

Bread Book A Bakers Almanac Mjoyce

Culled from dozens of The Old Farmer's Almanac issues over the decades, pithy pointers on practical matters, quirky historical facts, gems of folklore, and vintage illustrations make this a treasure trove of American wit and ingenuity.

All the secrets to baking revealed in this scrumptious cookbook.

This organizer is designed to hold the recipes for a cook's favorite sweets or most successful breads. Blank sheets are ready to be filled in with handwritten recipes, while the empty clear plastic adhesive sheets provide the perfect storage for photocopied recipes.

Fleischmann's Almanac of Fall and Winter Yeast Baking

The Accidental Baker

The New Pie

The Old Farmer's Almanac Comfort Food

Stories, Secrets, and Recipes for a Stubbornly Joyful Existence

Modern Techniques for the Classic American Dessert: A Baking Book

The Flavor Equation

The James Beard Award-winning founder of Milk Bar and host of Bake Squad shares her personal stories and wisdom for igniting passion, following your joy, and creating a satisfying life. Dessert connects us heart-to-heart like almost nothing else. It brings us together in good times and bad, celebration and solace. It marks big and small milestones and creates memories of comfort and joy. And Christina Tosi, the founder and CEO of Milk Bar, believes it can save the world. Does the combination of sugar, flour, and butter have some magical ability to fix all the craziness of our modern existence? Of course not. Tosi knows a cookie is just a cookie—but bringing the joy a cookie holds into every area of your life most definitely can. The spirit of dessert—the relentless, unflinching commitment to finding or creating joy even when joy feels hard to come by—is what can save us. And then we, in turn, can each save the world. Tosi shares the wisdom she learned growing up surrounded by strong women who showed her baking's ability to harness love and create connection, as well as personal stories about succeeding in the highly competitive food world by unapologetically being her true self. Studded with personal and unorthodox recipes, *Dessert Can Save the World* reveals the secret ingredients for transforming our outlooks, our relationships, our work, and our entire collective existence into something boldly optimistic and stubbornly joyful.

Charts the author's attempts to bake the perfect loaf of bread, including growing, harvesting, and milling his own wheat.

The Bread BookA Baker's AlmanacStorey Books

52 Loaves

Blair & Ketchum's Country Journal

Simple Home Baking with Wholesome Grains and the Pick of the Harvest

British Books in Print

Best Home Baking

Making Gingerbread Houses

Gluten Free Bread Recipes

The Food History Almanac, covering 365 days of the year, is chock full of information and anecdotes relating to food history from around the world from medieval times to the present.

Since 1973, Storey's Country Wisdom Bulletins have offered practical, hands-on instructions designed to help readers master dozens of country living skills quickly and easily. There are now more than 170 titles in this series, and their remarkable popularity reflects the common desire of country and city dwellers alike to cultivate personal independence in everyday life.

Gathers one hundred and forty bread recipes from around the world, includes holiday suggestions, and describes the history of various types of bread

The Picture Book Almanac: Picture Books and Activities to Celebrate 365 Familiar and Unusual Holidays

Master the Perfect Crust and 255 Amazing Fillings, with Fruits, Nuts, Creams, Custards, Ice Cream, and More; Expert Techniques for Making Fabulous Pies from Scratch

A Cookbook for Wheat Free Baking

Book of Everyday Advice

Food History Almanac

How to Bake

The Harvest Baker

Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of

it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

The timeless guide to culinary creativity and flavor exploration, based on the wisdom of the world's most innovative chefs Eight years in the making, The Flavor Bible is a landmark book that will inspire the greatest creations of innovative cooks and chefs by serving as an indispensable guide to creativity and flavor affinities in today's kitchen. Cuisine is undergoing a startling historic transformation: With the advent of the global availability of ingredients, dishes are no longer based on geography but on flavor. This radical shift calls for a new approach to cooking -- as well as a new genre of "cookbook" that serves not to document classic dishes via recipes, but to inspire the creation of new ones based on imaginative and harmonious flavor combinations. The Flavor Bible is your guide to hundreds of ingredients along with the herbs, spices, and other seasonings that will allow you to coax the greatest possible flavor and pleasure from them. This astonishing reference distills the combined experience of dozens of America's most innovative culinarians, representing such celebrated restaurants as A Voce, Babbo, Blue Hill, Caf é Atl á ntico, Chanterelle, Citronelle, Gramercy Tavern, the Herbfarm, Jardini è re, Jean Georges, Le Bernardin, the Modern, Moto, and the Trellis. You'll learn to: explore the individual roles played by the four basic tastes -- salty, sour, bitter, and sweet -- and how to bring them into harmony; work more intuitively and effectively with ingredients by discovering which flavors have the strongest affinities for one another; brighten flavors through the use of acids -- from vinegars to citrus juices to herbs and spices such as Makrut lime and sumac; deepen or intensify flavors through the layering of specific ingredients and techniques; and balance the physical, emotional, mental, and spiritual aspects of cooking and serving an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from the country's most respected chefs and pastry chefs, The Flavor Bible is an essential book for every kitchen library. For more flavor inspiration, look for The Vegetarian Flavor Bible

