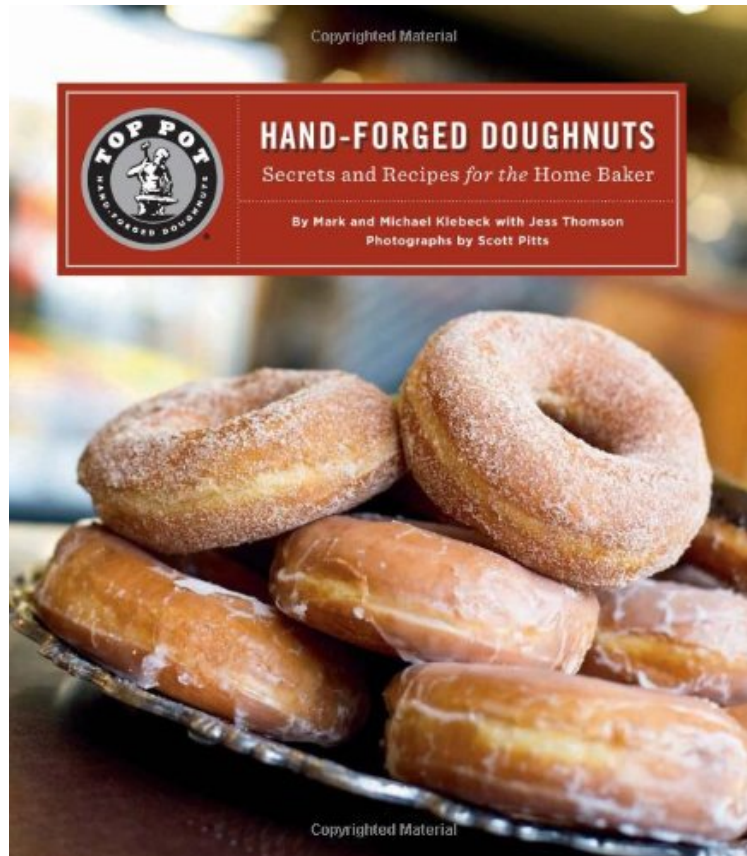


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Top Pot Hand-Forged Doughnuts: Secrets and Recipes for the Home Baker

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Mark Klebeck, Michael Klebeck : Top Pot Hand-Forged Doughnuts: Secrets and Recipes for the Home Baker before purchasing it in order to gauge whether or not it would be worth my time, and all praised Top Pot Hand-Forged Doughnuts: Secrets and Recipes for the Home Baker:

3 of 3 people found the following review helpful. Dieter's Nightmare! By Jim Black Good book with all the tricks for getting that icing right and lots of recipes for all types of doughnuts Cake (heaviest coverage), Raised, fritters, twists, bismarks, bullseyes, bars, pershings, rolls and more. Even gluten free. Lots of icings. Good background information and very detailed instructions. List of ingredient sources for things like ground agar. If I had just one book on doughnuts this one would be the one I would, and do, carry into the kitchen to actually use. 7 of 7 people found the following review helpful. Ok doughnut book By D. Briscoe The book is written clearly and is easy to understand. It does not use a lot of exotic ingredients either. Bonus. I downloaded the electronic version of the book. The layout is normal for an ebook. The table of contents links to the techniques and recipes. You can bookmark and make notes and highlights. I was after a very particular sort of recipe because I appear to have lost my own recipe. While I did not find

what I was searching for, these recipes I am sure will more than satisfy any doughnut lovers. If you are careful about following directions your final product will be pretty much like what you might find at your local doughnut shop. They include recipes for glazes and fillings as well. The flavor and texture never disappoint. Husband loved the plain ones, I enjoyed the fresh blueberry ones, and my youngest son was in it for the chocolate doughnuts. I did cheat and use half the batter one day and the rest the next day. Didn't seem to affect the quality at all. I can not imagine anyone being truly disappointed unless they miss something in the recipe. For best results, use an electronic scale for measuring the ingredients. And do not be tempted to add a lot of flour because it is sticky. The result will be heavy, dense doughnuts. Enjoy! 4 of 4 people found the following review helpful. Hard to see, but worth reading, If your glaze comes out too thin, use it as a dipping sauce By An Shopper I've read the whole book, and the main problem I have with it is one of legibility. Fonts are strange sizes, the type is frequently too thin/wispy, and the text is frequently printed on a page whose color makes the text even harder to see. It's true that my eyes aren't getting any younger, but I don't actually need reading glasses, and even I have trouble seeing some of this stuff. Another issue is that of basic formatting. The ingredient lists are frequently somewhat jumbled, given all the slash marks dividing words and the short columns and paragraphs. As I work my way through this book (and I will!), I can already tell that I will need to write out ingredient lists for my own use, just so that I can have a more legible source to read as I assemble things. Also, the authors have made the effort to describe ingredients to a wider audience by listing substitutions, or at least cultural analogs, but I'm not sure they succeed as well as they ought to. For example, they list golden syrup (made of cane sugar) as a substitute for corn syrup (glucose and fructose, IIRC), but, in fact, even though they both have a syrupy consistency, they're made of different sugars and it doesn't necessarily follow that they're substitutes for one another in every instance. Trying to substitute one for the other may well not work precisely as required, depending on the recipe. Sure, maybe the authors have done the research and KNOW that the substitutions they list will work in the recipes as given, but honestly? I'd take it with a grain of salt. With sugars, molecular structure matters and can make a difference in your baking. Moving on to the good stuff: the Vanilla glaze. So, so good. I used some to glaze some doughnuts and thinned out the leftovers the next day and used it as a dipping sauce. I'm almost sorry I learned to do that. I really look forward to having the time to explore more recipes and techniques from this book. Oh, and I like the squishy cover. Interesting to look at, nice to touch, easy to wipe clean.

Among enthusiasts, Seattle's Top Pot Doughnuts reigns supreme. Now, doughnut aficionados everywhere can enjoy these tasty treats at home. Committed bakers, casual home cooks, and sweet-toothed fans will eat up these 50 tried-and-true recipes from classic Old-Fashioneds to the signature Pink Feather Boa and become experts themselves after learning the secrets of doughnut-making tools, terms, and techniques (no, you don't need a deep fryer). And the selections of toppings and glazes, from chocolate to lavender? That's just icing on the doughnut.

About the Author Mark and Michael Klebeck are construction guys turned entrepreneurs who opened Top Pot Doughnuts in 2002. They live in Seattle. Jess Thomson is a Seattle-based blogger and freelance writer. Scott Pitts is a Seattle-based photographer.