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The King Arthur Flour 200th Anniversary Cookbook

One of 2016's BEST COOKBOOKS*, THE Pie-Baking Bible**, an INSTANT CLASSIC***, with raves from NPR, Oprah.com, USA Today, Bon Appetit, Cosmopolitan, Outlander Kitchen, and more "A new baking bible." (*Wall Street Journal) "If there's such a thing as a pie guru, it's Kate McDermott." (*Sunset Magazine) "The next best thing to taking one of her classes." (*The Washington Post) "Gorgeous...a dream of a cookbook." (*Eat Your Books) "Heartwarming and funny...an instructive debut." (*Library Journal) "Utterly exquisite, will steal your heart. RUN, don't walk, to order your copy. (**The Blender Girl) "Not just on crusts and fillings but life itself. A keeper." (***)Atlanta Journal-Constitution) "Whether you're a seasoned pie hand or a beginner with more enthusiasm than skill, Kate's got you covered." (Dorie Greenspan) "One of the best books written on the topic." (Publishers Weekly) Kate McDermott, who learned to make pie from her Iowa grandmother, has taught the time-honored craft of pie-making to thousands of people. Here she shares her secrets to great crusts (including gluten-free options), fabulous fillings, and to living a good life. This is the only PIE cookbook you need.

Beard On Bread

"A must-have for all serious bread bakers; an instant classic."—Peter Reinhart,

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author of Bread Revolution True rye bread—the kind that stands at the center of northern and eastern European food culture—is something very special. With over 70 classic recipes, *The Rye Baker* introduces bakers to the rich world of rye bread from both the old world and the new. Award-winning author Stanley Ginsberg presents recipes spanning from the immigrant breads of America to rustic French pains de seigle, the earthy ryes of Alpine Austria and upper Italy, the crackly knäckebröds of Scandinavia, and the diverse breads of Germany, the Baltic countries, Poland, and Russia. Readers will discover dark, sour classic Russian Borodinsky; orange and molasses-infused Swedish Gotländ Rye; nearly black Westphalian Pumpernickel, which gets its musky sweetness from a 24-hour bake; traditional Old Milwaukee Rye; and bright, caraway-infused Austrian Country Boule. Rounding out this treasury are reader-friendly chapters on rye's history, unique chemistry, and centuries-old baking methods. Advanced bakers will relish Stanley's methods, ingredients, and carefully sourced recipes, while beginning bakers will delight in his clear descriptions of baking fundamentals. *The Rye Baker* is the definitive resource for home bakers and professionals alike.

The New Bread Basket

For farm-to-table cooking and dining like you've never seen it, Vermont is the place. Small, independent farms are the lifeblood of Vermont's agriculture, from the sweetcorn grower to the dairy goat farmer to the cheesemaker whose locally

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sourced goat milk chevre becomes the heart of a new dish by a chef in Montpelier. While this farm-to-table cycle may be a phenomenon just hitting its stride in the United States, it has long been away of life in Vermont, part of the ethos that Vermonters use to define themselves. As such, Vermont exemplifies a standard of small-scale, community-minded, unadulterated agriculture that has become a national model. When Tracey Medeiros wrote *Dishing Up Vermont* in 2008, she wanted to showcase the chefs and restaurateurs who were dazzling taste buds with their fresh, whole-food creations. With *The Vermont Farm Table Cookbook*, Medeiros has traversed the Green Mountain State once again, in search of not only those celebrated chefs but the hard-working farmers who provide them with their fresh and wholesome ingredients as well. Collecting their stories and some 125 of their delicious, rustic-yet-refined, Vermont inspired recipes, Medeiros presents an irresistible gastronomic portrait of this singular state. Classics like Vermont Cheddar Soup and exciting innovations like Ramp Dumplings or Raisin Hell Pie will send you racing to your local farmers' market in search of the ingredients. And with dishes that shout "only in Vermont," like Wood-Fired Blueberry Pizza or Beer-Battered Fiddleheads, no matter where you are you'll want to transform your tried-and-true menus into fresh and flavorful Vermont farm table suppers. Tracey Medeiros is a freelance food writer, food stylist, and recipe developer and tester. She writes a weekly food column for the *Essex Reporter* and the *Colchester Sun* and writes the *Edible Farm* column for *Edible Green Mountains Magazine*. Medeiros is also the author of *Dishing Up Vermont*. She lives in Essex Junction, VT.

