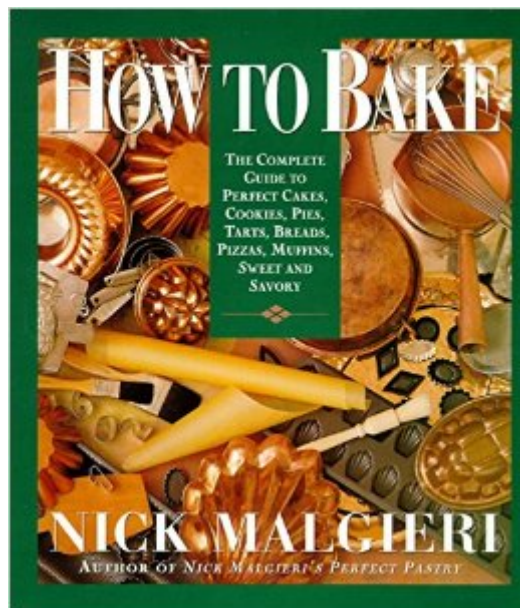


The book was found

How To Bake: Complete Guide To Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet And Savory



Synopsis

How To Bake is as necessary and essential as a good oven; it is the most comprehensive and accessible guide to baking available in English. In a single, illustrated volume, Nick Malgieri, one of America's preeminent bakers and baking teachers, leads cooks through the simple art of creating an international assortment of delicious sweet and savory baked goods. Here are the best recipes for breads, including such quick ones as Buttermilk Corn Bread, Irish Soda Bread, Classic Southern Biscuits, and Currant Tea Scones, as well as such delicious yeast-risen breads as Italian Bread Rings, Swiss Rye Bread, Challah, and English Muffins. Malgieri also offers recipes for savory treats like Old-Fashioned Chicken Pie, Pepper and Onion Frittata Tart, Cheese Quiche, and Rosemary Focaccia; and for sweet pastries ranging from puff pastries--Apple Turnovers, Banana Feuilletés with Caramel Sauce, Brioches, Strawberry Savarin, and Croissants--to pies and tarts, cobblers, and cookies of every stripe--drop, bar, rolled, and filled; brownies, macaroons, and rugelach. Cakes, too, are here, from layered to rolled, from angel to devil's food. The recipes in How to Bake are clear and methodical. Master recipes explain all the steps to making a classic dish. They are frequently followed by creative variations so that the baker's palate and skills will always be accommodated and challenged. Start out with a simple spice cake, for example, and transform it, under Malgieri's reassuring guidance, into a lavishly decorated celebration cake. In addition to an exhaustive and tempting selection of recipes, Malgieri offers clear, detailed instructions, interweaving techniques and helpful sidebars: how to make a pastry bag out of parchment paper; what baking pans to buy; mastering pie and cake toppings; learning to decorate a cake so it looks as if it came from the bakery; and scores of other helpful tips. All this is punctuated with precise explanatory illustrations and thirty-two pages of luscious color photographs to inspire and guide the baker. How to Bake is a one-volume "bible" for bakers.

Book Information

Hardcover: 480 pages

Publisher: William Morrow Cookbooks; 1 edition (1995)

Language: English

ISBN-10: 0060168196

ISBN-13: 978-0060168193

Product Dimensions: 8 x 1.4 x 9.1 inches

Shipping Weight: 2.4 pounds

Average Customer Review: 4.5 out of 5 stars Â Â See all reviewsÂ (58 customer reviews)

Best Sellers Rank: #569,434 in Books (See Top 100 in Books) #219 in Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones #401 in Books > Cookbooks, Food & Wine > Baking > Cakes #502 in Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

