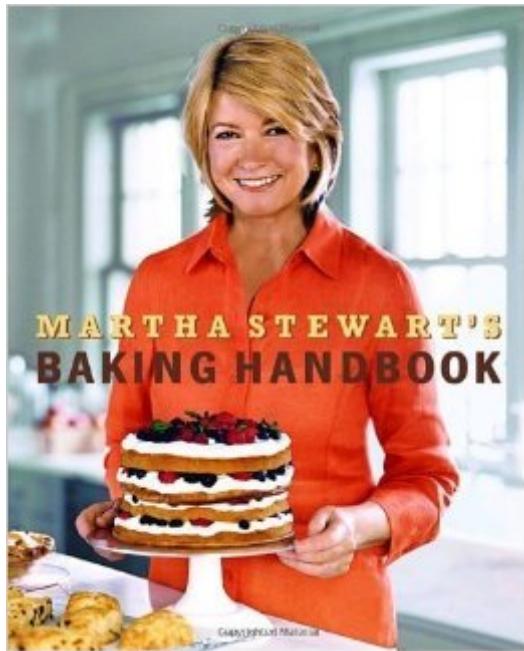


The book was found

Martha Stewart's Baking Handbook (Hardcover)



Synopsis

Brand New Format: BOOK Additional details and pictures will be added to this and other incomplete listings over time. To inquire about this listing, please email Harvbooks at Admin@harvbooks.com. Thanks. MONEY BACK GUARANTEE: Each purchase is protected by the rules of the credit card associations. In addition, Harvbooks guarantees every transaction against damage or defect with a money-back guarantee. Any order may be returned within 30 days of delivery for a full refund if it is defective or the wrong title or item or there is damage to the product, not the packaging. Other returns may be made during the allotted time and are subjected to a re-stocking fee of fifteen percent of the sale price and the standard shipping.

Book Information

Paperback

Publisher: Clarkson Potter (2005)

ASIN: B003DV95AY

Product Dimensions: 10 x 8.2 x 1.5 inches

Shipping Weight: 3.4 pounds

Average Customer Review: 4.7 out of 5 stars See all reviews (243 customer reviews)

Best Sellers Rank: #211,470 in Books (See Top 100 in Books) #59 in Books > Cookbooks, Food & Wine > Baking > Pastry #401 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference #557 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

‘Martha Stewart’s Cooking Handbook’ is Martha Stewart Omnimedia’s first book since Miss Martha has been out of the slammer, and it is her first big book in several years. That, combined with the fact that it’s name promises to be a serious manual on baking techniques gives me high expectations for this new title. I am really happy to say the book meets or even exceeds my expectations on almost all points. Like the famous ‘Boy Scout Handbook’ which is exclusively a ‘how to’ book on all the basics, this volume covers virtually all the essential baking techniques, without going into any long explanations on why these are the best techniques. Thus, unlike Sherry Yard’s excellent ‘The Secrets of Baking’ or Shirley Corriher’s ‘Cookwise’ or Alton Brown’s ‘I’m Just Here for More Food’, this book spends no time dwelling on how biscuit baking is very similar to pie crust baking or that cheesecake is not really cake, but a custard pie. Instead, Martha and her very large and expert staff of magazine and book writers, editors, and photographers have assembled and excellent tutorial on most of the basic baking skills. There is another way in which this book is

different from most conventional books on baking. It is in the tone I first detected in Martha Stewart's flagship classic, 'Entertaining' where she takes the stance of an amateur with good taste and good learning skills, rather than the role of a professional who is showing us amateurs how it's done. This is not to say that we amateurs can't learn a lot from all the baking professionals out there like Peter Reinhart, Rose Levy Beranbaum, Nick Malgieri, and Gayle Ortiz. It's just that Miss Martha sees things from our side of the kitchen counter. This may not explain all the good qualities of this book, but it helps.

I have baked EVERY recipe cover-to-cover in Martha Stewart's Baking Handbook - sequentially, with documented photographs, with emailed commentary to Martha - and with periodic bake-through telephone & live appearances on "MARTHA" chronically my experiences with each of her recipes in this Baking Handbook. The following is my "Culinary Commentary" on this book:
The Positives [Many]* Just as any aspiring cook should start by cooking their way through Julia Child's "Mastering the Art of French Cooking" Volumes 1 and 2, in my opinion any aspiring baker should start by baking their way through Martha's "Baking Handbook".o For the aspiring baker Martha's Baking Handbook provides grounding, understanding, confidence and inspiration to find & fuel one's baking passion - & then enabling that aspiring baker to spring forward to more advanced creations.o Baking through the book cover-to-cover forces one to learn all the basics of baking because the cover-to-cover baking commitment forces you to bake what you might otherwise never choose to try [& hence learn from].o Baking every recipe requires that one gradually acquire all the "essential" baking equipment - from a heavy duty mixer to baking pans to pastry piping tools.* What you see is what you [sequentially learn to] bake!o Each recipe is accompanied by a color photograph of the finished product - & indeed, if you follow the recipe you will create a "picture perfect" rendition of the recipe.o Each chapter builds on development of culinary skills [e.g.

[Download to continue reading...](#)

Martha Stewart's Baking Handbook (Hardcover) Martha Stewart's Baking Handbook Martha Stewart's Hors d'Oeuvres Handbook Martha Stewart's Homekeeping Handbook: The Essential Guide to Caring for Everything in Your Home Martha Stewart's Vegetables: Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Freshest Seasonal Flavors Martha Stewart's Cakes: Our First-Ever Book of Bundts, Loaves, Layers, Coffee Cakes, and more Martha Stewart's Cupcakes: 175 Inspired Ideas for Everyone's Favorite Treat Martha Stewart's Cookies: The Very Best Treats to Bake and to Share Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads,

Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails Martha Stewart's Hors D'oeuvres: The Creation and Presentation of Fabulous Finger Food Halloween: The Best of Martha Stewart Living Good Things from Tag Sales and Flea Markets (Good Things with Martha Stewart Living) Martha Stewart's Encyclopedia of Sewing and Fabric Crafts: Basic Techniques for Sewing, Applique, Embroidery, Quilting, Dyeing, and Printing, plus 150 Inspired Projects from A to Z Martha Stewart Weddings: Ideas and Inspiration Martha Stewart's Keepsake Wedding Planner City Tavern Baking and Dessert Cookbook: 200 Years of Authentic American Recipes From Martha Washington's Chocolate Mousse Cake to Thomas Jefferson's Sweet Potato Biscuits Baking with Julia: Savor the Joys of Baking with America's Best Bakers Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More!

[Dmca](#)