
Bakewise

Chez Panisse Fruit

A Textbook of Baking and Pastry Fundamentals

Peter Reinhart's Whole Grain Breads

The Secrets of Cooking Revealed

KitchenWise

The Primrose Bakery Book

Exploring the Fundamentals of Baking Science

Pie in the Sky Successful Baking at High Altitudes

Grilling the Argentine Way

Heirloom Cooking With the Brass Sisters

BakeWise

I Love Crab Cakes!

The Kentucky Fresh Cookbook

80 Cakes From Around the World

The Power of Sprinkles

From Broadway to the Battery

The Essential Plant-Based Pantry

100 Opinions You Can Trust on Bakewise

KitchenWise

How to Eat

Essential Food Science for Home Cooks

With 50 Decidedly Grown-Up Recipes

Maida Heatter's Book of Great Desserts

Robicelli's: A Love Story, with Cupcakes

Essential Food Science for Home Cooks

How Baking Works

The Great British Bake Off: Get Baking for Friends
and Family

50 Recipes for an American Classic

Sweet Celebrations
100 Secret Recipes from Candace's Kitchen
Recipes You Remember and Love
I'm Just Here for More Food
A Year's Worth of Weekly Recipes Tested, Tasted,
and Approved by the Staff of NPR's "All Things
Considered"
Better Baking
The Periodic Table Personified
100 Cakes, Pies, Cookies, Breads, and Pastries
Home-tested for Baking at Sea Level, 3,000,
5,000, 7,000, and 10,000 feet (and Anywhere in
Between).
The Hows and Whys of Successful Baking with
Over 200 Magnificent Recipes
On Baking (Update)
Seven Fires

Bakewise
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LIZETH MOORE

Chez Panisse Fruit
Bloomsbury Publishing
Great day in the
morning, BakeWise is
out! You are holding
the book that everyone
has been waiting for.
Sure enough, Shirley
did not hold back—it's

all here. Lively and
fascinating, BakeWise
reads like a mystery
novel as we follow
sleuth Shirley while she
solves everything from
why cakes and muffins
can be dry to génoise
deflation and why the
cookie crumbles. With
her years of
experience from big-
pot cooking for 140
teenage boys and her

classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley manages to put two and two together in unique and exciting ways. Some information is straight out of Shirley's wildly connecting brain cells. She describes useful techniques, such as brushing puff pastry with ice water—not just brushing off the flour—making the puff pastry easier to roll. The result? Higher, lighter, and flakier pastry. And you won't find these recipes anywhere else, not even on the Internet. She can help you make moist cakes; flaky pie crusts; shrink-proof perfect meringues that won't leak but still cut like a dream; big, crisp cream puffs; amazing

French pastries; light génoise; and crusty, incredibly flavorful, open-textured French breads, such as baguettes and fougasses. There is simply no one like Shirley Corriher. People everywhere recognize her from her TV appearances on the Food Network and ABC's Jimmy Kimmel Live!, with Snoop Dogg as her fry chef. Restaurant chefs and culinary students know her from their grease-splattered copies of *CookWise*, an encyclopedic work that has saved them from many a cooking disaster. With numerous “At-a-Glance” charts, *BakeWise* gives busy people information for quick problem solving. *BakeWise* also includes Shirley's “What This

Recipe Shows” in every recipe. This section is science and culinary information that can apply to hundreds of recipes, not just the one in which it appears. For years, food editors and writers have kept CookWise, Shirley's previous book, right by their computers. Now that spot they've been holding for BakeWise can be filled. BakeWise does not have just a single source of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their information with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôtre and Chef Roland Mesnier, the

