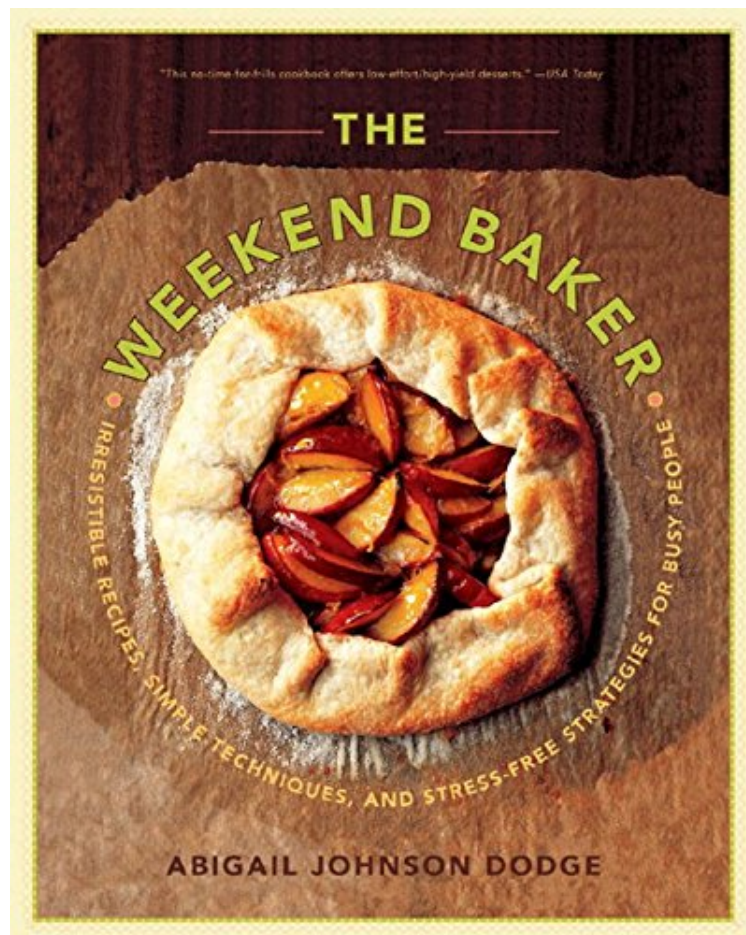


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The Weekend Baker: Irresistible Recipes, Simple Techniques, and Stress-Free Strategies for Busy People

Abigail Johnson Dodge

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Abigail Johnson Dodge : The Weekend Baker: Irresistible Recipes, Simple Techniques, and Stress-Free Strategies for Busy People before purchasing it in order to gage whether or not it would be worth my time, and all praised The Weekend Baker: Irresistible Recipes, Simple Techniques, and Stress-Free Strategies for Busy People:

1 of 1 people found the following review helpful. Budding Baker Loves ItBy Jennifer R VelekeMy daughter recently took a baking class on Crafts.com with Abigail Dodge as the teacher, so I was thrilled to find her this cookbook. As a bonus, the copy I purchased was signed by the author. I like that the recipes are in order of time it takes to complete so that she can find a recipe to try based on the time she has to bake. The recipes are very thorough in their instructions, just like Abigail Dodge was in her online class. Overall we are very pleased with the book.0 of 0 people found the following review helpful. Simple, easy delicious recipesBy Corsair174This book presents simple, easy and delicious

recipes that can be made by pretty much any home cook. These are recipes everyone can enjoy - down to earth and unpretentious. Recommended to all home bakers, and anyone who enjoys comforting food. 19 of 20 people found the following review helpful. Superb book. By R. Smith Being an avid baker I have just about all decent dessert cookbooks. I recently took a class given by Ms. Dodge and purchased the book, it's outstanding. Simple, quick, easy to do ahead and *hold* for completion in 1-3 days. Having company? Start the dessert on Friday, finish on Saturday or Sunday. Spend time with your guests, not in the kitchen. Just an all-around terrific book. I strongly recommend it. July 2007 I initially posted over a year ago: After using this book for quite some time now, I had to come back and tell you... it's the best. I really do enjoy it and purchased it for my daughters. May 2010... still a favorite book of mine, and everyone I have gifted it to enjoys it.

