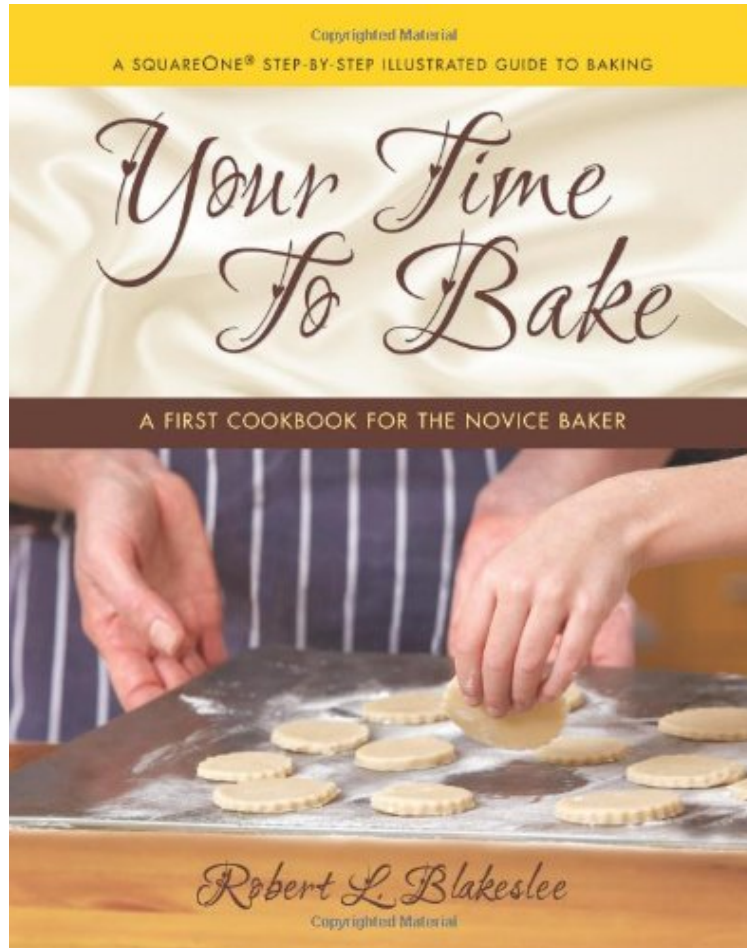


[FREE] Your Time to Bake: A First Cookbook for the Novice Baker

## Your Time to Bake: A First Cookbook for the Novice Baker

*Robert L Blakeslee*

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#1408427 in Books Robert Blakeslee 2011-07-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.25 x 1.13 x 8.251, 3.45 #File Name: 0757003559416 pages Ships from Vermont | File size: 49.Mb

**Robert L Blakeslee : Your Time to Bake: A First Cookbook for the Novice Baker** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Your Time to Bake: A First Cookbook for the Novice Baker:

2 of 2 people found the following review helpful. Great book for beginners and beyond By san shay The writer of this book explains in great detail the fundamentals of baking from beginners to professional there is something for everyone. The layout is easy to follow and the pictures give a visual idea of what the mixture should look like at every stage. 0 of 0 people found the following review helpful. A great book for a baking novice By sleeping36 I am new to baking. This book really is a great find. It not only touches the basics but also offers a good variety of easy-to-follow recipes (with step-by-step pictures!!!). I am not a big fan of super sweet stuff, so I usually cut the amount of sugar used in the recipes. They still come out great and taste wonderful. Very pleased with the purchase. 0 of 0 people

found the following review helpful. Five StarsBy Prov31girlBest gift ever.

Best-selling author and talented cook Robert Blakeslee has done it again. In *Your Time to Cook*, Robert crafted a true first cookbook that teaches kitchen basics and cooking fundamentals. Now, with *Your Time to Bake*, he has taken the same comprehensive approach to turn non-bakers into successful creators of cakes, cookies, pies, and other delectable baked goods. The book begins with helpful information on baking essentials ingredients, equipment, and common baking techniques and terms. A fantastic array of easy-to-prepare recipes follows, including a delectable assortment of cookies, brownies, pies and tarts, cheesecakes, muffins, quick breads, and puff pastry creations, as well as luscious frostings, fillings, and toppings. Each recipe includes step-by-step instructions accompanied by beautiful fullcolor photos to ensure that even the most inexperienced baker enjoys success every time. A chapter devoted entirely to decorating techniques guides you in putting the icing on the cake as well as the frosting, edible fondant flowers, and much, much more. Here is the perfect blend of instruction, advice, and humor to make the art of baking both easy and enjoyable.

From Publishers Weekly Using the same comprehensive, visual approach as his first book, *Your Time to Cook*, Blakeslee includes step by step photo instructions, with a finished shot of each recipe, making this collection extremely easy to navigate and use. He provides recipes for every simple sweet treat imaginable, and even the most inexperienced, wary baker will be inspired to whip up an array of brownies, such as marble, souffl, blondies; an assortment of cookies like chocolate chip, biscotti, ginger snappies; and pies, muffins, cakes, and more. Explaining that baking is more about chemistry, Blakeslee includes a section in the intro *Before You Bake, Read This* that discusses important baking variables and how to control them, with helpful tips: measuring ingredients exactly and making sure ingredients such as eggs and butter are the correct temperature. Also very helpful are sections on essential items needed for bakingsuch as different flours, sugars, spices and cheesesimportant equipment, and baking terms from A to Z. In this solid guide, there are more than 150 recipes, 1,500 color photos and illustrations, and a final chapter on decorating cookies, tarts, and cupcakes and making fondant. (Jan.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "This collection of 150 easy-to-prepare recipes is chock-full of photos and includes basic definitions, techniques, substitution lists, and trivia." "It is a wonderful resource for those just starting out." *The Library Journal* About the Author Robert L. Blakeslee Earned his bachelor's degree in fine arts at the California College of the Arts (CCA) in Northern California. He has been a college professor at the International Fine Arts College in Miami, Florida, and is an internationally published award-winning graphic designer, art director, and creative director. His first book "*Your Time to Cook*" won the national Benjamin Franklin award for "Cookbook of the year" from the IBPA.