SPECIAL NOTE! -- ANNE WILL PERSONALLY ANSWER ANY QUESTION OF YOURS AFTER READING THIS BOOK. ASK ON HER WEB SITE, AND YOU'LL NORMALLY HEAR BACK WITHIN HOURS! In this companion to "Baking with Cookie Molds," Anne L. Watson presents cookies and molds for many holidays and all seasons, as well as for special interests and occasions -- weddings, kids, storytelling around the fireplace, and much more. With nearly 150 photos of molds, cookies, and processes, "Cookie Molds Around the Year" features new techniques and new recipes, along with a month-by-month diary of the seasons on San Juan Island, Anne's home. ////////////////////////////////////// Anne L. Watson is the author of "Baking with Cookie Molds" and a number of other popular books on home crafts and lifestyle, as well as children's books and many novels. In a previous career,

she was a historic preservation architecture consultant. Anne and her husband, Aaron Shepard, now live in Bellingham, Washington. // SAMPLE DECEMBER HOLIDAYS It's cold now, here on San Juan Island. Snow is a possibility every morning, and frost is a certainty. The trees are bare, but we bundle up in layer upon layer of coats and sweaters. And the days are so short. The sun comes up, far in the south, long after breakfast, and it sets long before dinner. This is the time of year when many cultures have celebrations to drive away the dark -- Christmas, with all its lights and its star; Hanukkah, the festival of lights; Kwanzaa; Santa Lucia; midwinter festivals in several cultures; and many others throughout history. Many homeowners on the island put up Christmas lights, of course, doubly welcome outside the town limits, where there are no streetlights. There are decorations, too. I have a tiny model village I put on the mantel for Christmas, and it usually stays for most of the winter. The merchants of Friday Harbor help drive away the dark with a competition to decorate their shop fronts. On December 5, we celebrate St. Nicholas Eve with molded cookies in the shape of the saint with his horse or donkey -- some cookie molds show one, some the other. The story of St. Nicholas is not well-known, but he was a real person who performed great acts of generosity and kindness. It was St. Nicholas cookies that originally sparked my own interest in molded cookies. My husband, Aaron Shepard, is a children's author, and his children's storybook "The Baker's Dozen" is about a baker who learns a lesson of generosity from St. Nicholas himself. Near the end of December is the winter solstice, that turning point that tells us that the sun is coming back, even as we see only cold and darkness. The month ends, of course, with its cornucopia of Christmas cookies! These include almost every secular and religious motif you could think of, from jolly snowmen to medieval manger scenes. Baking cookies for family and friends is a special holiday joy, and in the spirit of St. Nicholas, let's bake some to give away as well. For this month, I feature both traditional and new recipes to bake and share.

Baking with the St. Paul Bread Club

Exploring the Fundamentals of Baking Science

Divinely Doable Desserts with Little Or No Baking

Recipes, Tips, & Stories

An Almanac of Molds, Cookies, and Other Treats for Christmas, New Year's, Valentine's Day, Easter, Halloween, Thanksgiving, Other Holidays, and Every Season

European Tarts

A Baker's Recipe Keeper

Every dish you love, every recipe you want! Comfort Food, from award-winning cookbook author Ken Haedrich and the editors of the Almanac, is a collection of more than 200 recipes that you will love to make, love to serve, and love to keep. Here you'll find everything from familiar favorites kicked up a notch to classic dishes that heat up the kitchen, warm the heart, and spark old memories while inspiring new ones, including Chicken Parmesan Potpie, Super-Creamy Mac and Cheese, Best Ever Coconut Cream Pie, and more! For a taste of home that satisfies the appetite and delights the senses,

thumb the pages of The Old Farmer's Almanac Comfort Food. Its saucy, cheesy, chewy, gooey, sweet, simple, "lick-the-bowl"-delicious dishes will be treasured by anyone who likes to cook—and everyone who likes to eat.

