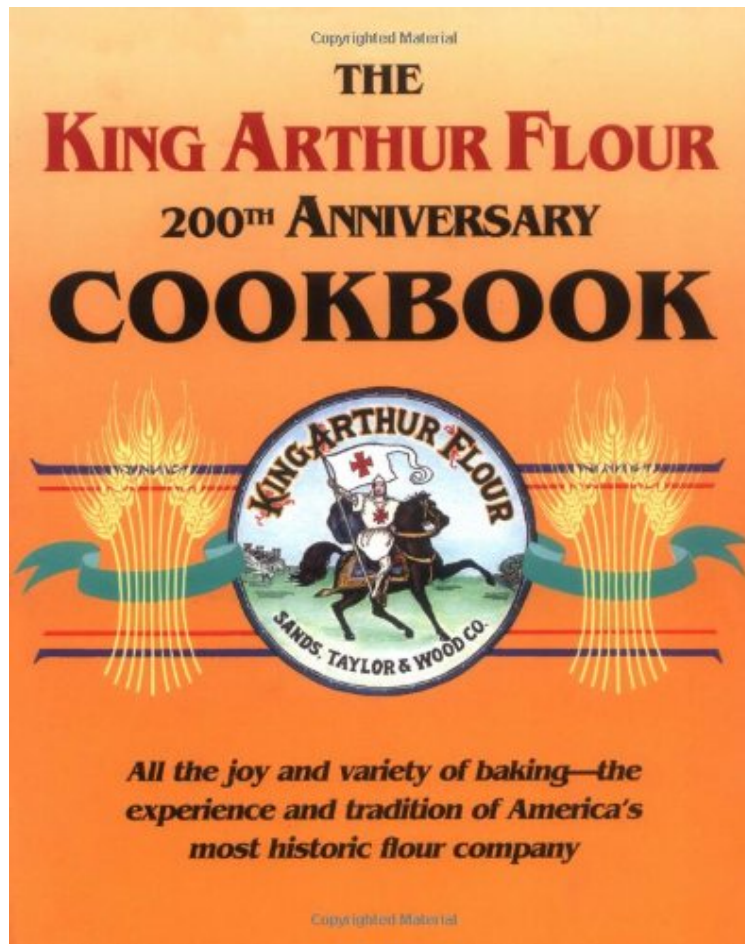


# The King Arthur Flour 200th Anniversary Cookbook

Brinna B. Sands

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**Brinna B. Sands : The King Arthur Flour 200th Anniversary Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised The King Arthur Flour 200th Anniversary Cookbook:

4 of 4 people found the following review helpful. Useful and TastyBy HPSThis is handy to have for basic, standard recipes, specializing in a wide variety of baked goods as one would expect. There is historical and anecdotal content, usually within recipe's provenance. Informative and interesting to the home baker. You're bound to find more than a few recipes you'll enjoy making, eating and gifting. Bonus, there's a section on crafting with dough for both the grown-ups and children. This is one of the 'staples' in my baking cookbook collection. I think if you enjoy baking, know someone who does or would like to learn, this one will get a lot of use.0 of 0 people found the following review helpful. Wow!! Great baking cookbook for me a beginner!By Jeannie EricksonWow!! Great baking cookbook for me a beginner! This has all levels of baking cooking! Very good detailed instructions for each recipe with the "why" on doing it that way. Great tips. I noticed many European style baking recipes that I am looking forward to trying. I do

wish there was photos or drawing of what the end results. I goggle the interested recipe to see a photo watch YouTube. The important thing is having these wonderful proven recipes. It's a large paperback the print is a good size packed with so much info, like the conversion charts, the how to do's, the right kind of pans utensils to use for what purposes. In the front is a great history w/ BW photos of how King Arthur flour Co came about. I use King Arthur products all the time. I have used a lot of their online recipes but it's great to have this cook book I ordered the companion cookbook too. 4 of 4 people found the following review helpful. Excellent book! By S Family I love the history in it. Especially the fact that they break down the science (in basic terms mind you) on how some key ingredients work, and how to make your own at home. The recipes are great too.

More than 100,000 copies sold! The King Arthur Flour Company celebrated its 200th anniversary?and its rich legacy of baking mastery?by publishing its very first cookbook, a complete guide to the baking arts as only King Arthur can do it. A classic, this collection of delicious and nutritious breads, pastries, and desserts is yours again in the original handy binder format. Now it's easier than ever to arrange recipes to suit your needs and to set out individual recipes while you create. This book will be your most trusted reference to all the traditional favorites as well as an inexhaustible treasure trove of baking inspiration and ideas. Contents include: Introduction History; Pancakes Popovers; Quick Breads Muffins; Yeasted Breads Rolls; Cakes Crumbles; Cookies Bars; Pies Pastries; Pasta; Whole Wheat; Sourdough; Fun for the Young; Appendices Index "[A] marvelous, straightforward baking manual. Packed with recipes. Destined to be a classic." USA Today "Jam-packed with recipes and information, this book will become a much-used baking reference in any kitchen. Grade: A+." The Cookbook Review. Black-and-white illustrations throughout

A baker's bible . . . with terrific recipes. -- Lise Stern, The Boston Globe A marvelous, straightforward baking manual. Destined to become a classic. -- USA Today Jam-packed with recipes and information, this book will become a much-used baking reference in any kitchen. Grade A+. -- The Cookbook One of the best books in the general-interest baking field. -- Anne Mendelson, Gourmet About the Author Brinna Sands is a member of the Culinary Historians of Boston, the American Culinary Institute of Wine Food, and the International Association of Culinary Professionals. She also writes for The Baking Sheet, a baking newsletter produced by the King Arthur Flour Company. King Arthur Flour is the largest single educator of bakers in the world. Employee owned since 1996, the company conducts a yearly national baking class tour that has provided free baking classes to many thousands of bakers across the U.S. The company also publishes The Baking Sheet, a newsletter of recipes and baking information. The Baker's Catalogue, a wholly owned subsidiary, sponsors an online baking forum, The Baking Circle, on its parent company's Web site. The company's 2003 release, The King Arthur Flour Baker's Companion, was selected as one of the best cookbooks of the year by Food Wine, People, and many other national publications. Other books by King Arthur Flour include The Original King Arthur Flour Cookbook, The King Arthur Flour Cookie Companion, and King Arthur Flour Whole Grain Baking. All the bakers at King Arthur Flour work from their 12-sided post-and-beam headquarters in Norwich, Vermont.