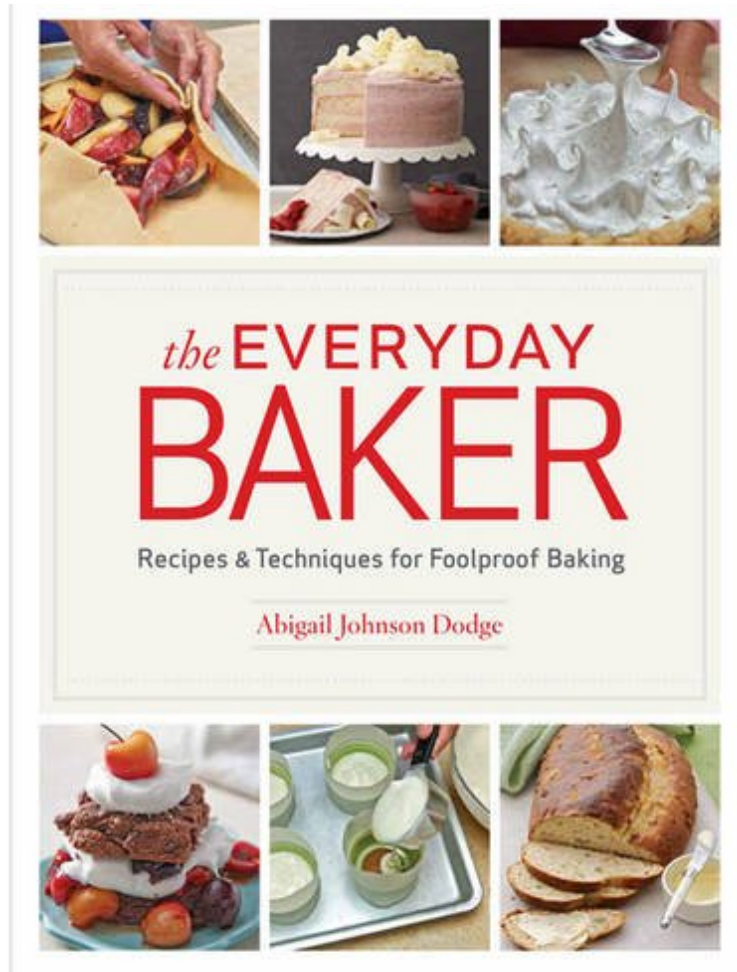


[Library ebook] The Everyday Baker: Recipes and Techniques for Foolproof Baking

The Everyday Baker: Recipes and Techniques for Foolproof Baking

Abigail Johnson Dodge

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Abigail Johnson Dodge : The Everyday Baker: Recipes and Techniques for Foolproof Baking before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Everyday Baker: Recipes and Techniques for Foolproof Baking:

21 of 22 people found the following review helpful. cakes and all of are as beautiful as they are flavorful By Carol Sacks The Everyday Baker is a revelation. I've made Abby's doughnuts, breads, morning buns, biscuits, cakes and all of are as beautiful as they are flavorful. Abby is a generous, reassuring teacher, but she's also meticulous. Every recipe includes precise measurements and crystal-clear directions. Trying new techniques is straightforward; Abby includes a number of process photos that demonstrate techniques that can be used throughout the book. I'm excited to keep baking and highly recommend this book for bakers of any level. 5 of 5 people found the following review helpful. Great Book, Poor Book Binding. By Neen V This is a great

comprehensive book - I have another book by this author. I recommend the book, and would have given it 5 stars except for the flawed binding. The book is large heavy. The cover is well made and strong - which it should be for the 617 large pages of the book. The problem is the cover binding is not well done, and I can see that with even moderate use this cover will completely pull away from the spine of the book. I noticed this and returned the book to . The replacement book arrived today, and the same flawed cover binding is on this copy too. This is probably the case on lots of copies, so I'm keeping it because of the quality of the recipes and techniques. Just so you know. . .9 of 10 people found the following review helpful. Abigail Johnson Dodge outdid herself! By Alice I almost didn't order this book (my cookbook shelf recently broke from all the weight!), but I am so glad that I did! I use Weekend Baker by Mrs. Dodge every week - in fact I had to order a second copy because the pages fell out from overuse. I credit that book for finally teaching me how to bake bread. Everyday Baker really expands upon Weekend Baker. There are tons of recipes, both sweet and savory, and lots of tempting photos. Beyond buying this book for the recipes (which are delicious!), Mrs. Dodge is an amazing teacher, with lots of specific advice on techniques and close up photos to go with the instructions in case you're a visual learner, I am so excited about this cookbook!

