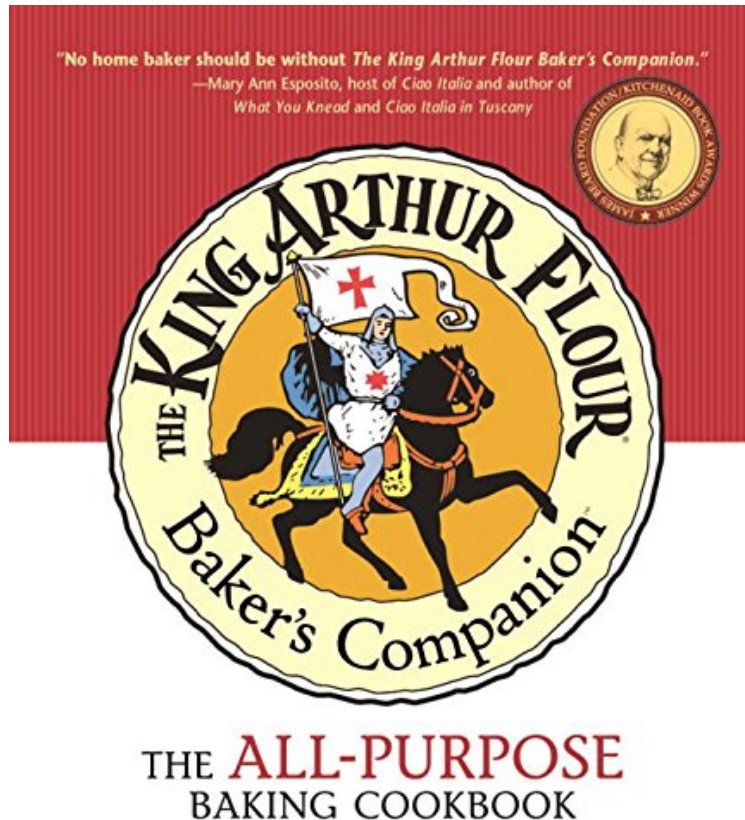


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The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook

King Arthur Flour

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King Arthur Flour : The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook:

0 of 0 people found the following review helpful. This book has served as a great resource for a semi-beginner baker By Nicholas Hingle This book has served as a great resource for a semi-beginner baker. It provides insight into the how's and why's of baking, especially in regards to yeast breads. (I had never made any type of yeast bread by myself before, and I successfully baked hamburger buns on my first try.) Out of the six recipes I've made since purchasing the book, all but one of them has turned out exactly as expected. My only complaint with some of the recipes in the book is that they do not include pictures of the final products or descriptions of the consistency of the batters. At times I found myself having to guess what the batter was supposed to look like after mixing it. However, everything has still turned out delicious. 3 of 3 people found the following review helpful. Outstanding book! By M. This King Arthur cookbook is absolutely fantastic. I started with a few recipes to make cookies for a school holiday

show and was simply amazed at how easy they were to make, how different some of the recipes seemed from the familiar ones, and most importantly, how super scrumptious they turned out! Other parents were so enthralled by the taste that they kept asking and trying to figure out who brought those cookies. There were none remaining. Anyway, I was then inspired to start at the beginning and cook my way through it while testing each recipe. I'm about 25% of my way through the recipes, and I haven't found a bad one yet. Each recipe has turned out great. This is such an exceptional cookbook that it hasn't even made it back to the bookshelf yet, and visitors only complement the goodies while wanting a copy of this book for themselves. A reader did comment that this cookbook only gives measurements in weight values, but that's certainly untrue. The cookbook provides measurements in both cup/spoon equivalents as well as weight. I prefer to weigh because I find the flour is the make it or break it ingredient, and it is obviously heavier during a rainstorm with the associated humidity and water absorption. Therefore, the weight of 1 cup of flour can vary widely from a humid day to a dry day, and weighing just simply eliminates this discrepancy. However, the book does address to cook one cookie first, determine if it's the way you like it (flat, dry, moist), if not then the authors tell you how to correct the situation before you load up the cookie sheet. This is brilliant and certainly has saved many a batch. With that said, there have also been a few days when I did not measure the flour, and these recipes turned out fine. As well, this book is full of virtually any item made with flour, so it's not just cookies. I wrote about cookies because, of all the recipes, I have made the most cookies so far. I recommend this cookbook highly -- the recipes are truly wonderful! 2 of 2 people found the following review helpful. An excellent book, just as I knew it would be. By Marcie Taylor An excellent book, just as I knew it would be. So far, 2 out of 2 recipes I tried were both 5 stars. I was told the banana chocolate chip muffin recipe is the best muffin I've ever made. Recipes are extremely easy to follow and I've been delighted with the outcome thus far. King Arthur doesn't disappoint! This cookbook is a must have.

