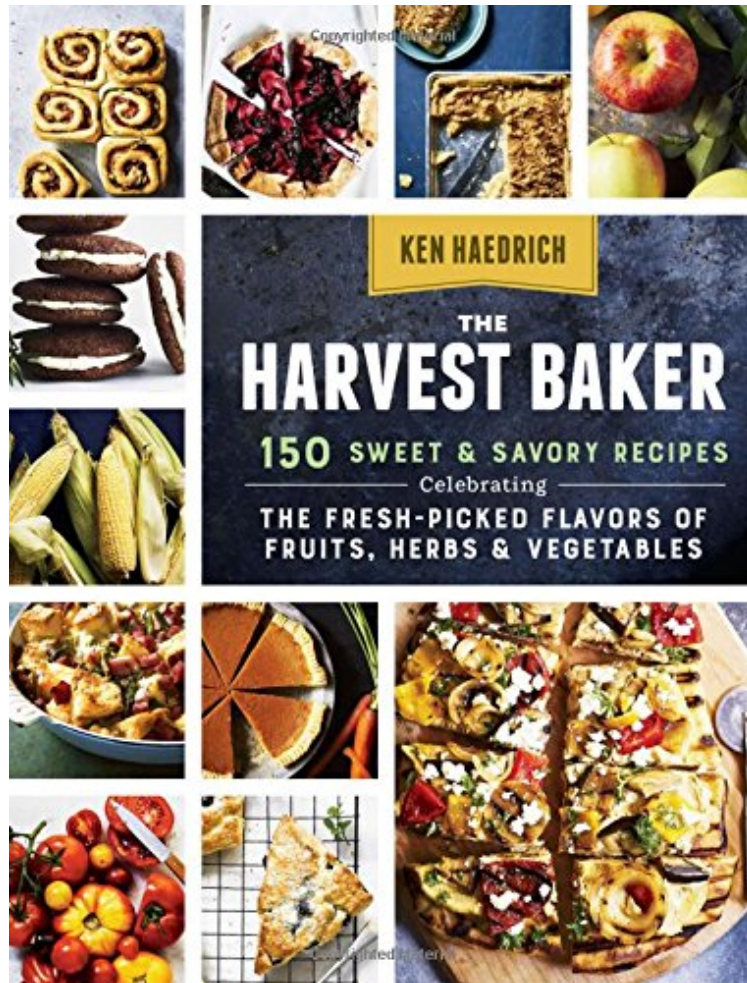


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## The Harvest Baker: 150 Sweet Savory Recipes Celebrating the Fresh-Picked Flavors of Fruits, Herbs Vegetables

Ken Haedrich

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**Ken Haedrich : The Harvest Baker: 150 Sweet Savory Recipes Celebrating the Fresh-Picked Flavors of Fruits, Herbs Vegetables** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Harvest Baker: 150 Sweet Savory Recipes Celebrating the Fresh-Picked Flavors of Fruits, Herbs Vegetables:

0 of 0 people found the following review helpful. Five StarsBy RobertBest8 of 8 people found the following review helpful. The Harvest Baker is the latest in the line of absolutely perfect cookbooks written by KenBy Brian M. O'RourkeOkay, time for you to take immediate action. Either get your car keys or grab that keyboard, because the latest Ken Haedrich cookbook has just been published. The Harvest Baker is the latest in the line of absolutely perfect cookbooks written by Ken. You may have Pie or Apple Pie or Comfort Food or the Maple Syrup Cookbook already in