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Flour

Treats you can make without putting on the oven—also includes many gluten-free desserts! With plenty of puddings—chocolate, pistachio, butterscotch, maple bourbon, rice pudding with lemon—plus Nutella fluff, Thai sticky rice with mango, wholesome “jello” made with fruit juice, no-bake cookies, icebox cakes with whipped cream and graham crackers, you’ll find tons of special, delicious desserts here—and lots of them are gluten-free too. Bakeless Sweets is the first cookbook to give you all of these beloved no-bake desserts in one big collection. “The fact that most of the recipes in Bakeless Sweets are naturally gluten-free makes it a boon for anyone who still wants decadent desserts without baking. Also, there’s root beer and cream soda terrine. Need I say more?” —Shauna James Ahern, author of *Gluten-Free Girl and the Chef*

Bread

A new, edgier take on baking cookies, from a James Beard Award-winning chef and the owner of the popular Chicago restaurant, HotChocolate. Mindy Segal is serious about cookies. And *Cookie Love* is your new go-to, never-fail reference for turn-out-perfectly-every-time cookie recipes. Mindy, award-winning pastry chef and self-professed “cookie nerd,” shares all of her secrets for turning classic recipes into

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more elevated, fun interpretations of everyone's favorite sweet treat. From Peanut Butter Peanut Brittle Cookies and Fleur de Sel Shortbread with Vanilla Halvah, to Malted Milk Spritz and Peaches and Cream Thumbprints, Segal's recipes are inspired and far from expected. Inside you'll find more than sixty perfected recipes for every kind of cookie including drop cookies, bars, sandwich cookies, shortbread, thumbprints, and more, as well as the best tricks and tools of the trade and everything you need to know to build the ideal cookie pantry. A must-have for anyone looking to up their cookie-baking game, *Cookie Love* is a celebration of the most humble, delicious, and wonderful of baked treats.

A Short Course with King Arthur Flour in Baking with Yeast

Offers a variety of traditional cookie recipes including chocolate chip, oatmeal, , biscotti, and sugar with variations to bring new life to these old favorites and includes tips on ingredients and techniques.

The Kitchn Cookbook

Baking with whole-grain flours used to be about making food that was good for you, not food that necessarily tasted good, too. But Kim Boyce truly has reinvented the wheel with this collection of 75 recipes that feature 12 different kinds of whole-

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grain flours, from amaranth to teff, proving that whole-grain baking is more about incredible flavors and textures than anything else. When Boyce, a former pastry chef at Spago and Campanile, left the kitchen to raise a family, she was determined to create delicious cakes, muffins, breads, tarts, and cookies that her kids (and everybody else) would love. She began experimenting with whole-grain flours, and *Good to the Grain* is the happy result. The cookbook proves that whole-grain baking can be easily done with a pastry chef's flair. Plus, there's a chapter on making jams, compotes, and fruit butters with seasonal fruits that help bring out the wonderfully complex flavors of whole-grain flours. Praise for *Good to the Grain*: "Boyce started playing with a variety of flours when she took a break from restaurant kitchens and wrote her first cookbook, *Good to the Grain*, a whole grains baking bible that won a coveted James Beard Foundation Award this year." —O Magazine

The Rye Baker: Classic Breads from Europe and America

Offers baking tips and techniques, with recipes for cakes, tarts, pies, cookies, and breads.