White House executive pastry chef for twenty-five years; Bruce Healy, author of *Mastering the Art of French Pastry*; and Bonnie Wagner, Shirley's daughter-in-law's mother. Shirley also retrieves "lost arts" from experts of the past such as Monroe Boston Strause, the pie master of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—“better baking through chemistry.” She adds facts about the right temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time. BakeWise is for

everyone. Some will read it for the adventure of problem solving with Shirley. Beginners can cook from it and know exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing French pastries out of the past, such as Pont Neuf (a creation of puff pastry, *pâte à choux*, and pastry cream in honor of the Paris bridge) and Religieuses, adorable “little nuns” made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing to form a nun's habit. Some will want it simply for the recipes—incredibly moist whipped cream pound cake made with

heavy cream whipped slightly beyond the soft-peak stage and folded into the batter; flourless fruit soufflés (puréed fruit and Italian meringue); Chocolate Crinkle Cookies, rolled first in granulated sugar and then in confectioners' sugar for a crunchy black-and-snow-white surface with a gooey, fudgy center. And Shirley's popovers are huge.

A Textbook of Baking and Pastry Fundamentals Simon and Schuster
Cucina Simpatica brings to home cooks the luscious, lusty food of Al Forno, the acclaimed restaurant in Providence, Rhode Island. Since opening Al Forno in 1980, owners-chefs Johanne Killeen and George Germon have won a

loyal following, rave reviews, and many awards for their superb food. The recipes reflect their down-to-earth style of hearty yet simple trattoria and Italian home cooking. Included are detailed instructions for making their renowned grilled pizza. While *Cucina Simpatica* is organized by courses—from starters, soups, salads, bruschetta, crostinis, and polenta to pizzas, pastas, grills, roasts, braises, vegetables, and desserts—the authors urge readers to be flexible and make their own choices. A grilled pizza accompanied by a small salad may suffice for dinner. Pasta can be served in small portions as a first course or in larger amounts as the focus of the meal. A platter

of roasted vegetables makes a fine meatless meal. *Cucina Simpatica* inspires home cooks to prepare the rustic, robust Italian-style food from one of America's finest restaurants.

**Peter Reinhart's
Whole Grain Breads**

Indiana University
Press

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries

of bread loaves, pastries, and everything in between. Among other additions, *How Baking Works, Third Edition* includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of

baking at work End-of-chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, *How Baking Works, Third Edition* offers an unrivaled hands-on learning experience. *The Secrets of Cooking Revealed* Rizzoli Publications 6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites

are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy!

Photography by Jean Cazals.

KitchenWise Pearson
Learn how to get the best out of your bread machine, with over 150 traditional and contemporary recipes from around the world.

The Primrose Bakery
Book Rux

Martin/Houghton Mifflin
Harcourt

Alton Brown explores the science behind breads, cakes, cookies, pies, and custards, explaining it in his own inimitable style.

Recipes cover all the basics, from pie crust to funnel cake to cheese souffle. The book also contains

appendices and equipment lists.

Exploring the Fundamentals of Baking Science

Random House Digital, Inc.

The instant New York Times bestseller!

Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on

Food Network's Cupcake Wars. When Candace Nelson

started Sprinkles, America's first

cupcakes-only bakery, in 2005, people

thought she was crazy.

"What else do you

sell?" they'd ask. But Sprinkles sold out on

opening day . . . and hasn't slowed down

since! Now, in her first cookbook, Candace

opens up her recipe

vault to bring you 100

irresistible desserts she

can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like crème brûlée. But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael Strahan. THE SPRINKLES BAKING BOOK is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun!

Pie in the Sky
Successful Baking at High Altitudes Random House
Authors of Heirloom Baking and James Beard Award finalists Marilynn and Sheila Brass launched a whole new cookbook category with their "heirloom" baking recipes. Now they turn their culinary skills to the rest of the menu, presenting delicious, savory, and timeless heirloom dishes collected over decades and updated for the modern kitchen. Marilynn and Sheila Brass have spent a lifetime collecting handwritten "manuscript cookbooks" and "living recipes." Heirloom Cooking collects and skillfully updates 135 of the very best of these, which together

represent nearly 100 years of the best-loved and most delicious dishes from all over North America. The oldest recipes date back to the late 1800s, and every decade and a wide variety of ethnicities are captured here. The book is divided into sections including Starters; Salads; Vegetables; Breads; Main Dishes including Lamb, Beef, Veal, Pork, Fish, Chicken, and Turkey; Vegetarian; and—of course—Dessert. As they did in *Heirloom Baking*, the Brass sisters include the wonderful stories behind the recipes, and once again, lush photography is provided by Andy Ryan.

