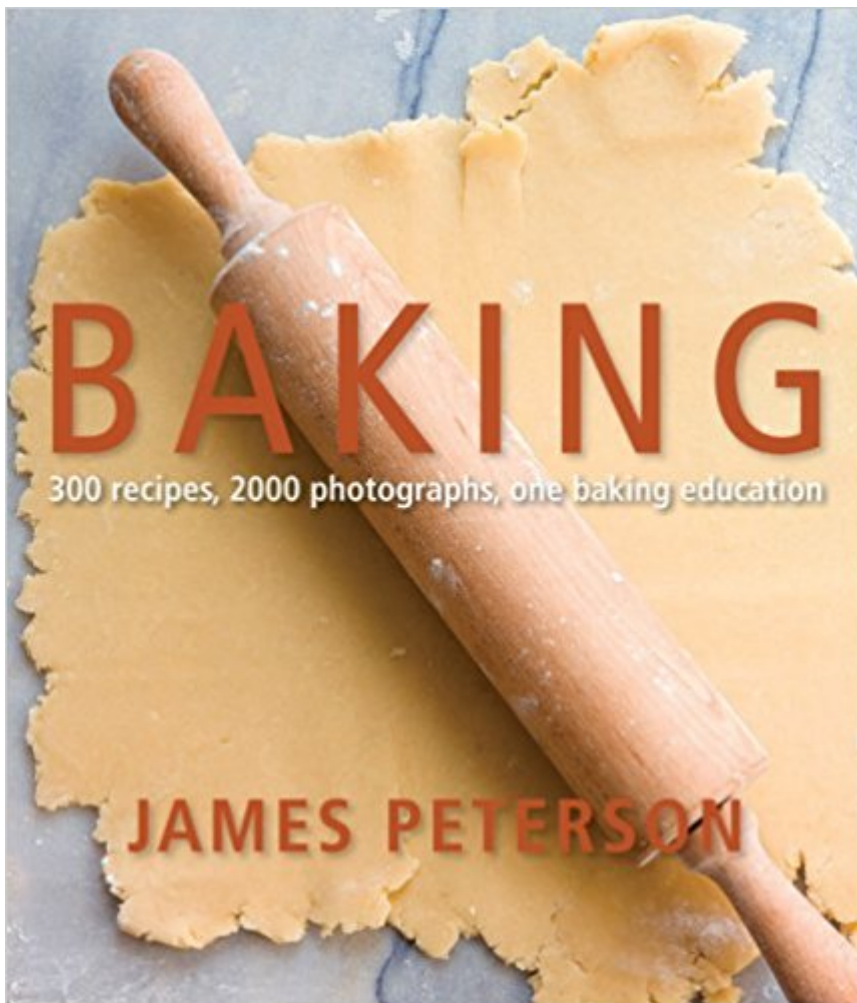




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# Baking



## Synopsis

The learn-to-bake master class in a book. The craft of baking is based on good technique. Learn the fundamentals well, and you can bake perfect cakes, cookies, tarts, breads, and pastries each and every time. That's the premise of *Baking*, revered cooking teacher James Peterson's master course in baking fundamentals. In more than 350 recipes and auxiliary techniques--most accompanied by illuminating step-by-step photographs--Peterson lays the foundation for lifelong baking success. This book teaches you how to build finished baked goods from their essential components, providing both maximum guidance for less experienced bakers and great creative freedom for more confident bakers. The Cakes chapter, for example, presents basic cake recipes (Moist Sponge Cake, Devil's Food Cake) followed by frostings, fillings, and glazes (Professional-Style Buttercream, White Chocolate Ganache), allowing you to mix and match endlessly. Or, if you're looking for knockout assembled cakes, go to the end of the chapter and discover complete illustrated instructions for, say, a decadent Chocolate Hazelnut Cake with Chocolate Filling and Hazelnut Buttercream, or an elegant Peach Crème Mousseline Cake. Baking is packed with the basic, must-have recipes for every baker's repertoire (as well as more ambitious classics), such as: Pound Cake • Crème Anglaise • Chiffon Cake • Cheesecake • Classic Puff Pastry • Cherry Pie • Lemon Meringue Pie • Miniature Raw Fruit Tarts • Linzertorte • Cream Puffs • Chocolate Croissants • Cheese Danish • Basic Butter Cookies • Lemon Bars • Biscotti • Challah • Rye Bread • Focaccia • Blueberry Muffins • Scones • Flourless Chocolate Cake • Cheese Souffles • Miniature Cake Petits Fours • Apple Strudel • Napoleons • Rolled Fondant • Bûche de Noël •clair • Mushroom Jalousie. Copious photographs inspire and help bakers visualize the crucial moments of hundreds of recipes and techniques, including: Troubleshooting Tarts and Pies • Baking "Blind" • Making Liquid Fondant • Coating a Cake with Hot Icing • Assembling a Layer Cake without Using a Cake Stand • Decorating a Cake with a Caramel Cage • Coloring Marzipan • Making a Rolled Cake • Decorating Cookies with Colored Sugar • Filling and Using a Pastry Bag • Kneading Wet Dough in a Food Processor • Scoring Dough • Shaping a Fougasse • Repairing Chocolate Mixtures that Have Seized • Cooking Sugar Syrup to the Soft Ball Stage. Thorough, approachable, and authoritative, *Baking* shows why James Peterson is a trusted source for home cooks of every level. Work your way through this book, and you will gain the skills you'll need for impressive results every time.