Della Fattoria Bread

Where To Download The King Arthur Flour Bakers Companion All Purpose Baking Cookbook

Trusted recipes, revised and updated for a new generation of home bakers. Comprehensive in scope, authoritative in style, and offering clear, practical, and encouraging instruction, The King Arthur Baking Company's All-Purpose Baker's Companion is the one book you'll turn to every time you bake. In it, the experts from King Arthur lead home bakers through hundreds of easy and foolproof recipes from yeast breads and sourdoughs to cakes and cookies to quick breads and brownies. Winner of the 2004 Cookbook of the Year Award by the James Beard Foundation, this dependable cookbook has been reinvigorated with new photography, recipes, and revisions to keep it relevant to today's modern baker. Decades of research in their famous test kitchen shaped the contents of this book: 450+ recipes, a completely up-to-date overview of ingredients (including gluten-free options), substitutions and variations, and troubleshooting advice. Sidebars share baking secrets and provide clear step-by-step instructions. Techniques are further explained with easy-to-follow illustrations. The King Arthur Baking Company's All-Purpose Baker's Companion is an essential kitchen tool.

Art of the Pie: A Practical Guide to Homemade Crusts, Fillings, and Life

250 of master chef Jacques Pépin's classic and timeless recipes for unexpectedly polished and satisfying meals with minimal prep and cleanup You don't need a

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kitchen brigade, decades-honed skills, or expensive ingredients to cook and eat like master chef Jacques Pépin. Just like the rest of us, he doesn't always have as much time or energy as he'd like to put together a satisfying meal. So, he came up with Jacques Pépin Quick & Simple, 250 recipes for surprisingly achievable, impressive fare. Covering homemade staples and every course, with tips for kitchen tools and equipment, pantry staples, and techniques to simplify and improve every dish you make, this foundational, classic collection is essential for every busy home cook who refuses to eat poorly. Dine on the Braised Short Ribs in Red Wine Sauce that Jacques is proud to serve, prepared in under an hour. Or, for healthier fare, Suprêmes of Chicken with Paprika comes together in under thirty minutes. Originally published as The Short-Cut Cook, this revised edition is a testament to Jacques' timeless food and advice, and now includes beautiful photographs.

Fantastical Cakes

Provides advice, techniques, and tips for building and working with wood-fired ovens along with recipes for different heat cycles.

The King Arthur Flour Baker's Companion

Where To Download The King Arthur Flour Bakers Companion All Purpose Baking Cookbook

The trusted companion of scores of home bakers is finally available in paperback! Originally Published ten years ago - and shortly thereafter honored as the James Beard Foundation's Cookbook of the Year (2003) - this cookbook is today every bit as relevant as it was then. And now the modern classic is in easy to use Flexibound Paperback, with its hundreds of easy and foolproof recipes, from yeast breads and sourdoughs to trendy flatbreads and crackers to family favorites such as pancakes and waffles. Leading you through the steps of leavening, mixing, proofing, and kneading through shaping and baking, the experts at King Arthur Flour also include their best fried doughs, quick breads, batter breads, biscuits, quiches, cobblers and crisps, cookies, cakes, brownies, pies, tarts, and pastries. For more than 200 years King Arthur Flour has been in the business of making the highest quality key ingredient in all of baking: flour. They've done decades of experimentation and research in their famous test kitchens on how the various ingredients in baked goods behave and why. The Baker's Companion, a kind of culmination of generations of loving work, brings you more than 350 recipes that teach you which ingredients work together as well as which don't and why. It is this knowledge that will allow you to unleash your own creativity and to experiment in the kitchen. You'll get a complete overview of ingredients in chapters on flours, sweeteners, leaveners, fats, and more. You'll find information on substitutions and variations, as well as troubleshooting advice from pros at King Arthur Flour.

The King Arthur Flour All-Purpose Baker's Companion (Revised

Where To Download The King Arthur Flour Bakers Companion All Purpose Baking Cookbook

and Updated)

The bestselling, classic book on baking bread, from the “Dean of American Gastronomy”—featuring his 100 favorite recipes and variations. From Buttermilk White Bread to Whole-Meal Bread with Potatoes, and from Challah to Crumpets, Beard brings together recipes from across America and around the world. Including a 12-point list of remedies for improving one’s loaf, and a wonderful variety of different types of bread to bake—plain, whole-meal, and sweetened breads, batter breads, baking powder and soda breads, rolls, flat breads, filled breads, fried breads, and more—this is the only book the home baker needs in order to master the art of making bread.