[Grilling the Argentine Way](#) William Morrow

Cookbooks

In *Sweet Celebrations* the woman InStyle called “New York’s reigning cake diva” shares her recipes, designs, techniques, and tips in a gloriously illustrated book. *Bon Appétit* called master baker and decorator Weinstock “the Leonardo da Vinci of wedding cakes,” and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life’s festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. *Sweet Celebrations*

includes cakes for birthdays, anniversaries, bon voyage send-offs, victory parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the

world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. *Sweet Celebrations* is a must-have volume for home and professional bakers who want to make and serve cakes that taste as good as they look.

Heirloom Cooking With the Brass Sisters No Starch Press

Where do you get the best crab cakes? Ask one hundred different people and you'll likely get one hundred different answers. Some swear by classic Chesapeake Bay crab cakes, and some by spicy Creole crab cakes, while others maintain that Pacific Northwest crab cakes can't be beat. In *I Love*

Crab Cakes!, award-winning chef and cookbook author Tom Douglas brings the best of East, West, and Gulf coasts to the table and proves that the most delicious crab cakes of all come straight from your home kitchen. Tom thoroughly examines every thorny, crab cake-related issue. Bread crumbs, cracker crumbs, panko, or no crumbs at all? What kind of crabmeat: Dungeness, king, or Peeky Toe? Are the best crab cakes pan-fried, deep-fried, or not even cooked? Tom offers up dozens of his famous crab cake recipes, including classic crab cakes from East and West, North and South, plus newer innovations such as Wild Ginger Crab Cakes, Pesto Risotto

Crab Cakes, and Crab Louie Cheesecakes. There are crab cake sandwiches, breakfast crab cakes, and crab cake sauces and salsas.

BakeWise Abrams
DIV Here are nearly 300 recipes, each of them worked out to fool-proof protection, including Raspberry-Strawberry Bavarian, creamy Black-and-White Cheesecake, Walnut Fudge Pie a la Mode, and many more. Recipes range from cakes to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles.

I Love Crab Cakes!
Clarkson Potter
Flour Shop's rainbow explosion cakes have become an

international sensation! And now, with *The Power of Sprinkles*, Flour Shop Founder Amirah Kassem reveals the secrets to making her magical cakes at home. Amirah Kassem preaches the power of sprinkles in her wildly creative first book. A modern-day Willy Wonka, Kassem reminds readers that joy can be found in creating something delightful and delicious, that baking a cake for someone is the best thing in the world, and that, when it comes to cake decorating, any mistake can be covered in sprinkles (and everyone will love it anyway!). With twenty-nine different cakes—from unicorn cakes and donut cakes to cakes that look like

reindeer, popcorn, spaghetti, and avocado toast—and packed with photographs, illustrations, and infinite ideas, *The Power of Sprinkles* is a book for bakers and cake decorators at every age and level. Also Available: *Power of Sprinkles 2020 Wall Calendar*
The Kentucky Fresh Cookbook Harper Collins
From the world-renowned sommelier Aldo Sohm, a dynamic, essential wine guide for a new generation
NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD52
Aldo Sohm is one of the most respected and widely lauded sommeliers in the world. He's worked with celebrated chef Eric Ripert as wine director of three-

Michelin-starred Le Bernardin for over a decade, yet his philosophy and approach to wine is much more casual. Aldo's debut book, *Wine Simple*, is full of confidence-building infographics and illustrations, an unbeatable depth of knowledge, effusive encouragement, and, most important, strong opinions on wine so you can learn to form your own. Imbued with Aldo's insatiable passion and eagerness to teach others, *Wine Simple* is accessible, deeply educational, and lively and fun, both in voice and visuals. This essential guide begins with the fundamentals of wine in easy-to-absorb hits of information and pragmatic, everyday tips—key varietals and

winemaking regions, how to taste, when to save and when to splurge, and how to set up a wine tasting at home. Aldo then teaches you how to take your wine knowledge to the next level and evolve your palate, including techniques on building a “flavor library,” a cheat sheet to good (and great) vintages (and why you shouldn't put everything on the line for them), tips on troubleshooting tricky wines (corked? mousy?), and, for the daring, even how to saber a bottle of champagne. This visual, user-friendly approach will inspire readers to have the confidence, curiosity, and enthusiasm to taste smarter, drink boldly, and dive headfirst fearlessly into

the exciting world of wine.

