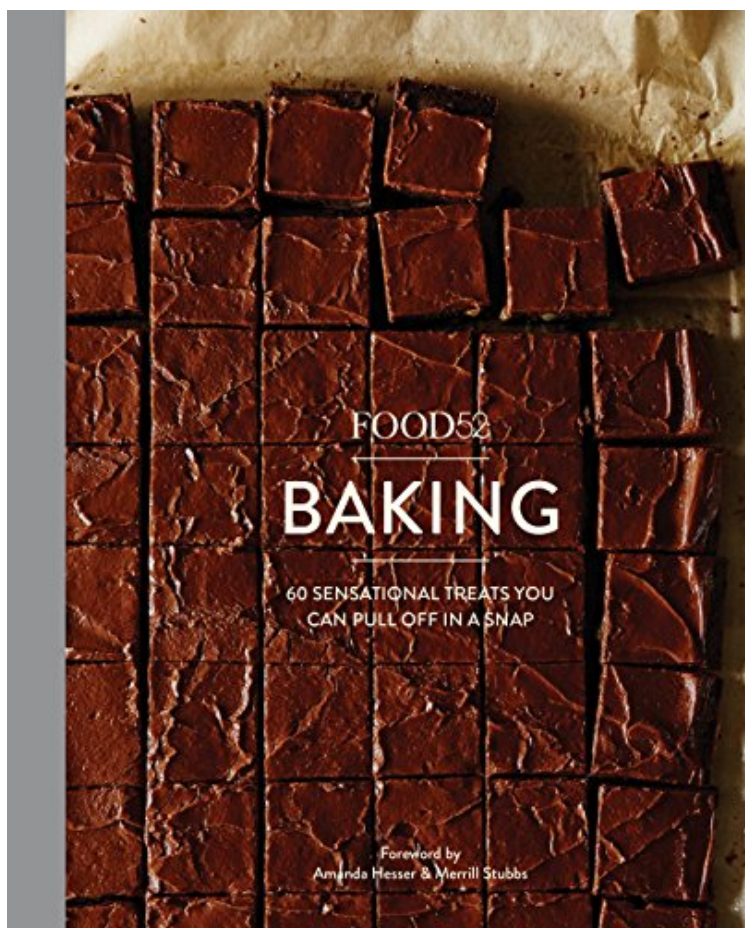


(Read and download) Food52 Baking: 60 Sensational Treats You Can Pull Off in a Snap (Food52 Works)

Food52 Baking: 60 Sensational Treats You Can Pull Off in a Snap (Food52 Works)

Editors of Food52

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#194000 in eBooks 2015-09-22 2015-09-22 File Name: B00RKWAK4M | File size: 30.Mb

Editors of Food52 : Food52 Baking: 60 Sensational Treats You Can Pull Off in a Snap (Food52 Works) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food52 Baking: 60 Sensational Treats You Can Pull Off in a Snap (Food52 Works):

95 of 101 people found the following review helpful. Leans heavily on recipes from Food52 fans, other cookbooks old recipe cards: Find them on the internet or in your own files By I Do The Speed Limit If you are short on baking books in your cookbook collection, you will probably appreciate this group. But these recipes are more of a "blast from the past", than new and exciting baking recipes. Granted, I find a lot of old recipes to be wonderful, and when I find a new and worthy "old" recipe I treat it like a gift of gold. But most of these recipes have been around the block more than once. And if you already have a large collection, you probably have seen most of these (I mean, really, there are only 60 recipes here....). But to give this book credit, there are a few real "keepers" in this volume and some of them are available to be seen by checking out the "Look Inside" feature on this product page. The "Look Inside" feature can give you a lot of insight into whether this is a book that will delight or disappoint.