Gluten-Free Baking at Home

Provides a reference and resource guide to baking pastries, breads, cakes, popovers, cookies, pasta, and other goods, and includes easy-to-follow instructions, nutritional information, and additional food tips.

The Warm Kitchen

A comprehensive guide to the art of baking includes both traditional and new

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recipes for breads, pastries, pastas, and desserts using King Arthur flour

Breaking Bread

From Apartment Therapy's cooking site, The Kitchn, comes 150 recipes and a cooking school with 50 essential lessons, as well as a guide to organizing your kitchen--plus storage tips, tool reviews, inspiration from real kitchens, maintenance suggestions, 200 photographs, and much more. WITH 18 RECIPES EXCLUSIVE TO THE EBOOK EDITION. "There is no question that the kitchen is the most important room of the home," say Sara Kate Gillingham and Faith Durand of the beloved cooking site and blog, The Kitchn. The Kitchn offers two books in one: a trove of techniques and recipes, plus a comprehensive guide to organizing your kitchen so that it's one of your favorite places to be. For Cooking: · 50 essential how-to's, from preparing perfect grains to holding a chef's knife like a pro · 150 all-new and classic recipes from The Kitchn, including Breakfast Tacos, Everyday Granola, Slow Cooker Carnitas, One-Pot Coconut Chickpea Curry, and No-Bake Banana and Peanut Butter Caramel Icebox Cake For Your Kitchen: · A shopping list of essentials for your cabinets and drawers (knives, appliances, cookware, and tableware), with insider advice on what's worth your money · Solutions for common kitchen problems like limited storage space and quirky layouts · A 5-minute-a-day plan for a clean kitchen · Tips for no-pressure gatherings · A look inside the kitchens of ten home cooks around the country, and how they enjoy their spaces The Kitchn

Where To Download The King Arthur Flour Bakers Companion All Purpose Baking Cookbook

Cookbook gives you the recipes, tools, and real-life inspiration to make cooking its own irresistible reward.

America The Great Cookbook

Every day 1,500 Bostonians can't resist buying sweet, simple treats such as Homemade Pop-Tarts, from an alumna of Harvard with a degree in economics. From Brioche au Chocolat and Lemon Raspberry Cake to perfect croissants, Flour Bakery-owner Joanne Chang's repertoire of baked goods is deep and satisfying. While at Harvard she discovered that nothing made her happier than baking cookies leading her on a path that eventually resulted in a sticky bun triumph over Bobby Flay on the Food Network's Throwdown. Almost 150 Flour recipes such as Milky Way Tart and Dried Fruit Focaccia are included, plus Joanne's essential baking tips, making this mouthwatering collection an accessible, instant classic cookbook for the home baker.

Good to the Grain

Offers a variety of traditional cookie recipes including chocolate chip, oatmeal, biscotti, and sugar with variations to bring new life to these old favorites and includes tips on ingredients and techniques.

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In Search of the Perfect Loaf

Yankee Hill-country Cooking

In 1790, George Washington was elected the first U.S. president, Thomas Jefferson became the country's first secretary of state, and flour imported to Boston from England marked the beginning of the King Arthur Flour Company. The King Arthur Flour Company, now more than two hundred years old, produces the flour of choice for millions, from beginning home bakers to the world's top chefs, and has evolved into a one hundred percent employee-owned company. King Arthur Flour Company illustrates the history of America's oldest flour company (and New England's oldest food company). King Arthur Flour was founded in Boston not far from Long Wharf, where the flour was unloaded from merchant ships. Five generations of the Sands family headed the company for almost two centuries until the Employee Stock Ownership Plan was initiated in 1996. Marketing at King Arthur Flour has always revolved around the icon of the lone knight on his horse, and in 1896, a lone rider dressed as King Arthur rode through Boston's streets atop a black stallion to advertise the product. Another creative marketing campaign featured a white sound truck, complete with a large pipe organ and an eight-foot statue of King Arthur, roving through New York City streets.