your kitchen. You'll want to add this one. There's more variety here than you've seen in Ken's books before. Over 150 recipes include both sweet and savory delights. There are four parts to the book, each with its own set of chapters. Part 1, For the Love of Bread, begins with a chapter on morning breads, then expands to sweet and savory quick breads and concludes with yeast breads and rolls and buns. If you want bread, sweet or savory at some point in the day, then here are some of the ideas: Whole Wheat Blueberry Beet Muffins, Sweet Potato Buttermilk Biscuits, Roasted Carrot Tea Loaf, Apple Applesauce Oatmeal Bread, Roasted Bell Pepper Buttermilk Cornbread, Mushroom, Spinach and Blue-Cheese Stuffed Baguette. Remember, that was just Part One. Part 2, Crusty Entrees, continues the extravaganza with first a chapter for pizzas, flatbreads, calzones and other stuffed breads. Then comes the chapter for savory harvest pies, like quiches and pot pies. Ideas here include: White Bean, Spinach and Bacon Pizza, Tomato Jam Pizza with Caramelized Onions, Cabbage and Sausage Stuffed Buns, Creamy Buffalo Chicken, Tomato, and Corn Pie, Green Pea and Parmesan Cheese Tartlets, Creagrone Fraiche Corn Quiche. In Part 3, The Baker's Sweet Tooth, we finally depart from those darn vegetables and get to the sweet heart of Ken's recipes. I'm not opposed to a pot pie, not me, but the chapters float dreams of cookies and bar, cakes both pound and coffee, and, but of course, pies. Pies. Ken is, after all, the founder of The Pie Academy. What awaits you. Oh, just darlings like: Chocolate Sandwich Cookies with Sweet Herb Mascarpone, Ricotta Pound Cake with Pears, Walnuts and Sage, Peach Pecan Shortcake, Honey Parsnip Cake with Maple Cream Cheese Frosting, Sweet Carrot Pie, Peach Apricot Crumb Crostata. To top the book off, there is Part 4, called surprisingly Top It Off, with recipes for sauces, glazes, streusel, and more. You might be exhausted by the time you get here, but there are recipes for: Food Processor Tomato Jam, Brown Sugar Streusel, Home Made Creagrone Fraiche. Ordinarily, I go through a new cookbook and scan in the recipes I want to try. I might find a book to have 10 or up to 20 ideas that intrigue me, things that hopefully some day I can make. I didn't even try to decide with this book. My wife and I are beginning in Part 1, Chapter 1, and marching through this book. We'll make everything. Every single one of the 150. Okay, maybe just a 100 or 105. But surely most of them. And so will you. This is Ken's most extravagant and delightful book ever. And, there's a side benefit. Ken is an author you can trust. Just follow his recipe and you'll be totally successful. Suzi and I have made dozens of his recipes. Every single one has turned out perfectly. These recipes have been tested and masterfully put into this book of baking treasures. Your keys or your keyboard. But today. Today. 4 of 4 people found the following review helpful. The Harvest Baker By Kristine Fisher The Harvest Baker: Sweet and Savory Baked Goods Made with Fresh Vegetables and Herbs by Ken Haedrich is a free NetGalley ebook that I read in late December. It's not too in-depth on the science of baking beyond equipment, measurements, simple directions, and tips, but, boy howdy, is it good. Each of Haedrich recipes contain some form of fruit, veg, or herb and are quick breads, normal-speed risen breads, picnic loaves and flatbread, rustic pies and tarts, cookies, and bars, cakes, sweet pies, and toppings/crums/sauces. A small handful of my favorite recipes are herbed cottage cheese loaf, a pizza with pureed broccoli cheese sauce, collard green and sausage pie with sesame crust, and mint Oreo cheesecake.

Let them eat cake — and vegetables, too! Award-winning cookbook author Ken Haedrich serves up 150 delicious baked goods that are full of fresh fruits, vegetables, and herbs and go far beyond zucchini bread and carrot cake. From Bacon, Cheddar, and Fresh Corn Muffins to Fresh Fennel and Italian Sausage Pizza, Spaghetti Squash and Parmesan Quiche, and Brown Sugar Rhubarb Tart Squares, these scrumptious recipes add nutrition plus amazing flavor to every meal of the day. The breadth of this collection is stunning, and you'll be amazed that baked goods this tasty also deliver your daily dose of fresh vegetables.

These recipes give you several gorgeous, clever, and time-tested ways to include the garden in your baking. And they promise to be delicious, too! — Deborah Madison, author of *Vegetable Literacy* and *In My Kitchen*

With its down-home and seasonal approach, *The Harvest Baker* will appeal to both gardeners and bakers, with recipes that are sure to become family favorites. — Kate McDermott, author of *Art of the Pie*

The *Harvest Baker* goes way beyond zucchini bread and shows you wonderful ways to work more vegetables and fruits into your meals. I can't wait to try these recipes! — Barbara Damrosch, columnist of *A Cook's Garden* for *The Washington Post* and co-author of *The Four Season Farm Gardeners' Cookbook*

Ken Haedrich's recipes are always that perfect balance of simple and sophisticated, equally appealing to both the novice and veteran baker. His new book makes me want to sprint to the garden, then to the oven, then back again, ad infinitum. I love this collection! — Jenny Rosenstrach, author of *Dinner: A Love Story*