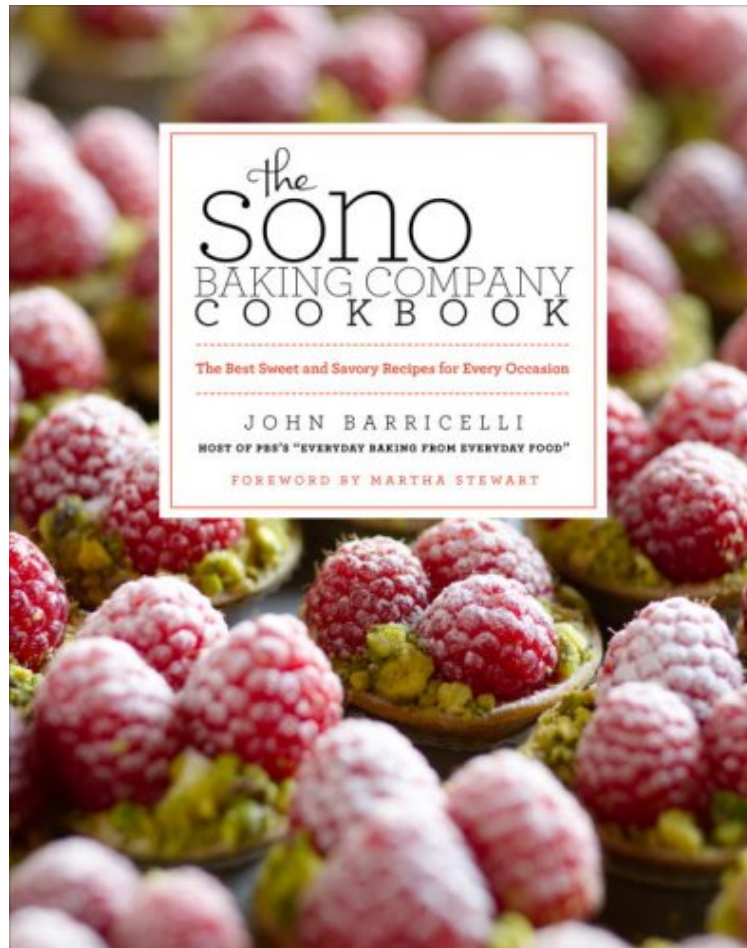


(Mobile book) The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion

## The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion

*John Barricelli*

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**John Barricelli : The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion** before purchasing it in order to gage whether or not it would be worth my time, and all praised The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion:

5 of 5 people found the following review helpful. Part of the ingredient amounts can not be read.By Jesus R Lazcano JrEverything looks and reads delicious. But some items have an incomplete quantity, usually in fractional amounts where the numerator can not be seen. I've tried changing fonts, sizes and devices. Still no go. I've asked to let the publisher know, and have even sent the publisher the notice, but haven't seen the problem fixed. I'm referring to the Kindle version. I believe I have guessed correctly on a few recipes. But I shouldn't have to be guessing.2 of 2 people found the following review helpful. Cannot see left side of screen - amount of IngredientsBy Maria R.

Hamilton Cannot see the left side of the screen - quantity of ingredients. Have it set at smallest font. I think the problem is the way the file is compiled in that the ingredients are all pass the left margin. I think it needs to be recompiled. If I fixable, Would it be possible to obtain a discount towards the actual book? 5 of 5 people found the following review helpful. If you buy kindle version, get your iPad or iPhone ready By just an average mom The recipes in this book look great and I guess I'll try some soon. But the kindle version, unfortunately, is not that good. I tried to read the book on my Kindle Fire and ALL the measurements are missing. For instance, you only see "cups of flour" in the recipe, but you never know how many cups because there are no numbers. Anyway, I can read it fine on my iPhone and iPad (using the Kindle app), with all the measurements. I hope will fix this problem soon.

