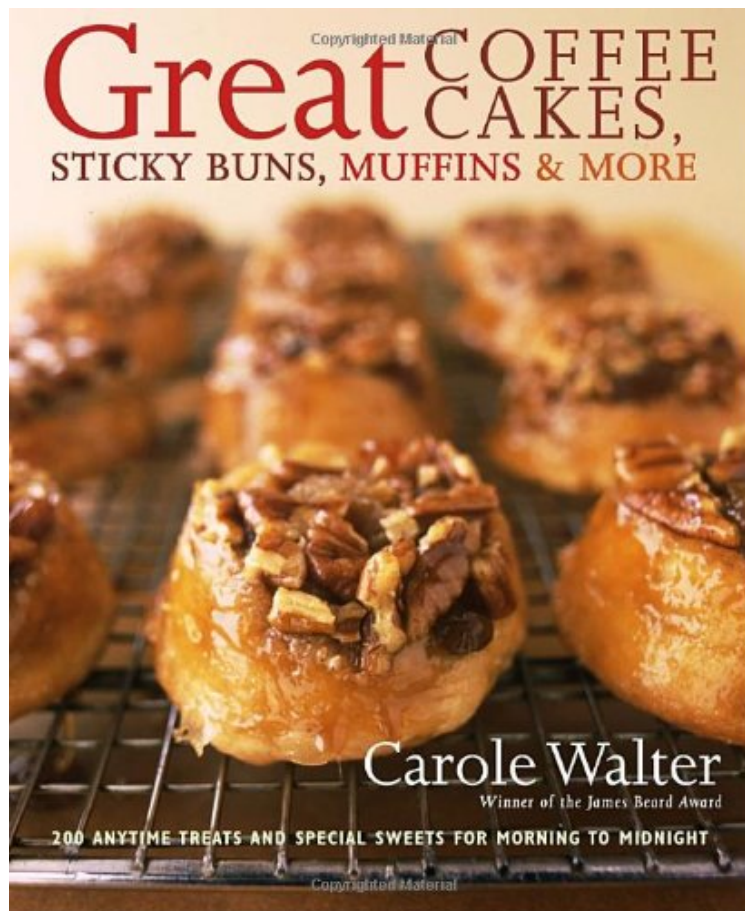


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Great Coffee Cakes, Sticky Buns, Muffins More: 200 Anytime Treats and Special Sweets for Morning to Midnight

Carole Walter

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Carole Walter : Great Coffee Cakes, Sticky Buns, Muffins More: 200 Anytime Treats and Special Sweets for Morning to Midnight before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Coffee Cakes, Sticky Buns, Muffins More: 200 Anytime Treats and Special Sweets for Morning to Midnight:

0 of 0 people found the following review helpful. Make the Sticky Bun Cake RecipeBy Steven KatzExcellent home baking book especially for traditional sweet yeast dough.0 of 0 people found the following review helpful. Cooking class in book formBy Not her real nameCarole Walter has taught for years and it shows in the book. Clear instructions, good results. I was hoping for more interesting recipes but that's my fault for not checking first. It's unfair to blame the author because she didn't write the book i was hoping for. I think that this would be an excellent choice for anyone who is new to baking and wants to try some new techniques. Still, for my baking money Maida Heater is the way to go.0 of 0 people found the following review helpful. Bake like your grandmother!By leagle momConfession . . . I like

cookbooks. But I love this cookbook! Great recipes that are diverse in nature and offer substitute options for the novice baker afraid to use raspberries instead of blueberries for example. Easy to follow directions; even if you are not a baker. My husband and son both give the results a thumbs up and I am not always known for my baking; I like to keep it simple. I am, however, an avid cook and appreciate this cookbook.

With twenty years of experience teaching baking classes and three award-winning cookbooks to her name, Carole Walter is renowned for her meticulous directions, foolproof recipes, and scrumptious results. In *Great Coffee Cakes, Sticky Buns, Muffins More*, Carole turns her attention to the types of treats that are perfect for breakfast, an afternoon snack, or dessert—the sweets people most like to make at home to enjoy with family and friends. From pound cakes, coffee cakes, muffins, and other quick breads to scones, sweet biscuits, Bundt cakes, and buckles, *Great Coffee Cakes, Sticky Buns, Muffins More* features more than two hundred recipes for America's favorite baked goodies. Carole guides novices and expert bakers alike through irresistible recipes including Butter Crumb Coffee Cake, Country Cherry Honey Scones, and Raspberry Buttermilk Muffins with Streusel Topping. A bevy of old-world classics such as Almond Croissants, Double Chocolate Walnut Babka, and Cinnamon Raisin Rugelach are complemented by what are sure to become new favorites, like Crystallized Ginger Pound Cake, Glazed Orange Ricotta Cookies, and Pumpkin Pecan Loaf. To ensure success, Carole's signature "At-a-Glance" boxes outline baking pan sizes, oven temperatures, baking times, and any special equipment you might need. In addition, Carole includes extensive general information on outfitting your own kitchen for baking, common ingredients, and techniques. With straightforward directions and enticing recipes, *Great Coffee Cakes, Sticky Buns, Muffins More* will have you baking up a storm of treats for every occasion.

