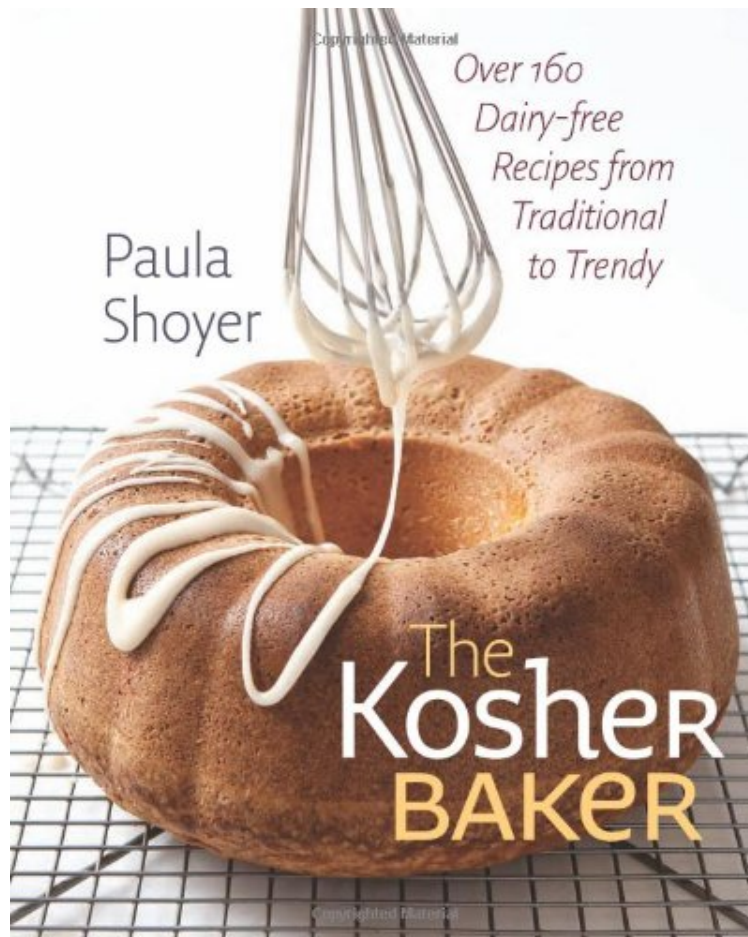


[Ebook pdf] The Kosher Baker: Over 160 Dairy-free Recipes from Traditional to Trendy (HBI Series on Jewish Women)

The Kosher Baker: Over 160 Dairy-free Recipes from Traditional to Trendy (HBI Series on Jewish Women)

Paula Shoyer

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Paula Shoyer : The Kosher Baker: Over 160 Dairy-free Recipes from Traditional to Trendy (HBI Series on Jewish Women) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Kosher Baker: Over 160 Dairy-free Recipes from Traditional to Trendy (HBI Series on Jewish Women):

10 of 10 people found the following review helpful. Just remember "kosher" is not a synonym for "healthy"By CustomerThis book is very good for pareve dessert ideas from quick and simple to very fancy. I turn to it on a fairly regular basis. My one BIG dislike is the constant use of margarine, margarine, margarine, which is so unhealthy.3 of 3 people found the following review helpful. Some really interesting recipes, and unique organization (by preparation ...By Equipment R.Some really interesting recipes, and unique organization (by preparation time, rather than just by type of baked good), but relies way too heavily on margarine and non-dairy creamer.3 of 3 people found the following

review helpful. The Kosher Baker By debbie I have been a "kosher baker" for almost 30 years and thought there was nothing new under the sun. How wrong I was! I have made two recipes already (only received the book last Wednesday) and they were terrific! The book itself is lovely, the recipes are artful and the directions are very clear and detailed enough that even a beginning baker should not have trouble! All in all - I (and my family) are very happy with this purchase!

Producing flavorful and appealing kosher desserts has been a challenge in Jewish households throughout the ages. Without access to butter, cream, milk, cheese, yogurt, or other dairy products, creating a tasty and memorable dessert for family and friends requires more than simple substitutions and compromises. Now pastry chef and teacher Paula Shoyer provides the inspiration and innovation to turn the age-old challenges of parve baking into delectable delights in her one-of-a-kind kosher cookbook. *The Kosher Baker* is your indispensable kitchen companion to a wide range of dairy-free desserts, from family favorites and time-honored holiday classics to stylish and delicious surprises of Shoyer's own careful creation. It even includes desserts not usually found on a kosher table, such as creamy key lime pie, luscious flan, and rich tiramisu. You'll find everything from cookies, biscotti, breads and muffins to pastries, tarts, fancy cakes, and mousses. Shoyer guides you through more than 160 mouth-watering recipes and expands every non-dairy baker's repertoire with simple, clear instructions and a friendly yet authoritative voice. *The Kosher Baker* is organized as a tutorial into three primary sections—Quick and Elegant Desserts, Two Step Desserts, and Multiple Step Desserts—allowing the busy home baker to choose a dessert based on both taste and time constraints. The first section presents the fundamentals of simple kosher baking in the form of everyday treats like Amaretto Cookies, Orange Tea Cake, and Apple Pastry. The next two sections teach increasingly more challenging desserts, from a Challah Beer Bread Pudding with Caramel Sauce to Chocolate Babka. A special fourth section includes chapters on baking Challah, Passover desserts, and no-sugar-added desserts. *The Kosher Baker* has something for everyone in the Jewish household for any occasion or holiday. It spills over with detailed information, including tips on storage, freezing, and thawing; tools; must-have ingredients; and tips and techniques. Anyone baking for those with special dietary needs such as food allergies or diabetic concerns will also find recipes to love in this comprehensive collection. It even includes recipes for nut- and gluten-free desserts, and vegan desserts. No Jewish home should be without this essential cookbook!

From Publishers Weekly Starred . Pastry expert and baking instructor Shoyer proves that readers don't need to deprive themselves of sweets just to keep kosher in this outstanding collection for all seasons and faiths. Bakers with access to parve (kosher) versions of cream, cream cheese, and other key ingredients (tips and name brands are provided) will find a litany of recipes for Passover, Seder, and other special occasions. Yes, there are Babkas, Rugelach, Hamentaschen, and Challah, but there is also a rich Chocolate Mousse Truffle Cake, easy and impressive Cinnamon Palmiers, classic French Macarons, a Pistachio and Raspberry Tart and the ingenious Scones au Chocolate, virtually all of which are within the reach of most bakers and budgets. Grouped by effort, from quick desserts requiring only one-bowl (Amaretto Cookies, for instance) to more advanced dishes like Coconut Cake with Lime Filling, Shoyer gives bakers plenty of options for all tastes with copious instructions and photos throughout. Simple but crucial tips like keeping a few sticks of margarine in the freezer so it'll behave more like cold butter when it's time to make pie or tart dough ensure dishes turn out the way they were intended, making this a can't-miss collection of classics. Photos. "Amaretto cookies, challah beer bread pudding with caramel sauce, and chocolate babka are among the delectable desserts featured in this beautifully illustrated cookbook. The instructions are clear and easy to follow. Both novice and experienced cooks will enjoy having this book in the kitchen."—Jewish Book World