

(Free pdf) Fearless Baking: Over 100 Recipes That Anyone Can Make

Fearless Baking: Over 100 Recipes That Anyone Can Make

Elinor Klivans

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Elinor Klivans : Fearless Baking: Over 100 Recipes That Anyone Can Make before purchasing it in order to gage whether or not it would be worth my time, and all praised Fearless Baking: Over 100 Recipes That Anyone Can Make:

1 of 1 people found the following review helpful. A WinnerBy KansasGalWhat a fun cookbook. Such clear directions - author's goal was to make baking doable. Plus the recipes are delicious. Just tried the Blueberry Crumb Cake, which disappeared quickly at our church pot luck. I cannot wait to try more. One of Food and Wine's best cookbooks of the year. I can see why.1 of 1 people found the following review helpful. Elinor Klivans Does it Again!By OliviaLet me just say, I am a HUGE fan of anything written by Klivans. This book is no exception. With hundreds of foolproof recipes, this is an essential cookbook in my home. I pull it out at least once, if not more times, a week. Her recipes never fail to impress me and my whole family! Thank you Elinor Klivans!0 of 0 people found the following review helpful. well written, photos a little weakBy David ThomasWell written Recipes that are well explained and detailed with optiond galore. The only shortcoming is the pictures. They are just OK, they could and

should be much better.

With recipes organized by technique and step-by-step instruction, *Fearless Baking* is the antidote to years of crumbly cookies, tasteless tarts, and burnt biscuits. If you're a first-time baker, you'll be amazed at the ease and speed with which you can turn out the same kinds of quality homemade treats you've envied in others' homes. If you're an experienced baker, you'll find focused instructions on each aspect of baking, and original fail-safe recipes that can broaden your repertoire. Introductory chapters detail the basic ingredients used throughout the book, along with the appropriate pans and utensils. Each recipe begins with a helpful "Baking Answers" section to anticipate questions or problems and explain the baking ideas or techniques that the recipe introduces or emphasizes. In addition, the directions not only include tips for visual measurement but also often provide descriptive instructions for recognizing when a batter is properly mixed or an item is done. Each chapter builds on skills and techniques that have been previously explained. Beginning with the simplest recipe (for Perfectly Easy Chocolate Chip Butterscotch Blondies) in "Just Stir and Bake," you progress to Glazed Fresh Raspberry Pie in "No-Roll Crusts with Simple Fillings," Butter Shortbread Cut-outs in "Mixing a Smooth Dough," and Deep South Pound Cake in "Mixing a Smooth Batter." Now go on to Cranberry Eggnog Cake with Bourbon Butter Frosting in "Putting the Frosting with the Cake," Apple and Hazelnut Macaroon Tart in "Rolled Crusts for Pies and Tarts," Orange Meringue Ice Cream Cake in "Whipping Eggs for Cakes and Meringues," and Dark Chocolate Cupcakes with Fudge Frosting in "Baking with Chocolate." Finally, wow family and friends with Aunt Elaine's Mocha Whipped Cream Shadow Cake from "Whipping Cream for Cakes, Pies, and Pastries," and the Pumpkin Pecan Praline Cheesecake from "Melting Sugar for Caramel and Praline." This surefire guide to turning out delicious home-made treats should be on every baker's bookshelf.

.com Any less-than-intrepid bakers out there? No need to worry: Elinor Klivans comes to the rescue with *Fearless Baking*. By anticipating everything that can go wrong, Klivans lives up to the title of her cookbook and takes the fear out of baking. Organized by technique, from easiest to most difficult, Klivans guarantees success recipe by recipe. She anticipates questions and problems in a section at the beginning of every recipe called "baking answers," and includes a comprehensive glossary of baking terms, equipment, and techniques. You need nothing more fancy than a hand mixer to make even the most complicated recipe in the book, and yet the great quantity of original, delectable sweet and savory goods included here make it a worthwhile purchase for even the most accomplished baker. Your baking course begins with a section called Just Stir and Bake, and includes some all-time favorites such as Perfectly Easy Chocolate-Chip Butterscotch Blondies (your friends will love you). The chapters move on through "No-Roll Crusts with Simple Fillings" (try the Glazed Fresh Raspberry Pie and everyone will think you're a pro) to chapters on mixing, frosting (how about a Cranberry Eggnog Cake with Bourbon Butter frosting?), rolling, whipping, "Baking with Chocolate," and even "Melting Sugar for Caramel and Praline" (one taste of Pumpkin Pecan Praline Cheesecake and you'll be convinced you're ready to open your own bakery!). Klivans sets you up for success throughout *Fearless Baking*. Her instructions are detailed, she assumes nothing, and her explanations are clear and useful. This is truly a baking book that no kitchen should be without. --Leora Y. Bloom
From Publishers Weekly
Klivans, the no-nonsense author of, among others, *125 Cookies to Bake*, *Nibble and Savor*, expertly provides recipes that will be easy for the most novice baker to follow but will also appeal to more experienced readers. Klivans has attempted to foresee and forestall any mistakes that could be made in following these recipes. In a recipe for Peanut Butter and Milk Chocolate Brownies, for example, she patiently explains how using chocolate chips rather than chopped milk chocolate will alter the results, and also mentions that they're cut smaller than might be expected because of their unusual richness. Background information on basic utensils and ingredients is very complete, and the recipes are extremely clear. In fact, if this book has one flaw, it's that Klivans occasionally provides so much information in the name of clarity that some recipes become quite lengthy. Each chapter is based around a technique: "Putting the Frosting with the Cake" includes Chocolate Texas Sheet Cake and Cranberry Eggnog Cake with Bourbon Butter Frosting. Savory dishes are included as well: Deep Dish Wild Mushroom Pie and Roasted Tomato, Basil and Parmesan Pie appear alongside Sticky Walnut Pie. Klivans understands that beginners may want to make more sophisticated treats than the traditional chocolate chip cookies (although Jumbo Chocolate Chip Cookies do appear), so she offers Tiramisu; Ice Cream Loaf and Almond Crunch and Chocolate Confetti Chiffon Cake. 8 pages of color photos not seen by PW.
(Sept.) Forecast: With Klivans's already significant following, and this book's adaptability to a wide range of skill levels, strong sales are likely.
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From Library Journal
Food writer Klivans here includes all sorts of baked goods, most sweet but a few savory, organized by technique and generally moving from simple to more complicated. The recipes are painstakingly detailed, and each one includes "Baking Answers," which deal with any questions beginners may have. Although some of the recipes are quick and easy, others call for long ingredients lists and a fair amount of time, and some are quite demanding, such as Coconut, Fig, and Pecan Cake, which includes both a cooked custard filling and a cooked frosting. Readers who want a collection of quick and easy desserts may prefer Lora Brody's *Basic Baking* (LJ 10/15/00) or Lauren Chatmen's *Instant Gratification* (LJ 5/15/00). More ambitious bakers, however, will welcome Klivans's book. For most baking

