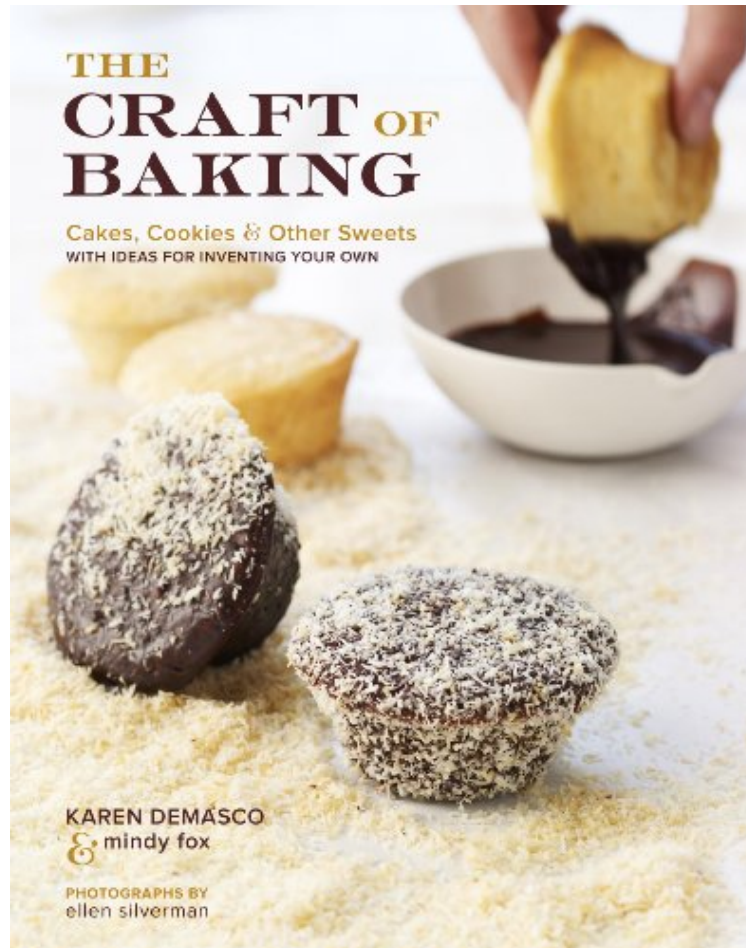


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The Craft of Baking: Cakes, Cookies, and Other Sweets with Ideas for Inventing Your Own

Karen DeMasco, Mindy Fox

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Karen DeMasco, Mindy Fox : The Craft of Baking: Cakes, Cookies, and Other Sweets with Ideas for Inventing Your Own before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Craft of Baking: Cakes, Cookies, and Other Sweets with Ideas for Inventing Your Own:

3 of 3 people found the following review helpful. Excellent resource for a novice baker By S. Logan I'm an avid home cook, but I've always been a little intimidated by baking as you need to be so meticulous and careful with measurements. Plus, I don't have much of a sweet tooth. But I received The Craft of Baking as a gift and have already used it multiple times. The recipes are elegant without being intimidating. And so far, the recipes I've tried have been delicious and not too sweet for my taste. The Pumpkin Spice Bread is fantastic and great for weekend guests. The Carrot Cupcakes with Mascarpone Cream Frosting were a huge hit at a birthday party. I also had a friend make the Spicy Caramel Popcorn for a party and it was the perfect balance of zing and sweet. It's next on my roster to make. I

highly recommend the book and it will become a staple in my kitchen.4 of 4 people found the following review helpful. Better late than neverBy CheeryI purchased this cookbook a year ago and just made Grandma Rankin's Cashew Brittle (I have a lot of cookbooks). It was fabulous and so easy. I've always stayed away from making any hard candy but the author made it so easy, just cook for 10 minutes without stirring until it is a dark amber color, add remaining ingredients, pour, cool, break and eat. Sooo easy and sooo delicious. To me the Cashew Brittle recipe alone was worth the price of the book. This recipe will definitely be a new tradition in our family for Christmas. Looking forward to trying some of her scones too. A very nice cookbook with beautiful pictures!3 of 3 people found the following review helpful. Excellent book on bakingBy DLI love it when you sense real passion in a author for what they do. Karen DeMasco is such a person. This book The Craft of Baking is such a fine read. I know little of this Art of Baking, but after reading this book I'm learning fast. The recipes by themselves are scrumptious , but the way the author shows you how to vary the to make a unique version of your own creation shows the hand of a master. An excellent and fun book.

Features new ideas, different variations, and creative combinations of classic desserts and other baked goods.Title: The Craft of BakingAuthor: Demasco, Karen/ Fox, Mindy/ Silverman, Ellen (PHT)Publisher: Random House IncPublication Date: 2009/10/27Number of Pages: 256Binding Type: HARDCOVERLibrary of Congress: 2010278700