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King Arthur Flour Company

"A cozy collection of heirloom-quality recipes for pies, cakes, tarts, ice cream, preserves, and other sweet treats that cherishes the fruit of every season. In this visually stunning collection of flavor-forward recipes, summer's wild raspberries become Raspberry Pink Peppercorn Sorbet, ruby red rhubarb is roasted to adorn a pavlova, juicy apricots and berries are baked into galettes with saffron sugar, and winter's bright citrus shine in Blood Orange Donuts and Tangerine Cream Pie. The recipes celebrate what's fresh and vibrant any time of year by enhancing fruits' enticing sweetness with bold flavors like rose and orange flower water from the author's native Iran or whole-grain flours like rye and spelt. Each recipe is photographed--in addition to fruit in the field, on the vine, and at farm stands and the market--in Arefi's signature moody, earthy style"--

Organic, Inc.

Cook Once, Eat All Week is a revolutionary way to get a delicious, healthy, and affordable dinner on the table FAST. Author Cassy Joy Garcia will walk you through this tried-and-true method and show you how batch-cooking a few basic components can give you an entire week's worth of dinners with minimal time and effort. Have you ever tried a meal prep plan before and gotten so excited about

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having your cooking for the week done ahead of time, only to find yourself totally exhausted after a full day in the kitchen, shocked by your grocery bill, and tired of the same leftovers by Tuesday? Cassy Joy Garcia had been there, too. As a mom, business owner, and Nutrition Consultant, she needed to get a healthy, affordable, and tasty dinner on the table fast every night, and she knew there had to be a better way to do it. She finally cracked the code when she discovered that by batch-cooking a protein, starch, and vegetable each week she could easily assemble three fresh, diverse meals in minimal time. After years of her readers asking her for better meal prep strategies and easy recipes, she released 4 weeks of recipes on her blog, Fed and Fit. Since then, tens of thousands of people have made and raved about the series and begged for more! In this book you'll find 26 weeks of affordable, healthy, delicious meals that your family will love eating, and a chapter full of bonus 20-minute meals. Optional Instant Pot and slow cooker instructions are included to get you even more time back in your week. With a Real Food foundation, the weeks in this book aim to support dietary approaches that range from: gluten-free, dairy-free, Paleo, low carb, egg-free, kid-friendly and more. Three simple ingredients like shredded pork, potatoes, and cabbage are turned into these three easy to assemble meals: Honey Mustard Pork Sheet Pan Dinner Enchiladas Verde Casserole Sloppy Joe Stuffed Potatoes This book is a must-have for anyone looking for a REAL solution to help them eat healthfully while also saving time and money and loving what they are eating.

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Cook Once, Eat All Week

An updated new edition of the essential resource for professionals and seasoned home bakers Hailed as a "revelation" when it first appeared in 2004, Jeffrey Hamelman's Bread is a legendary resource praised by baking luminaries from around the world. Explaining complex techniques with simple and helpful illustrations, the book includes recipes for a vast array of breads, including sourdoughs, brioche, authentic rye breads, flat breads, French breads, and much more. Features nearly 150 detailed, step-by-step recipes, along with vivid drawings and photographs showing techniques and finished products Written by Jeffrey Hamelman, one of fewer than 200 Certified Master Bakers in the United States and a recipient of the Golden Baguette Award (2005), the highest honor bestowed by the Bread Baker's Guild of America Fully updated to include the latest techniques, methods, trends, and bread varieties Whether you're an aspiring or practicing professional baker or a dedicated home hobbyist, Bread is the ultimate resource for almost any variety of bread you can imagine.

The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State

Presents baking recipes which include grains and whole grain flour as a healthy

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alternative to cooking with white flour, along with explanations of the various types of grains available and advice on baking equipment.

