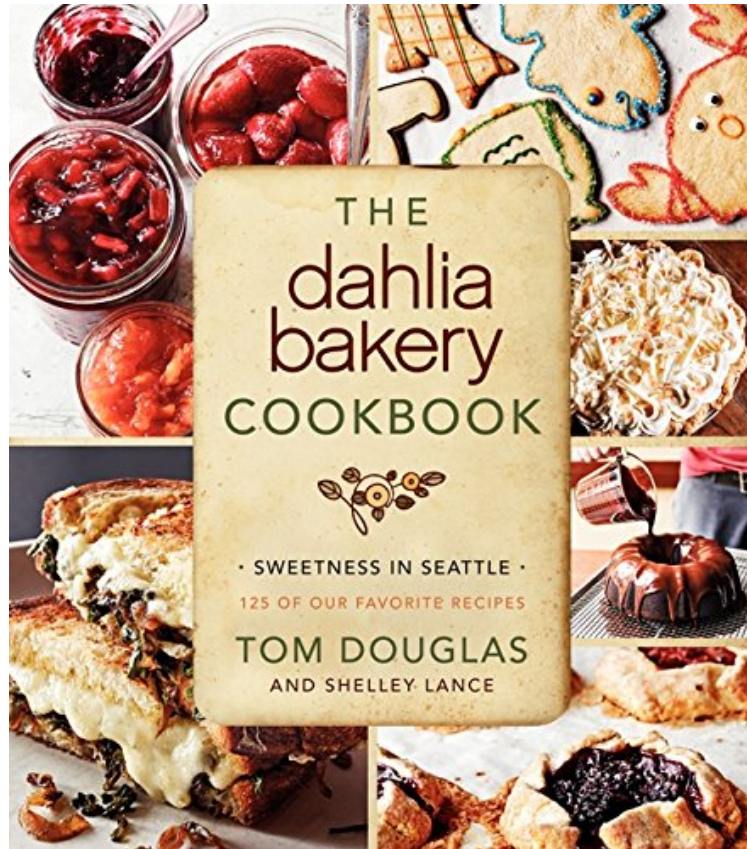


[Free and download] The Dahlia Bakery Cookbook: Sweetness in Seattle

## The Dahlia Bakery Cookbook: Sweetness in Seattle

*Tom Douglas*

*DOC | \*audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#52035 in Books Tom Douglas 2012-10-23 2012-10-23 Original language: English PDF # 1 9.00 x 1.21 x 8.00l, 2.75 #File Name: 0062183745400 pages The Dahlia Bakery Cookbook Sweetness in Seattle | File size: 48.Mb

**Tom Douglas : The Dahlia Bakery Cookbook: Sweetness in Seattle** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Dahlia Bakery Cookbook: Sweetness in Seattle:

0 of 0 people found the following review helpful. Outstanding cookbook for all things bakery! By Mary C. Oh, how I wish I could visit Seattle and visit Tom Douglas's fabled restaurants and Dahlia Bakery! In this cookbook, not only are there recipes of every type of baked good one can imagine, but savory treats (often featuring their English Muffins-- which earn their own chapter) as well. Plus a Grilled Cheese chapter. His recipes are accessible for every home cook. I don't care how hot it is this weekend, I'm making his English Muffins. The recipe unfolds over 12 Kindle pages, with 7 photos to help me with the technique. Last weekend, I made his "Wild Salmon Gravlax," following his ingredients and technique to the letter, and the recipe worked perfectly. Every recipe has interesting, sometimes intriguing headnotes. I love headnotes! I really want to know how this recipe fits into the author's world. His intermezzos between recipes are charming: for example, Chef Douglas' description of their family's Prosser Farm. I also applaud the author and editors for using ingredients accessible to most home cooks or, if not, almost always providing a suggestion for a substitution. For example, wondering whether you have to buy barley malt? He tells us that we can substitute honey. You'll find that it's clickable to his "Sources" chapter. He includes a chapter titled "Essential Baking Knowledge" (want to know

how to make chocolate curls?). Finally, since excellence in e-cookbook formatting is so rare, I have to say that my Kindle version has outstanding e-formatting: 6 stars. Everything in the book except the index is clickable: detailed TOC, embedded recipes, and even his "Sources," "Equipment," and "Ingredients" chapters. Very easy to navigate. Most recipes have photos, but, for example, I don't miss not having a photo of each of his 4 types of muffins. On the other hand, some recipes have several photos demonstrating technique. Truly, with perhaps 50-60 Kindle cookbooks in my library, I've never read another Kindle book with such admirable formatting and editing as this one. 0 of 0 people found the following review helpful. A taste of Seattle By Kindle Customer I live away from the Northwest now, so it is nice to have a taste of home in these recipes. I am especially anxious to make the tomato soup with brown butter croutons. Everything looks wonderful and the instructions are clear and detailed. 0 of 0 people found the following review helpful. Baking isn't just putting it in the oven ... By mommyyep Yowza ... what you don't know makes all the difference. And I THOUGHT I knew how to bake !

