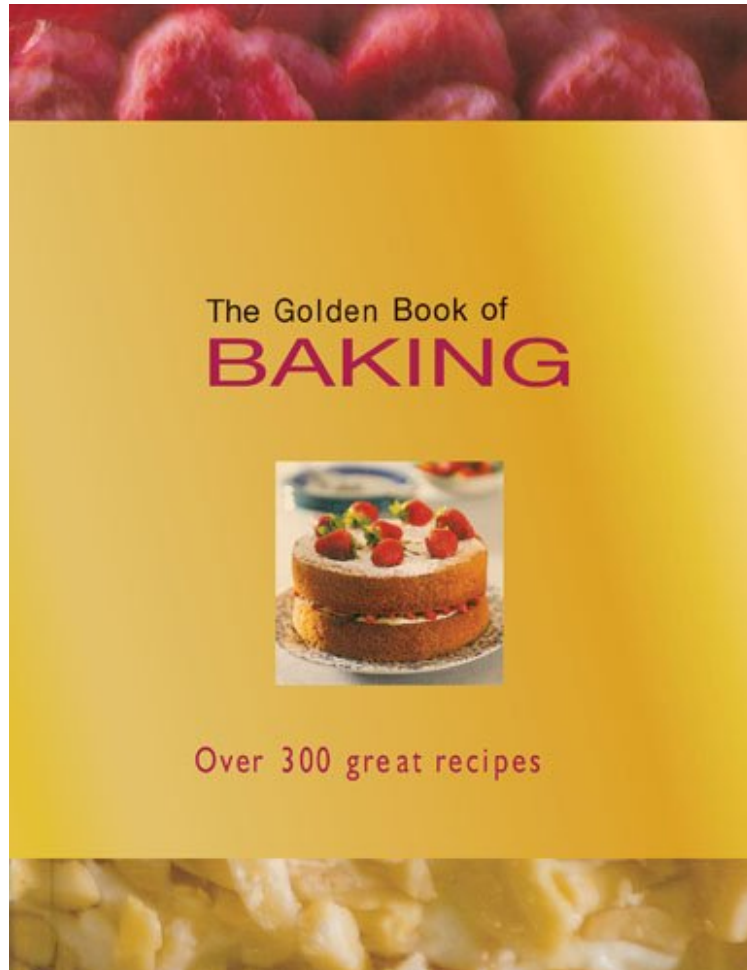


(Mobile pdf) The Golden Book of Baking: Over 300 Great Recipes

# The Golden Book of Baking: Over 300 Great Recipes

*Carla Bardi, Rachel Lane, Ting Morris*

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**Carla Bardi, Rachel Lane, Ting Morris : The Golden Book of Baking: Over 300 Great Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Golden Book of Baking: Over 300 Great Recipes:

This brand-new title in Barrons lavish series of palate-pleasing and recipe-filled Golden Books conjures up those wonderful pastry shops of Parisrich with heavenly aromas and delights that gratify both the eye and the taste buds. The Golden Book of Baking presents 300 glorious recipes and color photos that guide home chefs toward perfection in the art of creating and enjoying the very finest baked delicacies. The kitchen-proven recipes are categorized as follows: Cookies, Bars, and Brownies: raspberry delights, Bavarian apple cones, marbled cream cheese squares, and many more Small Cakes: apple and pecan cupcakes, strawberry cream cupcakes, pecan and banana friands, and many more

Butter Cakes: basic pound cake, double chocolate pound cake, pecan crunch yogurt cake, upside-down apple cake, and many more Layer Cakes: tricolored cake, Black Forest cake, strawberry cream gteau, and many more Pies and Tarts: lemon and lime meringue pie, chocolate and hazelnut tart, fruits of the forest pie, coconut cream tart, and many more Pastries: almond bows, coffee claires, almond and walnut baklava, peach puff, and many more Yeast Cakes: apple crumble kuchen, stollen, brioche, chocolate chelsea buns, and many more Savories: scones, spicy Thai rolls, pepper and olive tart, ham and onion spirals, and many more This books team of three expert authors have graded their recipes for classic and modern baked delicacies on a scale of 1, 2, and 3 to indicate level of difficulty. Most recipes fall into categories 1 and 2, but adventurous home chefs who think they can match the expertise of Pariss finest ptisseries are invited to test their skill by attempting challenging recipes like the Red Fruit Dacquoise layer cake, or a baking sheet filled with authentically French Chocolate clairs! The books introduction includes important recommendations regarding ingredients, preparation methods, and baking equipment. More than 300 full-page, taste-tempting color photos show each baked delicacy, fresh from the oven and ready to serve and enjoy. This handsome volume features a ribbon place marker and gold-tipped page edges.