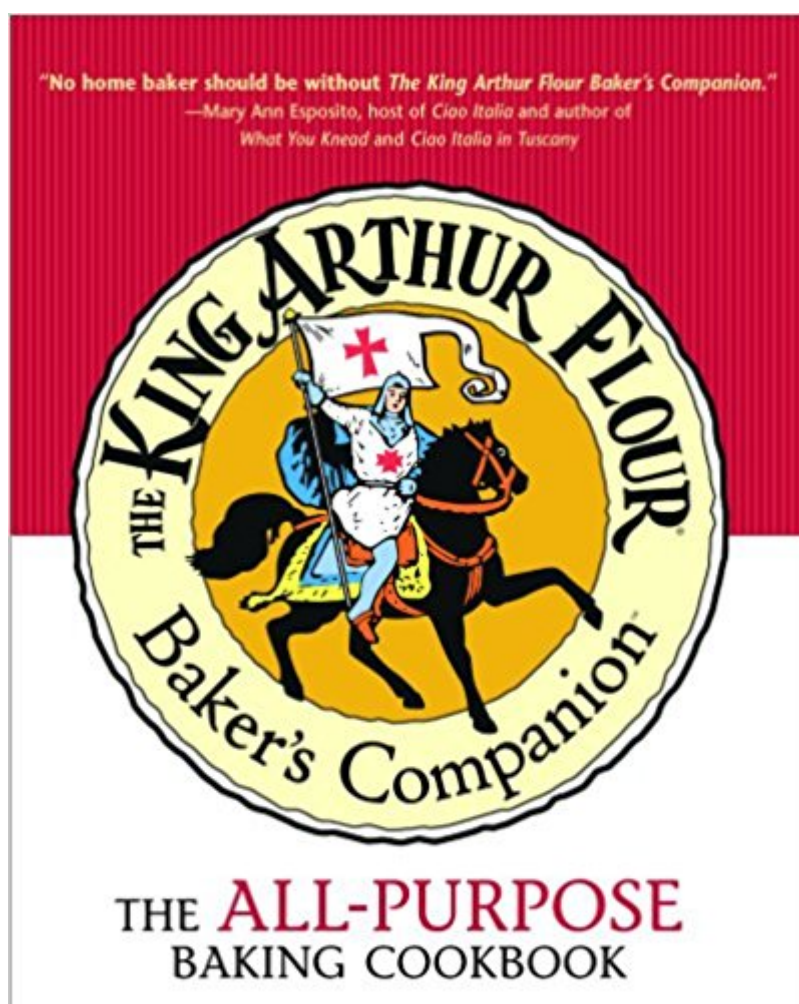


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The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook A James Beard Award Winner (King Arthur Flour Cookbooks)





Synopsis

From Christmas cookies and pancakes to chocolate cake and sandwich bread, The King Arthur Flour Baker's Companion will be there to guide home bakers every step of the way. Every kitchen comes equipped with a fundamental, dependable cookbook classic such as Joy of Cooking or Better Homes & Gardens New Cookbook. Now bakers have a modern classic of their own. From leavening, mixing, proofing, and kneading, through shaping and baking, the experts at King Arthur Flour lead you through hundreds of easy and foolproof recipes from tricky yeast breads and sourdoughs, to trendy flatbreads and crackers, to family favorites such as pancakes and waffles. They also present fried doughs, quick breads, batter breads, biscuits, quiches, cobblers and crisps, cookies, cakes, brownies, pies, tarts, and pastries. For more than 200 years King Arthur Flour has been in the business of making the highest quality key ingredient in all of baking: flour. They've done decades of experimentation and research in their famous test kitchens on how the various ingredients in baked goods behave and why. The King Arthur Flour Baker's Companion now brings you more than 350 recipes that will teach you which ingredients work together, as well as what doesn't, and why. It is this knowledge that will allow you to unleash your own creativity and to experiment in the kitchen. You'll get a complete overview of ingredients in chapters on flours, sweeteners, leavens, fats, and more. You'll find information on substitutions and variations, as well as troubleshooting advice from the pros at King Arthur. Recipes are enhanced with sidebars that share baking secrets and provide clear-step-by-step instructions, and each recipe is accompanied by a detailed nutritional analysis. Techniques are further explained with easy-to-follow illustrations by culinary illustrator Laura Hartman Maestro. The King Arthur Flour Baker's Companion is the definitive kitchen resource. Exhaustive in scope, authoritative in style, and offering clear, practical, and encouraging instruction, it is the one book you'll turn to every time you bake. Like your set of measuring cups and favorite wooden spoon, it will become an essential kitchen tool. No kitchen in America should be without a copy. Two 8-page color inserts; 150 b/w illustrations; glossary, resources, index