A courageous memoir revealing a perfect life and marriage gone wrong and how the author overcame her setbacks to become a celebrated chef and businesswoman. Includes recipes.

Presents over two hundred recipes for such comfort foods as onion and bacon tarts, potato and artichoke au gratin, sausage meat loaf, super-creamy mac and cheese, and chicken parmesan potpie.

The Old Farmer's Almanac Everyday Cookbook

The Old Farmer's Almanac Comfort Food & Cooking Fresh Bookazine

Paul Hollywood's Bread

Organic Gardening

The Flavor Bible

Pie Academy

Horsford Almanac and Cook Book, 1881

Photographs by T. Mike Fletcher Subtitle: Divinely Doable Desserts with Little or No Baking

"An excellent resource for home bakers looking to up their pie game." - Publishers Weekly, starred review "The wide-ranging, well-curated mix of classic and contemporary recipes and expert advice make this an essential primer for avid home bakers." - Library Journal, starred review "Readers will find everything they'd ever want to know about making pie, and even the dough-fearful will feel ready to measure, roll, and cut." - Booklist, starred review "Fear of pie? Ken Haedrich to the rescue. Pie Academy takes you through everything pie related — perfect crusts, fillings, crimping techniques, blind baking, lattice toppings and more." — Kathy Gunst, coauthor of Rage Baking and resident chef for NPR's Here and Now "A true baker's delight." — Amy Traverso, Yankee magazine food editor and author of The Apple Lover's Cookbook Trusted cookbook author and pie expert Ken Haedrich delivers the only pie cookbook you'll ever need: Pie Academy. Novice and experienced bakers will discover the secrets to baking a pie from scratch, with recipes, crust savvy, tips and tutorials, advice about tools and ingredients, and more. Foolproof step-by-step photos give you the confidence you need to choose and prepare the best crust for different types of fillings. Learn how to make pie dough using butter, lard, or both; how to work with all-purpose, whole-wheat, or gluten-free flour; how to roll out dough; which pie pan to use; and how to add flawless finishing details like fluting and lattice tops. Next are 255 recipes for every kind and style of pie, from classic apple pie and pumpkin pie to summer berry, fruit, nut, custard, chiffon, and cream pies, freezer pies, slab pies, hand pies, turnovers, and much more. This beast of a collection, with gorgeous color photos throughout, weighs in at nearly four pounds and serves up forty years of pie wisdom in a single, satisfying package.

Create 75 beautiful and unique pies using traditional techniques and modern tools from a couple who has baked their way to the top. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD52 Get ready for a new, fresh take on baking the ultimate feel-good dessert: pie! In The New Pie, Chris Taylor and Paul Arguin—winners of more than 500 awards for baking (including the Best of Show Award at the National Pie Championships)—re-examine the

wholesome world of pie. Through traditional time-honored techniques, modern cooking methods (like sous vide), innovative flavors (birthday cake; Tahitian pineapple; and mocha "mystery"), and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. With step-by-step instructions and playful photography, you'll learn to make groundbreaking creations, including a magnificent Blueberry-Maple Pie with wood-grain lattice, the King Fluffernutter Pie, and a striped chocolate Pie of the Tiger. Whether you are a pie voyeur, new baker, or baking enthusiast you will find inspiration at every turn and pies to satisfy every craving.

A Cake for Every Crisis

A Half-baked Adventure

Bon Appétit

Storey Country Wisdom Bulletin A-154

Every Dish You Love, Every Recipe You Want

Duncan Hines Bake Shop in a Book

A Baker's Almanac

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."– The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." – Yotam Ottolenghi "[A] beautiful and intelligent book." – J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author

Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.

Bored with book group? Join the St. Paul Bread Club as they fashion their favorite recipes, share tips and secrets that have long been kept, and build a rich community dedicated to the art of the perfect loaf.

Collects over four hundred recipes for American cuisine, including recipes for breakfast, soups, entrees, breads, and desserts, and instructions for canning and preserving foods.

