



The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook

By King Arthur Flour

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The trusted companion of scores of home bakers is finally available in paperback!

Originally Published ten years ago - and shortly thereafter honored as the James Beard Foundation's Cookbook of the Year (2003) - this cookbook is today every bit as relevant as it was then. And now the modern classic is in easy to use **Flexibound Paperback**, with its hundreds of easy and foolproof recipes, from yeast breads and sourdoughs to trendy flatbreads and crackers to family favorites such as pancakes and waffles. Leading you through the steps of leavening, mixing, proofing, and kneading through shaping and baking, the experts at King Arthur Flour also include their best 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 Baker's Companion*, a kind of culmination of generations of loving work, brings you more than 350 recipes that teach you which ingredients work together as well as which don'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, leaveners, fats, and more. You'll find information on substitutions and variations, as well as troubleshooting advice from pros at King Arthur Flour.

Two 8 Page Color Inserts. Illustrations throughout

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Editorial Review

Amazon.com Review

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*

From Publishers Weekly

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.
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From [Booklist](#)

Experienced home bakers now have a new resource, and beginning bakers find constructive encouragement in *The King Arthur Flour Baker's Companion*. Long a supplier of professional-quality ingredients and equipment, the Vermont-based company has now produced a comprehensive guide for amateur bakers. The

book's no-nonsense approach appears in the very first pages of its introduction, where practical tables of measurements and weight-volume equivalencies provide data that bakers are sure to consult repeatedly. Recipes outline breakfast traditions including pancakes, waffles, and French toast, followed by other quick breads such as crepes, coffee cakes, muffins, biscuits, and scones. A further chapter covers items rarely made at home, such as crackers. Recipes for yeast breads, cookies, cakes, pies, and pastries survey the high points of the baker's art and technique. Helpful hints scattered among the recipes include the advice to freeze biscuits just prior to baking to increase their flakiness. This encyclopedic work concludes with chapters covering utensils and ingredients. Detailed nutritional analyses for each recipe enhance the book's utility. *The King Arthur Flour Baker's Companion's* provenance grants this book authority, and its comprehensiveness makes it a necessary purchase for every culinary collection. *Mark Knoblauch*
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Users Review

From reader reviews:

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Do you one of people who can't read enjoyable if the sentence chained in the straightway, hold on guys that aren't like that. This *The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook* book is readable simply by you who hate the perfect word style. You will find the data here are arrange for enjoyable reading experience without leaving also decrease the knowledge that want to supply to you. The writer connected with *The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook* content conveys prospect easily to understand by many individuals. The printed and e-book are not different in the information but it just different as it. So , do you nonetheless thinking *The King Arthur Flour Baker's Companion: The All-Purpose Baking Cookbook* is not loveable to be your top listing reading book?

Kenneth Hill:

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John Lockett:

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