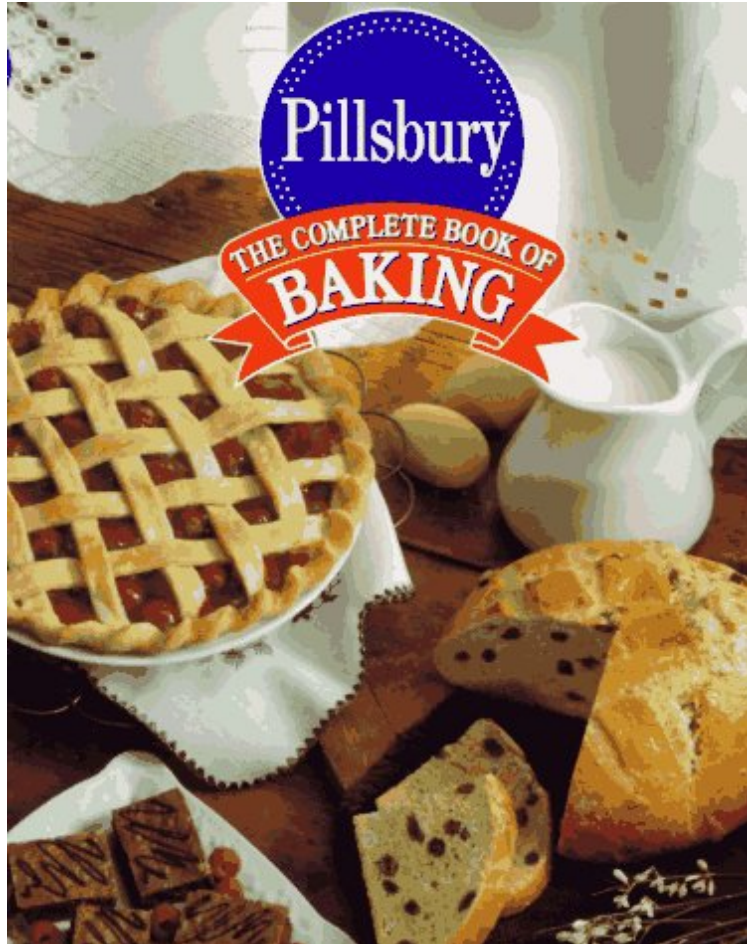


(Download pdf) The Complete Book of Baking

## The Complete Book of Baking

*Pillsbury*

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#276977 in Books Viking 1993-10-01 1993-10-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.28 x 1.40 x 8.30l, #File Name: 0670847682512 pages | File size: 60.Mb

**Pillsbury : The Complete Book of Baking** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Book of Baking:

0 of 0 people found the following review helpful. EVERY Recipe is a Winner--and I'm picky!By JaggyThis is THE baking book. Don't even bother with anything else. My mom had a copy of it when I was growing up, and the recipes she used during my childhood called to me as I got older and moved out. There is no better apple crisp recipe than the one in this book, and many of the others (peanut blossoms, split seconds) are family staples. No other cookbook has ever been as used or treasured as this one for my family, and I finally had to get a copy for myself.I mean, I have the recipes now. But Mom still has all the kitchen magic. :)7 of 7 people found the following review helpful. Love it!By GNEI am so please I was able to purchase this book because it is not a new edition. My daughter has it and always said everything she made from the cookbook was perfect, the recipes never failed her. She died of lymphoma at age 38 and I borrowed it from my son-in-law. Loved it and ordered it, arrived quickly so I was able to return my daughter's book to her family. Her husband is saving it for their daughter. Now I have my own copy as a remembrance of my

daughter. Thank you. 0 of 0 people found the following review helpful. Five Stars By asher Really good recipes! Explains everything you need to know about baking! A+

From America's most trusted name in the kitchen comes a lavishly produced baking book. awings illustrate baking procedures. Includes nutrition information, calorie, cholesterol, fat, and sodium counts, tips for using microwaves, food processors, bread machines, and seven chapters of recipes.

From Publishers Weekly Sensible counsel on low-fat baking and the means to a more healthful diet can be found scattered through the pages of these 200-plus recipes for old-fashioned baked goods. Given the widespread success of low-fat commercial baked goods sold in supermarkets, there should be an equally wide audience for Pillsbury's compendium of cakes, tarts, quick breads, cookies, muffins and more. From the savory Gorgonzola biscuits, soft and crumbly with bits of the blue-veined cheese, to the delicately moist "Apricot Sunshine Muffins," many of the recipes can be mixed and baked in just under half an hour. Among the more flavorful and imaginative concoctions are the coriander corn muffins and the garden batter bread, with a rough crumb enhanced by chopped carrots, parsley and wheat germ. Too bad so many of the sweet bakery items seem somewhat repetitious: carrot drops, carrot raisin cookies, and carrot raisin and bran cookies each take a page, though the recipes are quite similar. Use of tropical fruits, such as mango, papaya and kiwi could have added more diversity to the sweet baking and pastry selections. However, this well-researched and informative book provides a welcome alternative to the rich indulgences of the usual holiday baking cornucopia. Copyright 1994 Reed Business Information, Inc. From Library Journal This collection includes favorite recipes from the Pillsbury test kitchens along with numerous winners of the Pillsbury Bake-Offs over the years. There are both sweets--from cookies and cakes to pies--and savory quick yeast breads and rolls along with lots of tips and hints, illustrations of techniques, and step-by-step color photographs. Recipes range from classic fruit crisps and pies to elaborate, often extremely sweet, concoctions like Fudge-Glazed Cheesecake with Caramel Sauce; some, but not many, are based on packaged mixes. Sure to be popular. Better Homes Garden, Doubleday, and Literary Guild alternates. Copyright 1993 Reed Business Information, Inc.