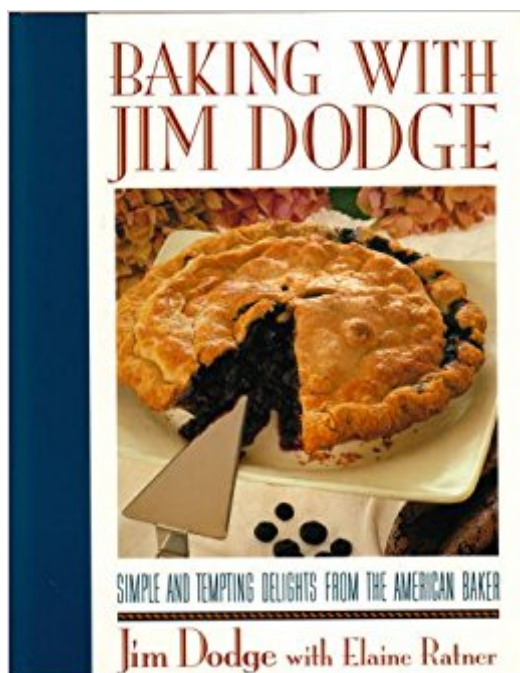


The book was found

Baking With Jim Dodge



Synopsis

Home-baked delights should be a simple indulgence. But sometimes the idea of baking at home seems daunting and time consuming. Welcome back to the kitchen! 'Baking with Jim Dodge' puts our favorite warm and delicious homemade treats back within reach. Inspired by a passion for American baking, Dodge makes it easier than ever to once again enjoy the pleasure of home baking. Book Jacket.

Book Information

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Customer Reviews

More desserts from the author of the well-received *The American Baker* (S. & S., 1987). Dodge likes "American" desserts--there are four recipes for apple pie alone--but he has included some favorite European creations along with his cobblers, crisps, and shortcakes. The emphasis is on freshness and simplicity, so there are lots of fruit desserts and variations of homey classics like pound cake. This collection is less interesting than Dodge's more sophisticated first book, but rediscovered all-American desserts continue to be in fashion. For most collections. Copyright 1991 Reed Business Information, Inc.

Great recipes, some very interesting and unusual pairings that work really well. The instructions are clear and easy to follow, notes by the Mr. Dodge are interesting and add to the charm of the book.

This is a great book for avocational bakers. i had my original copy for nearly twenty years and it has become a bit tattered. BUT it is an autographed copy ... and I wont be throwing it away. I'm getting a

clean copy just for the heck of it.

If you like baking or just baking itself, then I think this is a great book to have on hand.. He goes over the different parts of the recipe in detail and how to put everything together. Each section ie..Pies, comes with telling you the understand of why you make crust one step at a time because....this is necessary or that is necessary etc. Whether you are a beginner or advanced baker, I do believe this book will be a useful tool in making some fantastic desserts.. I love his pies the best.. Hope this has helped you, Betty

Best baking book? Yes.

This is my all time favorite baking book. I bought it to give as a gift to a young bride just learning to cook and bake. She will have lots of fun with it as I have had. Not one of these recipes has disappointed. All are easy to follow and understand and delicious.

JUST AS w/AMERICAN BAKER, JUST AS EXPECTED AND SELLER VERY PROMPT

Great cook book

Oh yeah...they're all here - our favorites! I'm talking pies, tarts, cobblers, cakes, cookies, brownies and bars, ice creams and sorbets, breads and turnovers. The recipes are great. I would have liked to see more photos which gives the baker a better idea of what's you're trying for. However, the recipes are clear and easy to decipher. I'm not a great hand in the kitchen and at the oven, but these were well within my amateur talents. Good job by Jim Dodge and Elaine Ratner. I am now the hero at dessert time. My kiddies and guests love my cookies, pies and turnovers, fresh from the oven! Yum-yum...

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