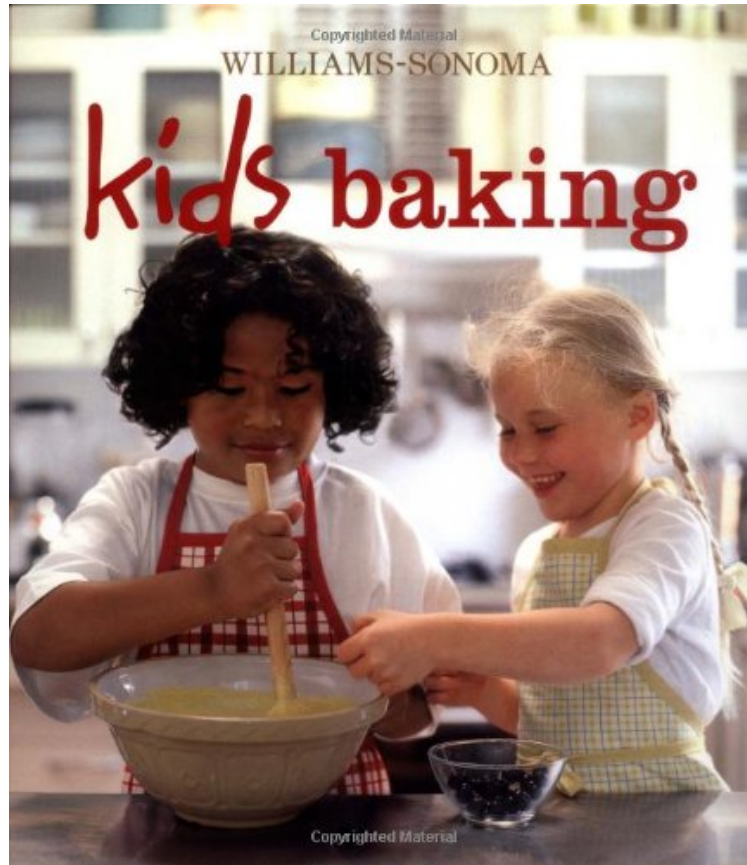


(Free) Williams Sonoma Kids Baking

Williams Sonoma Kids Baking

Abigail J. Dodge

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#402591 in Books Oxmoor House 2003-11-01 Original language: English PDF # 1 9.50 x .70 x 9.00l, 1.55
#File Name: 0848727800128 pages | File size: 78.Mb

Abigail J. Dodge : Williams Sonoma Kids Baking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Williams Sonoma Kids Baking:

1 of 1 people found the following review helpful. Five Stars By LKM Nieces love this cookbook! 0 of 0 people found the following review helpful. I think this would be better for a 6-7 year By Elizabeth V. My daughter is 9 and has done some basic baking with me but while the book is organized well it is too simplistic. I think this would be better for a 6-7 year old 5 of 5 people found the following review helpful. Great cookbook for kids! Highly recommended! By KW2006 I would highly recommend this book for anyone who has kids who like to bake. I gave it to a little girl whom I spend a lot of time with (don't have my own kids so I'll often spend time being "the fun grownup" with other people's kids). It was a birthday gift: I got her this book and some cookie cutters because she always wants to make cookies when I see her. I love how it's actually at the kids' level, unlike some "kids" cookbooks. It shows them how to do everything they need to do for baking at their level, such as chopping fruit, creaming butter and sugar, kneading bread, and greasing pans. It doesn't show the advanced techniques that they don't need to know and that could put them in danger (e.g. making a sugar syrup or using a water bath). And it tells them that they need to ask an adult's help with some things. The only thing I'd like to see different is there is no note to identify the steps that require adult help. I

would like to see these steps in a different color or with a star next to them or something. That would make it easier for the kids to know when to ask for help.

Kid's Baking teaches basic baking techniques through fun, delicious recipes that range from easy to challenging making this a cookbook they can use for many years. Kids are taught the importance of being organized, how to cream butter and sugar, how to whip egg whites, how to peel and core fruit, and how to tell when foods are done baking. Baking terms are defined in a glossary for easy reference. A visual glossary of basic baking equipment is also included. Kid's Baking encourages exploration in the kitchen and teaches kids skills they will never outgrow.