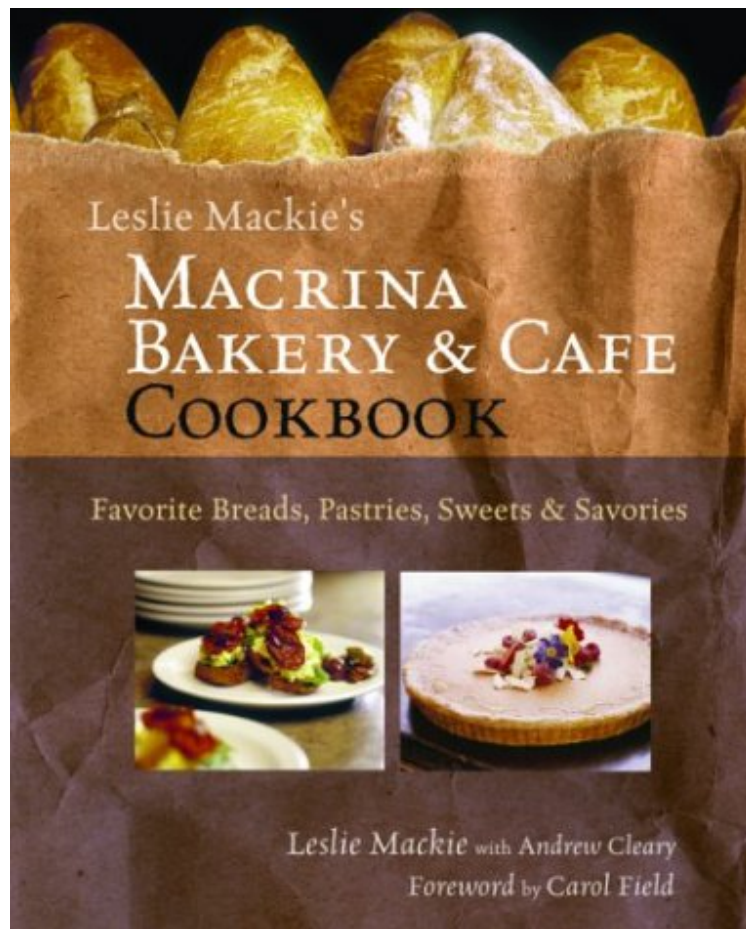


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Leslie Mackie's Macrina Bakery and Café Cookbook: Favorite Breads, Pastries, Sweets and Savories

Leslie Mackie

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Leslie Mackie : Leslie Mackie's Macrina Bakery and Café Cookbook: Favorite Breads, Pastries, Sweets and Savories before purchasing it in order to gage whether or not it would be worth my time, and all praised Leslie Mackie's Macrina Bakery and Café Cookbook: Favorite Breads, Pastries, Sweets and Savories:

1 of 1 people found the following review helpful. Yum!By Roxane D. StonerGreat recipes that make you salivate. My favorite are the rustic potato bread and the Brioche, moist and delicious!Thanks to Macrina to have put it all down on paper for us.0 of 0 people found the following review helpful. Five StarsBy rick ericksonOk2 of 4 people found the following review helpful. Buyer BewareBy Ghost WriterI just wanted to post a heads-up for others out there; this book is the same book as Leslie Mackie's Macrina Bakery Cafe Cookbook: Favorite Breads, Pastries, Sweets Savories but unfortunately I did not realize this since the covers are different. The paperback has been revised to add a chapter of customer favorites, but other than that, the books are identical.I love the books though; I spent several days thoroughly

reviewing and marking recipes that I am interested in making (very soon) after my hardcover copy (this book) arrived. I had just finished with that task when the paperback (the other book) arrived and very dismayed when I cracked the cover to see the exact same contents I'd just finished reviewing so thoroughly! I then compared the two side by side and the updated chapter is the only difference, other than format (paperback versus hardcover). My advice is this; if you really prefer a hardcover cookbook, buy this version from a used bookseller. If you prefer paperback, buy the other version. Or, if you absolutely cannot live without the additional (short) chapter, buy the other one. I know the sunshine muffins featured in the updated chapter (in the paperback) are now on my list of things to bake, so it might be worth it after all. Just be sure to only buy one and not both, as I did.

Nationally known chef Leslie Mackie opened Macrina in 1993 as an artisan bakery and lunch spot. News of this exciting eatery spread quickly through Seattle and beyond, making Macrina an American favorite. This lavishly produced cookbook offers the same dishes, developed from extensive research and travel, found at Macrina. More than 100 recipes range from a classic Rustic Potato Loaf or Raisin Brioche Twist, to a delectable Raspberry Cinnamon-Sugar Bread Pudding with Nectarine Compote, to a tantalizing variety of lunch items, including Butternut Squash and Apple Galette, and Salmon Paillard on Mixed Greens with Mustard Vinaigrette. The book features a special holiday section, and gorgeous duotone photographs capture the setting, its people, and its inspiring displays of breads, pastries, and breakfast and lunch fare.