



## Baking Illustrated: A Best Recipe Classic

By Cook's Illustrated Magazine Editors

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### **Baking Illustrated: A Best Recipe Classic** By Cook's Illustrated Magazine Editors

The practical kitchen companion for the home baker with 350 recipes you can trust. Drawing from more than 10 years baking experience and exhaustive equipment and ingredient testing Baking Illustrated is packed with over 500 pages of sweet and savoury recipes including breads, pizza, cookies, cakes, pies and tarts. There are home classics, contemporary favourites and European baked goods.

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## **Baking Illustrated: A Best Recipe Classic** By Cook's Illustrated Magazine Editors Bibliography

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### Editorial Review

#### Amazon.com Review

The mysteries of cream of tartar revealed! How to make maximum use of blackening bananas! The hidden meaning of folding in dry ingredients until just blended! Perfect pie crusts for perfect fools! It's all here in *Baking Illustrated*, from banana bread to pecan bars, and everything imaginable in between--500-plus pages of densely packed, illustration rich, photo finished information all devoted to baking. Tools, techniques, ingredients, tips, and perfect, tested recipes.

There's cooking and there's baking, and the two should never be confused. Good cooks are ever commendable. Good bakers, on the other hand, have something about them bigger than skill or imagination, something that reaches back to the beginning of agriculture and the first inklings of civilization. Good bakers are their own mystic society. So hats off to *Cook's Illustrated* for throwing open the doors and sharing the mysteries with the rest of us. *Baking Illustrated* absolutely has it all. You'll find chapters devoted to "Quick Breads, Muffins, Biscuits, and Scones"; "Yeast Breads and Rolls"; "Pizza, Focaccia, and Flatbread"; "Pies and Tarts"; "Pastry"; "Crisps, Cobblers, and Other Fruit Desserts"; "Cakes"; and "Cookies, Brownies, and Bar Cookies". No mean undertaking, all that. Tools are tested and names are named. Techniques are stripped back then rebuilt. *Cook's Illustrated* carries all this off with a style and relish for inquiry and detail that sets a standard. Nothing is taken for granted because there's no fudge room with baking. It works or it doesn't. So trust is a big issue. And the end result of all the mighty labors of the Cook's Illustrated staff is text you can trust. This is a baking book that works.

And those blackening bananas? Simply keep adding them to a Ziplock bag you store in the freezer, then use them when you wish and as you like. --*Schuyler Ingle*

#### From Publishers Weekly

With refreshing wit and patience for the home cook, the editors of *Cook's Illustrated* magazine present their collective wisdom in an easy-to-use format. Whether readers are baking Brownies or Peanut Butter Cookies, or want to try the more advanced Crescent-Shaped Rugelach with Raisin-Walnut Filling or Fallen Chocolate Cake, or if they're in the mood for something savory, such as Soft Pretzels or Buttermilk Biscuits, they'll find everything (and possibly more) here. The criteria are stringent: a brownie "must not be so sweet as to make your teeth ache, and it must certainly have a thin, shiny, papery crust... offering a contrast with the brownie's moist center." Lengthy prologues explain the tests the editors conducted to arrive at each recipe, with humorous characterizations of what not to do (for example, readers learn to avoid the "lean, mean, whole-wheat-flour oatmeal scone"). The testers often start with professional chef recipes, tinkering as they go. Blueberry muffins get an overhaul in the "Blueberry Muffin Hall of Shame," with mug shots of the guilty muffins' characteristics (e.g., mashed, sticky surface, flat top). Even casual readers will appreciate the editors' narrative flair and baking science (e.g., quiche gets cooled on a rack to prevent condensation), and there's a refreshing absence of diet-conscious recipes here. With step-by-step illustrations on everything from how to remove bar cookies so they don't crumble to chopping nuts, and a section on ingredients that goes as far as to recommend specific brands, this is an indispensable, comprehensive baking reference.

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#### Review

"Baker's bible is worth its weight in gold" -- *The Seattle Times*, April 6, 2004

"The best instructional book on baking this reviewer has seen." -- *Library Journal (starred review) on Baking Illustrated*

## **Users Review**

### **From reader reviews:**

#### **Margherita Pettit:**

Here thing why this Baking Illustrated: A Best Recipe Classic are different and reputable to be yours. First of all studying a book is good nonetheless it depends in the content from it which is the content is as yummy as food or not. Baking Illustrated: A Best Recipe Classic giving you information deeper and in different ways, you can find any reserve out there but there is no publication that similar with Baking Illustrated: A Best Recipe Classic. It gives you thrill examining journey, its open up your own eyes about the thing that will happened in the world which is possibly can be happened around you. You can actually bring everywhere like in park your car, café, or even in your means home by train. For anyone who is having difficulties in bringing the printed book maybe the form of Baking Illustrated: A Best Recipe Classic in e-book can be your choice.

#### **Celina Ziolkowski:**

Reading can called thoughts hangout, why? Because while you are reading a book particularly book entitled Baking Illustrated: A Best Recipe Classic the mind will drift away trough every dimension, wandering in every single aspect that maybe unknown for but surely can become your mind friends. Imaging just about every word written in a guide then become one web form conclusion and explanation that will maybe you never get previous to. The Baking Illustrated: A Best Recipe Classic giving you an additional experience more than blown away your thoughts but also giving you useful facts for your better life within this era. So now let us demonstrate the relaxing pattern the following is your body and mind will be pleased when you are finished reading through it, like winning a sport. Do you want to try this extraordinary shelling out spare time activity?

#### **Rose Ibarra:**

Baking Illustrated: A Best Recipe Classic can be one of your nice books that are good idea. We recommend that straight away because this publication has good vocabulary that can increase your knowledge in language, easy to understand, bit entertaining but nevertheless delivering the information. The article author giving his/her effort to place every word into pleasure arrangement in writing Baking Illustrated: A Best Recipe Classic yet doesn't forget the main point, giving the reader the hottest and based confirm resource details that maybe you can be considered one of it. This great information can drawn you into fresh stage of crucial considering.

#### **Miguel Sherman:**

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