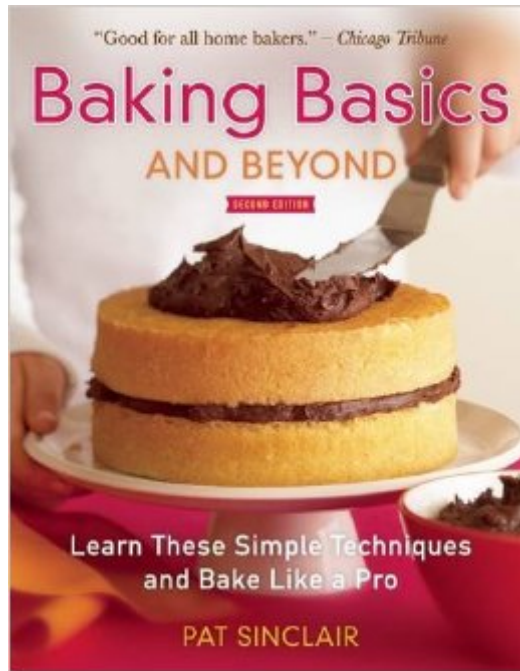


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Baking Basics And Beyond: Learn These Simple Techniques And Bake Like A Pro



Synopsis

With the demise of home economics in the school system, many adults have no baking experience at all, relying on dreary store-bought baked goods and artificial mixes to satisfy their cravings. *Baking Basics and Beyond* allows even absolute novices to prepare a wide array of delicious, healthy breads, cakes, cookies, pies, and more. In a warm, reassuring manner, Pat Sinclair leads beginning bakers step-by-step through each recipe, thoroughly explaining each technique and direction. After learning a basic technique, additional recipes provide further practice and more elaborate results. This second edition contains more than 100 recipes, from old favorites like icebox cookies, cornbread, and brownies to updated classics, including Butterscotch Cashew Blondies, Chai Latte Custards, and Savory Wild Mushroom Bread Pudding. Throughout, explanations and precise tips, based on Sinclair's years of baking experience, make readers feel as though there is a friendly teacher in the kitchen, peering over their shoulders, and guiding them toward perfect results, every time. This new edition of this basic, down-to-earth, reader-friendly baking guide is updated with beautiful full color photos throughout.

Book Information

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (132 customer reviews)

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Customer Reviews

Baking Basics tells you everything you ever wanted to know about baking-and then some. The first section has a list of pans, equipment and ingredients commonly used in baking. Ingredients are listed separately and some information is given for each ingredient such as the types of yeasts and how to successfully use them, the chocolates and how to melt them. Most of the ingredients are staples that you will already have in your cupboards; however, should there be an unusual ingredient a suggested substitution is given such as almond extract for Amaretto liqueur. More is

told about ingredients as they are being used. At the end of the recipe are Baker's Notes and/or Secrets to Success, which give extra hints, techniques or substitutions. At the beginning of each section are more easy-to-follow directions and guidance to help increase your success. Each recipe has step-by-step, clear and understandable directions. The recipes are familiar foods such as cinnamon-coated snickerdoodles, tangy, luscious lemon meringue pie and basic pizza. A few not so familiar but deceptively easy include Tourtiere, the French Canadian meat pie. I recommend the Savory Chicken Cobbler, a cross between a chicken pot pie and chicken and dumplings. This dish is light and easy, using a rotisserie chicken and frozen mixed vegetables. Make_ certain you have several people to share the 4-6 servings, or you will eat it all. The Beyond part of the cookbook is "embellishments that transform a cake from basic to deluxe." Simple-to-do frostings, sauces, glazes and garnishes that add something special to desserts, taking them from so-so to spectacular.

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