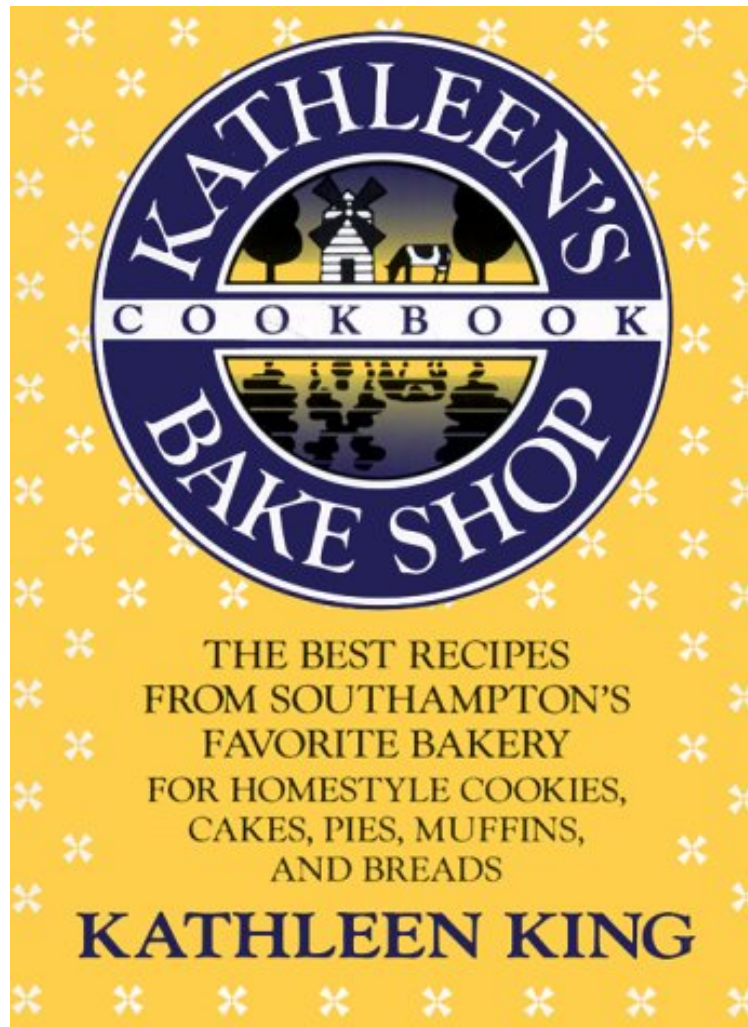


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Kathleen's Bake Shop Cookbook: The Best Recipes from Southhampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads

Kathleen King

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Kathleen King : Kathleen's Bake Shop Cookbook: The Best Recipes from Southhampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads before purchasing it in order to gauge whether or not it would be worth my time, and all praised Kathleen's Bake Shop Cookbook: The Best Recipes from Southhampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads:

3 of 3 people found the following review helpful. Great Recipes But Lacks Some Instruction By Andrea While I love

