



Baking: From My Home to Yours

By Dorie Greenspan

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Baking: From My Home to Yours By Dorie Greenspan

Dorie Greenspan has written recipes for the most eminent chefs in the world: Pierre Hermé, Daniel Boulud, and arguably the greatest of them all, Julia Child, who once told Dorie, “You write recipes just the way I do.” Her recipe writing has won widespread praise for its literate curiosity and “patient but exuberant style.” (One hard-boiled critic called it “a joy forever.”) In *Baking: From My Home to Yours*, her masterwork, Dorie applies the lessons from three decades of experience to her first and real love: home baking. The 300 recipes will seduce a new generation of bakers, whether their favorite kitchen tools are a bowl and a whisk or a stand mixer and a baker’s torch.

Even the most homey of the recipes are very special. Dorie’s favorite raisin swirl bread. Big spicy muffins from her stint as a baker in a famous New York City restaurant. French chocolate brownies (a Parisian pastry chef begged for the recipe). A dramatic black and white cake for a “wow” occasion. Pierre Hermé’s extraordinary lemon tart.

The generous helpings of background information, abundant stories, and hundreds of professional hints set *Baking* apart as a one-of-a-kind cookbook. And as if all of this weren’t more than enough, Dorie has appended a fascinating minibook, *A Dessertmaker’s Glossary*, with more than 100 entries, from why using one’s fingers is often best, to how to buy the finest butter, to how the bundt pan got its name.

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Baking: From My Home to Yours By Dorie Greenspan **Bibliography**

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Editorial Review

Amazon.com Review

In *Baking with Julia* (Child, of course) and *Desserts by Pierre Hermé*, Dorie Greenspan gave voice to other baking experts while ensuring their recipes worked. Now, in *Baking: From My Home to Yours*, she steps fully onstage with a collection of 230-plus immediately attractive recipes ranging from breakfast sweets, cakes, and tarts to puddings, custards, ice creams, and crisps. This is homey, eminently doable baking that encompasses the more familiar, like sugar-topped molasses spice cookies, pecan sticky buns, and lemon tart, but also includes the temptingly original, such as Devil's Food White-Out Cake, Coconut-Roasted Pineapple Dacquoise, and Toasted Almond Scones. Her cookie selection, which offers the standout Chocolate Malted Whopper Drops, is particularly good, as is her brownie group, a mini-chapter featuring a very edible espresso cheesecake variation.

Greenspan knows her stuff, of course, but it's her droll, anecdotal style (readers learn, for example how a chocolate cake got her fired) and her recipe-making expertise that sets the book apart. Precise descriptions of the baked goods--a pound cake, for example, is said to have a "moist, tightly knit crumb"--help readers understand baking anatomy. Equally exact, and reassuring, are her recipe guideposts--she notes, for example, that rubbing butter into the dry ingredients when making a biscuit recipe will result in "pea-size pieces, pieces the size of oatmeal flakes, and pieces the size of everything in between." With recipe variations and enticing color photos, the book will inspire--and inform--baking novices and experts alike. --Arthur Boehm

Recipe Excerpts from *Baking: From My Home to Yours*



Toasted Almond Scones



Granola Grabbers

From Publishers Weekly

Starred Review. Greenspan, coauthor of books with culinary icons such as Julia Child (*Baking with Julia*), Daniel Boulud and Pierre Hermé, shares her favorite recipes in this tantalizing collection, which covers all the baking bases, from muffins, cookies and brownies to spoon desserts, pies and cobblers. Instructions are clear and easy to follow, and Greenspan uses everyday ingredients readily available to the home chef.

Recipes like Perfection Pound Cake and All-American, All-Delicious Apple Pie convey a comfortable, almost homey, familiarity that will bring readers back to this collection again and again. In addition, she provides insight into matters many cooks may not often consider, such as leaveners, technique and choosing the right pan. Numerous mouth-watering photos dot the book throughout, making it hard to choose which one to make first. Especially helpful is the Indispensables: Base Recipes section at the end of the book, which includes pointers for making key ingredients such as dough, pastry cream, lemon curd and faux crème fraîche. This is baking at its best. Over 100 full-color photos. (Nov.)

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About the Author

Inducted into the James Beard Foundation's Who's Who of Food and Beverage in America, DORIE GREENSPAN is the author of *Around My French Table*, a *New York Times* bestseller that was named Cookbook of the Year by the IACP; *Baking Chez Moi*; and *Baking: From My Home to Yours*, a James Beard Award winner. She lives in Westbrook, Connecticut, and Paris.

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