



The Art & Soul of Baking

Cindy Mushet, Sur La Table

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2009 IACP Cookbook Awards Winner

Nominated for a 2009 James Beard Foundation Award.

Sur La Table teamed with pastry chef and baking teacher Cindy Mushet to bring you the ultimate guide to baking. Beautiful photographs and more than 250 easy-to-follow recipes lead you into a world of alluring aromas and light, flaky pastries. Illustrated asides take you step by step through important techniques, from caramelizing sugar to working with croissant dough. Plus, you'll find invaluable information on over 100 ingredients and 50 baker's tools. A true pleasure for anyone who loves to bake.

Each selection of the Gourmet Cookbook Club is handpicked and road-tested by the editors of Gourmet magazine, so readers can cook with confidence, knowing the recipes really do deliver. Online at Gourmet Book Club you can find videos of the authors demonstrating recipes, share your thoughts on the cookbooks in the forums, and learn more about each book's topic.

BENEFITS:

- * The ultimate book for bakers.
- * Professional tips and tricks are made easy for the home baker.
- * Step-by-step techniques of baking.
- * 100 photographs, 250 foolproof recipes and variations, and information on over 100 popular baking ingredients and over 50 pieces of baking equipment.

Praise for The Art and Soul of Baking

..".when a baking book in which the recipes perform as flawlessly as they do in "The Art and Soul of Baking" comes out, we're particularly impressed." --"Gourmet" magazine, October 2008, Cookbook Club selection

"If you buy just one new baking book this season, make it this one. ...covers everything from essential equipment...and pantry staples to chapters on savory breads, quick breads, tarts, pies, cookies and cakes.... The recipes are exceedingly detailed and include do-ahead tips, notes on equipment needed, advice on storing the finished treats and suggestions for variations." --Associated Press, September 2008

"Mushet's invaluable lessons in ensuring oven accuracy, incorporating butter into dough for layered pastries...and the causes of falling souffles will get novices up to speed.... Those already comfortable with baking will get the most out of the book's 250 recipes, but there are plenty of dishes well within the reach of those new to creme brulee and lemon bar construction, making this a great volume to learn and grow with." --"Publishers Weekly," August 2008

"Many elements combine to make a great cookbook, all of which are in "The Art and Soul of Baking." ...the book possesses the singular quality that lifts a cookbook above the rest, and that is the ability to inspire. "The

Art and Soul of Baking" inspires." --inmamaskitchen.com

The Art & Soul of Baking Details

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From Reader Review The Art & Soul of Baking for online ebook

Xavier says

I brought this book because I used to work at Sur La Table and witness some of the desserts being made in the classes they offered and tasted some of them. Its a pretty cool book to have because they explain some techniques about equipment and using ingredients in the recipes.

Hazel says

I love this book for having measurements by weight (I decided to no longer accept baking books without them). There are some clever flavor combos and some very good basic recipes. I do not utilize it as much as I think I would. But I always pull it out and look at it for inspiration.

I would totally recommend it as an interesting basic if you are a baking novice.

Lizzy says

4 out of 5 recipes I've made were huge hits and had to be made twice--for me, that's the mark of a good cookbook, and I've been studying them for a few months now. I recommend the pumpkin walnut bread (with frosting), maple pecan sticky buns, and the croissants (loads of work, but definitely worth it).

Maura says

Great review of techniques!

Salsabarian says

Has the tips for making a flaky crust (p. 168)

Dawn says

This was a fantastic book. It's full of good recipes, but more importantly, it's full of good solid information about ingredients, different types of baked goods, process, and variations. Each section of the book has a whole food science introduction that tells you how that particular type of baked good works, how you make it, and things to watch out for. Highly recommended for anyone who wants to do lots of baking and be able to figure out why things do or don't turn out.

Diana says

Try the thyme-olive bread and the Mexican chocolate crackle cookies!!

Ashley says

A wealth of classic baking recipes, with detailed instructions, easy variations, and introductory pages to help understand measuring and more. Worth reading through from beginning to end, especially for the beginning student baker. Advanced bakers can still learn much from this book.

Caroline says

Very pretty cookbook with pretty pictures, but nothing really excited me to be honest. I don't think this is the book's fault at all. It does have a lot of good information--the tip section that accompanies each recipe is very helpful. I might give it another shot if I see it at the library again.

Liz says

Gingerbread scones!

Teri says

Oscar and I went to a Pie class at Sur la Table which used recipes from this book. Tasted the herbed chicken pot pie, roasted butternut squash-onion pie, chocolate silk pie, lattice-top nectarine-blackberry pie(frozen peaches used since nectarines are not in season) and Oscar and I made (and tasted)the peach-gingerbread dumplings (apples were used since fresh peaches are not in season).The dough was great, it was a cream cheese dough that was easy to work with. Tasted good too.

Everything was yummy! Look forward to exploring more recipes. Instruction for the class was superb. Lots of helpful tips.

Liz De Coster says

This book was gorgeous to look at, but there wasn't a lot that jumped out of me. Most of the recipes seemed more involved than I'm interested in, although some of the flavor combinations might be worth trying.

Sandie says

I made the lemon marscapone layer cake for Christmas. Very light and tasty. I am an experienced baker and had no trouble with this (I made the marscapone as well) but I would not recommend this for a beginner. There are some helpful hints for beginners peppered throughout the book though.

Mandy says

After spending some time flipping through the library copy of this, I quickly decided to add it to my Amazon wishlist and return it. Its a great reference resource that I look forward to exploring more. My only gripe is its unwieldy size.

Diane says

I'll be "currently reading" this for some time! So far I've made the Cinnamon-Streusel Sour Cream Coffee Cake and Gingerbread Scones - both truly yummy. I've always liked to cook but have never done much baking. Fortunately, I have people willing to dispose of most of the evidence before it alters my health and shape permanently (I hope) - taking off current shelf because it's a reference book, really. Still loving it, although I need to go shopping for some kitchen items I don't have - such as a rolling pin and muffin tins.