Winner of the 2016 IACP award for Baking Nominee for the 2016 James Beard Foundation award for Baking and Dessert The Everyday Baker, a comprehensive, must-have resource for today's baker for anyone who likes, loves, or lives to bake. Former pastry chef and award-winning baking expert Abby Dodge has created this definitive collection that serves as a delicious roadmap through a baker's sweet and savory kitchen. The Everyday Baker includes over 176 foolproof, innovative recipes with detailed instructions, almost 1,000 step-by-step photographs, 80 stunning finished dish photographs, hundreds of must-know tips, a complete guide to all your pantry and equipment essentials, and so much more. Designed to revolutionize the home baking experience to help bakers of all skill levels bake with confidence and authority, you will feel as if Abby were in the kitchen by your side, guiding and encouraging you as you go. So go ahead and roll up your sleeves, pull out the flour, heat up the oven, and get ready to wow your family, friends, or even customers with the best desserts and baked goods of your life. Because when it comes to this particular brand of sweet success, it's all in the techniques, it's all in the flavors, it's all in the passion...and it's all in The Everyday Baker.

"This made its way to the top of a substantial pile of 2015 baking books because Dodge knows how to write a complete recipe." (The Washington Post)"The Everyday Baker is part culinary school, part trusted friend, and completely delicious. Abby shares her years of baking wisdom with such grace and ease that everyone from pastry chefs to first time bakers will successfully create fabulous pastries." (Zoe Francois, pastry chef and cookbook author)"I have been a longtime Abby fan; her approach is solid in technique, her writing is simple, clear, and encouraging, and her talent is obvious." (Dede Wilson, Bakepedia)"This book will teach you as you go, illustrating the why and how behind the techniques and recipes. It's a comprehensive baking book for anyone who likes to bake." (The Coastal Table)"In her tenth cookbook Abby Dodge makes you wish that you could bake every day. She's a pie and tart queen. A pastry prodigy. A cookie genius." (Robin Doyon-Aitken Faith Middleton Food Schmooze)"This tome dedicated to baking is one that we all need to own. Above average, unusual, and delicious recipes. I have been making Abby's recipes for years and there hasn't been a dud in the bunch. This book will be a workhorse in any baker's kitchen and especially mine." (The Cookbook Junkies)"The Everyday Baker is a masterpiece. Abby's voice comes through loud and clear. The recipes are so well-written, the tips are so detailed. I'm a professional baker, and I think it's one of the best books I own." (Gail Dosik One Tough Cookie)"I love to cook but don't know how to bake. With Abby's recipes, problem solved!" (Victoria Hagan, interior designer)"The Everyday Baker is a sensuous book, and therefore eminently successful. To be great, a cookbook needs to seduce you into the kitchen. The Everyday Baker beckons one powerful recipe after another." (The Huffington Post)"Abby's amazing!" (Dorie Greenspan, award-winning cookbook author)"Everyday? Hardly! How about every minute? That's how often we want to make the recipes from this baking pro who still makes it all too fun. We're as undone by her mini pancetta quiche as we are by her double chocolate espresso wake-up bread. And if you've ever wanted to make English muffins, Abby makes it easy--and maybe an everyday necessity. Just wow." (Bruce Weinstein and Mark Scarbrough, Authors of The Great Big Pressure Cooker Book)"Abby Dodge is the best baking teacher I know, bar none. To see her amazing techniques and genius flavor pairings come to life in this soon-to-be classic resource is pure joy. With hundreds of helpful step-by-step photos and so many "extras"--from flavor swaps and make-ahead tips to finishing touches--The Everyday Baker is a hugely generous cookbook, the kind that invites you to drop everything you are doing and start baking this very minute. In fact, I wouldn't be surprised if The Everyday Baker inspires cooks across the country to bake their way through it, one delicious recipe at a time." (Susie Middleton, cookbook author, farmer, and editor at large for)About the Author Abigail Johnson Dodge is a widely respected baking expert, popular food writer, and instructor. Abby studied in Paris at La Varenne and worked in pastry under superstar chefs Michel Guérand and Guy Savoy. Abby is the author of nine cookbooks, including Mini Treats Hand-Held Sweets, Desserts 4 Today, and The Weekend Baker; an IACP Cookbook Award Finalist. Her recipes and articles have appeared in seven dozen cookbooks,

publications, blogs, and websites. Abby is a contributing editor to Fine Cooking magazine and is also a regular guest on TV and radio. She lives in Connecticut.