"This no-time-for-frills cookbook offers low effort/high yield desserts." --USA Today Want to start baking (again) but can't find the time? The Weekend Baker makes it easy with its unique organization. Recipes are grouped by how long they take, from the simple to the elaborate. Need a dessert in under an hour? Turn to Baker's Express and whip up Emergency Chocolate Cupcakes. Like to plan a bit more? Try the Glazed Apricot-Plum Galette in Baking in Stages--there's no pie plate, no crimping, no double crusts. Want a sophisticated dessert for your dinner party? You can make the Lemon Chiffon Pie with Pretzel Crust and store it in the fridge for up to three days.

.com What's a weekend baker? "Anyone who loves to bake, but gets tripped up feeling that it's too time consuming," writes Abigail Johnson Dodge in *The Weekend Baker*, her collection of 100-plus recipes for a wide range of sweet and savory baked goods. Formulas for the likes of Gingered Shortcakes with Jumbled Fruit, Soft Chocolate-Almond Oatmeal Cookies, and Chocolate-Banana Swirl Cake are immediately attractive, but the great value of Dodge's book lies in its organization, which takes readers from the simplest and quickest projects--"Baker's Express"--through "Baking in Stages," and finally "Productions," fuller-dress items like Four-Layer Carrot Cake and Overnight Brioche Braid; these are, nevertheless, well within the average baker's skill. In a world of baking books that offer the simplest and most traditional recipes only, or assume that readers have the time and technique to create multi-element extravaganzas, *The Weekend Baker* stands apart. Its approach is realistic without sacrificing good taste or recipe integrity. Dodge includes tips that cover familiar ground--get to know your oven, and the lik--but also offers, for example, "Bake It and Stow It," a detailed guide to storing sweets. Features like "Do-Aheads," and "Got Extra Time?," usefully further Dodge's quick-and-delicious approach. (She's also pleasingly droll; a really rich brownie is dubbed "prescription-strength.") With color photos, the book is a real addition to the harried baker's library. --Arthur Boehm
From Publishers Weekly Dodge believes that when it comes to the often-intimidating world of baking, one need not sacrifice quality for simplicity. Chocolate-Glazed Ricotta Cake, Old-Fashioned Berry Ice-Box Cake, Jalapentilde; Corn Bread Wedgesmdash; all are within reach, with a little planning. The author honed her skills at La Varenne in Paris, specializing in pastry, but despite her serious experience, her approach is relaxed and realistic. To Dodge, the weekend baker is the dinner party host who wants to accompany the meal with homemade focaccia, but doesn't get home from work until six; the mom who finds out her son needs cupcakes for Cub Scouts in an hour; or the low-maintenance sweet tooth who's ready to embark on a baking "production" on a Saturday afternoon, but doesn't know where to start. Supremely efficient, the book will help readers in any number of situations, whether they have a few days (Ready-When-You-Are-Chocolate-Raspberry Souffleacute;s can be prepared and refrigerated for up to a day or frozen for up to two weeks before baking) or less than an hour (Nutty Cinnamon Elephant Ears use frozen puff pastry). Encompassing cookies and bars, cakes, breads, custards and pies, and sharing time-saving tips on everything from using the microwave to soften butter to keeping a well-stocked pantry, this is an excellent resource for cooks of all levels. Photos. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Abigail Dodge has written a new classic.... This book is a treasure. -- Andrew Dornenburg and Karen Page, co-authors, *Becoming a Chef, Culinary Artistry* and *The New American Chef* An approachable and cleverly organized book written by a born cheerleader and excellent teacher. -- Alice Medrich, winner of the 2004 IACP Cookbook of the Year award for *Bittersweet: Recipes and Tales from a Life in Chocolate* Cooking from her book is like having a dessert coach at your elbow, offering all the tips and encouragement. -- Janet Fletcher, author of *The Cheese Course* and *Fresh from the Farmers' Market* Every recipe has my mouth watering. And I know that with Abby each one will come out perfectly. -- Maggie Glezer, author of *A Blessing of Breads* and *Artisan Baking Across America* Weekends will be filled with delicious fun now that we have Abby's collection of spectacular recipes. -- Flo Braker, author of *The Simple Art of Perfect Baking* and *Sweet Miniatures*