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Home Baked Comfort (Williams-Sonoma) (revised): More than 100 over-the-top delicious baked creations from your own kitchen plus tales of the sweet life from bakers across the country

Kim Laidlaw

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Kim Laidlaw : Home Baked Comfort (Williams-Sonoma) (revised): More than 100 over-the-top delicious baked creations from your own kitchen plus tales of the sweet life from bakers across the country before purchasing it in order to gage whether or not it would be worth my time, and all praised Home Baked Comfort (Williams-Sonoma) (revised): More than 100 over-the-top delicious baked creations from your own kitchen plus tales of the sweet life from bakers across the country:

1 of 1 people found the following review helpful. One of my go too baking booksBy Bitten by RomanceHome Baked

Comfort is a must have baking book for your cookbook shelf. These easy to follow and mouthwatering recipes hits you right off the bat and makes you want to jump on in to the baking progress. I do have to warn this is not low fat so beware if your one that watches your weight. I'm a real mom that loves to bake. I have just about every cookbook and baking book I can get my hands on. One thing I'm though is picky about my cookbooks and what stays on my shelf. I want easy to follow recipes because I don't have the time to try to figure out what someone is trying to say and no matter what I try it won't work. I also need something different because I have so many cookbooks and baking book now it gets hard to find that something different. I was totally surprised that this baking had everything I look for. I enjoyed making the recipes as much as I enjoyed looking and reading them. I loved the topic about baking they covered here are a couple. I loved the Ten Tips for becoming a better baker and enjoying it. I totally agree with them use fresh ingredients. I myself find most people stress when it comes to baking the thing is it's not all that hard to do and the reward of your efforts is wonderful. The basic thing I had to grasp is don't buy cheap butter, flour or etc. and make sure your ingredients are fresh. A couple of extra dollars goes along why in baking, believe me I found out a longtime ago you can't cut corners and want the best quality product to come out of your oven. I also loved the Top Baking Tools I Cannot Live Without. I have to agree with them on the stand mixer, there is no way I would want to go without mine. Heck, my husband thinks I would kick him out of the bed for the mixer and you know what he might be right LOL. Now last thing, there are several bakeries that participated in this cookbook and they get to tell a bit about themselves, here is one. There is one bakery in Portland, Oregon that puts out 1000 loaves and 1500 rolls a day and they use 10,000 pounds of bread flour a week, so you know these guys have got something right. Hopefully one day I can visit a few of these places. Here are a few items to bake in each section: Breakfast Angel biscuits "wonderful"; Orange-berry muffins; Goey Cinnamon rolls; Breads; Lemon-blueberry Drizzle bread; Kitchen Sink Corn bread; Anything goes pizza; Cookies Bars; Coconut-lime shortbread; Chocolate chip cookies with almonds and orange zest; Cakes; Cupcakes; Apple -whiskey cake; Triple Decker birthday cake "This cake is to die for! I have a very picky daughter that doesn't like chocolate and she loved this."; Pies; Tarts; The midnight gazette; Blueberry-almond crisp; Custards; Souffle; "Spiced persimmon pudding; Butterscotch custards; Okay, so there you have my opinion. Now, if you excuse me while I go and hunt down my husband for my upcoming birthday present. I'm in need of expanding my cookbook collection, since I only got an ecopy that expires in a few days. 8 of 8 people found the following review helpful. home baked comfort book By Suzanne Tran I baked a few desserts from these book and it tasted wonderful. The instructions is clear with beautiful pictures and alot of yummy recipes. I can't wait to bake from way through the book. 0 of 0 people found the following review helpful. Five Stars By Suzanne Great recipes!

A collection of decadent, crave-worthy baked goods featuring beloved classics and new flavor pairings. Includes favorite recipes from top bakeries and bloggers from across the country. In this book you'll discover just how fun it is to transform the simplest ingredients—flour, sugar, eggs, butter—into irresistible baked foods. With over 100 recipes, starring family favorites and tempting creations from seasoned bakers and popular baking bloggers, this enticing book will become your go-to source for the baked treats you crave. Whether you are new to baking or a pro, or lean toward sweet or savory, there's something inside for everyone. Sample recipes include: -Bite-size bacon and cheese scones -Lemon-blueberry drizzle bread -Whoopie pies -Cherry pot pies -Savory goat cheese souffle;

About the Author Kim Laidlaw is a cookbook editor, food writer, and baker who has been in the kitchen covered in flour since she was big enough to stir the biscuit dough. She has worked in the cookbook world for over nine years and was the first blogger on KQED's popular Bay Area Bites blog, which launched in 2005. Kim previously worked as a professional baker at La Farine French Bakery in Oakland, CA.