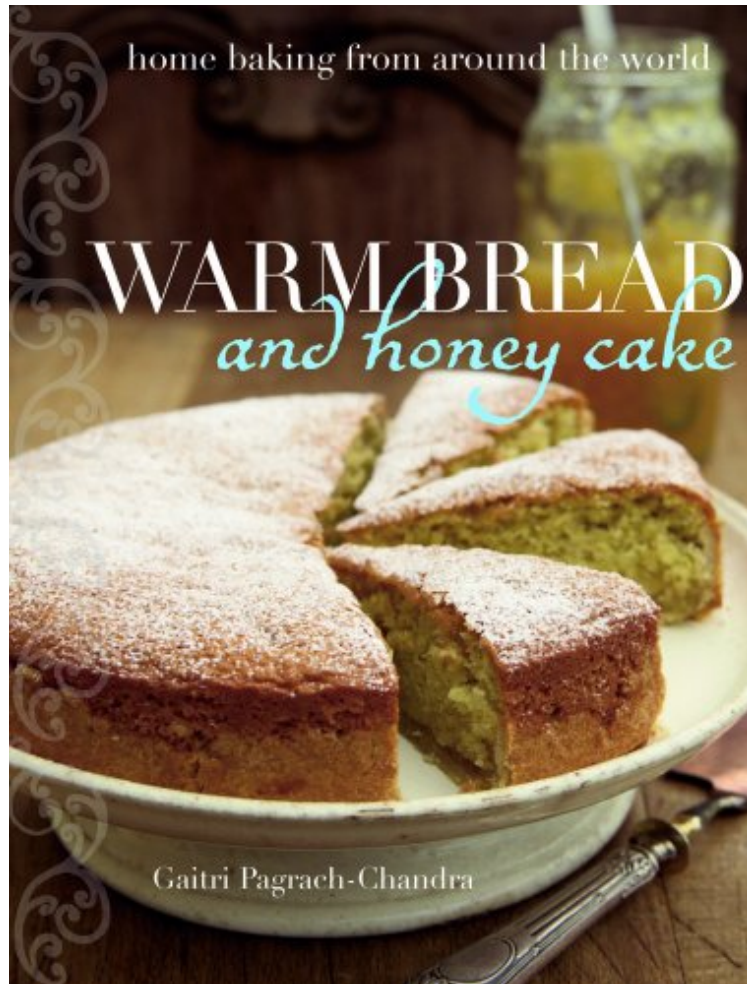


(Free) Warm Bread and Honey Cake: Home Baking from Around the World

Warm Bread and Honey Cake: Home Baking from Around the World

Gaitri Pagrach-Chandra

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Gaitri Pagrach-Chandra : Warm Bread and Honey Cake: Home Baking from Around the World before purchasing it in order to gage whether or not it would be worth my time, and all praised Warm Bread and Honey Cake: Home Baking from Around the World:

24 of 24 people found the following review helpful. Beautiful, interesting - now one of my favoritesBy Andrew'sMomI received this book on Saturday and was first taken with the beauty of the book - the illustrations, the photographs.I went through it three times page by page. I was amazed at the uniqueness of the different recipes - for example: paratha, roti, lamingtons, nut and coconut cakes, cheesecakes, strudel - just to name a few but not variations of these types of recipes are included.The measurements are in US customary measurements in both weight and volume which I like.The details she provides in the instructions struck me as well...hints as to don't worry about filling