Our beloved baker and master recipe writer Carole Walter has given us another treasure with *Great Coffee Cakes, Sticky Buns, Muffins More*, which has recipes for very special cakes (including an exquisitely textured whipped cream pound cake) and real Danish pastries as well as wonderful tips for special baking that will make you proud. —Shirley O. Corriher, author of *CookWise* "What a great combination: 200 recipes for the simple, homey sweets we love best and Carole's precise instructions to make sure we make them right. This is a terrific collection that's bound to keep home bakers happy for years." —Dorie Greenspan, author of *Baking: From My Home to Yours* "Carole Walter's salute to pastries and breads makes me want to get out my mixer, preheat my oven, open up my pantry, and start baking. With *Great Coffee Cakes, Sticky Buns, Muffins More* in my kitchen, mornings have become a little bit sweeter." —Gale Gand, pastry chef and restaurateur "I first tasted Carole's authentic Danish more than twenty-five years ago. It was—and still is—among the best things I have ever eaten. In *Great Coffee Cakes, Sticky Buns, Muffins More*, Carole outdoes herself, giving us that fabulous recipe and about 200 more just as wonderful." —Nick Malgieri, author of *A Baker's Tour and How to Bake About the Author* CAROLE WALTER has studied with famous pastry chefs in the United States, France, Austria, Italy, and Denmark and has taught baking classes for more than twenty years at places such as Sur La Table and Williams-Sonoma (for her current teaching schedule, visit www.carolewalter.com). A past president of the New York Association of Cooking Teachers and a charter member of the International Association of Culinary Professionals, Walter is the author of *Great Cakes, Great Pies Tarts, and Great Cookies*. She lives in northern New Jersey with her husband, Gene. This is her fourth book.

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Macadamia Fudge Squares
Makes 4 dozen 2-inch squares
AT A GLANCE
Pan: 10 1/2 x 15 1/2 x 1-inch jelly roll pan
Pan Prep: Line with foil/butter
Oven Temp: 375deg;F
Baking Time: 13 to 15 minutes
Difficulty: *This pretty bar cookie is another play on a brownie. Dark brown sugar and a hint of cinnamon are perfect partners for the robust flavor of the chocolate. The top is generously sprinkled with macadamia nuts and has a chocolate webbed finish that's guaranteed to catch your eye.

1 cup all-purpose flour, spooned in and leveled
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup (2 sticks) unsalted butter
4 ounces unsweetened chocolate, coarsely chopped
1 cup (lightly packed) very fresh dark brown sugar
1 cup granulated sugar
4 large eggs, well beaten
1 teaspoon pure vanilla extract
1 1/2 to 1 3/4 cups coarsely chopped, salted macadamia nuts
1 small recipe Midnight Chocolate Glaze (recipe follows)

1. Position the rack in the middle of the oven. Heat the oven to 375deg;F. Line a 10 1/2 x 15 1/2 x 1-inch jelly roll pan with aluminum foil and butter the foil.
2. In a medium bowl, thoroughly whisk together the flour, cinnamon, and salt. Set aside.
3. In a large bowl set over a pot of barely simmering water, slowly melt the butter and the chocolate. Stir occasionally. Remove from the heat and, using a whisk, blend the brown sugar into the mixture, stirring until melted. Gradually mix in the granulated sugar. Stir in the eggs and the vanilla. Add the dry ingredients, stirring just until combined. Do not overmix.
4. Spread the batter evenly in the prepared pan, smoothing it with the back of a tablespoon. Sprinkle the surface with the macadamia nuts and press them gently into the batter. Bake for 13 to 15 minutes, or until the top is set and the bar begins to pull away from the sides of the pan. Do not overbake. The squares should remain slightly moist on the inside. (Note: If the batter rises in the pan during baking, prick the bubbles gently with a fork to release the air.) Remove from the oven and let stand until almost cool.
5. While the bar is cooling, make the glaze. To web the bar, dip a small whisk into the glaze and

squiggle it across the pan. If the glaze becomes too thick, thin it with a little very hot water. Let stand until the glaze is set.6. Carefully lift the bar from the pan by grasping the foil on both sides and place it on a large cutting board. Pull down the sides of the foil and cut into 2-inch squares using a thin-bladed, sharp knife. Storage: Store in an airtight container, layered between strips of wax paper, for up to 5 days. These cookies may be frozen.

Midnight Chocolate Glaze

Makes enough for one 10-inch Bundt cake or 9 x 13 x 2-inch coffee cake, or 16 to 18 muffins

Here is a glaze that has a beautiful, glossy shine and wonderful, rich chocolate flavor. While I think the best results are achieved if the glaze is applied when it is made, it can be made ahead and either refrigerated or frozen. The glaze will keep its sheen for up to eight hours, depending on your room temperature and weather conditions. When I tested the recipe, it was impossible not to lick my fingers when scraping the pot clean.

Ingredients:

- 1/2 cup water
- 1/4 cup granulated sugar
- 2 tablespoons light corn syrup
- 4 ounces fine-quality bittersweet chocolate, such as Lindt, finely chopped
- 1/4 cup strained powdered sugar
- 1 tablespoon Dutch-process cocoa powder
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon lemon juice
- Pinch of salt
- 1 tablespoon unsalted butter, soft

Instructions:

1. Place the water in a 3-quart heavy-bottomed saucepan. Add the granulated sugar and corn syrup, but do not stir. Cover and bring to a slow boil on medium-low heat. After 1 minute, check to see if any sugar crystals remain. If so, gently stir the mixture. Continue to cook the syrup uncovered for 3 to 4 minutes. (Large bubbles will form on the surface.)
2. Remove the pan from the heat and sprinkle the chopped chocolate over the syrup. Push the chocolate gently into the syrup, but do not stir. Let stand for 2 to 3 minutes, until the chocolate is melted, then stir gently with a small whisk.
3. When smooth, stir in the powdered sugar and cocoa powder, then blend in the vanilla, lemon juice, and salt. Stir gently with the whisk until smooth, then blend in the butter. If the glaze is not pourable, add 3 or 4 teaspoons of very hot water until the desired consistency is reached. Note: This glaze is best used immediately.

Storage: Leftover glaze can be refrigerated for several weeks. This glaze may be frozen. To use, reheat, adding very hot water to thin the glaze as needed.