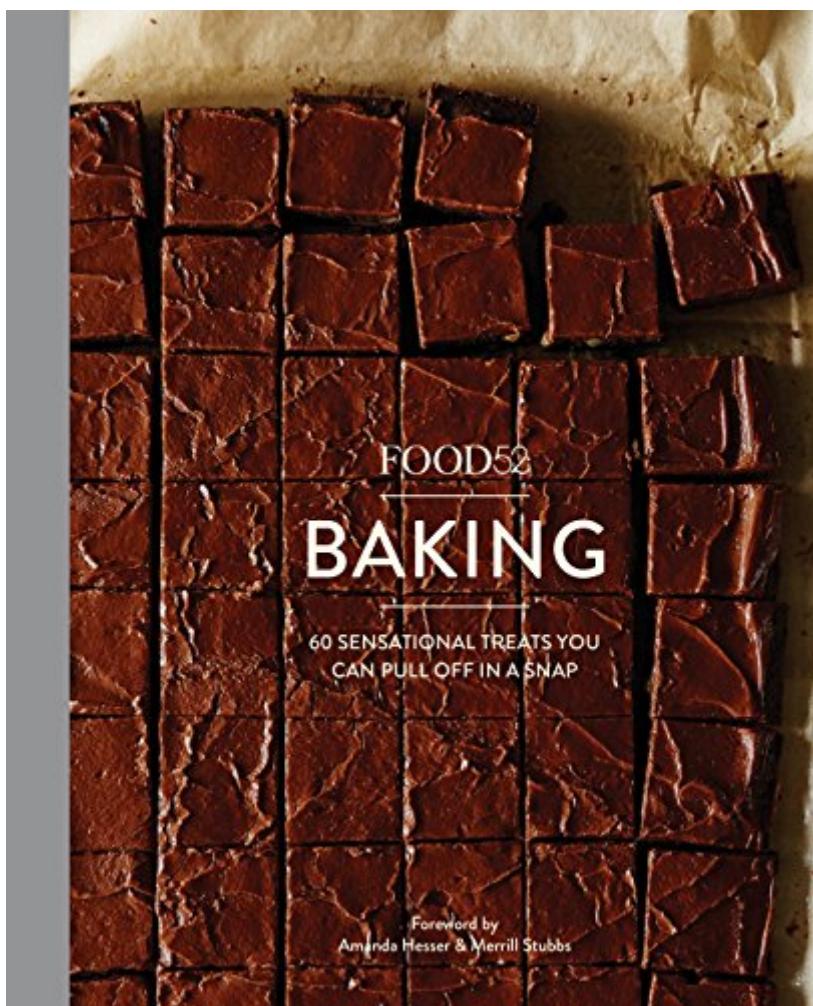


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Food52 Baking: 60 Sensational Treats You Can Pull Off In A Snap (Food52 Works)



Synopsis

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're too busy to turn on the oven. From Brown Butter Cupcake Brownies to "Cuppa Cuppa Sticka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a sink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't - like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generationsâ™ worth of kitchen wisdom, beautiful photography, and tips you'll return to, Baking is the new go-to collection for anyone who wants to whip up something sweet every day. From the Hardcover edition.

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Customer Reviews

If you are short on baking books in your cookbook collection, you will probably appreciate this group. But these recipes are more of a "blast from the past", than new and exciting baking recipes. Granted, I find a lot of old recipes to be wonderful, and when I find a new and worthy "old" recipe I treat it like a gift of gold. But most of these recipes have been around the block more than once. And if you already have a large collection, you probably have seen most of these (I mean, really, there are only 60 recipes here....). But to give this book credit, there are a few real keepers in this volume and some of them are available to be seen by checking out the *Look Inside* feature on this product page. The *Look Inside* feature can give you a lot of insight into whether this is a book that will delight or disappoint. Definitely check out the Contents page and the Index to see a listing of all the recipes. So, to say it again: If you are an avid cookbook reader or collector, these all may appear as variations on what you've seen before: You'll have seen these recipes (or very similar ones) on the Food52 website, or maybe in some other author's book, (like a molasses yogurt bread that comes from one of Mark Bittman's books), or maybe from your own recipe collection files from the 60s or 70s. And, really? What is the value of including a flour-less PB&J cookie in this book when there are pages of recipes for them on the internet? If there are going to be only 60 recipes in the group, at least make them recipes that we can find online for free. Great tips included throughout the book are indexed at the beginning on a page called *Baking Basics*. If you are an inexperienced baker, you might not have seen this info before. If you have any experience, you may be insulted by being told how to grind spices in an electric grinder. Here are my thoughts on the recipes I've tried. (The publishers allowed me to download a pre-release of this book several months ago.)--The Featherweight Blueberry Scones recipe will give you proportions of basic ingredients that will help you lighten other scone recipes.--We are always looking for unusual biscuit recipes. There is an easy one in this book, and it incorporates yogurt.--Do you need another banana bread recipe? Well, you've got one in this book.--You DO need a Dutch Baby (pancake) recipe, and you'll get a good one in this book, (but it is still just another variation of a Dutch Baby if you've already got a recipe in your files).--The recipe for Cream Cheese Cookies ran around the neighborhood a few times back in the early 70s when we were really getting into cream cheese and Land O Lakes butter (the original

LOLÃ¢Â|.)--I did enjoy the Ã¢ÂœBalsamic Macaroons with Chocolate ChipsÃ¢Â|. HavenÃ¢Â™t all us rice pudding fans tried using coconut milk instead of cowÃ¢Â™s milk? Well, if not, the recipe is in here.--There is a Ã¢ÂœCold OvenÃ¢Â• pound cake recipe in here. IÃ¢Â™ve got several of them in my recipe files from the 50Ã¢Â™s-70Ã¢Â™s. Word of warning: Make sure your oven does not bring itself quickly to temperature using extreme high heat. I ended up with an incredibly smoky kitchenÃ¢Â"thought I had a fire in the oven--when I tried a Ã¢ÂœCold OvenÃ¢Â• pound cake in my Viking oven about five years ago. There should be a warning on the recipeÃ¢Â|. There are more recipes that I could mention, and they also originated from someone else. I think it should have been made clearer that most of these baking recipes came from so-and-soÃ¢Â™s mother or grandmother or was adapted from this or that book.*I received a temporary download of this book from the publisher.

The idea of a well written tight list of go-to dessert recipes excited me and this cookbook pretty well hits the mark. It is written in clear casual English as each recipe includes a very short intro/history. This is such a pleasant change from many a blogger who gives NaNa's life story or a grocery cart full of superlatives with every recipe. I also love that there is a picture with every recipe (It should be a law!) The only reason I did not give this book five stars is that, for me, there were too many recipes that my family would not enjoy and or that required ingredients that I would not use beyond that recipe. For example, the brownie recipe called for cognac. I don't want to buy a bottle to make brownies. Yes, I am sure I can google a substitute for cognac, but simple substitutes are not always available for more crucial ingredients in other recipes. My advice is to peruse the table of contents and if the recipes excited your interest, as most did mine, then dig in.

Food 52 remains a good source for basics with a nice twist. While not as awesome as the Genius 52 cookbook, it contains some recipes that I will definitely try.

This is an interesting Baking book, different than others I have. It arrived when I was told it would, good job !

Fabulous cookbook!

A best-written cookbook. Check out food52.com online to get an idea of them.

I bought this book for my teenage grandson. He loves it, and has already made several wonderful desserts!

This was a gift. Recipient loved it.

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