New York Times Bestseller When it comes to delectable, freshly baked cakes, pies, cookies, and muffins, nobody beats the world famous Dahlia Bakery of Seattle, Washington. Owner, Iron Chef, and James Beard Award-winning cookbook author Tom Douglas offers up the best loved recipes from this incomparable bread and pastries mecca in *The Dahlia Bakery Cookbook*—featuring everything from breakfast to cookies and cake to soups and jams and more—demonstrating why the West Coast wonder has long been a favorite of foodies and celebrities, like Food Network's Giada De Laurentiis and Serious Eats founder Ed Levine.

James Beard Foundation Book Award Nominee for Baking Desserts (No Source) "I can't go to Seattle without dropping in at chef-restaurateur Tom Douglas's Dahlia Bakery for some of his sweet or savory pies, cookies, and tarts. Being able to make his peerless Peanut Butter Sandwich Cookie at home saves me the trip." (Martha Stewart Living) "Warning: The combination of mouthwatering photos and evocative prose in this book may induce a baking frenzy. Beloved Seattle chef Tom Douglas takes unabashed pleasure in food, and when he describes something he adores—such as the sticky, gooey maple éclair . . . you'll find yourself desperately craving it, too." (Fine Cooking) "Dahlia Bakery welcomes jaded bakers back to the oven the old-fashioned way: with muffins and scones and cupcakes and pastries." (NPR) "In *The Dahlia Bakery Cookbook*, Tom Douglas has created the volume every cook should have on baking. It's useful not only because it compiles the recipes that have delighted Seattle residents for years (my parents included) but also because of the colorful prose and resource guides. It will occupy a prominent shelf in my kitchen." (Mario Batali) "Chef Tom Douglas of Seattle's Dahlia Bakery has amassed a devoted following, and for good reason; the man clearly knows what he's doing. . . . More than just a collection of recipes. . . . One look through the book and you'll be converted, too." (Serious Eats) From the Back Cover Want to fry up the doughnuts with cinnamon sugar and mascarpone that Food Network star Giada De Laurentiis called the "best thing I ever ate"? Are you pining for the peanut butter sandwich cookie recipe that legendary writer Nora Ephron proclaimed "the greatest cookie ever ever ever"? Do you long to dazzle friends with the triple coconut cream pie that New York food writer and Serious Eats founder Ed Levine called "one of the best pies in the country"? Or do you just want to get your hands on the crazy-rich, streusel-topped monkey bread with caramel dipping sauce that has people lining up outside the Dahlia Bakery's door? Now, those sweet dreams can come true, thanks to *The Dahlia Bakery Cookbook*. Seattle's most popular chef and James Beard Outstanding Restaurateur Award winner Tom Douglas shares his secrets for 125 scrumptious treats. Here, you will find chef-tested recipes for breakfasts, pastries, tarts, pies, cakes, cupcakes, cookies, puddings, ice creams, sandwiches, and jams that are guaranteed to work in the home kitchen, including: The "Seattle" English muffin sandwich with cured wild salmon Toasted hazelnut whole wheat scones with maple glaze Tom's favorite coconut macaroons Tangy lemon meringue tart Carrot cupcakes with brown butter cream cheese frosting The Best Crème Caramel in the World Oregon Pinot Noir raspberry sorbet Peach vanilla jam In addition to these unique bakery treats, Tom offers savory variations on beloved classics, such as Eggs Benedict with Scallion Hollandaise and Breakfast Sandwiches, both using Dahlia Bakery's famous English Muffins. Filled with informative sidebars, technique tips, and equipment advice—and illustrated with tempting photographs and stories that capture the flavors of Seattle—*The Dahlia Bakery Cookbook* is sure to please fans of all skill levels and tastes. About the Author Tom Douglas, winner of the 2012 James Beard Award for Outstanding Restaurateur, is the chef/owner of thirteen of Seattle's most popular restaurants as well as the Dahlia Bakery, home to the much-loved Triple Coconut Cream Pie.