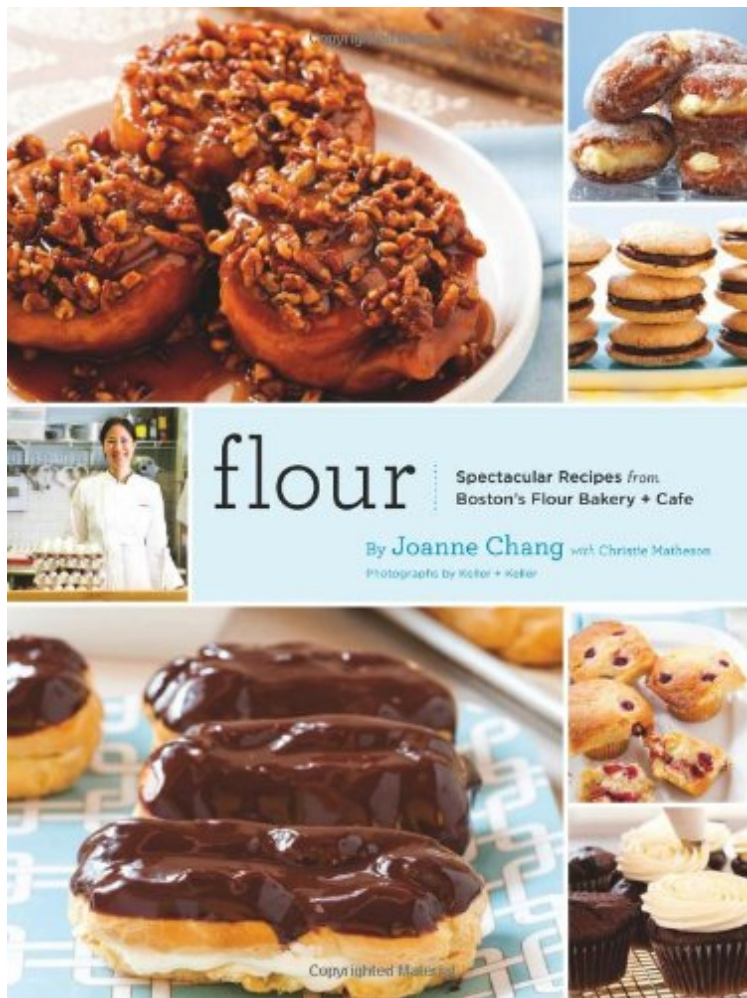


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## Flour: Spectacular Recipes from Boston's Flour Bakery + Cafe

Joanne Chang

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**Joanne Chang : Flour: Spectacular Recipes from Boston's Flour Bakery + Cafe** before purchasing it in order to gage whether or not it would be worth my time, and all praised Flour: Spectacular Recipes from Boston's Flour Bakery + Cafe:

0 of 0 people found the following review helpful. A joy to read and bake from!By K. KellerI wish that I had been fortunate enough to have a 'baking' book such as "Flour" decades ago, when I first started 'playing' in the kitchen. This book is so thorough and comprehensive, Joanne obviously has put as much of her heart and soul into it as she does at her bakeries. The recipes include detailed instructions and weights in both cups and grams. The selection is amazing, the instructions are clear and concise, the results delicious!0 of 0 people found the following review helpful. This is the best baking cookbook I own and my goto baking bibleBy CustomerThis is the best baking cookbook I own and my goto baking bible. Be sure to read the entire front section before attempting the recipes. There is a lot of useful

information. The first thing I made from this book was the Sticky Buns that beat Bobby Flay - they turned out perfect, the homemade brioche is wonderful. The second item made was the cheesecake - I can't eat any other cheesecake now. I have done other recipes and everything turns out great. (I don't recommend sharing the cheesecake with anyone, you will get non-stop requests to make them.) This book has changed my baking skills and increased my love of baking. Well worth the money. 254 of 258 people found the following review helpful. Lots of Delicious Sugar from Flour Bakery

The book begins with a baking overview of sorts. It gives an explanation of techniques that will be used throughout the book. Then, it goes over baking equipment. Next, the book has a short discussion of ingredients. The section on ingredients offers quite a bit of information on things like the right temperature for the ingredients and reasons why unsalted butter is better than salted butter in the recipes. After that, the book has Joanne's Top 12 Baking Tips with explanations for each tip. The author also has quite a few explanations on the science behind the tip or technique throughout the book. The book covers breakfast treats, cookies, cakes, pies tarts, other sweets, and breads. Each chapter has popular treats (i.e. red velvet cake, sticky buns, and chocolate chunk cookies, which are wonderful) and also has more unique recipes, too (i.e. hazelnut-almond dacquoise, lemon marshmallow meringue pie, and rosemary shortbread). There are also recipes to make homemade versions of popular, American treats, such as oreos, pop tarts, and fig newtons. One downside to this book is that there are few pictures. For example, only about four of the twenty-five recipes in the cookie section have a picture, which is a shame because the pictures in the book are beautiful. One note - the carrot cake recipe calls for baking the cupcakes for 50 minutes, but mine were done after 25 minutes. I'm not sure whether that was a typo or whether I just have a hot oven. \*Update 11/7/10\* The chocolate chunk cookies were some of the best chocolate chip cookies that I've ever made. I also really liked the Chunky Lola cookies. The surprise hit so far, though, was the cornmeal lime cookies. They were surprisingly addictive and the perfect end to a Latin-flavored meal. \*Update 12/13/10\* I took this cookbook home for the holidays. We made a huge batch of the sticky sticky buns, and they were incredibly rich and so yummy. They taste like a cross between a honey bun and a traditional sticky bun. A couple notes - One, you may want to put a cookie sheet under the rolls as they cook. We had quite a mess to clean up when the goo from one of the rolls bubbled over. Second, baking the rolls in a glass pan seemed to help them cook more evenly than baking them in a metal pan. \*Update 1/27/11\* After reading reviews of other cookbooks on here, I felt that I should note that this book has the ingredients listed by weight and by volume (i.e. grams and cups). I know that a lack of weight measurements can be a make or break issue for some people with a cookbook, so I wanted to make it clear that this book does have measurements listed both ways.

Every day 1,500 Bostonians can't resist buying sweet, simple treats such as Homemade Pop-Tarts, from an alumna of Harvard with a degree in economics. From Brioche au Chocolat and Lemon Raspberry Cake to perfect croissants, Flour Bakery-owner Joanne Chang's repertoire of baked goods is deep and satisfying. While at Harvard she discovered that nothing made her happier than baking cookies leading her on a path that eventually resulted in a sticky bun triumph over Bobby Flay on the Food Network's Throwdown. Almost 150 Flour recipes such as Milky Way Tart and Dried Fruit Focaccia are included, plus Joanne's essential baking tips, making this mouthwatering collection an accessible, instant classic cookbook for the home baker.

It's hard to believe that Flour is Joanne Chang's first book, because the level of mastery, precision and experience in it make it feel like the work of someone who's been showing new bakers the light and the way for a very long time. -- NPR, Ten Best Books of 2010 Pop Tarts, anyone? Clearly written and beautifully photographed, Flour is a baker's treat. -- Dorie Greenspan About the Author Joanne Chang is the chef-owner of Flour Bakery in Boston. She has a degree in applied mathematics and economics from Harvard University and was a pastry chef at Payard Patisserie and Mistral. She lives in Boston. Christie Matheson is the author or co-author of several books, including Salty Sweets. She lives in Boston and San Francisco. Keller + Keller are Boston-based food and lifestyle photographers.