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Better Homes And Gardens Baking: More Than 350 Recipes Plus Tips And Techniques (Better Homes And Gardens Cooking)



Synopsis

This all-new and gorgeous edition of *Better Homes and Gardens Baking* (the first major all-purpose BH&G baking title published since 1998) is a compendium of irresistible cookies, brownies, cakes, pies, cobblers, pastries, and breads—from everyday sweets to special-occasion show-stoppers. It has everything you need to bake fuss-free and with delicious results for bake sales, cookie swaps, birthday parties, holiday tables, or just because you're in the mood to bake. You'll find: More than 400 recipes for luscious baked goods such as Cinnamon Rolls (with four fun shape variations), Raspberry French Silk Pie Bars, and Herbed Boule. More than 250 photos showcase the recipes and clarify techniques. Chapter-opener features with classic recipes that teach secrets to baking success. Make-It-Mine recipes with choices to help you adapt to your taste, convenience, and occasion. Make-It-Mini guides to help bakers turn out scrumptious sweets in smaller sizes. This will surely be the go-to baking reference and inspiration for years to come.

Book Information

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Customer Reviews

Recently, I looked through my friends' cookbook shelves to confirm my belief: We cooks tend to buy a comprehensive baking book in the early days of our homemaking "careers" and we stick with that book through the years. We get comfortable with a particular book or books, the pages are worn and spattered, and notes are handwritten here and there. Decades later, we still rely on those older books. Even though we are content in our nice, cozy and comfortable rut, it is still a rut...I think it's

time to break free! This is a great baking book, and after several weeks of scrutinizing its pages and working with its recipes, I am as comfortable with it as I am with my Pillsbury, King Arthur and Good Housekeeping baking books. In fact, I'm getting so comfortable with this new offering from BHG, that I'm ready to kiss the other three into retirement. If you are a new baker and looking for your first all-purpose baking book, you can't make a better choice, or find better value, than this book. This book is very innovative: And the innovation is evident in my favorite feature in this book: The second recipe in each chapter is a "Make It Mine" recipe that gives you a basic recipe (for instance, oatmeal cookies), and then provides alternatives for ingredients. (With the oatmeal recipe, you get 3 choices of fat, 4 choices of sugar, 4 spice choices, 3 flavor extract choices, 4 choices for flour, and 8 possible stir-ins.) Even when it is not designated as a "Make It Mine" recipe, you will very often find alternatives for nuts and other stir-ins and flavorings, toppings, and different flours and fats. The "Make-It-Mine" Birthday Cake recipe lists different baking times for use with different pan sizes--I really found that helpful.

I'm new to retirement. I've always wanted to teach myself how to bake, and I purchased a fabulous famous-brand stand mixer to help me with the task. When I would go into a book store--or wander around here on --looking for a comprehensive baking book, I couldn't identify one that appeared to be able to teach me the basics of *everything*, from baking bread to cookies to pies and even the formidable French croquembouche. I've found it! My mom always used the Better Homes and Gardens red-checked cookbook as I grew up in the 50's and 60's. She produced good and homey foods, but pretty simple fare, out of that classic 3-ring binder cookbook. She gave me my own copy as I moved out into my own home, but I found it too simple, too plain and too reliant on creamy canned soups and other prepared and processed foods. In her edition, there was a whole section on SPAM, for heaven's sake. So, I wasn't prepared for the breadth and depth of this oeuvre by BHG. Chapters: Basic Baking Techniques, Cookies, Bars and Brownies, Cakes and Cupcakes, Decorated Cakes, Pies and Tarts, Cheesecakes, Down Home Desserts, Artisan Breads, Quick Breads, Morning Favorites, Coffee Shop, Holiday Baking, and Weeknight Baking. Each chapter has basic instructions and information about the type of baking which is covered. Then, inside each of those chapters, the book provides ideas for "make-it-mine" for individualizing recipes--and for making mini-versions of recipes as well. There are instructions about using different types of flour, how to tweak a cheesecake to your family's specifications, how you can shape cinnamon rolls to your own liking, how to make a two layer cake into four gorgeous layers.

I have been baking for more than 60 years and it is still as much fun as it was all those years ago. It also happens to be the quickest, easiest way that I know of to shave big dollars off your grocery bill. Nothing has ever brought home the need for a good basic baking "how to" book than a discussion that I had some years back with a neighbor who insisted that I couldn't possibly be making a cake, since there was no empty box anywhere to be found. (She even looked in the garbage!) With that in mind, I've spent the last couple of days poring over every word, recipe & picture in Better Homes and Gardens Baking: More than 350 Recipes Plus Tips and Techniques - and yes, I've even made a few recipes. Here's what I've found. The book is nicely laid out and features many full-page photos, one for nearly every recipe. I cannot speak to the quality of the photos since the advance reader copy I received is in black and white, but I can tell you that I often found it necessary to dig out my reading glasses due to gray print instead of black or a light print on a patterned page. The book is divided into fourteen chapters. I've listed them along with comments regarding some chapters in order below. BASIC BAKING TECHNIQUES - Discussions of various ingredients and basic equipment. Sections that I particularly liked included pan preparation, a list of substitutions, pictorial demonstrations of standard mixing methods used in baking (these are the primary reason your Grandma's recipes have no instructions) and an invaluable chart on page 26 of Baking Pan Capacities.

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