Book Information

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Customer Reviews

The King Arthur company has produced flour and other baking ingredients of high reputation for over two centuries. Similarly trustworthy, and reflecting their years of kitchen experience, The King Arthur Flour Baker's Companion offers over 400 recipes for all kinds of basic and up-to-the-minute specialties--from pancakes and waffles to muffins and quickbreads; from coffee cakes, pizzas and crackers, to hearthbreads, cakes and cookies, including two complete chocolate chip recipes, for soft and crispy kinds. This is one of those books that no baking kitchen should lack--not only for its comprehensive repertoire and recipe dependability, but for the intimate ease with which it fulfills its promise. What this means, partly, is that technical information is perfectly pitched to ensure relaxed understanding, offering neither too much nor too little detail. It's the range and quality of these baking "backstories," including, for example, how to control cookie-dough spreading while baking, plus numerous hints and shortcuts, that help make the book so valuable. Beginning, sensibly, with a concise section on measuring--the authors "first plea" is that readers buy and use a scale--the book then treats breakfast specialties, such as Gingerbread Pancakes and Pumpkin Praline Waffles; pursues quickbreads like Maple Cornbread; cobblers including those made under both cake and pie crusts; Sesame Crisps among other crackers; and yeast breads, such as bagels, a basic White Bread 101, and an exemplary Italian Bread, among others. An entire chapter is devoted to sourdough with instructions for creating your own starter. Readers will also want to try Strawberry-Lemon Chess Pies, Chocolate Lava Cake, and Pumpkin Cheesecake. A concluding everything-you've-always-wanted-to-know ingredients glossary includes explorations on flour milling; of "faux fats" and sweeteners; the use of eggs in a dough or batter, in yeast breads and custards; information on the latest in European-style cultured butters, among much else. Color photos and numerous step-by-step technical drawings provide further guidance. With an illustrated section on tools, too, both high-tech and homey, such as the flour wand, the book has it all, for new and seasoned bakers alike. --Arthur Boehm

The company that makes one of the pantry's most recognized baking ingredients-flour-presents this practical and comprehensive baking cookbook. The book begins, of course, with a no-nonsense discussion of measuring flour, a step in the baking process that thwarts many would-be pastry chefs (the authors urge homecooks to use a scale). Recipes are divided into category-based chapters-from breakfasts (with dozens of derivatives of pancakes and waffles), fried doughs, and quickbreads to yeasted breads, cookies and bars, and cakes. Carb-haters, beware: there's not much protein in these pages. Many recipes are tried-and-true formulas for favorite dishes, such as the Simple But Perfect Pancake, Simple Sugar Cookies, and Classic Blueberry Muffins; others are more daring variations on a theme, such as White Chocolate Hazelnut Cheesecake, and Potato, Dill and Onion Crackers. Detailed and logical explanations of how baking works, plus an in-depth discussion of baking ingredients make this a valuable guide for beginning bakers and an informative addition for pastry aficionados. 16 pages of color photos. 200 line drawings. Copyright 2003 Reed Business Information, Inc.

This is a must have book for every baker. It is filled with fantastic recipes and a wealth of knowledge about baking. It is well written and easy to follow - with many of the recipes having illustrations. If I'm not using it to bake something - I'm sitting and reading it....planning out my next thing to bake. Buy it for yourself - buy it for a friend - buy it for anyone you know that loves to bake....they'll love it and so will you when they share the tasty treats they create.

