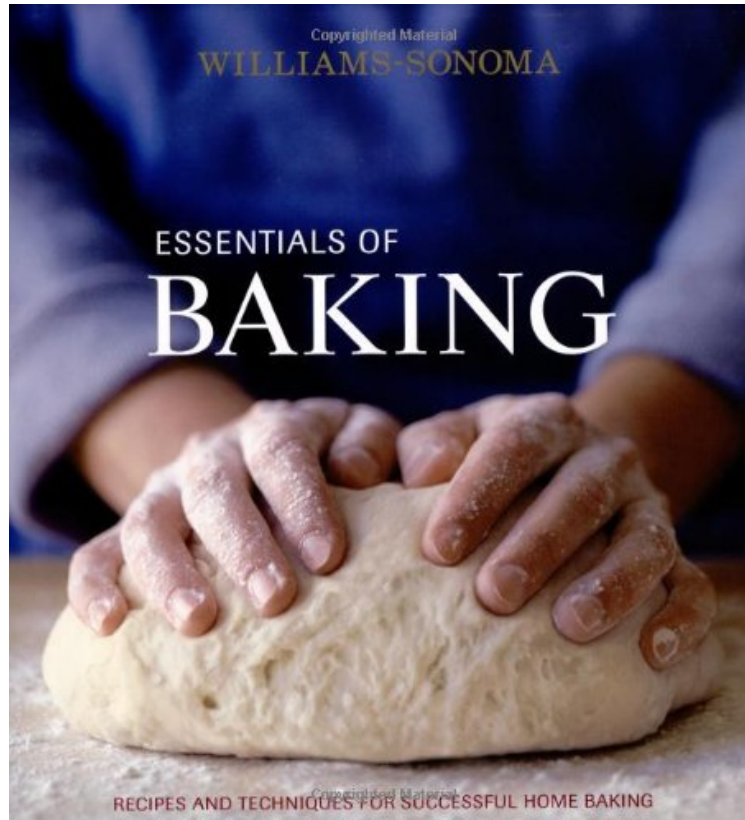


[FREE] Williams-Sonoma Essentials of Baking

Williams-Sonoma Essentials of Baking

Cathy Burgett, Elinor Klivans

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#234090 in Books 2003-10-01 Original language: English PDF # 1 10.25 x 1.25 x 9.501, 3.71 #File Name: 0848727797320 pages Baking techniques fully described LOTS of baking recipes LOTS of pictures of baked goods | File size: 48.Mb

Cathy Burgett, Elinor Klivans : Williams-Sonoma Essentials of Baking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Williams-Sonoma Essentials of Baking:

1 of 1 people found the following review helpful. Williams-Sonoma Essentials of Baking ...By MissyIf you don't know much about the terms used in baking I would strongly recommend this book as it gives detailed information. There are several of the receipts that I want to make for Christmas and thank you gifts. I have to warn you anything that taste, as good as, these receipts is not for "health nuts". This is the type of food I was raised on. I am 71 years old and even though I try to eat healthy I still eat things from the past and if it is made at home from scratch; it just might not be all that bad for you. Personally, I love this book and if you love to bake I think you will too. It is well illustrated with pictures of everything so you know what it looks like before and when finished. Happy baking.0 of 0 people found the following review helpful. One of my absolute favorite baking booksBy MehLeeNahOne of my absolute favorite baking books. I've never had a recipe fail me from Williams Sonoma. It's wonderfully detailed and has basic instructions at the beginning for everything. There are additional small tips randomly along the way depending on the recipe requirements. What I loved as a broke teenager (when I first got it many years ago) is that it didn't assume you owned a stand mixer. It has side by side instructions for people with and without stand mixer.I do not recommend this

for people that love overly sugary desserts. These are beautifully subtle recipes that are still full of flavor. If that makes sense...2 of 2 people found the following review helpful. Thick bookBy TrimamaYou know, I wish I had the time to delve into this cookbook more. This is a great book with very serious recipes, like how to make pretty much any fancy dough from scratch, with hours of work and pounds of butter. Danish pastry, croissants, pie crust, biscuits. These are the real deal, it's just you can see why true baking is an art form, and why people might shun carbs. :) if you need basics of baking instruction, you need this book, because it is very thorough.

Like its cousin, *Essentials of Grilling*, *Williams-Sonoma Essentials of Baking* is the ultimate sourcebook for the modern home baker. Whether creating easy muffins and quickbreads, artisan-style yeast loaves, or special occasion cakes and pastries, the reader will find what they need within the pages of the book. Over 130 recipes for contemporary baked goods will be supplemented with thorough discussions of basic baking equipment, ingredients, fundamental baking techniques, and instructions for preparing dessert sauces, fillings, frostings, glazes and other adornments.

From the Inside FlapHot cinnamon rolls sticky with caramelized sugar and spice. A tart-sweet strawberry-rhubarb crisp, it's juices nearly bubbling over the sides of the pan. A platter of chewy, fragrant gingersnaps alongside a pitcher of ice-cold milk. A warm apple pie cooling on the windowsill. A loaf of olive bread in the oven, filling the kitchen with its enticing aroma. A featherlight chocolate souffle towering above the rim of its dish. The secrets behind making these irresistible sweet and savory baked goods and dozens more can be found in *Williams-Sonoma Essentials of Baking*.