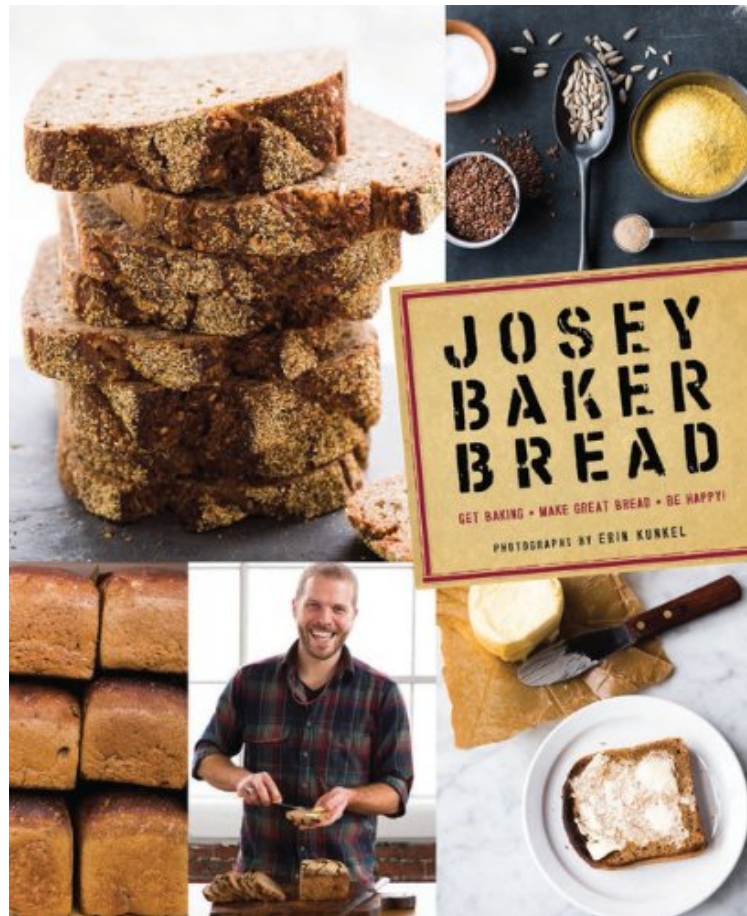


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## Josey Baker Bread: Get Baking - Make Awesome Bread - Share the Loaves

*Josey Baker*

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#119600 in Books Baker Josey 2014-04-15 2014-04-15 Original language: English PDF # 1 9.50 x 1.00 x 7.751, 1.65 #File Name: 1452113688224 pages Josey Baker Bread | File size: 71.Mb

**Josey Baker : Josey Baker Bread: Get Baking - Make Awesome Bread - Share the Loaves** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Josey Baker Bread: Get Baking - Make Awesome Bread - Share the Loaves:

34 of 34 people found the following review helpful. OK, I haven't tried all the recipes but...By V RANDALLI started baking bread a few years ago employing the techniques of Artisan Bread in 5-Minutes. While that got me started, I remained somewhat intimidated by the whole process, especially recipes requiring sponge, sourdough starters or preferment, as Josey utilizes in his method. I approached this book with trepidation, a little overwhelmed by all the info and easy flow of options, but I have to say I was thrilled with the result. This bread has an excellent crust, flavor and crumb and slices beautifully for toast...something my previous loaves didn't. I'm sold...so much so I sent my sons to The Mill last time they were in SF in order to bring me a loaf. Sadly (for me) but happily (for Josey) he was getting married that weekend and no loaves available. Not to be deterred, they brought me a piece of cinnamon raisin (brown

sugar and butter) toast. Awesome! Thanks to Josey for taking the time to write this book and to share his enthusiastic love of baking. I was intrigued by his journey and I am again inspired. I also like that he offers recipes for many types of grains, such as kamut. I haven't dealt with the metric measurements but have had no problems thus far by following the standard measuring method. I may even start a bread journal. If you buy this book, enjoy your bread making journey!

