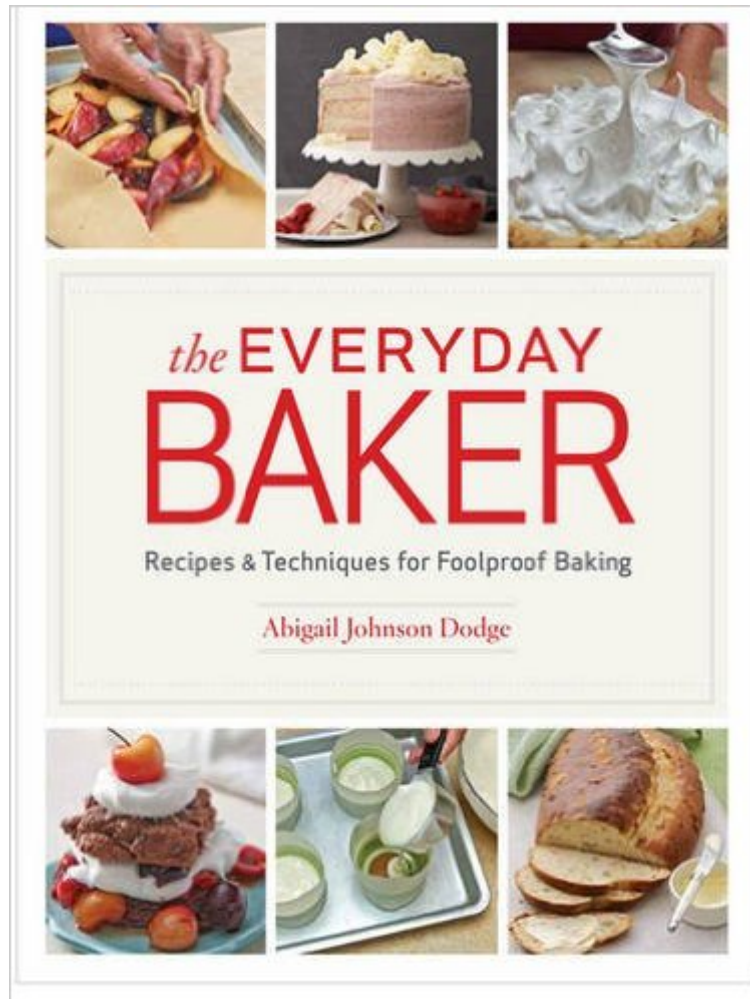


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The Everyday Baker: Recipes And Techniques For Foolproof Baking



Synopsis

Winner of the 2016 IACP award for Baking Nominee for the 2016 James Beard Foundation award for Baking and Dessert *The Everyday Baker*, a comprehensive, must-have resource for today's baker for anyone who likes, loves, or lives to bake. Former pastry chef and award-winning baking expert Abby Dodge has created this definitive collection that serves as a delicious roadmap through a baker's sweet and savory kitchen. *The Everyday Baker* includes over 176 foolproof, innovative recipes with detailed instructions, almost 1,000 step-by-step photographs, 80 stunning finished dish photographs, hundreds of must-know tips, a complete guide to all your pantry and equipment essentials, and so much more. Designed to revolutionize the home baking experience to help bakers of all skill levels bake with confidence and authority, you will feel as if Abby were in the kitchen by your side, guiding and encouraging you as you go. So go ahead and roll up your sleeves, pull out the flour, heat up the oven, and get ready to wow your family, friends, or even customers with the best desserts and baked goods of your life. Because when it comes to this particular brand of sweet success, it's all in the techniques, it's all in the flavors, it's all in the passion...and it's all in *The Everyday Baker*.

Book Information

Hardcover: 624 pages

Publisher: Taunton Press (December 1, 2015)

Language: English

ISBN-10: 1621138100

ISBN-13: 978-1621138105

Product Dimensions: 8.5 x 1.2 x 10.9 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars See all reviews (21 customer reviews)

Best Sellers Rank: #74,273 in Books (See Top 100 in Books) #94 in Books > Cookbooks, Food & Wine > Baking > Bread #128 in Books > Reference > Encyclopedias & Subject Guides > Cooking #176 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

