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Baking: 1001 Best Baking Recipes Of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry And More)





Synopsis

1001 Best Baking Recipes of All Time! Over 1,000 of Mouth Watering Baking Recipes with Easy-to-Follow Directions! Have you ever dreamed about baking scrumptious cakes, luscious cheesecakes, crunchy cookies and healthy muffins?! How tempting does Nutella Banana Tart or Brownie Cheesecake sound?! If just the thought of those desserts tingled your taste buds, youâ€™ve come to the right place! This book is just what you need to get you started towards learning what baking is, how it works and how it can be done at home without much hassle, professional equipment or any special baking skill. Baking has evolved so much the last couple of years. It went from the very basic flour and water mixture Egyptians used to make centuries ago to the famous French desserts, layered and texturized cakes, crisp and crunchy cookies, moist breads, complex cupcakes, delicious muffins and creamy cheesecakes. And the best of all â€“ you donâ€™t need to be a professional to enjoy all of this! Home baking is now easier than ever, not just because the equipment is cheaper and cheaper, but also because you have books like this to help you dive into this amazing world of desserts! Collecting 1001 recipes between its pages, this book aims to be a complete dessert guide for the home bakers. Being in 11 chapters, the book covers every dessert you can think of, from the very simple blueberry muffins to the more complex red wine chocolate cake or lemon meringue pie. In addition to this, it also includes a chapter focusing on the basics of pastry â€“ such as Genoise sponge cake, Madeira cake, pie crust or pate a choux. Wait no more! Download your copy today and start baking your way to your familyâ€™s hearts! No more money spent on little snacks or cakes from a bakery. Now you can bake your own at home and put a bit of love in each and every one of them. Put your apron on and letâ€™s get baking!

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Customer Reviews

My Kindle is full of various types of recipe books and I haven't been tempted to download any more until I came across this "a thousand recipes for \$1? Hard to resist. Though, of course, you can put a low price on anything and from my experience, a lot of kindle books are the "you get what you pay for" kind. That being said, Emma Katie's baking recipe book is far from this and in fact offers much more than I was expecting. The recipes are laid out in a clear, instructional manner and, most importantly, the foods all seem tasty and of a high quality (my favorite so far being the Walnut Banana Muffins). One thing that particularly stood out to me is how the nutritional values are also mentioned " I'm currently watching my caloric intake at the moment, so this is of course very welcome.

Awesome and HUGE collection of baking recipes! I don't know if I'll ever get around to making everything in here but it won't be for the lack of want to, that's for sure. I love how easy to follow they all are, and each one includes the amount of time it will take to make it, total servings, and even the nutritional information which is great since I'm trying to watch the calories. There are cakes and cookies and muffins and so much more to try. Reading through this had me drooling in no time! One thing I thought was pretty neat is that it gives you this really comprehensive listing of basic pantry ingredients you'll need on hand to make everything in here, so you can have your pantry stocked and ready to roll when it comes time to start baking. It even takes you through the equipment you'll need, like whisks, mixing bowls, baking paper, etc. I think this would be an excellent baking recipe book for beginning cooks as well as seasoned bakers.

I have way too many cookbooks and have to flip through them to find favorite recipes for baking. I went in search of a massive baking recipes collection and was thrilled to find author Emma Katie's new book. There are over 1,000 recipes here and they are both varied and delicious. I need things well-explained and each of these recipes definitely is. So far I have made the Gingerbread

Chocolate Cake, Confetti Cookies, and the French Spice Cake in preparation for the holidays. All delicious! I love that there are also sections in the book on baking ingredients and equipment. A well-rounded and comprehensive cookbook that is now one of my favorites.

I am a recipe book collector. I am so happy that there are e-books and Kindle since I ran out of shelf space. This is a fantastic book for any level of baker. There is a nice description of ingredients and their use at the beginning of the book. The directions are simple and ordered numerically. I personally prefer this over when the instructions are in paragraph form. The directions are concise yet provide you exactly the information you need to know to make the recipe correctly. Baking does need to be done in the right order and using the right amount of ingredients for the result to be correct. Some of my favorite recipes are Chocolate Self Saucing Pudding, Pistachio Bundt Cake, and Cranberry Biscotti. This will be a book I return to again and again.

Let me first say that I am no baker. In fact, I'm quite possibly the worst one ever, as I've been known to even screw up on That Jiffy corn bread mix stuff. I purchased Baking 1001 Best Recipes of All Time for this very reason, with the goal of whipping up a fabulous dessert to impress my holiday guests but more so my mother in law who has frowned on my efforts in the past. Can I just tell you how pleased I am? There are several things about the book that I found to be great, but I truly believe that it's the comprehensive---by that I mean the complete overview of baking that helped me the most. I stand by the theory that once I had a better understanding of what I was working with, I felt less intimidated by the baking process. There are so many yummy sounding recipes included, but I ambitiously opted to go with the caramel pumpkin cake. It seemed doable, because there were just 10 steps and I would be done. This novice baker is still shocked by the results! Two thumbs up for putting together a recipe book that anyone can follow along with.

I just moved into a new apartment with a huge kitchen and was getting that winter season itch to bake. I love how this book has pretty much any baking recipe you can think of. Some of my favorites so far are the yogurt strawberry cake, apple and pear molasses cake, sweet potato bundt cake, blackberry ginger cheesecake, and I want to try making the citrus pudding sometime next week. I like how this book also has the calories, fat, protein and carbs per serving at the end of each recipe. I am thinking about trying to make the fresh ginger muffins tomorrow, I love ginger so much. If you're looking for things to bake, traditional or unusual new recipes this book is great it contains both.

There are so many awesome recipes in this book. One of my favorite things to eat is sweets. I don't always want to spend money to go out and buy them and with the 1001 Best Baking Recipes of all time I don't have to. I have 2 young children that love sweets just as much as I do. I decided to go ahead and purchase the book because of all the great reviews. The recipes are so simple to follow and absolutely delicious. I honestly could not believe that I had made something that was so tasty. From this book I have found a new hobby in cooking and the kids absolutely love it. This will be my go to guide for cooking some awesome deserts. Thank you Emma!

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