



Baking at Home with The Culinary Institute of America

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A complete, illustrated volume of lessons and recipes for the home baker.

The Culinary Institute of America is the place where many of today's leading chefs and pastry chefs have learned the fundamental skills that launched their careers. Now, in this companion to *Cooking at Home with The Culinary Institute of America*, the CIA draws on its extensive expertise and experience to give home bakers an outstanding course in the essentials of baking, along with a wealth of irresistible recipes. It outlines all the basic information on equipment, ingredients, and methods necessary to create top-quality cakes, pastries, breads, frozen desserts, and more. Readers learn the techniques step by step, with detailed instructions and photographs that clearly explain what to do and how to do it.

Ideal for developing skills and building a repertoire, the book's 200 recipes - all specially created by the CIA - are delicious, attractive, and easy to make, from Cream Scones and Streusel-Topped Blueberry Muffins to Flourless Chocolate Souffle Cake and Warm Lemon Pudding Cakes.

Complete with 250 beautiful full-color photographs of procedures and finished dishes, *Baking at Home with The Culinary Institute of America* is a comprehensive resource that will enable home cooks to master the art of baking in their own kitchens.

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Editorial Review

Review

"...a reassuringly substantial volume, carefully informative, with glossy color photos giving step-by-step guidance.." (*Associated Press*, December 10, 2004)

This gorgeous cookbook makes delicious perfection look doable. Replete with artful color photos of flawless custards, silky glazes and deftly done tortes, it also includes expert tips and techniques. (*USA Today*, November 25, 2004)

About the Author

Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts, Latin cuisines, and wine and beverage studies. A network of more than 45,000 alumni has helped the CIA earn its reputation as the world's premier culinary college. The CIA, which also offers courses for professionals and food enthusiasts, as well as consulting services for the foodservice and hospitality industry, has campuses in Hyde Park, New York; St. Helena, California; San Antonio, Texas; and Singapore.

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