Definitely check out the Contents page and the Index to see a listing of all the recipes. So, to say it again: If you are an avid cookbook reader or collector, these all may appear as variations on what you've seen before: You'll have seen these recipes (or very similar ones) on the Food52 website, or maybe in some other author's book, (like a molasses yogurt bread that comes from one of Mark Bittman's books), or maybe from your own recipe collection files from the 60's or 70's. And, really? What is the value of including a flour-less PBJ cookie in this book when there are pages of recipes for them on the internet? If there are going to be only 60 recipes in the group, at least make them recipes that we can find online for free... Great tips included throughout the book are indexed at the beginning on a page called "Baking Basics". If you are an inexperienced baker, you might not have seen this info before. If you have any experience, you may be insulted by being told how to grind spices in an electric grinder... Here are my thoughts on the recipes I've tried. (The publishers allowed me to download a pre-release of this book several months ago.)--The Featherweight Blueberry Scones recipe will give you proportions of basic ingredients that will help you lighten other scone recipes.--We are always looking for unusual biscuit recipes. There is an easy one in this book, and it incorporates yogurt.--Do you need another banana bread recipe? Well, you've got one in this book.--You DO need a Dutch Baby (pancake) recipe, and you'll get a good one in this book, (but it is still just another variation of a Dutch Baby if you've already got a recipe in your files)--The recipe for Cream Cheese Cookies ran around the neighborhood a few times back in the early 70's when we were really getting into cream cheese and Land O'Lakes butter (the original LOL...)--I did enjoy the "Balsamic Macaroons with Chocolate Chips"--Haven't all us rice pudding fans tried using coconut milk instead of cow's milk? Well, if not, the recipe is in here.--There is a "Cold Oven" pound cake recipe in here. I've got several of them in my recipe files from the 50's-70's. Word of warning: Make sure your oven does not bring itself quickly to temperature using extreme high heat. I ended up with an incredibly smoky kitchen--thought I had a fire in the oven--when I tried a "Cold Oven" pound cake in my Viking oven about five years ago. There should be a warning on the recipe... There are more recipes that I could mention, and they also originated from someone else. I think it should have been made clearer that most of these baking recipes came from so-and-so's mother or grandmother or was adapted from this or that book.*I received a temporary download of this book from the publisher. 0 of 0 people found the following review helpful. Love, love, love the concept By Is Bin The idea of a well written tight list of go-to dessert recipes excited me and this cookbook pretty well hits the mark. It is written in clear casual English as each recipe includes a very short intro/history. This is such a pleasant change from many a blogger who gives NaNa's life story or a grocery cart full of superlatives with every recipe. I also love that there is a picture with every recipe (It should be a law!) The only reason I did not give this book five stars is that, for me, there were too many recipes that my family would not enjoy and or that required ingredients that I would not use beyond that recipe. For example, the brownie recipe called for cognac. I don't want to buy a bottle to make brownies. Yes, I am sure I can google a substitute for cognac, but simple substitutes are not always available for more crucial ingredients in other recipes. My advice is to peruse the table of contents and if the recipes excited your interest, as most did mine, then dig in. 0 of 0 people found the following review helpful. Love Food52 By Ean bay Food52 is awesome and this is some of the best of their baked goods. Win win. Go ahead and get it.

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're too busy to turn on the oven. From Brown Butter Cupcake Brownies to "Cuppa Cuppa Sticka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a sink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't - like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generations' worth of kitchen wisdom, beautiful photography, and tips you'll return to, Baking is the new go-to collection for anyone who wants to whip up something sweet every day. From the Hardcover edition.

"A completely appealing collection of completely doable and do-right-now recipes. Whether you're the go-to baker in your family, the one your friends always turn to for party cakes, or a total beginner who's only made brownies from a box, you'll find recipes that you'll love. Leave it to fabulous Food52 to give us exactly what we want to bake and share."--Dorie Greenspan, author of "Baking Chez Moi" About the Author The home and kitchen destination Food52.com was founded in 2009 by Amanda Hesser and Merrill Stubbs, two authors, editors, and opinionated home cooks who formerly worked for the New York Times. Since then, Food52 has created a suite of cookbooks, a cooking and home shop, a podcast, and a cooking hotlin--and has won many

a James Beard and IACP award doing it. Excerpt. copy; Reprinted by permission. All rights reserved. Foreword One of us considers herself a baker; the other does not. Yet we both bake frequently at home. Amanda has had more formal training (the idea of rolling out pie dough or making a yeast bread doesn't give her the shakes), but Merrill also grew up enjoying homemade baked goods. So while only one of us could assemble a croquembouche without breaking a sweat, we both believe in a more uncommitted style of day-to-day baking. When we talk about "uncommitted baking" (that was actually the first title for this book, which went over like rain at a beach party), we mean the kind of baking you can do on a weeknight, once the dinner dishes are cleared away and the kids are asleep—without having to stay up so late that you're bleary-eyed the next day. It's the kind of baking you can take on, like Amanda does, as a fun activity with her eight-year-old twins; each weekend, they make a simple cake to have around the house for packed lunches and after-dinner dessert during the week ahead. We're talking about one-bowl cakes, cookies that don't require dipping or finishing, slumps, crisps, quick breads, galettes, puddings, and muffins. This is the sort of baking your grandmother did—unpretentious and comforting. Each recipe comes with tips and tricks learned from years of practice, in the voice of one home baker speaking to another. None of these recipes will keep you in the kitchen for hours just for the sake of it, and each produces consistently delicious results. We wanted to create a book that would be your right hand whenever a baked good beckoned. The recipes come from our readers, contributors, and team members. Many are treasured family recipes that have never appeared on the site; others are from Food52 and have become legends in our office. Our former editor Marian Bull introduced us to her family's beloved schlumpf, an even more relaxed version of a crumble; with a name like schlumpf how could it not make it into this book? There are light-as-air berry scones from longtime Food52er Mrs. Larkin, whose professional nickname is The Scone Lady. And we included Merrill's mother's recipe for cream cheese cookies, which have earned a bit of a cult following over the years among those addicted to their crisp, caramelized edges and chewy, slightly tangy centers. All of these memorable recipes were expertly herded and curated by our editor Sarah Jampel. Sarah is like a whirling dervish, editing, styling, and coordinating—she'd complete a chapter or two before we finished our morning coffee. She left no stone unturned, and even pilfered many of her mom's own baking pans for this book's photo shoots. Under her careful direction, a baking book took shape that we hope will be an indispensable resource for bakers and nonbakers alike. —Amanda Hesser
Merrill Stubbs