The trusted companion of scores of home bakers is finally available in paperback! Originally Published ten years ago - and shortly thereafter honored as the James Beard Foundation's Cookbook of the Year (2003) - this cookbook is today every bit as relevant as it was then. And now the modern classic is in easy to use Flexibound Paperback, with its hundreds of easy and foolproof recipes, from yeast breads and sourdoughs to trendy flatbreads and crackers to family favorites such as pancakes and waffles. Leading you through the steps of leavening, mixing, proofing, and kneading through shaping and baking, the experts at King Arthur Flour also include their best fried doughs, quick breads, batter breads, biscuits, quiches, cobblers and crisps, cookies, cakes, brownies, pies, tarts, and pastries. For more than 200 years King Arthur Flour has been in the business of making the highest quality key ingredient in all of baking: flour. They've done decades of experimentation and research in their famous test kitchens on how the various ingredients in baked goods behave and why. The Baker's Companion, a kind of culmination of generations of loving work, brings you more than 350 recipes that teach you which ingredients work together as well as which don't and why. It is this knowledge that will allow you to unleash your own creativity and to experiment in the kitchen. You'll get a complete overview of ingredients in chapters on flours, sweeteners, leaveners, fats, and more. You'll find information on substitutions and variations, as well as troubleshooting advice from pros at King Arthur Flour. Two 8 Page Color Inserts. Illustrations throughout

.com The King Arthur company has produced flour and other baking ingredients of high reputation for over two centuries. Similarly trustworthy, and reflecting their years of kitchen experience, The King Arthur Flour Baker's Companion offers over 400 recipes for all kinds of basic and up-to-the-minute specialties--from pancakes and waffles to muffins and quickbreads; from coffee cakes, pizzas and crackers, to hearthbreads, cakes and cookies, including two complete chocolate chip recipes, for soft and crispy kinds. This is one of those books that no baking kitchen should lack--not only for its comprehensive repertoire and recipe dependability, but for the intimate ease with which it fulfills its promise. What this means, partly, is that technical information is perfectly pitched to ensure relaxed understanding, offering neither too much nor too little detail. It's the range and quality of these baking "backstories," including, for example, how to control cookie-dough spreading while baking, plus numerous hints and shortcuts, that help make the book so valuable. Beginning, sensibly, with a concise section on measuring--the authors "first plea" is that readers buy and use a scale--the book then treats breakfast specialties, such as Gingerbread Pancakes and Pumpkin Praline Waffles; pursues quickbreads like Maple Cornbread; cobblers including those made under both cake and pie crusts; Sesame Crisps among other crackers; and yeast breads, such as bagels, a basic White Bread 101, and an exemplary Italian Bread, among others. An entire chapter is devoted to sourdough with instructions for creating your own starter. Readers will also want to try Strawberry-Lemon Chess Pies, Chocolate Lava Cake, and Pumpkin Cheesecake. A concluding everything-you've-always-wanted-to-know ingredients glossary includes explorations on flour milling; of "faux fats" and sweeteners; the use of eggs in a dough or batter, in yeast breads and custards; information on the latest in European-style cultured butters, among much else. Color photos and numerous step-by-step technical drawings provide further guidance. With an illustrated section on tools, too, both high-tech and homey, such as the flour wand, the book has it all, for new and seasoned bakers alike. --Arthur Boehm From Publishers Weekly The company that makes one of the pantry's most recognized baking ingredients-flour-presents this practical and comprehensive baking

cookbook. The book begins, of course, with a no-nonsense discussion of measuring flour, a step in the baking process that thwarts many would-be pastry chefs (the authors urge homecooks to use a scale). Recipes are divided into category-based chapters—from breakfasts (with dozens of derivatives of pancakes and waffles), fried doughs, and quickbreads to yeasted breads, cookies and bars, and cakes. Carb-haters, beware: there's not much protein in these pages. Many recipes are tried-and-true formulas for favorite dishes, such as the Simple But Perfect Pancake, Simple Sugar Cookies, and Classic Blueberry Muffins; others are more daring variations on a theme, such as White Chocolate Hazelnut Cheesecake, and Potato, Dill and Onion Crackers. Detailed and logical explanations of how baking works, plus an in-depth discussion of baking ingredients make this a valuable guide for beginning bakers and an informative addition for pastry aficionados. 16 pages of color photos. 200 line drawings. Copyright 2003 Reed Business Information, Inc.

Experienced home bakers now have a new resource, and beginning bakers find constructive encouragement in *The King Arthur Flour Baker's Companion*. Long a supplier of professional-quality ingredients and equipment, the Vermont-based company has now produced a comprehensive guide for amateur bakers. The book's no-nonsense approach appears in the very first pages of its introduction, where practical tables of measurements and weight-volume equivalencies provide data that bakers are sure to consult repeatedly. Recipes outline breakfast traditions including pancakes, waffles, and French toast, followed by other quick breads such as crepes, coffee cakes, muffins, biscuits, and scones. A further chapter covers items rarely made at home, such as crackers. Recipes for yeast breads, cookies, cakes, pies, and pastries survey the high points of the baker's art and technique. Helpful hints scattered among the recipes include the advice to freeze biscuits just prior to baking to increase their flakiness. This encyclopedic work concludes with chapters covering utensils and ingredients. Detailed nutritional analyses for each recipe enhance the book's utility. *The King Arthur Flour Baker's Companion's* provenance grants this book authority, and its comprehensiveness makes it a necessary purchase for every culinary collection.

Mark Knoblauch
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