80 Cakes From Around the World Artisan Books

Never one to be content with yesterday's baking triumph, Peter Reinhart continues to refine his recipes and techniques in his never-ending quest for extraordinary bread. In this revised edition of his beloved and bestselling classic, he further perfects his recipes by adding metrics and conversion charts, incorporating baker's percentages into the recipes, and updating methods throughout. With an updated resource section, this will surely continue to be the go-to bread baking book for amateur and professional bakers across the country.

[The Power of Sprinkles](#)

Andrews McMeel Publishing

The James Beard Award-winning, bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science. Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles. With her years of experience from big-pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley looks at all aspects of baking in a unique and exciting way. She describes useful techniques, such as brushing your puff pastry with ice water—not just

brushing off the flour—to make the pastry higher, lighter, and flakier. She can help you make moist cakes; shrink-proof perfect meringues; big, crisp cream puffs; amazing pastries; and crusty, incredibly flavorful, open-textured French breads, such as baguettes. Restaurant chefs and culinary students know Shirley from their grease-splattered copies of *CookWise*, an encyclopedic work that has saved them from many a cooking disaster. With numerous “At-a-Glance” charts, *BakeWise* gives busy people information for quick problem solving. *BakeWise* also includes Shirley's signature “What This Recipe Shows” in every recipe.

This scientific and culinary information can apply to hundreds of recipes, not just the one in which it appears. *BakeWise* does not have just a single source of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their tips with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôtre and Chef Roland Mesnier, the White House pastry chef for twenty-five years; and Bruce Healy, author of *Mastering the Art of French Pastry*. Shirley also retrieves “lost arts” from experts of the past such as Monroe Boston Strause, the pie master

of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—“better baking through chemistry.” She adds facts such as the right temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time. Beginners can cook from *BakeWise* to learn exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past, such as Pont Neuf (a creation of puff pastry, pâte à choux, and pastry cream) and Religieuses, adorable “little nuns” made of

puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing. Some will want it simply for the recipes—incredibly moist whipped cream pound cake made with heavy cream; flourless fruit soufflés; chocolate crinkle cookies with gooey, fudgy centers; huge popovers; famed biscuits. But this book belongs on every baker's shelf.

From Broadway to the Battery University Press of Kentucky This tour of classic and curious cakes from all fifty states is “a sweet home-baked slice of Americana” (*Publishers Weekly*). In order to form a more perfect union of flour, eggs, butter, and sugar, *CakeLove* author Warren Brown offers his unique take on

dessert recipes from all fifty states, plus Puerto Rico and Washington, DC. Starting his tour with the classic Baked Alaska, Brown explores America's rich culinary history while updating regional treats like Louisiana King Cake, South Carolina's Lady Baltimore Cake, and Florida's Key Lime Pie. There are official state desserts, like Maryland's Smith Island Cake and Massachusetts' Boston Cream Pie, as well as unofficial favorites, like New York-style Cheesecake and St. Louis Goopy Butter Cake. Brown also includes more adventurous confections like Michigan's Chocolate Sauerkraut Cake, and brand-new treats he's created in honor of specific states, such as

his California-inspired Avocado Cupcakes. With mouth-watering photos, informative sidebars, and an entire section devoted to the magic of buttercream frosting, *United Cakes of America* "is a shoe-in [sic] for that coveted guest-of-honor space on your baking shelf" (LA Weekly).