Abby Dodge has topped herself in this comprehensive baking book. There are about 175 recipes, each with concise, easy-to-follow instructions, process photos, finished product photos, pro-tips to help the home baker, regardless of expertise level, achieve stupendous results. If you want to try another flavor, or, in the rarest of instances, can't lay your hands on a particular ingredient, Abby

has your back, offering all kinds of substitutions. with the desire to bake, can follow the step-by-step instructions, you, too, will impress your family and friends, from breakfast treats to breads, rolls, crostini, and pizzas, finishing with show-stopper cakes and pies, and everything in between! I'm currently in the midst of making Abby's "Espresso-Hazelnut Meringue Cake with Espresso Buttercream and Milk Chocolate Ganache". Yes, it is one of the recipes with the most components, but I'm documenting my progress on Facebook to demonstrate that by following Abby's no-nonsense instructions, an otherwise intimidating project is within easy reach of even a novice baker. "The Everyday Baker" makes a fantastic gift, too, for the baker in your life.

The Everyday Baker is a revelation. I've made Abby's Dodge's doughnuts, breads, morning buns, biscuits, cakes and all of are as beautiful as they are flavorful. Abby is a generous, reassuring teacher, but she's also meticulous. Every recipe includes precise measurements and crystal-clear directions. Trying new techniques is straightforward; Abby includes a number of process photos that demonstrate techniques that can be used throughout the book. I'm excited to keep baking and highly recommend this book for bakers of any level.

In Abby Dodge's EVERYDAY BAKER, it was the Smoked Paprika Gouda Bites that got me. Holy moley, people. These are homemade cheezits. But better. Punchier. Cheezier. And Abby taught me a new technique "fraisage". Every detail was spelled out. It was like having Abby saying Attagirl at every step. The book covers every single aspect of baking and pastry, detailing complex techniques throughout. The recipes are mouthwatering. The photos are either informative, technical, process shots SUCH a helpful way to visualize the trickier aspects of baking, or lush shots of finished baked goodies. Every baker out there needs this book. It's the new gold standard.

I almost didn't order this book (my cookbook shelf recently broke from all the weight!), but I am so glad that I did! I use Weekend Baker by Mrs. Dodge every week - in fact I had to order a second copy because the pages fell out from overuse. I credit that book for finally teaching me how to bake bread. Everyday Baker really expands upon Weekend Baker. There are tons of recipes, both sweet and savory, and lots of tempting photos. Beyond buying this book for the recipes (which are delicious!), Mrs. Dodge is an amazing teacher, with lots of specific advice on techniques and close up photos to go with the instructions in case you're a visual learner, I am so excited about this cookbook!

Abby Dodge is a gift to bakers - her recipes never disappoint. This tome dedicated to baking is one that we all need to own. Above average, unusual and delicious recipes. I have been making Abby's recipes for years and there hasn't been a dud in the bunch. 175 innovative recipes with nearly 1,000 step-by-step photographs to help bakers of all skill levels. Lemon Ginger Mousse Souffles, Chocolate Mocha Marshmallow Cake, Toasted Pecan Gingerbread Scones and Mile High Parmesan-Chive Buttermilk Biscuits --- yes there are some basics covered but with myriad interesting and unique recipes to keep us all happy. There are not many unusual ingredients at all in this book - most of the ingredients can easily be found in any supermarket. This book will be a workhorse in any baker's kitchen and especially mine. My members in The Cookbook Junkies are already raving about this beautiful book and comparing it to The Food Lab for baking.

I'm a complete sucker for just about any new baking book, so was not long in ordering "The Everyday Baker". I love it -- I love the layout, the many, many photographs, and the very complete and clearly-written instructions. While I'm a better-than-average baker, I'm not so adept at the presentation end of things, so I was doubly delighted when my zebra cheesecake came out pretty much exactly as Abby Dodge promised it would. I'm looking forward to getting much use out of this book, particularly as summer fruits come into good supply, then in the fall, when holiday baking beckons. I'm giving this book four stars, withholding one only because Rose Levy Bernbaum's "Baking Bible" is just that little bit more complete, with her exhaustive details of different flours, different pans, and equipment comparisons. (And on second thought, "Everyday Baker" merits that fifth star because the recipes are way more user-friendly than RLB's, which are excellent, but frequently require a better mastery of baking skills than I possess.)

I absolutely love this book. I took a cooking class with Abby and had my book (and a gift for my daughter) signed. It was the best cooking class I've attended. This book is perfect for anyone who loves to bake. The techniques are explained quite well with photos. I have an extensive cookbook collection but this one is in my top 10 for sure. She lists volume measures and weight but I took her personal advice and bought a kitchen scale. Perfect results. fast delivery, perfect condition.

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