## Book Information

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## Customer Reviews

Starred Review. This workhorse of a guidebook (a sequel title to *Cooking* by the James Beard Award-winning author), is a worthy baking school between covers. Jam-packed with instructional photos accompanying a carefully created modular approach that aims to teach you to think like a baker, the work features over 300 recipes, mostly classics based in the French tradition. The five chapters—Cakes; Pies, Tarts and Pastries; Cookies; Breads, Quick Breads, and Bread-based Desserts; and Custards, Soufflés, Fruit Curds and Mousses—include a comprehensive overview, sidebars on techniques and recipes designed to teach techniques that can be used in more than the recipe listed. While you won't find innovative recipes, all the basics are here—classic puff pastry dough, sheet cakes, chocolate chip cookies, baguettes—along with classic, fanciful treats such as frangipane tart, madeleines, Grand Marnier soufflés and chocolate croissants. While not glamorous, this is a comprehensive title. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

**\*Starred Review\*** A two-time James Beard award winner provides a viable candidate for his third award. Peterson, author of *Cooking* (2007) and *Sauces* (2008), long considered the chefs' go-to, now tackles all things baking with 300 recipes and 2,000 photographs. He admits that the art was not a first or natural love and, at the same time, he admires its precision and end results of a product that pleases. Yet not one page even hints at this attitude; instead, every page provides

a gem: a tip for success, a non-fail recipe, or a series of sequential photographs highlighting the best how-to. Divided into five sections (Cakes, Pies/Tarts, Cookies, Breads, and Custards/Mousses), the book includes plenty of informed narrative (for instance, there are really only six types of basic cakes) and, in shaded areas, details with the right stuff to ensure sweet endings, such as the use of stabilized whipped cream versus regular, the best way to beat a quantity of whole eggs, and how to unseize a chocolate mixture. Blending the science of ingredient combinations and temperatures with the art of baking is truly his forte, from which anyone, novice or pro, can profitably benefit. Encore! --Barbara Jacobs

When I first saw this book in a library, I just had to check it out. A friend who was with me noticed how excited I was. Then, I just had to own it. I love the step by step instructions, pictorial demonstrations, etc. Having a culinary background, I found this book very easy to use, therefore, it's easy for me to think that a novice can and will find the same thing. I really do think so. It's incredible easy to use.

If you are an industry professional or home cook this is definitely a book that you want for your collection. James Peterson broke down baking in this book to the essentials that will make your projects a success. He describes the technique behind producing successful baking products, and that is what cooking is all about technique is what leads to success. He covers more pastry than bread baking but, in the bread baking section does going to decent detail. If you're looking for a good bread baking book I recommend starting with *The Bread Baker's Apprentice* written by Michael Reinhardt

This is a textbook on baking by a professional. I bought it to have on hand to guide me through any baking job I might have. There's the basics on everything and baked items you may not have ever eaten. It was written before the gluten-free craze and it's all about wheat flour. Still it's a great reference book.

I must say that this book is gorgeous. I received the item as a gift and sat looking through the pictures the whole first night I ordered it. It wasn't until the following day that I had the opportunity to read through the recipes. The recipes can be intimidating on the read through, some being very complicated. Yet the author seems confident that all of them can be attempted by the home chef

and ending in success. I found this book to be informative as well as beautiful. If you are a baker, you won't go wrong purchasing this book.

The book is adequate for most purposes. I learned to bake using this book. I still have to find a better chiffon recipe though. The one in the book does not seem to work as well as the others. My mom bakes great chiffon cakes and her techniques seem to work better in my country. Otherwise, the book is fine.

I already own this book and bought this as a gift. If you enjoy baking, please buy this book. It is amazing and I look through it every time I want to make something special.

Beautifully written with recipes easy to follow. I have Peterson's "Sauces" as well as "Fish & Shellfish" and both cookbooks deliver every time. The recipes have been well-tested and work easily. I'm sure these "Baking" recipes will perform perfectly.

Baking is a good resource to have, but I find it is best used as a way to generate ideas, rather than as a go-to baking book. Some of the recipes I've tried, most notably the crumb topping for the coffee cake, have serious typos. In addition, I was puzzled that a baking book wouldn't have weight measurements alongside the volume measurements, given that baking presents an opportunity for precision. On the plus side, Baking presents several recipes followed by relatively-simple variations that can produce different tastes, and it helps categorize the various methods of baking to provoke experimentation quite nicely. I wouldn't start with this book, however. If you're looking for cakes, try something by Rose Levy Beranbaum; for breads look at Peter Reinhart. Baking serves as a nice supplement and helpful reading once you've already got the basics down.

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