Country Baking

The Bread Book

Every dish you love, every recipe you want

An Almanac of Great Taste from America's Favorite Baking Mixes

BakeWise

Wisdom from the Old Farmer's Almanac

A 2021 USA Today Bestseller! Get thousands of facts at your fingertips with this essential resource: business, the arts and pop culture, science and technology, U.S. history and government, world geography, sports, and so much more. The World Almanac® is America's best-selling reference book of all time, with more than 83 million copies sold. For more than 150 years, this compendium of information has been the authoritative source for school, library, business, and home. The 2022 edition of The World Almanac reviews the biggest events of 2021 and will be your go-to source for questions on any topic in the upcoming year. Praised as a “treasure trove of political, economic, scientific and educational statistics and information” by The Wall Street Journal, The World Almanac and Book of Facts will answer all of your trivia needs effortlessly. Features include: Special Feature: Coronavirus Status Report: A special section provides up-to-the-minute information about the world's largest public health crisis in at least a century. Statistical data and graphics across dozens of chapters show how the pandemic continues to affect the economy, work, family life, education, and culture. Special Feature: 20 Years in Afghanistan: The World Almanac provides history, data, and other context for the end of America's longest war and the future of Afghanistan and its people. 2021—Top 10 News Topics: The editors of The World Almanac list the top stories that held the world's attention in 2021. 2021—Year in Sports: Hundreds of pages of trivia and statistics that are essential for any sports fan, featuring complete coverage of the Olympic Games in Tokyo and the sports world's

ongoing adaptations to the coronavirus pandemic, and much more. 2021—Year in Pictures: Striking full-color images from around the world in 2021, covering news, entertainment, science, and sports. 2021—Offbeat News Stories: The World Almanac editors found some of the strangest news stories of the year. World Almanac Editors' Picks: Time Capsule: The World Almanac lists the items that most came to symbolize the year 2021, from news and sports to pop culture. World Almanac Editors' Picks: Memorable Recent Sports Scandals: From a trash-can banging, sign-stealing scandal to the doping of horses and humans, World Almanac editors select some of the sports world's biggest black marks from the last 20 years. The World at a Glance: This annual feature of The World Almanac provides a quick look at the surprising stats and curious facts that define the changing world. The Biden Administration: Complete coverage of the presidential transition in Washington, DC, including cabinet-level leadership and the filling of other key administration roles. Other New Highlights: First data available from the 2020 Census, congressional appropriation and redistricting, and much more.

Gluten Free Bread Recipes! Eating gluten free needn't mean you have to give up your favorite thing! You can still enjoy all your favorite breads but in a gluten free version! No sacrificing of taste. Get the best gluten free bread recipes in this book! Discover delicious gluten free bread recipes the whole family will love! Great recipes for those with gluten intolerance, celiac disease, or who are eating a gluten-free diet for other reasons. Each Gluten Free Bread recipe in this cookbook is easy to prepare with step-by-step instructions. So if you have a wheat allergy or have gluten intolerance, there are many wonderful recipes in this book to give you lots and lots of options to enjoy! Recipes Include: Preventing Contamination Gluten Free Brown Rice Flour Blend Gluten Free White Bread Gluten Free Banana Bread Gluten Free Pumpkin Bread Gluten Free Zucchini Bread Gluten Free Beer Bread Gluten Free Irish Soda Bread Gluten Free Champion Sandwich Bread Gluten Free Sesame Bread Gluten Free Granola Bread Gluten Free Oatmeal Maple Bread Gluten Free Mock Rye Bread Gluten Free Tropical Bread Gluten Free Pumpernickel Bread Gluten Free Challah Bread Gluten Free Millet Bread Gluten Free Corn Bread Gluten Free Sourdough Flat Bread Gluten Free Apple Bread Gluten Free Matzah Bread Gluten Free Cranberry Orange Bread Gluten Free French Bread Gluten Free Multigrain Bread Gluten Free Paleo Bread Gluten Free Flaxseed Focaccia Bread Gluten Free Hamburger Buns or Focaccia Gluten Free Cottage Dill Bread Gluten Free Orange Chocolate Swirl Bread Gluten Free Rosemary Coconut Bread Gluten Free Garlic Bread Gluten Free Brazilian Cheese Bread

Let them eat cake — and vegetables, too! Award-winning cookbook author Ken Haedrich serves up 150 delicious baked goods that are full of fresh fruits, vegetables, and herbs and go far beyond zucchini bread and carrot cake. From Bacon, Cheddar, and Fresh Corn Muffins to Fresh Fennel and Italian Sausage Pizza, Spaghetti Squash and Parmesan Quiche,

and Brown Sugar Rhubarb Tart Squares, these scrumptious recipes add nutrition plus amazing flavor to every meal of the day. The breadth of this collection is stunning, and you ' ll be amazed that baked goods this tasty also deliver your daily dose of fresh vegetables.