Nick Malgieri's book 'How to Bake' is not perfect, but it is a very, very good survey of baking methods and baking recipes by one of the most widely respected and referenced baking experts in the country. That some reviewers have observed that he is a less than nice man to students and admirers in book signing lines is irrelevant. I have baked several recipes from this book and all have produced very successful products. In each case, I have also baked the same product from an alternate recipe and Malgieri's recipe has produced a superior result. To those who have not had any luck with his recipes, I would suggest they try some of the simpler recipes first. While Malgieri is a widely recognized teacher of baking at some important culinary schools and this book's title may lead you to believe it is a textbook covering all aspects of baking, I believe it does not succeed as a textbook on several counts. The most important is that Malgieri makes several statements, which are scientifically incorrect. One was that glass conducts heat much faster than metal. This is patently false. The odd thing is, he uses this statement to give a false reason for using glass pie plates, which may still be the best choice for other reasons. Another false statement is that yeast is mixed with warm water until it dissolves. Strictly speaking, the proper word should be 'incorporated' or 'combined'. Microorganisms cannot dissolve in water. Again, while the statement is false, it has no effect on the efficacy of the recipe. I only point these out because Malgieri is an educator and should know better. There is another sense in which I believe this cannot be a textbook for baking. This is the fact that I believe the coverage of bread baking is rather light.

[Download to continue reading...](#)

How to Bake: Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory Gluten-Free Baking: More Than 125 Recipes for Delectable Sweet and Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, and Other Delights cakes: The Ultimate 200 cake recipes (cake recipes, cake pop crush, cakes books, cake pops, cake pops, mug cakes, mug cakes cookbook, mug cakes low carb, ... Pies, Pizza, cooking recipes Book 1) PIE: The 450 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! Fix-It and Forget-It Baking with Your Slow Cooker: 150 Slow

Cooker Recipes for Breads, Pizza, Cakes, Tarts, Crisps, Bars, Pies, Cupcakes, and More! Savory Quick Breads: Muffins, Quick Breads, Cornbreads & Biscuits! (Southern Cooking Recipes Book 14) Favorite Pastries Box Set (5 in 1): Best Pizza, Crepe, Homemade Pies and Breads Recipes for You to Try (Homemade Pies & Quick Breads) Low Carb Treats Box Set (6 in 1): Mouthwatering Cookies, Candies, Pies, Cheesecakes, Mug Cakes and Gelato Recipes Made Low Carb (Low Carb Desserts & Mug Cakes) Mug Cakes: It's not Just Cakes But Also Brownie, Cobbler, Pudding and Cookies in a Mug! (Mug Cakes Recipes Cookbook) Cutie Pies: 60 Super #Delish Recipes for Sweet & Savory Pies (60 Super Recipes Book 41) Southern Breakfast Baking: Muffins, Coffee Cakes, Quick Breads, Fritters, Biscuits, Pancakes & Waffles (Southern Cooking Recipes Book 4) Sweet Potato Mama Cookbook: The Savory Gluten Free Healthy Ecofriendly Side of the World's Most Nutritious Food: The Cholesterol Free Sweet Potato (Sweet Potato Mama Cookbooks Book 1) No-Bake Cookies: Top 50 Most Delicious No-Bake Cookie Recipes [A Cookie Cookbook] (Recipe Top 50s Book 128) Breaking Breads: A New World of Israeli Baking--Flatbreads, Stuffed Breads, Challahs, Cookies, and the Legendary Chocolate Babka Baking for Breakfast: Sweet and Savory Treats for Mornings at Home: A Chef's Guide to Breakfast with Over 130 Delicious, Easy-to-Follow Recipes for Donuts, Muffins and More American Heart Association Low-Fat & Luscious Desserts: Cakes, Cookies, Pies, and Other Temptations The Gluten-free Gourmet Makes Dessert: More Than 200 Wheat-free Recipes for Cakes, Cookies, Pies and Other Sweets Panes & pancitos dulces y salados/ Breads and Sweet Rolls and Savory (Spanish Edition) Scandinavian Baking: Sweet and Savory Cakes and Bakes, for Bright Days and Cozy Nights

[Dmca](#)