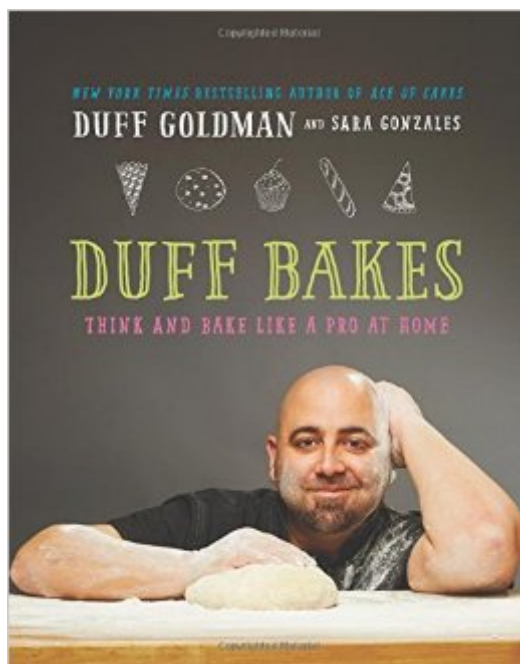


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Duff Bakes: Think And Bake Like A Pro At Home



Synopsis

An inviting, down-to-earth, full-color baking book filled with 130 recipes for irresistible must-bake favorites, from cakes to cookies to brownies to muffins to breads, from the New York Times bestselling star of Food Network's hit series *Ace of Cakes* and owner of Charm City Cakes and Duff's Cake Mix. Duff Goldman may dazzle fans with his breathtaking cake decorating, but behind the rigged-up gravity-defying cakes and fancy fondant is a true pastry chef who understands the fundamentals of making incredibly delicious baked goods at home. In *Duff Bakes*, he truly gives home bakers the down-to-earth essentials they need for creating mouthwatering favorites. Inside you'll find the perfect muffin recipe to eat straight while waiting for your morning bus, an easy pizza dough recipe for a quick weeknight dinner, and cookie recipes for every occasion. Filled with Duff's engaging earthiness and hilarious personality, *Duff Bakes* includes chapters on different types of pastry dough, a variety of cookies, brownies, muffins, bread, biscuits, pies, cakes and cake decorating, gluten-free and vegan desserts, and much more. Duff provides 130 recipes for a diverse range of goodies, including nut butter cookies, white chocolate blondies, apple streusel muffins, cereal bars, bacon jalapeno biscuits, banana bourbon cream pie, zucchini lemon cake, and savory bread pudding. Here are a few classics as well, like a re-make of the childhood favorite, Twinkies. *Duff Bakes* will help both novices and seasoned bakers master the best, most delicious home baked goods, build on their baking successes, hone their skills, and understand the science behind the fundamentals of baking.

Book Information

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[Shows](#) #705 in [Books > Cookbooks](#), [Food & Wine > Desserts](#)

Customer Reviews

I'm a huge fan of Duff Goldman and think of him and his Charm City Cakes crew as not just bakers, but artists. So I was worried that being as talented as he is, he wouldn't be able to break down the art form into something understandable for weekend bakers like myself. Well, I was wrong to worry. The recipes are mostly easy to follow, for both novice and experienced bakers. If you've only ever baked a slice and bake chocolate chip cookie, you'll definitely find many challenges in here, but plenty of guidance. If you're more experienced and know a thing or two about baking, this book is probably right on your level. His bar and cookie recipes look easy to moderately challenging. He's got easy bread recipes for people who've never worked with yeast, and more complicated recipes (sourdough, anybody?) for those who are ready. I'm both nervous and excited to try to create my first sourdough starter (which I didn't even know was a thing). His cake decorating section I felt deviated from the overall aim of the book (i.e., easy and non-intimidating). I would have liked less info on fondant and project ideas, and more instruction on how to frost cake, do pretty piping with buttercream, and maybe some sprinkle work. I'll probably not delve into fondant work unless I take a class. I'm most excited to try his cinnamon roll recipe and his Swiss buttercream recipe. Least excited about anything fondant related. If you're worried you might not learn any new techniques, I'd still recommend you pick this up for the great recipes and the adorable narrative that Duff and co-author Sara provide. Update: cinnamon roll recipe was easy enough to follow. My boyfriend complained that they were too sweet and needed more time in the oven.

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