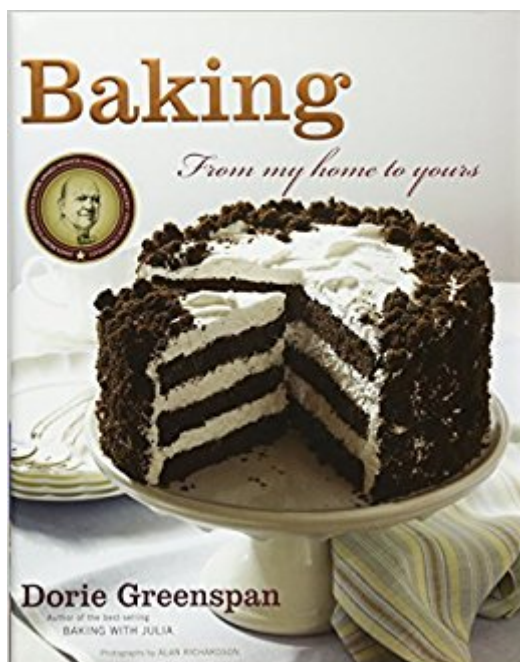


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Baking: From My Home To Yours



Synopsis

Dorie Greenspan has written recipes for the most eminent chefs in the world: Pierre HermÃ©, Daniel Boulud, and arguably the greatest of them all, Julia Child, who once told Dorie, “You write recipes just the way I do.” Her recipe writing has won widespread praise for its literate curiosity and “patient but exuberant style.” (One hard-boiled critic called it “a joy forever.”) In *Baking: From My Home to Yours*, her masterwork, Dorie applies the lessons from three decades of experience to her first and real love: home baking. The 300 recipes will seduce a new generation of bakers, whether their favorite kitchen tools are a bowl and a whisk or a stand mixer and a baker’s torch. Even the most homey of the recipes are very special. Dorie’s favorite raisin swirl bread. Big spicy muffins from her stint as a baker in a famous New York City restaurant. French chocolate brownies (a Parisian pastry chef begged for the recipe). A dramatic black and white cake for a “wow” occasion. Pierre HermÃ©’s extraordinary lemon tart. The generous helpings of background information, abundant stories, and hundreds of professional hints set *Baking* apart as a one-of-a-kind cookbook. And as if all of this weren’t more than enough, Dorie has appended a fascinating minibook, *A Dessertmaker’s Glossary*, with more than 100 entries, from why using one’s fingers is often best, to how to buy the finest butter, to how the bundt pan got its name.

Book Information

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Customer Reviews

In *Baking with Julia* (Child, of course) and *Desserts by Pierre HermÃ©*, Dorie Greenspan gave voice to other baking experts while ensuring their recipes worked. Now, in *Baking: From My Home to Yours*, she steps fully onstage with a collection of 230-plus immediately attractive recipes ranging

from breakfast sweets, cakes, and tarts to puddings, custards, ice creams, and crisps. This is homey, eminently doable baking that encompasses the more familiar, like sugar-topped molasses spice cookies, pecan sticky buns, and lemon tart, but also includes the temptingly original, such as Devil's Food White-Out Cake, Coconut-Roasted Pineapple Macaroon, and Toasted Almond Scones. Her cookie selection, which offers the standout Chocolate Malted Whopper Drops, is particularly good, as is her brownie group, a mini-chapter featuring a very edible espresso cheesecake variation. Greenspan knows her stuff, of course, but it's her droll, anecdotal style (readers learn, for example how a chocolate cake got her fired) and her recipe-making expertise that sets the book apart. Precise descriptions of the baked goods--a pound cake, for example, is said to have a "moist, tightly knit crumb"--help readers understand baking anatomy. Equally exact, and reassuring, are her recipe guideposts--she notes, for example, that rubbing butter into the dry ingredients when making a biscuit recipe will result in "pea-size pieces, pieces the size of oatmeal flakes, and pieces the size of everything in between." With recipe variations and enticing color photos, the book will inspire--and inform--baking novices and experts alike. --Arthur Boehm

Recipe Excerpts from *Baking: From My Home to Yours* Toasted Almond Scones Granola Grabbers

