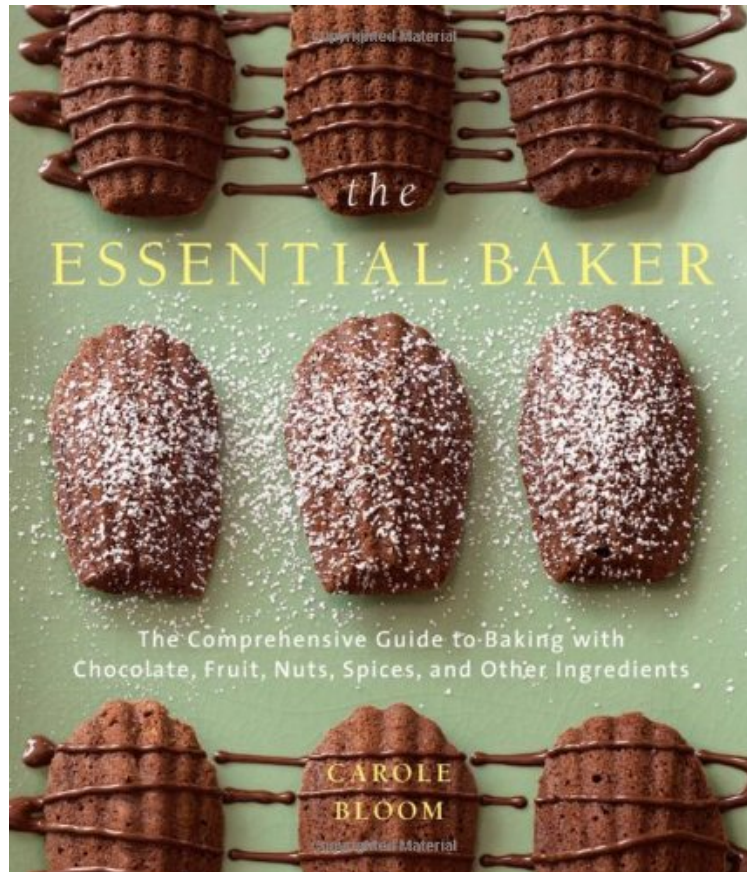


[Free download] The Essential Baker: The Comprehensive Guide to Baking with Chocolate, Fruit, Nuts, Spices, and Other Ingredients

# The Essential Baker: The Comprehensive Guide to Baking with Chocolate, Fruit, Nuts, Spices, and Other Ingredients

Carole Bloom

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



DOWNLOAD



READ ONLINE

#909721 in Books HOUGHTON MIFFLIN HARCOURT 2007-03-02 2007-03-19Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.40 x 1.87 x 8.30l, 3.55 #File Name: 0764576453645 pages | File size: 69.Mb

**Carole Bloom : The Essential Baker: The Comprehensive Guide to Baking with Chocolate, Fruit, Nuts, Spices, and Other Ingredients** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Essential Baker: The Comprehensive Guide to Baking with Chocolate, Fruit, Nuts, Spices, and Other Ingredients:

0 of 0 people found the following review helpful. The Title Fits!By RABThis is a very meticulous ad well thought out book. My wife and I have used recipes from it for the past several years and not been disappointed.0 of 0 people found the following review helpful. Hands down the best baking cookbook I've ever ownedBy John VanvlietHands down the best baking cookbook I've ever owned. I bought my daughter one and she loves it too.Recipes are well written and easy to follow. Includes not only ingredients but tools you will need. Good for beginners and more advanced cooks.0 of 0 people found the following review helpful. Everything written by Carole Bloom is pretty much exceptionalBy

EmilyEverything written by Carole Bloom is pretty much exceptional. Every recipe I have tried has been excellent and exactly as described.

If you are a beginning baker, this book offers an accessible introduction to essential baking ingredients, equipment, and techniques as well as detailed, step-by-step recipes that make it easy to prepare even the trickiest baked goods. If you are already an accomplished baker, it offers many sophisticated and unusual recipes that will help you refine your knowledge and skills. The book features a distinctive organization based on six key baking ingredients, from fruits and vegetables, nuts and seeds, and chocolate to dairy products, spices and herbs, and coffee, tea, and liqueurs. Select an ingredient or flavor you love, and you'll find many delicious ways to incorporate it into your baking. Bloom's recipes encompass every type of baking. You'll find spectacular versions of familiar favorites - Cherry Pie, Carrot Cake with Cream Cheese Frosting, and Double Peanut Butter Cookies - as well as intriguing variations and extravagant indulgences, including Coconut Biscotti, Lemon Verbena and Walnut Tea Cake, and Dark Chocolate Creme Brulee. Her meticulous recipes specify essential gear, offer tips on streamlining the recipe and storing the finished dish, and provide advice on varying ingredients and adding panache. With in-depth guidance on techniques and ingredients, 225 standout recipes, variations and embellishments for almost every dish, and 32 pages of striking full-color photographs, *The Essential Baker* is truly the only baking book you'll ever need.

