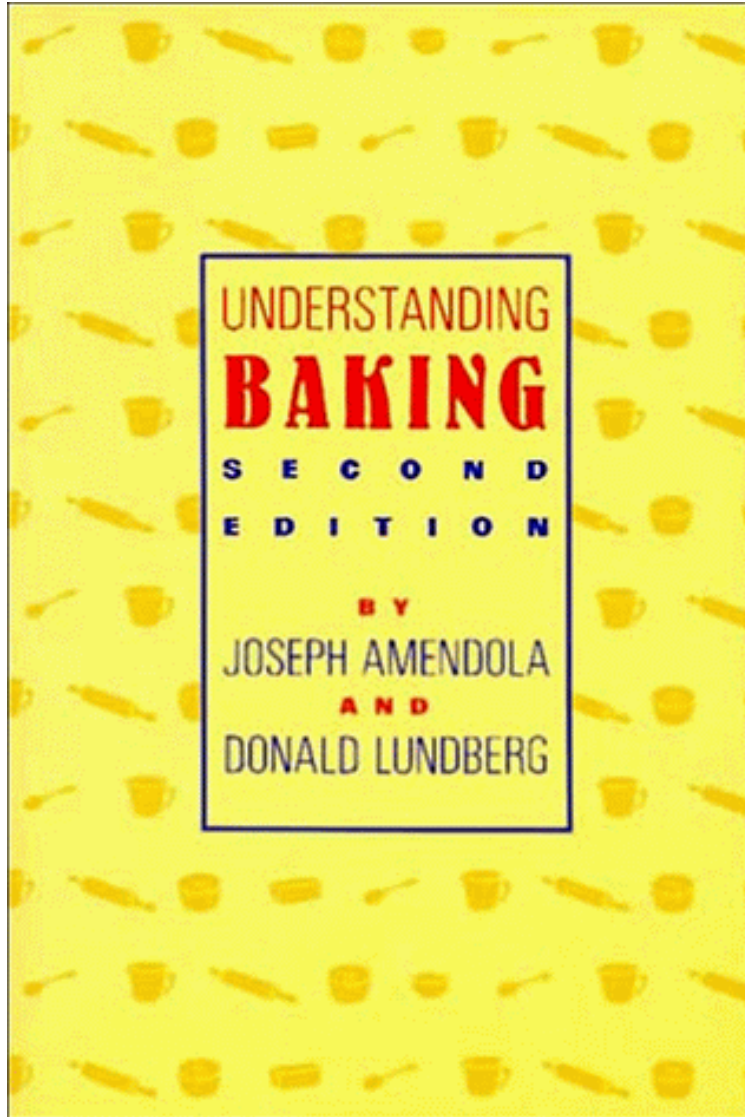



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Understanding Baking, 2nd Edition

Joseph Amendola, Donald E. Lundberg

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Joseph Amendola, Donald E. Lundberg : Understanding Baking, 2nd Edition before purchasing it in order to gauge whether or not it would be worth my time, and all praised Understanding Baking, 2nd Edition:

3 of 3 people found the following review helpful. Want to be a baking wizard? Pick this up. By Anthony Cuttitta Jr. I'd borrowed this book from the library years ago, and had always had it on my wish list to grab. Got a gift card and decided to make the purchase. Why do your cookies spread rather than act puffy, what the difference is between all-purpose flour and bread flour and cake flour, and which fat / oil is best to use in certain cooking applications is all covered. If you're a baker who really wants to know WHY your bread, cookies, and cakes do what they do, then I

wholeheartedly recommend this book. 2 of 2 people found the following review helpful. How to really understand Baking. By Kenneth Green. First, this is definitely NOT a cookbook! It contains no recipes for breads, cookies, or cakes. What it does contain is clear, easily understood information about how recipe ingredients work together and interact with each other to create the great tasting bread, cookies and cakes that we all love to eat. Also explained is how each ingredient should be handled, stored (and for how long), and the optimum temperature it should be when it is added to the batter, etc. Highly recommended for those who did not learn this in any course in school, but want to know and understand the topic now. 5 of 6 people found the following review helpful. Good start, but I was a bit let down. By G. S. Gourde. I am new to making breads. I've tried following some recipes and got mixed results (sometimes using the same recipe multiple times). I felt like I was going at it blindly and wanted to know about the science to find out about what was going on. This book did clarify some of the problems I made previously. I did learn a lot about what goes on on the chemical level, and that's why I gave this book 3 stars. It didn't give it 5 stars is for two reasons. 1) Although it provided a good foundation, I wish it would delve a bit deeper into troubleshooting and how to go about making and/or modifying recipes. 2) I wish it would give some basic recipes to get us started. In the book it talks about professionals weighing ingredients (grams) rather than by volume (cups, tbsp) and it gave some common weights in the back. However it talks about the importance of exactness, but then doesn't help us read others' recipes. So, in one sense, I feel I am back on square one: I don't know how to make my own recipes, and I don't know how to read other's recipes since they use volume (and I should get in the habit of using weight) and then did they scoop the flour or shift it into a measuring cup or use a spoon to fill the measuring cup- all three methods result in different amounts of flour- which could shift the end result by a lot. Bottom line: thanks to the book I know a lot more than I did before (and I didn't find it to be dry) but one of the things I learned was that I need to find a book that goes deeper.

This Second Edition builds upon the tested methodologies of the past by incorporating the essentials of our advancing knowledge of food science. Readers get a closehand look at new baking ingredients and additives; the latest in modified starches, fat substitutes, and sweeteners; and the wide variety of gums and thickening agents now being used as substitutes for foods high in calories.