

# The Complete Book of Baking

To Download this book in many format Visit :

<https://wocoentala.org/source1/f5acb01b2327ecd7ad5bd50bc1307308>

---

An illustrated, comprehensive guide to every type of baking, from cakes and pastries to muffins and breads, features step-by-step baking directions, nutritional information, low-fat variations, and cooking tips

Sensible counsel on low-fat baking and the means to a more healthful diet can be found scattered through the pages of these 200-plus recipes for old-fashioned baked goods. Given the widespread success of low-fat commercial baked goods sold in supermarkets, there should be an equally wide audience for Pillsbury's compendium of cakes, tarts, quick breads, cookies, muffins and more. From the savory Gorgonzola biscuits, soft and crumbly with bits of the blue-veined cheese, to the delicately moist "Apricot Sunshine Muffins," many of the recipes can be mixed and baked in just under half an hour. Among the more flavorful and imaginative concoctions are the coriander corn muffins and the garden batter bread, with a rough crumb enhanced by chopped carrots, parsley and wheat germ. Too bad so many of the sweet bakery items seem somewhat repetitious: carrot drops, carrot raisin cookies, and carrot raisin and bran cookies each take a page, though the recipes are quite similar. Use of tropical fruits, such as mango, papaya and kiwi could have added more diversity to the sweet baking and pastry selections. However, this well-researched and informative book provides a welcome alternative to the rich indulgences of the usual holiday baking cornucopia.

Copyright 1994 Reed Business Information, Inc. This collection includes favorite recipes from the Pillsbury test kitchens along with numerous winners of the Pillsbury Bake-Offs over the years. There are both sweets--from cookies and cakes to pies--and savory quick yeast breads and rolls along with lots of tips and hints, illustrations of techniques, and step-by-step color photographs. Recipes range from classic fruit crisps and pies to elaborate, often extremely sweet, concoctions like Fudge-Glazed Cheesecake with Caramel Sauce; some, but not many, are based on packaged mixes. Sure to be popular. Better Homes & Garden, Doubleday, and Literary Guild alternates.

Copyright 1993 Reed Business Information, Inc.

#### Other Books

The Complete Idiot's Guide to Vegan Baking, The bible for vegan baking. Once thought to be tasteless and heavy, vegan baked goods have exploded in popularity with the help of such expert bakers as Donna Diegel, who have created wonderfully light and flavorful breads and desserts. Here, Donna delivers more than 120 amazing recipes including breakfast cakes and muffins, yeast breads and dinner rolls, cakes, pies, cupcakes, cookies, brownies, and more. ? 120 delicious vegan recipes ? Detailed discussion about food substitutions

? ? ? ? ? . Maybe you still have some questions about vegan baking, or perhaps veganism itself. You've come to the right place! ... Vegan Cookies Invade Your Cookie Jar : 100 Dairy - Free Recipes for Everyone's Favorite Treats."