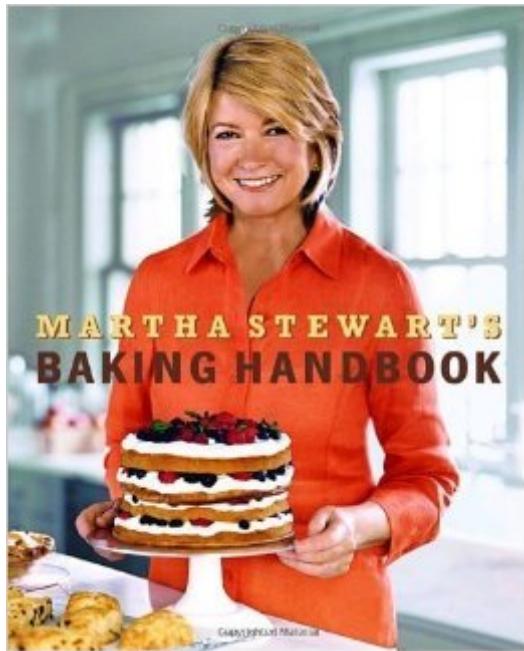


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# Martha Stewart's Baking Handbook (Hardcover)



## Synopsis

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## Book Information

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## 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.

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