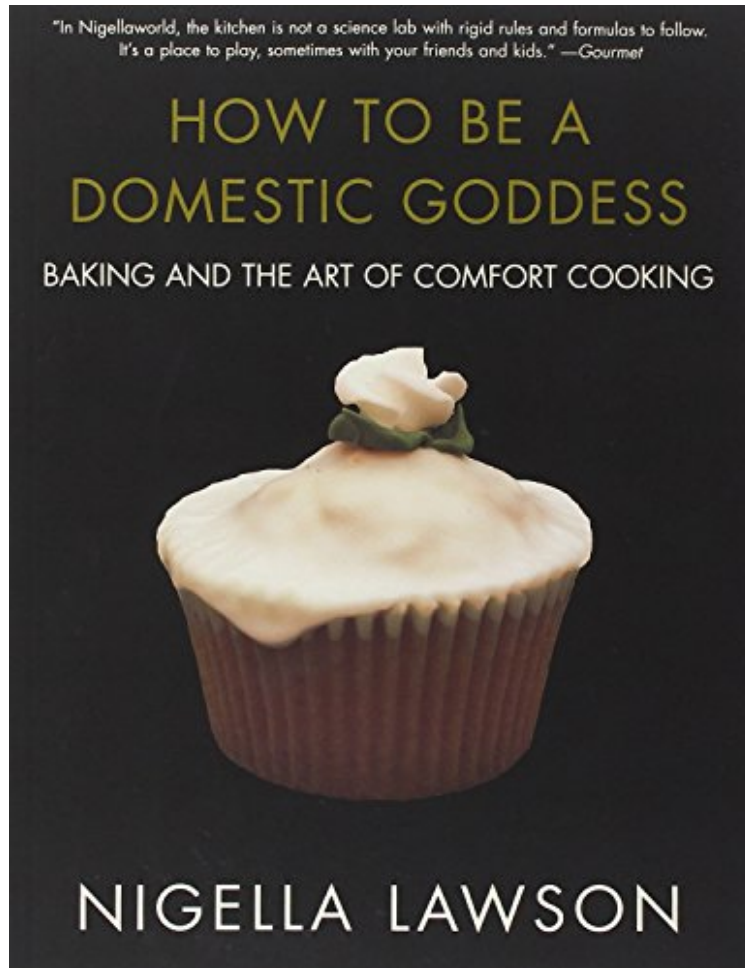


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# How to Be a Domestic Goddess: Baking and the Art of Comfort Cooking

*Nigella Lawson*

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**Nigella Lawson : How to Be a Domestic Goddess: Baking and the Art of Comfort Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Be a Domestic Goddess: Baking and the Art of Comfort Cooking:

1 of 1 people found the following review helpful. Baking and the Art of Comfort CookingBy Ginny MapesNigella Lawson is so much fun to read as well as follow her favorite recipes. Lovely book, with beautiful photography. She presents some very simple recipes—banana bread that will be easy for the cook to prepare. However this has rum infused raisins that makes my mouth water just thinking of it. Her American pancakes are simply wonderful. Easy to make and delicious to eat. This is a wonderful book and will be my go-to book for baking comfort food. Nigella's recipes are always top. I have never found one that didn't please. A must for all kitchens. Great for the beginning cook,

student, newly married or the chef. 1 of 1 people found the following review helpful. Five Stars  
By Ry Ry Guy I've got a sweet tooth and this book fixes things!  
2 of 2 people found the following review helpful. NIGELLA THE TRUE GOURMET GODDESS!!  
By Anita Prajapati I love the recipes, though i haven't finished the entire book yet. I have tried a few of awesome mentioned recipes....nigella rocks!

Nigella Lawson's *How to Be a Domestic Goddess* is about not only baking, but the enjoyment of being in the kitchen, taking sensuous pleasure in the entire process, and relishing the outcome. Nigella's deliciously reassuring and mouthwatering cookbook demonstrates that it's not terribly difficult to bake a batch of muffins or a layer cake, but the appreciation and satisfaction they bring are disproportionately high. At last, a book that understands our anxieties, feeds our fantasies, and puts cakes, pies, pastries, breads, and biscuits back into our own kitchens.