This is a great book to skim through and flip through for ideas. I'm glad I bought it. When I find a recipe I'd like to make, I search for it on the King Arthur website. So far, I have found every recipe I've looked for, and some have even been updated!A great book, and King Arthur does a fantastic job of being complete and thorough in the recipes. Keep in mind, too, that if you get in trouble with a recipe you can call a baker at King Arthur for help! For example, I made a yellow cake, and forgot to add the extra egg yolks.... (I discovered them in the bowl while cleaning up, after the cake was in the oven!) I called KAF, and the baker explained what would happen to the cake without the extra yolks. The recipe was good enough to not need the yolk, and the baker gave me confidence to go ahead and serve the cake to guests without fear....I recommend this fundamental baking book, and I recommend the hotline at King Arthur flour!

Living in Florida, really is a baking challenge . You deal with the weather (humidity), water and flour.

King Arthur Flour is an employee company in Vermont . Once you use King Arthur Flour, you can never go back to any other flour. King Arthur Cookbook is my new Bible,It has given me a new confidence in baking and creating pastry. The recipes have improved my pies, cookies and cakes. Then their recipe for puff pastry and the custard has become the new favorite.with family and friends.

This is my second King Arthur Flour cookbook and I have to say these cookbooks are simply the best. This was the 10th Anniversary edition and it also won a James Beard award too and now I understand why. I've baked at least 8 recipes in just a week's time and all have turned out amazing. Not only the directions well written, there are very useful tips and explanations all throughout the book. There is also a chapter towards the end on what type of equipment to having in a home baker's kitchen and why to choose certain types of materials and sizes for those items. I am thrilled that I have made this purchase!

Having recently semi-retired, I started taking up my baking habit with a vengeance, which meant hitting the library for all the bread baking books I could find. One of these was the King Arthur Flour Baker's Companion. I brought the book home was very impressed that the first bread recipe that I tried in it came out perfectly. I was able to measure all my ingredients by weight, instead of volume and this was a tremendous help. By the time the library loan was up (after renewing it twice!), I knew this was a book I needed to add to my growing baking library. It helped me bridge out from just making breads, to cakes, pies, and other tempting desserts! The only problem now, is trying hard to keep off the weight all this baking is bringing on!

Nice addition to the first 200th Anniversary cookbook. BUT...it's an addition cookbook. So glad I got the 200th Anniversary cookbook too, which is packed full of American recipes & European recipes., history, more tips, just more! So if your thinking to just choose between the 2 cookbooks, get the Anniversary cookbook. It's nice that only a few recipes repeat in the Companion cookbook & it's larger size, so the print is larger. But I was let down with the lack of recipes for yeast breads, zero recipes for pasta & less cake recipes too, so just gave 4 stars. Just have to remind myself it's a companion addition cookbook. I mostly use the Anniversary cookbook.

I love this cookbook! The recipes are clear and easy to read and have introductions and regional histories for many of the recipes. If you need full-color photos with each recipe, this may not be the

book for you. Most of the recipes don't have pictures associated with them, but several of them have sketches of a specific technique the recipe calls for. The text and sketches are sepia toned rather than classic black and white. Although there is a section in the middle of the book that has several full-color glossy pictures of baked goods. Another great aspect of this cookbook is that each recipe ends with the nutrition information per serving. It not only includes the calories, fat, carbs, sugars, and proteins, it also includes vitamins, minerals, and even caffeine amounts for those recipes that contain chocolate! Some recipes have added bakers' tips as well. They even have sections about the proper way to measure and the usage of various kitchen gadgets and appliances. They call this a "Baker's Companion" book, and that is absolutely correct. It is most certainly a "companion" book for any baker who wants to know and understand the whys and hows of baking. I think this book is good for new bakers who want to learn the basics and for more experienced bakers who want to understand techniques or learn new things. I consider myself an experienced baker, and I'm sure I'll learn some great new things from this cookbook. I can't wait to get baking!

Great and delicious recipes. Recipes are from scratch no boxed mixes. Easy to read and understand. Lots of tips and ideas. Includes a list of baking tools with description. A total of 620 pages, font size 12.

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