the pan to the top - it won't overflow - etc. She took great care in writing this book. Today, I made the drunken layered apple cake - my house smells incredible. I ended up doubling the recipe - making two eight inch cakes and several smaller cakes (reducing the baking time accordingly). I just sampled one of the smaller cupcake sized cakes...incredible and I'm not a girl who likes fruit in her cakes! I will try many of the recipes in this book - and it has become one of my top ten favorites. I would highly recommend buying this book as a gift for bakers - they will love it! I just ordered the author's previous cookbook as well. If it is half as interesting, I'll be satisfied. 9 of 10 people found the following review helpful. Not your grandmother's spice cake (thank goodness!) By MerriBeth I had Spekkoek / Kue Lapis at an Indonesian restaurant in Amsterdam several years ago, and was thrilled to find a recipe for it ("Multilayered Spice Cake," pp 131-133) in such a lovely book! This was my first try making spekkoek (see uploaded customer image). It was a bit difficult to divide spread the batter for the different layers evenly, so I ended up just doing 6 layers instead of the 8 called for in the recipe. Even with the slightly thicker layers, I broiled -- yes, broiled! -- each layer just over 1 minute, instead of the 3 minutes the recipe stated. Even with fewer layers, it still made for a very nice cake! (It's not traditional, but I added the confectioners' sugar to dress it up a bit for presentation.) I look forward to trying more recipes from this cookbook -- its warm and inviting tone is a pleasure! 0 of 0 people found the following review helpful. It is more of the "rustic style" of cooking and not particularly useful for me. By Ginny Not outstanding and while a sort of new interesting concept, it is more of the "rustic style" of cooking and not particularly useful for me. A dedicated family baker would love it.

Containing a mix of familiar family favorites and unusual, exotic delicacies, this comprehensive collection of recipes for breads, cakes, biscuits and pastries is also a well-researched exploration of home-baking techniques and global ethnic history. Inspired by her multicultural background the author has drawn inspiration from all over the world, including Europe, the Middle East, Asia, the Caribbean and Latin America. All the recipes are simple to follow and beautifully photographed, with any unusual techniques illustrated step-by-step for ease. Try your hand at Azorean honey cake or Jamaican hard dough bread. Let your family's taste buds thrill to Azerbaijani cream cheese baklava or Dutch brown sugar coils. The combination of delicious recipes and fascinating historical and anecdotal text make this book a fantastic read--a must for any home cook looking to truly broaden their repertoire or with an interest in the culture of food.

From Publishers Weekly Netherlands-based food writer Pagrach-Chandra (*Windmills in My Kitchen*) returns with a global collection of home-baked favorites. This elegant volume is dominated by expected regional classics like Mexican Tres Leches Cake, Chinese bean cakes, Baklava, strudel, Dutch apple tarts and Spekkoek, as well as riffs on American classics like sticky rolls (filled here with chocolate and hazelnuts instead of caramel and pecans). Welcome surprises for jaded bakers include Caribbean Black Cake, a rich and sugary cake studded with dried, rum-soaked fruit; the petit-four-like Lamington Slices; and her rich Deluxe Chocolate Cranberry Cake. Novices will appreciate that Pagrach-Chandra explains not just the hows of dishes like Paratha, a flaky Indian flatbread, but the whys (all the better to ensure home that cooks' finished product resembles its photo counterpart). Those with a love of cardamom, allspice, cinnamon, nutmeg, walnuts and cloves will get the most out of the book; they're all staples of Pagrach-Chandra's Dutch heritage. Besides that, the book promises plenty of culinary trips to awaken tired palates and inspire bored bakers of any nation. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. One passionate baklava-lover is Gaitri Pagrach-Chandra, who has just published a wonderful and unusual baking book, *Warm Bread and Honey Cake* (Pavilion, ?25). This is the book to hunker down with at the kitchen table on a winter's day, only to emerge hours later smelling of nutmeg and honey. Sunday Telegraph About the Author Gaitri Pagrach-Chandra has a multicultural background--in her own words she is "a convent-attending Guyanese Hindu of Indian ancestry, who was educated in North America and Europe and subsequently married into a European Jewish family." A food historian and freelance translator, she is the author of *Windmills in my Oven on Dutch baking*. In 2000, she received the Sophie Coe Award for Food History, presented by the Oxford Symposium on Food and Cookery. She now lives in the Netherlands. Vanessa Courtier is a much sought-after London-based photographer specializing in all aspects of food. Her work has appeared in many books including: *Pie* by Angela Boggiano, *Modern Mezze* by Anissa Helou, *Indian Food Made Easy* and *Anjum's New Indian* both by Anjum Anand, and *The Real Taste of Spain* by Jenny Chandler. Her magazine work includes *Observer Food Monthly*, *The Saturday Telegraph*, *The Sunday Telegraph*, *Delicious*, and *Stella* magazine.