From Publishers Weekly Starred . Bloom, the author of eight cookbooks whose work has appeared in *Bon Appetit*, *Gourmet* and *Food + Wine*, adopts an unusual approach in this exhaustive and tantalizing look at baking. Instead of categorizing recipes by food type, she organizes them by primary ingredient; a useful approach for the baker with a craving or surplus of one ingredient. Sections include fruits and vegetables; nuts and seeds; chocolate; dairy products; spices and herbs; and coffee, tea, liqueurs and spirits. The recipes themselves are uniquely formatted in a table layout that lists the ingredients across from their steps to help with organization. Bloom includes a list of equipment needed for the dish along with instructions on storage, streamlining, altering the recipe and recovering from mishaps. The collection covers the gamut with 225 recipes, including such delectable gems as Pear and Walnut Layer Cake with Maple; Cream Cheese Icing; Coconut Biscotti; and Cranberry Nut Tea Loaf. Other highlights range from Chocolate Chip Cookies and Macadamia Nut Blondies to Malted Milk Chocolate Cheesecake and Carrot Cake with Cream Cheese Frosting. Bloom also provides valuable instruction in sections on essential ingredients, equipment and supplies, and techniques. 32 full-color photos. (Apr.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Food writer and cooking teacher Bloom is the author of seven other cookbooks, including *All About Chocolate* and *Cookies For Dummies*. Her big new book, obviously a labor of love, presents more than 250 recipes, along with a thorough introduction to baking techniques, equipment, and ingredients. Organized by main ingredient (e.g., fruits, chocolate, liqueurs, and spirits), the recipes offer a wide array of treats, with carefully written and thorough instructions. Although the recipe head notes are somewhat repetitious, and it would have been helpful to have a listing of the desserts by category (e.g., pies, cakes), this is an essential purchase for baking collections. (Library Journal, March 15, 2007) Bloom, the author of eight cookbooks whose work has appeared in *Bon Appetit*, *Gourmet* and *Food + Wine*, adopts an unusual approach in this exhaustive and tantalizing look at baking. Instead of categorizing recipes by food type, she organizes them by primary ingredient; a useful approach for the baker with a craving or surplus of one ingredient. Sections include fruits and vegetables; nuts and seeds; chocolate; dairy products; spices and herbs; and coffee, tea, liqueurs and spirits. The recipes themselves are uniquely formatted in a table layout that lists the ingredients across from their steps to help with organization. Bloom includes a list of equipment needed for the dish along with instructions on storage, streamlining, altering the recipe and recovering from mishaps. The collection covers the gamut with 225 recipes, including such delectable gems as Pear and Walnut Layer Cake with Maple; Cream Cheese Icing; Coconut Biscotti; and Cranberry Nut Tea Loaf. Other highlights range from Chocolate Chip Cookies and Macadamia Nut Blondies to Malted Milk Chocolate Cheesecake and Carrot Cake with Cream Cheese Frosting. Bloom also provides valuable instruction in sections on essential ingredients, equipment and supplies, and techniques. 32 full-color photos. (Apr.) (Publishers Weekly, January 8, 2007) From the Inside Flap "Carole Bloom's quintessential handbook of indispensable baking fundamentals will make you the best baker you can be." —Flo Braker author of *The Simple Art of Perfect Baking* and *Sweet Miniatures* Carole Bloom fell in love with baking as a child and has devoted her professional life to perfecting her baking skills. This cookbook is the culmination of all she has learned as a pastry chef in Europe and the United States; a bountiful collection of her favorite recipes along with comprehensive guidance on home baking. If you are a beginning baker, this book offers an accessible introduction to essential baking ingredients, equipment, and techniques as well as detailed, step-by-step recipes that make it easy to prepare even the trickiest baked goods. If you are already an accomplished baker, it offers many sophisticated and unusual recipes that will help you refine your knowledge and skills. The book features a distinctive organization based on six key baking ingredients, from fruits and vegetables, nuts and seeds, and chocolate to dairy products, spices and herbs, and coffee, tea, and liqueurs. Select an ingredient or flavor you love, and you'll find many delicious ways to incorporate it into your baking. Bloom's recipes encompass every type of baking. You'll

find spectacular versions of familiar favorites—Cherry Pie, Carrot Cake with Cream Cheese Frosting, and Double Peanut Butter Cookies—as well as intriguing variations and extravagant indulgences, including Coconut Biscotti, Lemon Verbena and Walnut Tea Cake, and Dark Chocolate Crepe. Her meticulous recipes specify essential gear, offer tips on streamlining the recipe and storing the finished dish, and provide advice on varying ingredients and adding panache. With in-depth guidance on techniques and ingredients, 225 standout recipes, variations and embellishments for almost every dish, and 32 pages of striking full-color photographs, *The Essential Baker* is truly the only baking book you'll ever need.