The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs

The Hows and Whys of Successful Baking with Over 200 Magnificent Recipes

Dessert Can Save the World

Irresistible Recipes from America's Blue Ribbon Bakers

The Old Farmer's Almanac Everyday Baking

The World Almanac and Book of Facts 2022

The Old Farmer's Almanac Best Home Baking

This essential guide has exactly the right books to help you celebrate special days throughout the year—even "holidays" you've never heard of—and provides hundreds of fun titles and activities that could inspire your students to become life-long readers. • Includes more than 365 recommended picture books selected for their genuine worth as well as for their diversity • Offers fun, quick, and easily completed activities coordinated to daily holidays throughout the year • Provides a useful resource for anyone who works with young children in schools, public libraries, or in the home, for those new to picture books and experienced veterans alike • Helps educators to stress the joy of reading and enable students to learn new and interesting things every day of the year

Best Home Baking, brought to you by the editors of the venerable Old Farmers Almanac, features prizewinning baked goods from Americas country fairs and food festivals, as well as bonus recipes carefully selected from the Almanacs own cooking contests. From Breads and Muffins to Cakes and Pies to Brownies, Bars, and Cookies, youll find many tasty treats here that are sure to please your family and friends for years to come. As a special add-on value, this fun and easy-to-use recipe book also includes valuable Blue Ribbon Tips, with inside hints and helps from Americas best amateur bakers. Makes a wonderful gift for anyone interested in baking or great foodincluding yourself!

The latest title in the Old Farmer's Almanac Home Library, Best Home Baking collects the prize-winning recipes from America's county fairs, food festivals, and bake-offs.

12 Recipes from Gold Ribbon Winners

The Science of Great Cooking Explained in More Than 100 Essential Recipes

The Garden Way Bread Book

Over 1,300 Years of World Culinary History, Culture, and Social Influence

National Gardening

Cookie Molds Around the Year

Books in Print

Presents recipes for quick breads, yeast breads, pies, tarts, cakes, cookies, and crackers

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, How Baking Works, Third Edition includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of baking at work End-of-chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience.

The James Beard Award-winning, bestselling author of CookWise and KitchenWise delivers a lively and fascinating guide to better baking through food science. Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles. With her years of experience from big-pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley looks at all aspects of baking in a unique and exciting way. She describes useful techniques, such as brushing your puff pastry with ice water—not just brushing off the flour—to make the pastry higher, lighter, and flakier. She can help you make moist cakes; shrink-proof perfect meringues; big, crisp cream puffs; amazing pastries; and crusty, incredibly flavorful, open-textured French breads, such as baguettes. Restaurant chefs and culinary students know Shirley from their grease-splattered copies of CookWise, an encyclopedic work that has saved them from many a cooking disaster. With numerous “At-a-Glance” charts, BakeWise gives busy people information for quick problem solving. BakeWise also includes Shirley's signature “What This Recipe Shows” in every recipe.

This scientific and culinary information can apply to hundreds of recipes, not just the one in which it appears. BakeWise does not have just a single source of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their tips with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôtre and Chef Roland Mesnier, the White House pastry chef for twenty-five years; and Bruce Healy, author of Mastering the Art of French Pastry. Shirley also retrieves "lost arts" from experts of the past such as Monroe Boston Strause, the pie master of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—"better baking through chemistry." She adds facts such as the right temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time. Beginners can cook from BakeWise to learn exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past, such as Pont Neuf (a creation of puff pastry, pâte à choux, and pastry cream) and Religieuses, adorable "little nuns" made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing. Some will want it simply for the recipes—incredibly moist whipped cream pound cake made with heavy cream; flourless fruit soufflés; chocolate crinkle cookies with gooey, fudgy centers; huge popovers; famed biscuits. But this book belongs on every baker's shelf.

150 Sweet & Savory Recipes Celebrating the Fresh-Picked Flavors of Fruits, Herbs & Vegetables
How Baking Works