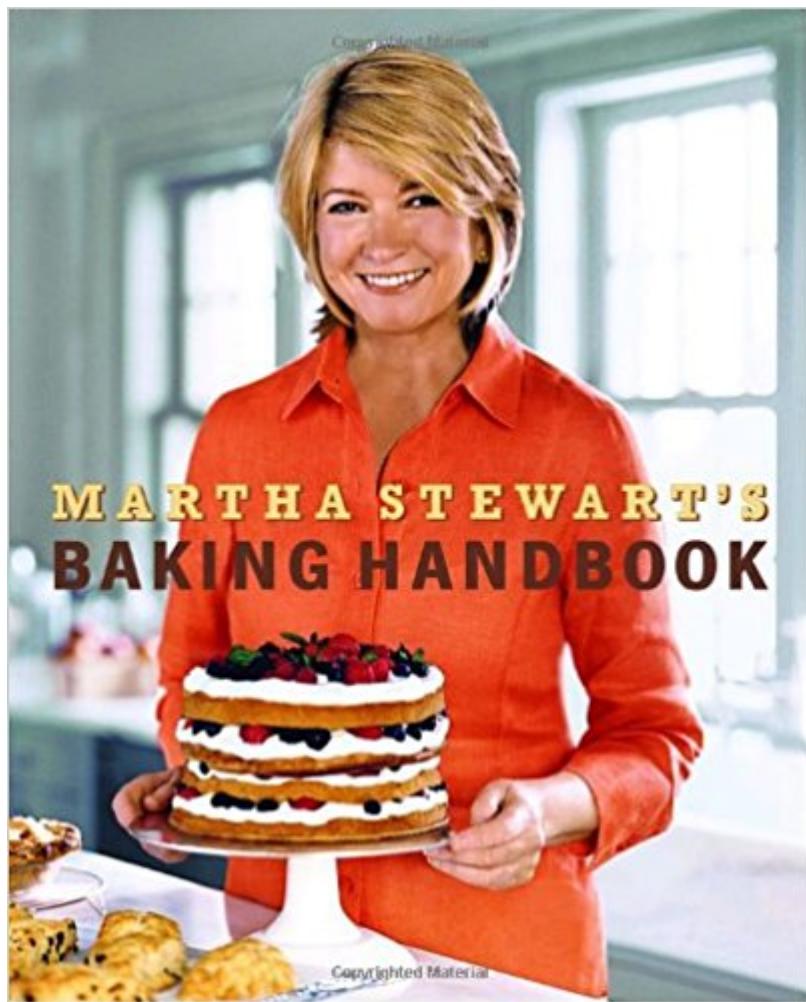


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Martha Stewart's Baking Handbook



Synopsis

Every new book from Martha Stewart is cause for celebration, and with *Martha Stewart's 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 cook's 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

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Customer Reviews

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 Frangipane Gallete, 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

Six years after Stewart's now classic Hors D'Oeuvres Handbook reinvented canapé's, 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.

Even before using this book in my kitchen it was obvious that a lot of thought and planning went into this book. The recipes are well organized. There are many pictures of what to expect when you make one of the recipes. The instructions are clear and concise. Every one of the recipes I have used has turned out as I expected. The Popovers are delicious and exactly as I wanted. There are no unusual or hard to find ingredients used. The index in the back of the book is a huge aid to help the reader locate a recipe. I would also recommend this book for someone who is new to baking and I think they would find each recipe a learning experience in baking. There is an old saying: Cooking is an art; baking is a science. You will understand that quote when you use this book. Highly recommended.

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.

I love Martha's cook books, this is no exception. I always feel confident that all of the details are there.

Bought this book as a gift for my mother (a major Martha Stewart fan). She loved the book and the recipes came out delicious. I do recommend trying the few chocolate chip recipes listed, all came out amazing.

Perfection. Great recipes, ideas and pictures. Not a big fan but her books are....perfection.

very nice book...great easy to follow recipes...fast delivery

What can you say about Martha. She makes the best cookbooks

This is a good book for any baker. Tried and true Martha!

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