the book and the recipes I have tried are fantastic, it is not without its flaws. There is no introduction helping to explain the techniques or the ingredients. The muffin recipes, while good have strange yields. The yields range for 9 muffins to 16. I use the silicone cups for baking muffins so it easy to adapt to but if you had little baking experience you might not know to fill the empty cups in your muffin pans with water, otherwise the heat on the empty part of the pan may ruin a nonstick coating. All of the cookie recipes state to grease the pan, I just use parchment paper with great results. I think when the book was published parchment was used mostly in professional kitchens and not home kitchens. Just make sure to line muffin pans, no amount of greasing will get the banana mocha muffins out of the pan. Though they tasted great, they refused to budge from the pan, the second time I made them I lined the cups and had great success. I have found that every time I go to share a recipe with someone I add information to the recipe to make it complete. I suspect that may be an issue with editing. So many cookbooks are edited to make the recipes look short and easy, even if that means cutting information that will result in a better end product for the cook. The recipes are great, the chocolate chips cookie recipe is fantastic and the peanut butter bars are even better. I've tried ten or so recipes so far and all have been a hit. It's a great basic recipe book. many of the recipes to appear in the Tate's book. Kathleen had a falling out with partners and the only thing she was able to keep after a long legal battle was the physical location of the bakery. She changed the name to Tate's and has really come out on top again after a struggle to keep her business. As I said many of these recipes are in the Tate's book. I haven't done index to index comparison but it is not all reprinted in the newer book. I think for most people the newer book would be just fine. If you want every recipe ever written by Kathleen (and I am not judging, she writes a good recipe) set a price that you are willing to pay for the book and wait. The price of this book changes frequently on the secondary market. If you really want to see it, check with your local library first. They may be able to get a copy through an inter library loan program. if you are looking to buy a copy, add the item to a wish list and keep checking. it does come down to reasonable prices occasionally , especially if one of the non-profit sellers has a copy. 2 of 2 people found the following review helpful. So far I'm enjoying this book! By T. Borden Heard so much about this book, being a collector I had to finally break and buy it. (\$45 online). I made the peanut butter cookies which at first I thought were "ok" .. right out of the oven. But after they sat for an hour they became addicting they were so good! They were slightly crisp on the outside and chewy (though not thick, I used small cookie scoop instead of rolling balls and it worked great) on the inside. This morning.. (OK.. I had to have one even in the morning w/my coffee).. they were even better. This will be my new peanut butter cookie recipe after making Betty Crockers for years from the time I was a kid. Recipes are actually quite similiar.. but Kathleen's has more peanut butter and flour, which is what probably makes them chewier inside...not to mention more peanutty! YUM! Can't wait to try some of the other recipes..next on the list.. Molasses Cookies. So far, I am not regretting the price if the rest of the recipes stand up to the peanut butter cookies. 2 of 2 people found the following review helpful. Best Cookbook Ever! By anny c. I purchased this book when it was first published. I loved this book and used it frequently up until the day it got lost during a move. So after searching for it, found it on used in great condition for \$45.00. I thought it was a little pricey at the time for a used cookbook, but remembering how much the recipes meant to me and to the people I baked them for, I went ahead and bought it. It was totally worth it--I especially love the cookie and quick bread recipes. It's now going for \$140-\$270!! I will definately make sure this book doesn't get lost again!

At age eleven, Kathleen King began selling her oversized chocolate chip cookies at her family's farm in eastern Long Island. As her reputation and clientele grew, she earned enough to send herself to restaurant school and, in 1980, to open Kathleen's Bake Shop in Southampton, New York. The shop, now with an additional location in Manhattan, has become famous for its freshly baked, old-fashioned cookies, muffins, breads, pies, brownies, and cakes. The simple recipes collected here include such traditional favorites as Molasses Cookies, Lemon Bars, Peasant Bread, Buttermilk Biscuits, Peach Crumb Pie, Oat-Bran Muffins, Carrot Cake, Blueberry Buckle, Yellow Cake with Chocolate Icing, and, of course, unbeatable Chocolate Chip Cookies. Southampton residents have enjoyed Kathleen's kitchen wizardry for nearly a decade. Now her best recipes are available to home bakers everywhere.

From Publishers Weekly These basic recipes will not challenge an experienced baker, but they will frustrate the novice. King, proprietor of a Southampton, N.Y., bakery, presumes a thorough understanding of the terminology and techniques essential to her craft. Instructions are minimal, with no glossary to advise the uninitiated: woe betide the beginner who does not know how to stir the muffin batter without destroying the texture of the finished product or how to knead bread dough. The already skilled, on the other hand, may not be tempted by what are primarily King's versions of classics--brownies, chocolate-chip cookies, French bread, pound cake, etc. (An exception is the more innovative chapter devoted to "Healthy Goodies," which introduces several oat-bran breads and low-fat treats.) Connoisseurs, however--those for whom variations in the proportions of fats to leavens command passionate scrutiny--will make room in their repertoires for such standouts as an extra-tart lemon meringue pie and a particularly rich shortbread. Illustrations not seen by PW. Copyright 1990 Reed Business Information, Inc. "Kathleen's Bake Shop has gained a reputation among local farmers and fishermen as well as among the affluent summer residents as the ultimate

source for extraordinary bakery products...it is, undisputably, the quintessential country bakery."--from the Foreward by Harold Clark"Her cookies are for cookie jars, not fancy tea parties." --The New Yorker