The King Arthur Flour Cookie Companion

With a healthy serving of information about utensils, ingredients and techniques, you will be at ease with this informative and easy-to-read collection. Betsy Oppeneer takes you through the fundamental steps of bread baking--from prepping ingredients to serving and storing finished loaves. Also available: Perfect Bread: Fun with Creative Shapes video (\$29.95) and Perfect Bread: How to Conquer Bread Baking video (\$29.95)

Cookie Love

The Baking Bible

Trusted recipes, revised and updated for a new generation of home bakers.

Artisan Sourdough Made Simple

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Learn to make doable, incredible celebration cakes that taste as good as they look! Baking and decorating a cake can be a challenge, and when the end result doesn't taste as good as it looks, a big disappointment! Author and professional baker Gesine Bullock-Prado has perfected a method for creating eye-catching spectacular cakes that measure up. Just remember BaDASS: - Bake ahead - Dam - Assemble - Smooth coat - Spruce it up Her step-by-step instruction for baking, piping, and making decorations make each bit manageable, whether it's baking layers ahead of time and freezing, or taking the time to crank out a slew of gorgeous frosting flowers that hold beautifully in the freezer until you need them. No step is skipped or left unexplained. The layers are as easy as box mixes, and the smoothing and decorating instructions work the first time (not a thousand passes later). From custom shapes to complement a party theme to ultra-gorgeous towering layer cakes for special occasions, it's all within reach.

From the Wood-fired Oven

For more than 10,000 years, grains have been the staples of Western civilization. The stored energy of grain allowed our ancestors to shift from nomadic hunting and gathering and build settled communities—even great cities. Though most bread now comes from factory bakeries, the symbolism of wheat and bread—amber waves of grain, the staff of life—still carries great meaning. Today, bread and beer are once again building community as a new band of farmers,

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bakers, millers, and maltsters work to reinvent local grain systems. The New Bread Basket tells their stories and reveals the village that stands behind every loaf and every pint. While eating locally grown crops like heirloom tomatoes has become almost a cliché, grains are late in arriving to local tables, because growing them requires a lot of land and equipment. Milling, malting, and marketing take both tools and cooperation. The New Bread Basket reveals the bones of that cooperation, profiling the seed breeders, agronomists, and grassroots food activists who are collaborating with farmers, millers, bakers, and other local producers. Take Andrea and Christian Stanley, a couple who taught themselves the craft of malting and opened the first malthouse in New England in one hundred years. Outside Ithaca, New York, bread from a farmer-miller-baker partnership has become an emblem in the battle against shale gas fracking. And in the Pacific Northwest, people are shifting grain markets from commodity exports to regional feed, food, and alcohol production. Such pioneering grain projects give consumers an alternative to industrial bread and beer, and return their production to a scale that respects people, local communities, and the health of the environment. Many Americans today avoid gluten and carbohydrates. Yet, our shared history with grains—from the village baker to Wonder Bread—suggests that modern changes in farming and processing could be the real reason that grains have become suspect in popular nutrition. The people profiled in The New Bread Basket are returning to traditional methods like long sourdough fermentations that might address the dietary ills attributed to wheat. Their work and lives make our foundational crops

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visible, and vital, again.

Bread Illustrated

The Warm Kitchen is a cookbook filled with gluten-free recipes anyone can make and everyone will love. It will provide you with cooking techniques and tips, step-by-step instructions, family friendly dishes, and beautiful photos illustrating the recipes. If living gluten-free makes you feel like you're missing out on some of your favorite foods, then this book is for you.

Bob's Red Mill Baking Book

Many bakers speak of their sourdough starter as if it has a magical life of its own, so it can be intimidating to those new to the sourdough world; fortunately with Artisan Sourdough Made Simple, Emilie Raffa removes the fear and proves that baking with sourdough is easy, and can fit into even a working parent's schedule! Any new baker is inevitably hit with question after question. Emilie has the answers. As a professionally trained chef and avid home baker, she uses her experience to guide readers through the science and art of sourdough. With step-by-step master recipe guides, readers learn how to create and care for their own starters, plus they get more than 60 unique recipes to bake a variety of breads

