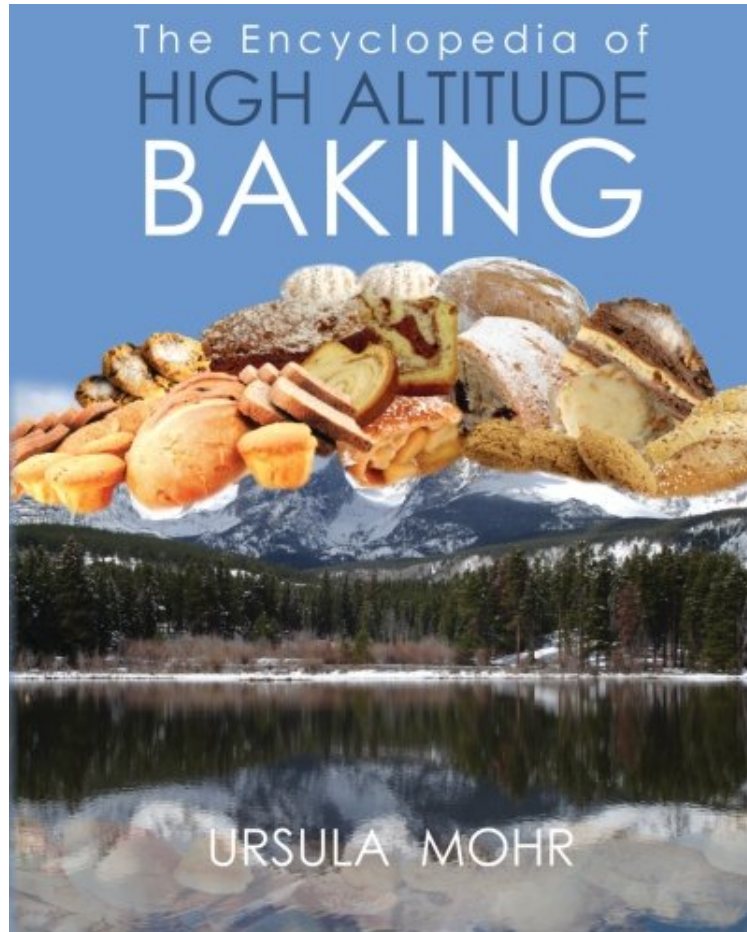


(Pdf free) The Encyclopedia of High Altitude Baking

The Encyclopedia of High Altitude Baking

Ursula Mohr

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#191844 in Books Thecla Press 2012-09-18 Original language: English PDF # 1 10.00 x .57 x 8.001, 1.12
#File Name: 0615544096252 pages | File size: 64.Mb

Ursula Mohr : The Encyclopedia of High Altitude Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Encyclopedia of High Altitude Baking:

11 of 12 people found the following review helpful. Best Altitude baking book I own By Lisa Holbrook I have bought three altitude baking book from since moving to the mountains in Colorado (8,000ft). This is my favorite because it produces exceptional baked goods. Every recipe that I have tried in this book is excellent. I always check this book first to see if it has a recipe that I am looking for before going to the others. That being said, there are two things that I do not like about it. 1) It is very hard to find recipes. There is not an index and the sections are not easily labeled. I always have to flip through it to find what I am looking for. 2) The different altitudes are not set up for easy use. It gives the main recipe and then the adjustments for each altitude. So for instance if the main recipe calls for 1 tsp of baking powder, at 8,000 ft it will say -1/2 tsp baking powder meaning to lessen that amount. The problem being that at the beginning I would sometimes forget to look at my row to see what change I need to make and simply measure out the original recipe amount. I have become accustom to this but it was annoying at the beginning. The book Pie in The

Sky has an excellent layout, easy to find recipes and a table for each elevation. I definitely prefer its ease of use over this one. It also has good recipes but again, this one is fabulous for flavor and overall outcome of the baked goods. Highly recommended. 6 of 6 people found the following review helpful. Confusing collection of information
By sharon d o'connor
I did not find this book useful at all. It seems to be a confusing collection of information that I could find myself by Googling it. There are not very many recipes. I tried one and it came out horrible. I live above Salt Lake City, Utah and based the recipe on my altitude. I returned this book, it is useless in my opinion. 0 of 0 people found the following review helpful. Five Stars
By MJR4
Great tool

Here for the first time an extraordinary cookbook whose roots go back over 200 years and begins where other books fear to go. Banned from sea-level cookbooks, there are 36 states over 2,400 ft., so 1/3 of the nation has to adjust sea-level recipes, this indispensable diverse book teaches the secrets and supports on information that is often misleading. Part 1 has 6 major instructional chapters each with problem solving charts for fail-safe baking teaching you how to successfully modify any sea-level recipe, with over 300 historical and original recipes with measurements from sea-level to 10,000 ft.. Featuring lost arts such as multiple bread braiding, fabulous recipes like Prohibitions' Jack Daniels Chocolate Cake and 1902's Oklahoma Rocks (from a territory so tough even the cookies have an attitude!) The encyclopedia covers everything that affects baking at high elevations, tips and substitutions from the cross roads of America and exemplifies the great need that has been missing in American cooking. With easy and delicious time saving treats this book will benefit all from sea-level to mountain residents, ideal for new brides, campers, students, singles to seniors and everyone else ! brides, campers, students, singles to seniors and everyone else !

About the Author
Ursula Mohr attended culinary school before enlisting in the USAF. A former surgical nurse and Vietnam veteran, she is an award-winning pastry chef and baking instructor. She resides at 9,000 ft. in Colorado's White River National Forest.