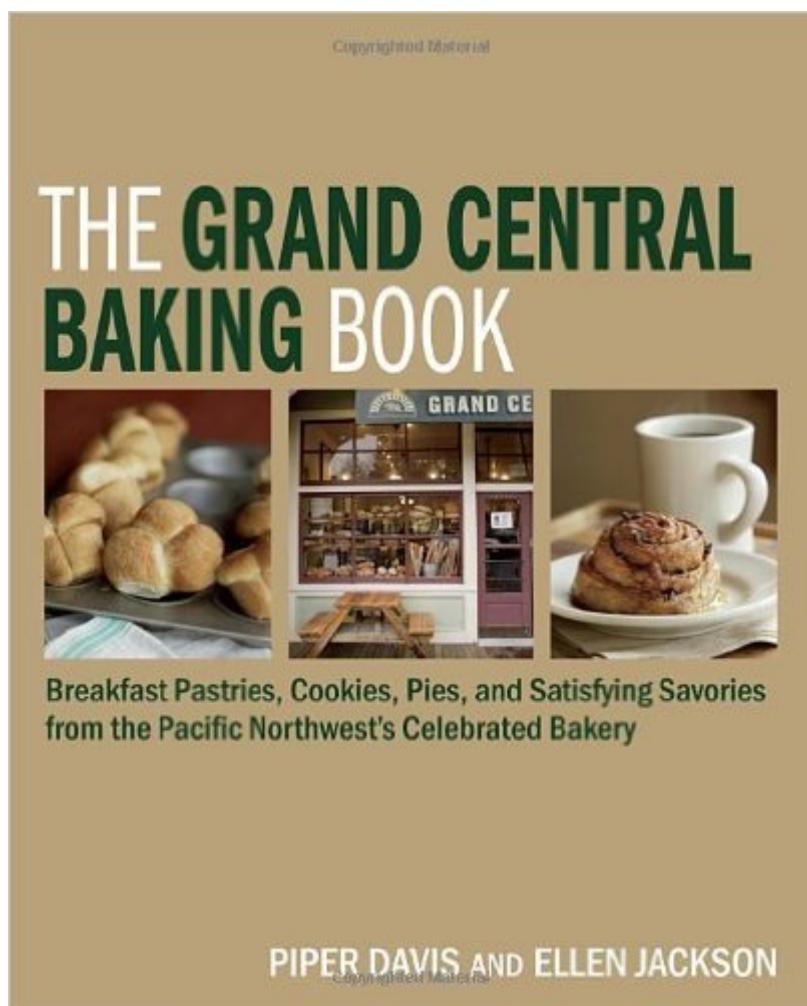


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# The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, And Satisfying Savories From The Pacific Northwest's Celebrated Bakery



## Synopsis

Mention Grand Central Bakery to a Seattle or Portland native and they'll light up as they tell you about gooey, jam-filled buttermilk biscuits, insanely flaky pies and pastries, and flavor-packed whole wheat cinnamon rolls. Now these much-loved recipes are available to home bakers for the first time, accompanied by easy-to-follow pointers on baking breakfast and brunch, cookies, fruit desserts, cakes, pies, and more. This collection of more than 100 recipes draws on a treasury of Grand Central staples and family favorites. The Grand Central Baking Book offers detailed, delicious recipes for some of the bakery's best-loved goodies, along with technique-driven workshops offering in-depth explanations of baking methods and helpful shortcuts from seasoned bakers. On page after page, Piper Davis, the daughter of Grand Central's founder and now the company's cuisine manager, generously lets home bakers in on all the family secrets that have made Grand Central the first morning stop for locals since 1972. Distilling more than thirty-five years of innovation, experience, and genuine love of good, fresh food into simple, accessible recipes, Piper Davis and award-winning pastry chef Ellen Jackson invite you to make popular Grand Central Bakery goods in your own kitchen.

## Book Information

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## Customer Reviews

I'm a little surprised that this book has not received more acclaim than its reviews on . I noticed this heavily marketed for Christmas two years ago, but it was out of stock and I was unable to purchase it then. When I finally ordered a few months later, it was like a breath of fresh air. Where many

baking books feature overly complicated and fanciful desserts (i.e. delicious, though time-consuming), this one reads like your grandmother's recipe collection. The breakfast pastries alone are worth the expense of the book. The Jammers, flaky biscuits baked with a thumbprint of jam in the middle (preferably homemade- use The Blue Chair Jam Cookbook's Raspberry Jam recipe for an incredible treat) are one of my all-time favorite recipes now. Likewise, the Blueberry Muffins, to which I add just a hint of orange zest, are just as good. I would say that the best recipes in the book are found in the Quick Bread section: the Banana Nut, Pumpkin Bread, and Cranberry Orange Pecan. Each of the bread recipes can be frozen, and after 2 months they still tasted great! The cookie section features tried-but-true flavors, such as Chocolate Chip Oatmeal, Peanut Butter, and Raisin, but each recipe has been tweaked just a little to make it more special- two different types of chocolate chips in one, golden raisins in another. There is a wonderful page embedded in the cookie section that details how to freeze uncooked dough for cookies any time. The Shortbread Tea Cookie section was a pleasant surprise, as many books don't focus on Icebox-type cookies. The Hazelnut Poppyseed Cookies were a fun change with my coffee.

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