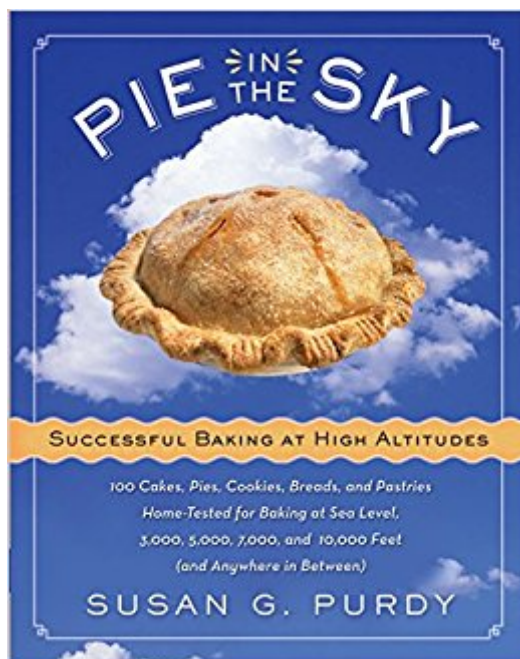


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Pie In The Sky Successful Baking At High Altitudes: 100 Cakes, Pies, Cookies, Breads, And Pastries Home-tested For Baking At Sea Level, 3,000, 5,000, 7,000, And 10,000 Feet (and Anywhere In Between).



Synopsis

Do your cakes collapse, soufflés slump, cookies crumble, and fruit pies fail? For those living at high altitude, baking can be a challenge at best, or a total disaster. More than thirty-four of the fifty United States, plus many Canadian regions, have cities and towns at altitudes of more than 2,500 feet, yet there are hardly any cookbooks that address the special needs of these local bakers. Until now. Award-winning cookbook author Susan G. Purdy has finally written the first-ever foolproof guide to high-altitude baking. Purdy has actually "gone there and done that," staying as long as it took to bake these recipes to perfection at five different locations -- and elevations -- across the country. In *Pie in the Sky*, Purdy leaves behind old conversion tables, disproves many oft-repeated calculations and adjustments, and presents reliable recipes in their entirety for each altitude. She takes out the tinkering and guarantees success at any height. In addition, she explains the hows and whys, gives tips and hints for problems specific to every altitude, and generally demystifies the subject of atmospheric obstacles that cause favorite recipes to flop. Whether they live in the eastern mountains or the far west, in Boston, Massachusetts; Boone, North Carolina; or Santa Fe, New Mexico; home bakers as well as experienced chefs will love the wide range of easy-to-make treats including Mile-High Lemon Meringue Pie, Coconut Cake with Coconut Icing, Paradise Peak Chocolate Soufflé, Vail Lemon-Poppy Seed Loaf, Celestial Challah, and Sour Cream Streusel Coffee Cake. Every recipe was tested at sea level (Connecticut), 3,000 feet (North Carolina and Virginia), 5,000 feet (Idaho and Colorado), 7,000 feet (New Mexico), and 10,000 feet (Colorado) and can be used at these elevations or any points in between.

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Customer Reviews

Susan G. Purdy, CCP, is a well-known, widely traveled baking teacher, journalist, and author of thirty books, including twelve cookbooks. Her most recent works are *The Perfect Cake* and *The Perfect Pie*, as well as the IACP/Julia Child Cookbook Award-winning *Have Your Cake and Eat It, Too*.

8 months ago we were living 50 feet above sea level and I never had a problem baking anything, 7 months ago we moved to Colorado....at an elevation of 7,000+ ft. I have barely done any baking since that move. I had no idea that the altitude had the ability to affect my baking so drastically. What was once a joy and something that helped me relax, had become something I dreaded and feared! Until a couple weeks ago, I was unaware that mini-cupcakes had the ability to sink in the middle! Who knew they were big enough to even do that?!?!?!? Thankfully I was given a cookbook recommendation that has restored my ability to enjoy baking! It's called *Pie in the Sky* and the author definitely did her research. She took the time to test and adjust over 100 baking recipes at 4 different elevations, 3,000 ft., 5,000 ft., 7,000 ft. and 10,000 ft. When I got this book, I read through it like it was a novel. I wanted to understand what makes high altitude baking difficult and how to adjust my recipes to make them successful. Thankfully, she does a wonderful job of this; providing adjustments for her own recipes as well as guideline for adjusting your own. Following Susan G. Purdy's advice, I took one of her basic recipes and made it my own by incorporating lemon zest. The end result was an AMAZING lemon cake that didn't sink one bit and was fully cooked throughout! This came just in time too, since I'd already committed to making a cake for a friend soon. I cannot wait to try some more of her suggestions and start crafting some more delicious sweets.

I live a little over 5,000 feet above sea level and have gotten bit by the baking bug. I've read plenty on the Net about how to adjust your own recipes to high altitude areas, but most info is flawed. This book has really helped me understand what happens in the chemistry of baking above sea level. My brother in law could use a copy of this as well. Christmas is coming soon.....ish.

I can NOT even begin to tell you how AWESOME this book is! I used to live at sea level, where baking recipes are generally created, and never had a problem with recipes failing. After moving to the Mile High City, and using the same recipes to bake only left me discouraged as nothing was turning out. After this book was recommended to me by someone encountering the same problems

with baking here, I am SO glad that I took her advice! I have tried nearly every recipe in the book, and everything has turned out perfectly EVERY SINGLE TIME!!! Also, everything tastes GOOD!! Best biscuits I have ever tasted in my life. Perfect pumpkin pie for Thanksgiving. Easy to make cookies, cakes that don't fall! Just amazing. I even stopped buying bread from the store and am now making my own because her recipe in the book for the Honey Whole Wheat bread is so tasty :) I really appreciate that she has more than one elevation listed, so no matter where you live (including sea level!!) you will have baking success!!! BUY THIS BOOK!!!!!!

One of the best books ever written on high-altitude baking. Recipes bake fantastically in Colorado!!!

Comprehensive book for backing at high altitudes. Love the highly detailed "Cook's Illustrated-like" approach to troubleshooting a recipe at various altitudes. I think this will greatly help with the many frustrations I've faced when my tried and true (at sea level) recipes have been a flop at 7,000 ft. Thank you, Susan!

I live in Colorado at 5,300 feet. Every recipe I have made out of here has been fool-proof and delicious. It is written in a clear and easy to understand way. It really is a must have baking book. I will have this book until I die, and gift it to others for the holidays!

This book is so good that a friend who opened a bakery here in Denver a year ago borrowed it and has yet to return it. I love to bake. This book has some excellent ideas for high altitude baking that I've never seen elsewhere.

I recently moved to Salt Lake City after living my entire life on the East Coast. I was shocked the first time I tried to make cupcakes, which were a boiled-over, rock hard mess. Prior to buying this book, I tried modifying recipes according to general suggestions that I found on the internet (increase liquid, decrease leavener, etc) but with only spotty success (and mostly failure). I have tried 2 recipes from this book (1-2-3-4 cake and baguettes) and both have turned out beautifully! No more guesswork or wasted ingredients. The only thing I am a little disappointed with is the lack of treatment on cupcakes, even though there are sections on cake and muffins. Just a short footnote on how to adapt the cake recipes to cupcakes would've been much appreciated. The rest of the book was just fantastic, with plenty of information and explicit instructions. I can't recommend this book highly enough! Thanks Susan, for solving most of my baking woes!

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