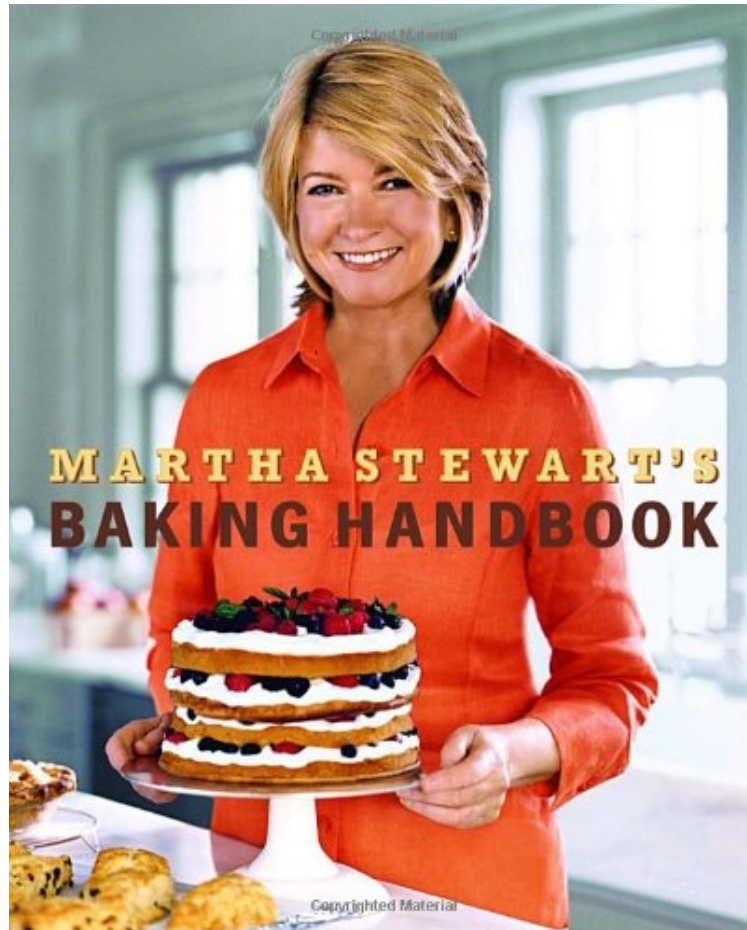


## Martha Stewart's Baking Handbook

Martha Stewart

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#31129 in Books Stewart, Martha 2005-11-01 2005-11-01 Original language: English PDF # 1 10.30 x 1.20 x 8.30l, 3.39 #File Name: 0307236722416 pages Clarkson Potter Publishers | File size: 16.Mb

**Martha Stewart : Martha Stewart's Baking Handbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Martha Stewart's Baking Handbook:

6 of 6 people found the following review helpful. Great collection of recipes By happy reader What a great repertoire of recipes. Everything from American fallbacks to European classics such as Dobos Torte, which is pretty much impossible to find in other cookbooks nowadays. Although some of the recipes have been altered for the modern and busy baker. I attempted to make the Dobos Torte a few years ago following a traditional recipe and I spent 8 hours in the kitchen. I noticed significant shortcuts in Martha's recipe here and will definitely try her faster version. 3 of 3 people found the following review helpful. Good Book By I. Labrant I love Martha's cook books, this is no exception. I always feel confident that all of the details are there. 1 of 1 people found the following review helpful. Great recipes, ideas and pictures By Sunnyhf Perfection. Great recipes, ideas and pictures. Not a big fan but her books are....perfection.

Every new book from Martha Stewart is cause for celebration, and with Martha Stewarts Baking Handbook, she

returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, Martha Stewart's Baking Handbook takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cooks library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, Martha Stewart's Baking Handbook will be reached for again and again, no matter the season or occasion. Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure. Martha Stewart

.com Martha Stewart's Baking Handbook presents the doyenne of the Better Way in tip-top form. Or rather, it offers the work of a dedicated team who, under Stewart's stewardship, has devised over 200 baking recipes for both savory and sweet treats, ranging from the traditional likes of buttermilk biscuits, gingersnaps, blueberry pie, bagels, and chocolate angel food cake, to the more novel pleasures of Sausage and Feta Hand Pies, Cherry Fragipane Gallette, Carrot-Ginger Cupcakes, and even the buttery-sugary to-die-for yeasted pastry called kouign amans. Also present and accounted-for are Stewartian showpieces like Mocha-Pistachio Wedding Cake. The greatest virtue of the book, apart from the clarity of its recipes, lies in its organization: the chapters, which cover all baking stops, begin with relevant tips, followed by notes on equipment and techniques, all photo-illustrated. These set-ups supply context that maximizes the possibility of pleasurable, goof-free baking. Photo-illustrated how-to's in the formulas further the cause. A quibble is the absence in many of the recipe headnotes of descriptive material about the baked good they introduce--it's important to provide info on techniques and ingredients, as the headnotes do, but baking recipes in particular cry out for descriptions of what, for example, sfogliatelle (an Italian pastry), or lime-glazed cookies are. This said, the book is immensely appealing and will excite as well as instruct a wide range of bakers, from the would-be to the accomplished. --Arthur Boehm  
From Publishers Weekly  
Six years after Stewart's now classic *Hors D'Oeuvres Handbook* reinvented canaps, here is an end-of-the-meal sequel. General baking tips start things off, most of which are beginner focused ("Read a recipe all the way through"), along with an illustrated guide to baking equipment. Along with expertise, Stewart is also selling the fantasy of wealth; she keeps a vast collection of pots, pans and implements in her own pantry. At times, readers may wish she would offer more suggestions of substitutions for these tools and gadgets (for instance, nearly all the recipes require a stand-up mixer). All the same, this work is, as promised, an essential guide. The recipes include 42 different cookies and 30 cakes, plus pies, tarts, coffee cakes, scones, biscuits, muffins, crackers, bread, fine pastries and more. They range from Classic Apple Pie to twists on standards, like a Tarte Tatin that involves cooking the apples entirely in the oven (instead of on the stovetop) and international goodies like Torta della Nonna. Instructions and sidebars are exhaustive yet accessible. Naturally, the book is exquisitely designed, with beautiful food styling and the spare, closeup photography that's become a hallmark of Stewart publications. Additionally, Stewart includes instructions for decorative crusts, coconut shavings and pastry twists that make her creations look so appealing. (On sale Nov. 1) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.  
From Booklist  
This new volume may add to global warming as cooks all over the country start up their ovens to produce the extraordinary baked goods that Stewart proposes. Few of Stewart's recipes are completely original. Martha's genius rests in her uncanny ability to see a recipe in a novel way. Thus, her roulade has a filling of blackberry fool. Pineapple upside-down cake replaces the pineapple's core with mango. Caramel sticks cover the multiple chocolate layers of Dobos Torte. Rather than the little slices of banana customary inside ordinary banana cream pie, Stewart employs dramatic lengthwise slices. In addition to quick breads, Stewart offers yeast-raised loaves and buns, including focaccia, English muffins, croissants, and Danish pastries. Stewart's cookie recipes yield products suitable for gift giving. Illustrations throughout offer some guidance to the perplexed baker, but some recipes, such as the sfogliatelle, almost demand personal, step-by-step treatment. This is not an in-depth treatise on any one particular facet of the baker's art, but what Stewart chooses to deal with, she unfolds with care, grace, aplomb, and total mastery.

