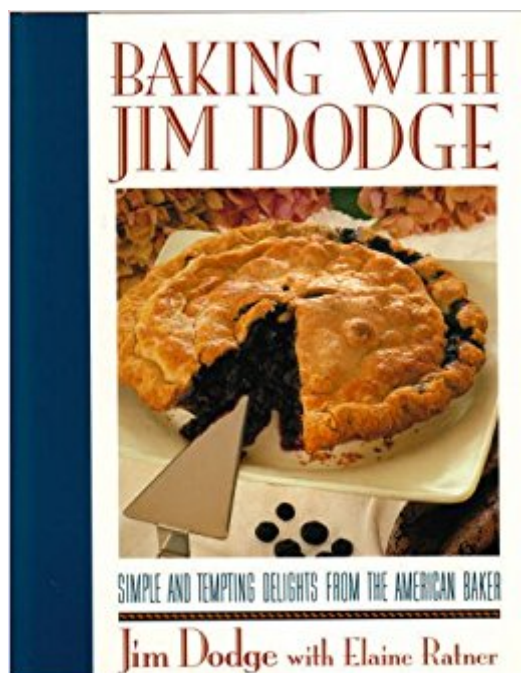


The book was found

Baking With Jim Dodge



Synopsis

Home-baked delights should be a simple indulgence. But sometimes the idea of baking at home seems daunting and time consuming. Welcome back to the kitchen! 'Baking with Jim Dodge' puts our favorite warm and delicious homemade treats back within reach. Inspired by a passion for American baking, Dodge makes it easier than ever to once again enjoy the pleasure of home baking. Book Jacket.

Book Information

Hardcover: 224 pages

Publisher: Simon & Schuster; First Edition edition (October 1991)

Language: English

ISBN-10: 0671681001

ISBN-13: 978-0671681005

Product Dimensions: 0.8 x 8.8 x 11.2 inches

Shipping Weight: 2.1 pounds

Average Customer Review: 4.8 out of 5 stars 11 customer reviews

Best Sellers Rank: #421,429 in Books (See Top 100 in Books) #126 in Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts #1688 in Books > Cookbooks, Food & Wine > Kitchen Appliances

Customer Reviews

More desserts from the author of the well-received *The American Baker* (S. & S., 1987). Dodge likes "American" desserts--there are four recipes for apple pie alone--but he has included some favorite European creations along with his cobblers, crisps, and shortcakes. The emphasis is on freshness and simplicity, so there are lots of fruit desserts and variations of homey classics like pound cake. This collection is less interesting than Dodge's more sophisticated first book, but rediscovered all-American desserts continue to be in fashion. For most collections. Copyright 1991 Reed Business Information, Inc.

Great recipes, some very interesting and unusual pairings that work really well. The instructions are clear and easy to follow, notes by the Mr. Dodge are interesting and add to the charm of the book.

This is a great book for avocational bakers. i had my original copy for nearly twenty years and it has become a bit tattered. BUT it is an autographed copy ... and I wont be throwing it away. I'm getting a

clean copy just for the heck of it.

If you like baking or just baking itself, then I think this is a great book to have on hand.. He goes over the different parts of the recipe in detail and how to put everything together. Each section ie..Pies, comes with telling you the understand of why you make crust one step at a time because....this is necessary or that is necessary etc. Whether you are a beginner or advanced baker, I do believe this book will be a useful tool in making some fantastic desserts.. I love his pies the best.. Hope this has helped you, Betty

Best baking book? Yes.

This is my all time favorite baking book. I bought it to give as a gift to a young bride just learning to cook and bake. She will have lots of fun with it as I have had. Not one of these recipes has disappointed. All are easy to follow and understand and delicious.

JUST AS w/AMERICAN BAKER, JUST AS EXPECTED AND SELLER VERY PROMPT

Great cook book

Oh yeah....they're all here - our favorites! I'm talking pies, tarts, cobblers, cakes, cookies, brownies and bars, ice creams and sorbets, breads and turnovers. The recipes are great. I would have liked to see more photos which gives the baker a better idea of what's you're trying for. However, the recipes are clear and easy to decipher. I'm not a great hand in the kitchen and at the oven, but these were well within my amateur talents. Good job by Jim Dodge and Elaine Ratner. I am now the hero at dessert time. My kiddies and guests love my cookies, pies and turnovers, fresh from the oven! Yum-yum...

[Download to continue reading...](#)

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)
Baking With Jim Dodge Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Soucery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine

(Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) The Jim Brickman -- Faith and Songs of Inspiration, Vol 4: Piano/Vocal/Chords (The Essential Jim Brickman) Glory Denied: The Vietnam Saga of Jim Thompson, America's Longest-Held Prisoner of War: The Vietnam Saga of Jim Thompson, America's Longest-Held Prisoner of War New Ham radio license, Now What? Jim Sanders AG6IF: Jim Sanders AG6IF Almond: Coconut: Almond Flour & Coconut Flour - Gluten Free Cookbook for Paleo Diet, Celiac Diet & Wheat Free Diet (paleo baking, paleo beginners, wheat ... baking recipes, gluten free diet cookbook) Professional Baking 6e with Professional Baking Method Card Package Set Everyday Grain-Free Baking: Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking Baking Gluten Free Bread: Quick and Simple Recipes for Baking Healthy, Wheat Free Loaves that Taste Amazing (The Essential Kitchen Series Book 15) Baking Soda Power! Frugal and Natural: Health, Cleaning, and Hygiene Secrets of Baking Soda (60+) - 2nd Edition! (DIY Household Hacks, Chemical-Free, Green Cleaning, Natural Cleaning, Non-Toxic) How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition. Baking for Two: The Small-Batch Baking Cookbook for Sweet and Savory Treats On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Best Baking Recipes: A Donut, Pancake and Pizza: Everything that you need for Tasty Day (Baking Series Book 4) Cook's Illustrated Baking Book: Baking Demystified with 450 Foolproof Recipes from America's Most Trusted Food Magazine Baking with Julia: Savor the Joys of Baking with America's Best Bakers

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)