.com Book Description James Beard Awardmdash;winner Karen DeMasco, who first came to national attention as the pastry chef of Tom Colicchio's Craft, Craftbar, and rsquo;wichcraft restaurants from 2001 to 2008, approaches the art of baking in a unique way. Building on the savory cooking philosophy of using seasonal ingredients to create dishes with pure flavors, Karen makes acclaimed desserts that are both simple and elegant. Now, she shares her secrets and techniques in her first cookbook, The Craft of Baking, designed to help home bakers think imaginatively in order to expand their repertoires with new and fresh combinations. Using the bounty of the seasons as inspiration and Karen's clear instructions, both beginners and experienced bakers will find it easy to let their creativity take the reins. Learn how to make Karen's celebrated sweets, such as Apple Fritters with Caramel Ice Cream and Apple Caramel Sauce, White Chocolate Cupcakes with White Chocolate Cream Cheese Buttercream, and Raised Cinnamon-Sugar Doughnuts. Then check out the tips on "varying your craft" to transform Grandma Rankin's Cashew Brittle into Pumpkin Seed Brittle and to alter a cobbler recipe to make Rhubarb Rose Cobbler in the spring or Mixed Berry Cobbler in the summer, for example. Karen's suggestions for "combining your craft"ndash;such as serving Almond Pound Cake with Apricot Compote and Lillet Sabayonndash;reveal how easy it is to take desserts to the next level. Karen's ingenuity is boundless. All types of sweets, from muffins and scones to pies and cakes to ice creams and custards, are her mediums for exploring flavors. With Karen's simple techniques, unique flavor combinations, and inventive ideas, The Craft of Baking will change the way you think about baking and equip any home cook with the skills and creativity to create amazing, one-of-a-kind desserts. From The Craft of Baking: Back-to-School Raspberry Granola Bars These nutty fruit cookies are perfect for a lunch sack, last-minute bake sale, or early autumn picnic. They are quick to put together with pantry staples and everyone seems to love them. Ingredients 12 tablespoons (1 1/2 sticks) unsalted butter, plus more for the pan 1 cup pecans, roughly chopped 1 1/2 cups unbleached all-purpose flour 1 1/4 cups old-fashioned rolled oats 1/3 cup granulated sugar 1/3 cup packed dark brown sugar 1 teaspoon kosher salt 1/2 teaspoon baking soda 1 cup raspberry preserves (Makes 16 bars) Directions Preheat the oven to 350 F. Butter an 8-inch square baking pan and line the bottom with parchment. In a small saucepan, melt the butter. Remove from the heat and let cool to room temperature. Spread the pecans on a baking sheet. Bake until lightly golden and fragrant, about 5 minutes. Cool the sheet completely on a wire rack. In a large bowl, whisk together the flour, oats, granulated sugar, brown sugar, salt, baking soda, and pecans. Pour in the melted butter, and using a wooden spoon, mix together until well combined. Transfer about two thirds of the dough to the prepared baking pan. Press the dough evenly into the pan, forming a firmly packed layer. Using an offset or rubber spatula, spread the preserves over the dough. Evenly sprinkle the remaining dough over the preserves. Bake, rotating the pan halfway through, until the top is golden brown and fragrant, about 40 minutes. Transfer the pan to a wire rack and let it cool completely. Then cut into 2-inch squares. The bars can be kept in an airtight container at room temperature for up to 1 week. "Karen's desserts just make me happy. nbsp;They are tasty and incredibly balanced. The recipes, which are straightforward and easy to follow, are just as much fun to make as they are to eat."mdash;Michael Symon"The Craft of Baking is the kind of book you will use endlessly in the kitchen. With grace and ease, Karen DeMasco shares the secrets to her deft and delectable desserts. My only question is which sweet to try first!"mdash;Gail Simmons"Karen DeMasco may be a professional baker, but shersquo;s a home baker at heart. In this book she has transformed all the pastry techniques and tricks she has learned over the years into accessible and delicious desserts."mdash;Emily Luchetti"Karen DeMasco's brilliant work encompasses the best of classic French and Italian techniques in playful and delicious recipes that feel new and are delightfully American. I want to have the brown butter waffles for breakfast tonight!"mdash;Mario Batali"I have always admired Karen's ability to craft the simplest of desserts into the most sublime. Nobody does it better! We all have a great deal to learn from her."mdash;Claudia Fleming"For the past few

years, pastry chefs have wowed us with esoteric creations. But Karen DeMasco reminds us that, really, nothing is better than a piece of cake."mdash;Andrew Carmellini"Itsquo;s the rare cookbook that manages to make the didactic delicious, butnbsp;The Craft of Bakingnbsp;succeeds effortlessly. Karen DeMasco not only places her mouthwatering recipes in your hands, she actually encourages you to tinker with them, leaving room for inspiration as it strikes.nbsp;Smart, innovative, and endlessly delectable, this is a cookbook that entertains as it instructs: read it and learn."mdash;Dan Barber"DeMasco makes you eager to turn on the oven" - Associated Press"DeMasco is a master at her craft" - Charleston Post CourierAbout the AuthorKAREN DeMASCO was the pastry chef overseeing the desserts at Craft, Craftbar, and rsquo;wichcraft from their opening in 2001 until 2008. The winner of the 2005 James Beard Award for Best Pastry Chef, DeMasco has worked in many of Americarsquo;s most illustrious pastry kitchens, including Chanterelle and Gramercy Tavern of New York City and Fore Street restaurant of Portland, Maine. She is the pastry chef of Robert De Nirorsquo;s restaurant Locanda Verde in New York City.MINDY FOX is the food editor of the magazine La Cucina Italiana and a former editor at Saveur. She has written for many magazines, including Saveur, Every Day with Rachael Ray, and Prevention, and she has collaborated on a number of cookbooks, including Olives Oranges.