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that suit their every need. Sample specialty recipes include Roasted Garlic and Rosemary Bread, Golden Sesame Semolina Bread, Blistered Asiago Rolls with Sweet Apples and Rosemary, No-Knead Tomato Basil Focaccia, Make-Ahead Stuffed Spinach and Artichoke Dip Braid and Raspberry Gingersnap Twist. With the continuing popularity of the whole foods movement, home cooks are returning to the ancient practice of bread baking, and sourdough is rising to the forefront. Through fermentation, sourdough bread is easier on digestion—often enough for people who are sensitive to gluten—and healthier. Artisan Sourdough Made Simple gives everyone the knowledge and confidence to join the fun, from their first rustic loaf to beyond. This book has 65 recipes and 65 photos.

The King Arthur Baking Company's All-Purpose Baker's Companion (Revised and Updated)

Master flaky pie crusts, watch your biscuits rise to new heights, and present golden-brown cookies every time. Filled with hundreds of insights and techniques, The Baking Answer Book has you covered. Pastry chef Lauren Chattman provides answers to all of your baking questions and creative ways out of every sticky mess you might find yourself in. Her tips, tricks, and secrets will take your baking to the next level.

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Sweeter Off the Vine

There are plenty of bread cookbooks on the market, but this is the first narrative account to explain the history and science of bread - along with Fromartz's own tips and recipes for baking professional-quality loaves in an ordinary home oven. Impeccably researched, wonderfully entertaining and featuring recipes and black-and-white photographs throughout, *IN SEARCH OF THE PERFECT LOAF* is a must-read for a new generation of bakers and anyone who loves handmade bread.

Bakeless Sweets

A “lively, comprehensive, and . . . definitive account of organic food’s rise” from a “first-rate business journalist” (Michael Pollan). Who would have thought that a natural food supermarket could have been a financial refuge from the dot-com bust? But it had. Sales of organic food had shot up about 20 percent per year since 1990, reaching \$11 billion by 2003 . . . Whole Foods managed to sidestep that fray by focusing on, well, people like me. Organic food has become a juggernaut in an otherwise sluggish food industry, growing at twenty percent a year as products like organic ketchup and corn chips vie for shelf space with conventional comestibles. But what is organic food? Is it really better for you? Where did it come from, and why are so many of us buying it? Business writer Samuel Fromartz set out to get

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the story behind this surprising success after he noticed that his own food choices were changing with the times. In *Organic, Inc.*, Fromartz traces organic food back to its anti-industrial origins more than a century ago. Then he follows it forward again, casting a spotlight on the innovators who created an alternative way of producing food that took root and grew beyond their wildest expectations. In the process he captures how the industry came to risk betraying the very ideals that drove its success in a classically complex case of free-market triumph.

Jacques Pépin Quick & Simple

"Inspired by The great New Zealand cookbook and The great Australian cookbook created by Blackwell and Ruth Limited/Thom Productions Limited"--Colophon.

Breads from Betsy's Kitchen

In this comprehensive cookbook, America's Test Kitchen breaks down the often intimidating art and science of bread baking, making it easy for anyone to create foolproof, bakery-quality breads at home. Many home cooks find bread baking rewarding but intimidating. In *Bread Illustrated*, America's Test Kitchen shows bakers of all levels how to make foolproof breads, rolls, flatbreads, and more at home. Each master recipe is presented as a hands-on and reassuring tutorial

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illustrated with six to 16 full-color step-by-step photos. Organized by level of difficulty to make bread baking less daunting, the book progresses from the simplest recipes for the novice baker to artisan-style loaves, breads that use starters, and more complex project recipes. The recipes cover a wide and exciting range of breads from basics and classics like Easy Sandwich Bread and Fluffy Dinner Rolls to interesting breads from around the world including Lahmacun, Panettone, and Fig and Fennel Bread.