.com While the title *How to Be a Domestic Goddess* may at first make a modern woman bristle, the book itself is just as likely to inspire the woman who brings home the bacon to start baking cakes. And what's wrong with that? "This isn't a dream," writes British cookery deity Nigella Lawson in her preface. "What's more, it isn't even a nightmare." Lawson--the author of *How to Eat*, food editor of *British Vogue*, and star of her own TV cooking show, *Nigella Bites*--has been suspected of upholding the woman-laboring-in-the-kitchen paradigm, but there are lots of hard-working women out there who derive great satisfaction from cooking, even after a long day at the office. For those women, Lawson, who looks more Elizabeth Hurley than Martha Stewart, is the perfect guide to the wondrous world of baking. "You know, I'm not a cook-to-impress kind of girl," Lawson says midway through the book, but she must admit there are few things more rewarding than putting a warm homemade pie or fragrant cake on the table--especially after preparing a home-cooked meal. *How to Be a Domestic Goddess: Baking and the Art of Comfort Cooking* makes just such a reward possible, in fact positively enticing, with its delicious selection of easy-to-make cakes, pies, cookies, breads, even jams, presented in Lawson's chatty, pleasantly glib manner. Turns out, you don't have to be a Pierre Hermé to make to-die-for chocolate confections; nor do you have to spend hours "faffing around" with hot pans and jars to have jam at teatime. You just need to try baking once, then again, and next thing you know, you'll be turning out cookies and desserts every chance you get. Many of the recipes are hand-me-downs or adaptations from other sources, be it a favorite cookbook or a restaurant in some far-off region, but all are imbued with Lawson's wit and distinctive touch. Profiteroles, My Way are "monumentally impressively better" than the original, thanks to burnt-sugar custard and toffee sauce. Her Coffee and Walnut Splodge Cookies are "American-style cookies; in other words just dropped onto the baking sheet free-form," and so on. A sophisticated female alter ego of British mop-top Jamie Oliver, and considerably more sly and comedic than most American gourmets, Nigella is sure to convince more than a few up-and-coming hostesses that baking is indeed women's work. --Rebecca Wright  
From Publishers Weekly  
Called "England's it girl" by *Gourmet* magazine, Lawson (*How to Eat*) brings to America her second cookbook, highly popular in England. Lawson, the food editor for *British Vogue*, suggests ways to feel like a domestic goddess (rather than undergo the necessary lifestyle changes to become one), taking cooks back to an era of less stress and more simple pleasures. The recipes, written in Lawson's characteristic lively, witty manner, encourage this theme. The Store-Cupboard Chocolate-Orange Cake will please the nose with its rich, intense aroma and indulge the taste buds with its full chocolate and orange flavor. The Coconut Macaroons seem soft and chewy with a concentrated coconut essence (though they may need to bake for slightly longer than the suggested 20 minutes). The chapters cover categories from cakes to pies and from chocolate to Christmas. One chapter includes recipes for kid foods as well as recipes that children can follow. The book is designed to instill confidence and capability, positing that if Nigella can make these delights with ease and in a relaxed manner, so can anyone else, "trailing nutmeggy fumes." The beautiful color photos set the mouth to watering. (Nov.)  
Forecast: Timed to launch with her television series *Nigella Bites* on the E! channel and Style networks this fall, this book will bask in the warm, fuzzy and competent glow of Lawson's renown. She'll be a hit in the U.S.; her book will get ample promo and fly off the shelves.  
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"In Nigella world, the kitchen is not a science lab with rigid rules and formulas to follow. It's a place to play, sometimes with your friends and kids."?  
"Gourmet" You can watch a cake being made and become hungry at the sight of it, but Ms. Lawson finds a way for you to taste it in your mind and feel empowered to dig out the pan."  
"The New York Times" Vivid and fresh . . . We would drive on the left side of the road to get her molten-chocolate baby cakes."  
"People