The Essential Plant-Based Pantry Sphere

A seasonal food journey with native Kentuckian Maggie Green, *The Kentucky Fresh Cookbook* takes home chefs through a year in a Kentucky kitchen with more than 200 recipes. With a focus on the cook's activities in the kitchen, this book guides both aspiring and experienced cooks in the preparation of delicious meals using the delightful variety of

foods found in Kentucky. Green welcomes readers with her modern and accessible approach, incorporating seasonally available Kentucky produce in her recipes but also substituting frozen or canned food when necessary. She complements her year of recipes with tidbits about her own experiences with food, including regional food traditions she learned growing up in Lexington, attending the University of Kentucky, and raising a family in Northern Kentucky. The Kentucky Fresh Cookbook acknowledges the importance of Kentucky's culinary and agricultural traditions while showing how southern

culture shapes food choices and cooking methods. Green appeals to modern tastes using up-to-date, easy to follow recipes and cooking techniques, and she addresses the concerns of contemporary cooks with regard to saving time, promoting good health, and protecting the environment. The Kentucky Fresh Cookbook contains a year's worth of recipes and menus for everyday meals, holiday events, and special family occasions -- all written with Kentucky flair. *100 Opinions You Can Trust on Bakewise* Chronicle Books For many home cooks, it can be a challenge to find the time, money, and ingredients to enjoy preparing a

healthy, plant-based meal. Imagine a cookbook where you didn't have to shop for expensive ingredients in unusual places or use them only once. Imagine a cookbook where you knew you had all the dry goods you needed to prepare quick and amazing recipes. Wouldn't this change the way you think and feel about cooking? Enter *The Essential Plant-Based Pantry*, the indispensable resource for cooks who want everyday, healthy recipes right at their fingertips, without the fuss of an extended shopping trip. Food and nutrition expert Maggie Green reveals the secret to her miraculous meal preparation routine: a well-stocked pantry. By bringing together a few

fresh ingredients like produce and nut milk with Greens comprehensive list of easy-to-find, pantry-safe foods, you can prepare delicious recipes on time and within budget without running to the store halfway through. Packed with amazing recipes like fettuccini cashew alfredo, Moroccan tempeh, sesame Brussels sprouts, red bean and mushroom jambalaya, curry coconut chickpeas, tofu shakshuka, and Cincinnati chili, *The Essential Plant-Based Pantry* will revolutionize the way you think and feel about healthy cooking. [KitchenWise](#) Simon and Schuster Bored of regular baking? Looking for new challenges?

Discover a whole new world of baking creativity with *Bake To Impress*. Let award-winning baker Christian Hümb's take your baking to the next level with exceptional and exciting cake and dessert recipes from macarons to muffins and beyond. Impress your friends with over 100 classic and innovative cake recipes to create mouth-watering desserts every time. From favourites such as chocolate chip cookies to delicious new trends including cronuts and salted caramel, *Bake To Impress* is a beautiful guide to inspire your baking creativity. Perfect for hobby bakers seeking new challenges or anyone looking for baking inspiration, *Bake To Impress* is a

true show-stopper.

How to Eat Simon and Schuster

"The James Beard Award-winning, bestselling author of *CookWise* and *BakeWise* delivers essential cooking know-how based on her expansive understanding of food science. Want to cook fluffier scrambled eggs and more flavorful sauces, keep your greens brilliantly green, and make everything taste more delicious? *KitchenWise* combines beloved cookbook author Shirley Corriher's down-to-earth advice with scientific expertise to address everyday cooking issues. Whether you are a beginner or a professional chef, Shirley's guidance will save you time and

money, and help you know exactly what to do at the stove. A gifted teacher with a degree in chemistry, Shirley takes readers through the hows and whys of what she does in the kitchen, explaining the science behind common problems and offering solutions for how to fix them. (For example, salt has an amazing ability to suppress bitterness and allow other flavors to

emerge.) In KitchenWise, which is filled with more than thirty of Shirley's favorite time-tested recipes, readers will learn why certain ingredients work well together and what makes good food great. Amazingly informative, approachable, and packed with proven techniques, KitchenWise serves up new ways to get the most from your meals"-

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