29 of 30 people found the following review helpful. Stop reading reviews and just buy this book =)By Law Ken LamThis book is flat out amazing. Fun, not pretentious, and empowering for the wannabe home bread maker looking to get started. And yes, for the one reviewer who gave it 1 star (there's always gotta be one it seems) it is - NOT- a book for experts. This is made pretty clear by the description " first true entry-level bread-baking cookbook" and also the intro. However, after a few loaves, you really will be creating some high quality, artisan type bread. My co-workers were amazed when I showed up one day with Cinnamon Raisin, Sesame, and Olive loaves (see pic) after only a couple of weeks of owning this book. Josey clearly put a lot of thought into recipes that totally work, but this book also encourages you to experiment in your baking and not worry about the occasional failure. One tip: don't wait too long before trying the 'raddest homemade pizza' recipes! They are now a tradition in our house, and a great way to use up those CSA veggies before they go bad! Great job Mr. Baker, I hope you put out another book someday.

6 of 6 people found the following review helpful. My favorite baking bookBy NamafeOver the last five years since I started baking my own bread, I read at least 20 books about bread baking, I own about 10, and use about 3 to 4 of them once in a while. However 'Josie baker's Bread' is the one I bake from on a daily basis. Just reading the book is highly entertaining. It is almost as much a description on how he started his baking career as it is a recipe book, while teaching you how to bake along the way. He is starting with very simple bakes using store bought yeast and white flour, adding new tricks, techniques and ingredients with every recipe, and before you know it, you will be able to produce a wide variety healthy whole grain sourdough bread your family and friends will love. While traveling through San Fran last summer I took the opportunity to visit 'the Mill', Josie's bakery. I loved his bread, just as much as the bread bake at home from his book. He encourages you to explore and find your own path to baking, and I do many things a little bit different, shaping batard loaves instead of boules, or steaming the oven instead of using an inverted bowl, but the backbone of the recipe I take from his book. I appreciate the honesty and simplicity of the more advanced recipes, without the commercial yeast, added fat or sugars, or any lift boosters like vital wheat gluten. It's just flour, water, salt, period. Unless you want something with seeds, nuts, cheese, herbs, or dried fruit of course. The pizza and cookie recipes are awesome as well. This is a well rounded book, suitable for beginners and advanced bakers alike. Buy it, if you like to bake old school and have a healthy sense of humor, you will absolutely love it.

This is the first true entry-level bread-baking cookbook, from Josey Baker (that's his real name!), a former science teacher turned San Francisco baking sensation. Josey Baker Bread combines step-by-step lessons with more than 100 photographs, offering easy-to-follow guidance for aspiring bakers. Recipes start with the basic formula for making bread; requiring little more than flour, water, time, and a pan; and build in depth and detail as the user progresses to more complex loaves, including Josey's cult favorite Dark Mountain Rye. With chapters dedicated to pizza, pocketbreads, and treats, Josey's playful, encouraging tone makes for a fun read full of great advice for bakers of all levels.

"...(a) well-illustrated, step-by-step book. It's designed for a beginning baker but more-experienced hands can also profit from his approach, which produces more deeply flavored loaves." - Florence Fabricant, The New York Times  
"It's no surprise that Josey Baker's new book is as joyous and inspired as his San Francisco bakery, The Mill, where Josey is using sustainably grown, organic ingredients to bake wholesome and utterly delicious bread. These recipes are vital for any aspiring baker!" - Alice Waters  
"A playful tone and style (the author begins the book with qa with himself), and well-shot, full-color recipe photos make this an enjoyable read while educating home bakers on loaves from whole wheat to sourdough to cornbread. Additional recipes such as the B(L)T pocketbread, the Raddest Homemade Pizza the World Has Ever Known, and Seasonal Fruit Crumble make this a book you'll want to pull from the shelf well after your morning toast." - Publishers Weekly  
About the AuthorJosey Baker leads a small team of bakers at The Mill in San Francisco's NOPA District.