday pastries. Here's just a small sampling: Blue ribbon double chocolate cookies; gingersnaps; maple sugar cookies Honey apple spice muffins; orange macadamia rolls; jumbo cinnamon rolls Sweet potato pie; apple cherry cobbler; Passover honey cheesecake Holiday English trifle; Christmas cherry cake; spring Easter Lemon torte. What really sets this baking book apart from others is that there is a special section with comprehensive material for each category of baked good. For example, the cookies chapter includes instructions and line drawings on effective techniques (scooping, using a pastry bag), troubleshooting and tips, choosing the right pan, and comparison charts. With hundreds of recipes and an abundance of luscious photographs, this book will be cherished by home bakers everywhere.

[This] new cookbook...serves up easy-to-follow recipes of baked goods for almost every imaginable occasion. In addition to the recipes, there are tips, techniques and detailed illustrations that will help bakers regardless of their expertise. More than a dozen pages list tools and equipment that will help ensure success. (Larry Cox Tucson Citizen 2008-02-06)Serve[s] up a variety of baking products from buns, biscuits and breads to caked, cobblers and cookies. (Peter D. Franklin News Leader (Fernandina Beach FL) 2008-02-13)About the Author George Geary teaches baking classes in more than 100 cooking schools across North America every year. The author of 125 Best Cheesecake Recipes and 125 Best Biscuit Mix Recipes, he lives in Los Angeles. Excerpt. copy; Reprinted by permission. All rights reserved. Introduction I am asked weekly, "Why did you get into the culinary field?" Simple answer, "I never go hungry." Plus, "I make people happy." When I get on a plane for a long trip I try not to tell the person next to me what I do or I will be hearing about how their grandmother made the best cakes. For 6 hours! Everyone has a food story. Food makes people happy. Pastry even more so. I cannot think of anything negative to say about being a pastry chef. You make birthday cakes, not death cakes. You create wedding cakes, not divorce cakes. See? It's all happy! From my first pastry job to my last, at Disney, I am the happiest when I'm in the kitchen baking. I assure you that many of the recipes you make from this book will become family favorites. Many already have with my students! Baking is therapeutic. It feels great to make a crust, cake or dessert from scratch. I'm the first to tell you it takes time. You won't be able to create a dessert in 5 minutes. If you're in a hurry, then by all means, purchase a dessert. If time permits, however, make some pastry. You will not only taste the difference, but you'll also know exactly what's in your finished pastry. George Geary