King Arthur Flour Whole Grain Baking

Bread is one of the most fundamental parts of our diet, yet so many of us rely on bland grocery-store offerings when flavorsome breads can easily be made at home. Della Fattoria Bread teaches readers to make the popular breads of this award-winning bakery. More than an instructional guide, the book takes the fear out of bread baking, and encourages bakers to draw on their senses, experiences, and instincts. Weber's teachings are homespun and based on passed-down wisdom, not on finicky science or dull kitchen textbooks. The book is filled with invaluable bread-baking secrets, including starters and proper techniques, and features recipes for all levels of bakers. Beginners can learn to bake yeasted breads using pans. Advanced bakers can jump right into making free-form loaves of naturally leavened breads in all shapes and flavors. Other chapters include recipes for enriched breads like brioche and challah; pre-fermented breads,

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including baguettes; and crackers, breadsticks, naan, and more. The book includes recipes that incorporate the breads, too, such as Tomato Bread Soup and Della Fattoria's famous Tuna Melt Piadina, along with the stories of the bakery and the unique family that has run it for nearly 20 years.

The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook

"I bake because it connects my soul to my hands, and my heart to my mouth."—Martin Philip A brilliant, moving meditation on craft and love, and an intimate portrait of baking and our communion with food—complete with seventy-five original recipes and illustrated with dozens of photographs and original hand-drawn illustrations—from the head bread baker of King Arthur Flour. Yearning for creative connection, Martin Philip traded his finance career in New York City for an entry-level baker position at King Arthur Flour in rural Vermont. A true Renaissance man, the opera singer, banjo player, and passionate amateur baker worked his way up, eventually becoming head bread baker. But Philip is not just a talented craftsman; he is a bread shaman. Being a baker isn't just mastering the chemistry of flour, salt, water, and yeast; it is being an alchemist—perfecting the transformation of simple ingredients into an elegant expression of the soul. Breaking Bread is an intimate tour of Philip's kitchen, mind, and heart. Through

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seventy-five original recipes and life stories told with incandescent prose, he shares not only the secrets to creating loaves of unparalleled beauty and flavor but the secrets to a good life. From the butter biscuits, pecan pie, and whiskey bread pudding of his childhood in the Ozarks to French baguettes and focaccias, bagels and muffins, cinnamon buns and ginger scones, *Breaking Bread* is a guide to wholeheartedly embracing the staff of life. Philip gently guides novice bakers and offers recipes and techniques for the most advanced levels. He also includes a substantial technical section covering the bread-making process, tools, and ingredients. As he illuminates an artisan's odyssey and a life lived passionately, he reveals how the act of baking offers spiritual connection to our pasts, our families, our culture and communities, and, ultimately, ourselves. Exquisite, sensuous, and delectable, *Breaking Bread* inspires us to take risks, make bolder choices, live more fully, and bake bread and break it with those we love.

The Baking Answer Book

A comprehensive, visual collection of more than 80 master recipes (with variations) for gluten- and allergen-free breads, muffins, scones, cakes, cookies, pies, tarts, and more, developed and refined by a baking instructor/pastry chef to achieve stellar results every time. Despite the volume of gluten- and allergen-free baking books on the market, it's still surprisingly difficult to find recipes that work every time. Enter *Gluten-Free Baking at Home*, a compendium of tried-and-true gluten-

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and allergen-free baked good recipes that everyone will love. Using customized flour blends, high-quality whole foods, and inventive flavor combinations, these recipes present gluten-free baking at its best. From cookies to cobblers, and quickbreads to muffins, all the beloved bakehouse classics are included, such as Chocolate Chip Cookies, Banana Bread, Brioche, and Biscuits. Using techniques from a long-time gluten-free baking master, you'll learn how to make moist cakes, flakey pies, light and airy yeast breads, and so much more. The recipes are designed to be free of gluten, dairy, soy, nuts, and eggs--with numerous substitutions for each that still achieve wonderful results. Lavishly photographed with step-by-step instructions, this is an indispensable guide to gluten-free baking for everyone.

The King Arthur Flour Cookie Companion

A guide to whole grain baking explains how to use a variety of whole grains to create flavorful, sweet, and savory breads, cakes, cookies, pastries, and other baked goods, and features more than four hundred foolproof recipes.

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