Warm pecan-studded sticky buns; banana streusel muffins; passionfruit mousse served atop a thin layer of sponge cake and garnished with fresh raspberries; decadent chocolate cake layered and iced with smooth, elegant chocolate ganache; red velvet cupcakes; and foccaccia flavored with fresh herbs and topped with tomato, mozzarella, and pesto; these are some of the mouth-watering recipes that John Barricelli shares in *The SoNo Baking Company Cookbook*. A regular on *The Martha Stewart Show* and host of *Everyday Baking*, John Barricelli is a familiar face to home bakers. When he opened the SoNo Baking Company Cafe; in South Norwalk, Connecticut in 2005, the *New York Times* gushed, "This new bakery is superb and proves it daily," and since then it has become a hot spot for discerning pastry aficionados across the Northeast. *The SoNo Baking Company Cookbook* is for both first-time and experienced home bakers who can find everything they need here. With these foolproof recipes for breads, specialty cakes, delicate pastries, and much more, you can now create your baking repertoire including new variations on old favorites. With John's simple-yet-elegant recipes and his easy-to-follow directions and techniques; including how to make the best brownies and the lightest meringues; *The SoNo Baking Company Cookbook* will be used in your home kitchen for years to come. John will teach you what dough should feel like, what batter should look like, and what bread should smell like when it's baking in the oven so that you become a confident, intuitive baker. A third-generation baker, JOHN BARRICELLI graduated from the Culinary Institute of America and worked at River Cafe; Le Bernardin, and the Four Seasons Restaurant. He then owned and ran Cousin John's Cafe; and Bakery in Brooklyn for ten years. John worked at Martha Stewart Living Omnimedia, becoming a featured chef on *Everyday Food*, and in 2008 he became host of the spin-off *Everyday Baking*. In 2005, John opened the SoNo Baking Company and Cafe in South Norwalk, Connecticut.

.com Recipe from the SoNo Baking Company Cookbook: Ginger Cookies Makes 60 Ingredients 2 cups all-purpose flour 2 teaspoons baking soda 1/4 teaspoon coarse salt 1 teaspoon ground cinnamon 1 teaspoon ground cloves 1 teaspoon ground ginger 1 cup sugar, plus 1/2 cup for rolling 3/4 cup (1 1/2 sticks) unsalted butter, at room temperature 1 large egg, at room temperature 1/4 cup unsulfured molasses 1. In a large bowl, whisk together the flour, baking soda, salt, cinnamon, cloves, and ginger; set aside. 2. In the bowl of a standing mixer fitted with the paddle attachment, beat together the sugar and butter on medium speed until light and fluffy, 2 to 3 minutes, scraping down the sides of the bowl halfway through. Beat in the egg and molasses until combined. Reduce the mixer speed to low and gradually add the flour mixture, beating until combined. Transfer the dough to a clean bowl, cover with plastic wrap, and refrigerate until well chilled, about 1 hour (and up to 24 hours). 3. Arrange the oven rack in the middle position. Preheat the oven to 350deg;F. Line two baking sheets with parchment paper or nonstick silicone baking mats; set aside. Place the extra sugar for rolling on a plate; set aside. 4. Use a 1 1/2-inch ice cream scoop to scoop out the dough, and roll into balls between your hands. Roll the balls in the sugar to coat, and place about 2 inches apart on the prepared baking sheets. 5. Bake one sheet at a time, rotating the sheet two-thirds of the way through the baking time, until the cookies are deep golden brown and the centers are firm, 15 to 20 minutes. 6. Transfer the sheet to a wire rack to cool for 10 minutes. Use a spatula to transfer the cookies to the rack, and let cool completely. Continue to roll and bake the remaining cookies in the same way. From Publishers Weekly Starred . A good baking book can make you feel like you've stepped into the ultimate bakery, complete with rows of perfectly crisp cookies, trays of oversized, fruit-studded muffins, just-frosted layer cakes, and the smell of fresh bread hot out of the oven. Barricelli, owner of the SoNo Baking Company Cafe; in South Norwalk, Conn., a third-generation baker and host of PBS's *Everyday Baking* from *Everyday Food*, successfully transports readers into the workings of his popular bakery. The former Martha Stewart employee presents an artisanal philosophy, emphasizing the best ingredients, techniques, and equipment to yield the best results. Categorized by type of baked good; Cookies, Brownies, and Bars, Pies and Tarts; Cobblers, Crisps, and Buckles, and Savories: Tarts, Quiches, Pies, and Bites, etc.; the 125 recipes include classics like strawberry shortcake, apple pie, white bread. There are also fun takes on classics like individual Boston cream pies as well as such innovations as tomato cobbler. Numbered steps, informational headnotes, technique tips, along with full-page color photographs and a clean design make this a terrific gift title. (Mar.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author A third-generation baker, JOHN BARRICELLI graduated from the Culinary Institute of America and worked at River Cafe; Le Bernardin, and the Four Seasons Restaurant. He then owned and ran Cousin John's Cafe; and Bakery in Brooklyn for ten years. John worked at

Martha Stewart Living Omnimedia, becoming a featured chef on Everyday Food, and in 2008 he became host of the spin-off Everyday Baking. In 2005, John opened the SoNo Baking Company and Cafe in South Norwalk, Connecticut.