Starred Review. Greenspan, coauthor of books with culinary icons such as Julia Child (*Baking with Julia*), Daniel Boulud and Pierre Hermé, shares her favorite recipes in this tantalizing collection, which covers all the baking bases, from muffins, cookies and brownies to spoon desserts, pies and cobblers. Instructions are clear and easy to follow, and Greenspan uses everyday ingredients readily available to the home chef. Recipes like Perfection Pound Cake and All-American, All-Delicious Apple Pie convey a comfortable, almost homey, familiarity that will bring readers back to this collection again and again. In addition, she provides insight into matters many cooks may not often consider, such as leaveners, technique and choosing the right pan. Numerous mouth-watering photos dot the book throughout, making it hard to choose which one to make first. Especially helpful is the Indispensables: Base Recipes section at the end of the book, which includes pointers for making key ingredients such dough, pastry cream, lemon curd and faux crème fraîche. This is baking at its best. Over 100 full-color photos. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

If you are a baker, you need this cookbook. The techniques, recipes, and style of Dorie's baking style is genius and should be practiced more than Martha's baking style any day of the week. Her

World Peace cookie recipe is one of my favorites. It is a bit large and clunky but well worth the space.

I was temporarily shocked when I saw the size of this book! Anyone who can read can bake from this book. The author has done a wonderful job with these recipes and most recipes use common pantry ingredients. The book is pretty heavy and I would suggest getting a book stand to use while cooking from this book. The photography in the book is magnificent, and I would guess most people would be baking something from this book within 24 hours of receiving it. I have a few excellent baking books, and this is a great addition. This would be a great bridal shower/wedding gift.

I had never heard of Dorie Greenspan before and I soon learned that she has quite the following! In reference to this book, the recipes have all worked out pretty well and the ingredients are all very accessible. I can open this book any day of the week and find something that I can make with whatever I have in my pantry. In addition, I can look up her recipes from this book and I can find loads of reviews, since there is an online club called Tuesdays with Dorie. I love this book so much that I have bought it as a gift for three friends. That says a lot since I like to buy cookbooks.

I bought this book because I was practically drooling over the cake on the cover. I just had to try it. So worth it. My family was impressed. Now they expect the same quality every time I bake a cake. Fine with me. I spent an entire evening perusing this book. I found at least 40 more that I have to try.

Excellent instructions, great recipes , beautiful pictures. Can't wait to bake some of these masterpieces.

LOVE THIS BOOK!

Excellent, excellent book. Explains, describes and even includes pictures that ensure your final outcome is just like hers!! Love her personal asides! Love to bake, have a kazillion cookbooks, my husband rolled his eyes when he saw the contents of this package, but after a few recipes, we both agree that it is amazing!!!

While I was looking for something with a little more of a teaching aspect, the side notes of the

recipes have nice nuggets of information about baking that I didn't know. I want to learn the foundations of baking. I can follow a recipe and have things come out right, but I wanted to know why ingredients are used in some recipes while not in others. For instance, I learned through one of the side notes that mixes using baking powder need to be put into the oven immediately instead of letting the product rise on the counter for a little while. This is the kind of knowledge that I was looking for in a more in-depth manner from this book. I figured something of this size and rating would have a section dedicated to this, but it didn't. I also found this book to be sincerely lacking in one major area of baking.....bread! It has a few recipes for biscuits and muffins and the like, but no section dedicated to breads alone. I had really hoped for more artisan, focaccia, and signature bread recipes. The book does have a huge amount of recipes in it though. I found that most of the recipes use ingredients that most cooks have in their kitchen. I hate cookbooks that constantly use fancy or hard-to-find ingredients. This book also gives you some great substitutions. You don't want to use raisins, fine.....use plums, cranberries, etc. There's handy advice too when substitutions shouldn't be used or work-arounds for when a hard-to-find ingredient is called for. I would have liked to see pictures with all of the recipes, even if just a small one, but there are a fair amount of pictures in the book anyway. I am just a visual person when I'm selecting recipes to make. I generally won't even hit the ingredient list if it doesn't look appetizing. Maybe that's just the amateur in me, but that's just my thing. All in all, great book.

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