



# Fannie Farmer Baking Book

*Marion Cunningham , Lauren Jarrett (Illustrator)*

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**Fannie Farmer Baking Book** Marion Cunningham , Lauren Jarrett (Illustrator)

A superb collection of more than 800 recipes drawn from both America's rich past and new culinary discoveries. It's the Bible of baking, considered by many as the most thorough baking book on the market. The highly readable, easy-to-follow text explains the whys and hows of baking and makes it easy for even the beginner to achieve delicious results in the kitchen. Line drawings throughout.

## Fannie Farmer Baking Book Details

Date : Published March 16th 1996 by Gramercy

ISBN : 9780517148297

Author : Marion Cunningham , Lauren Jarrett (Illustrator)

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# From Reader Review Fannie Farmer Baking Book for online ebook

## Kim says

I read this book years ago and finally found it this weekend at a used book store and scored it for \$3.99! Whoo! to the Hoo! Anyway, this has the best one bowl no double boiler brownie recipe in the world not to mention items from places that no longer exist like Shrafts. A family treasure to go back to again and again.

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## Julie Bowman says

One of the most reliable cookbooks with clear instructions and tasty results.

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## Jamie says

alright, not a literary review here, but the best baking book i've ever had. my mom had it when i was growing up, and literally, i've never made anything bad out of it (ok, except for the stuff i've burnt). i think i heard it's out of print and hard to find, but still. good stuff.

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## Valerie says

If you only have one book about baking, this should probably be the one. I use it constantly.

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## Barbjonesport.net says

Fannie Farmer Baking Book by Marion Cunningham

A must for any cook especially the new cook, here all your questions about baking are answered.

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## Dorothy says

It is amazing... if I am looking for a half-remembered recipe from my childhood, this book will have it. If I want anything from a quick dessert or a special birthday cake, this book delivers everytime. Most recently tried the Lazy Daisy cake. Sorry Mom, it is better than yours! Even at high-altitude, no recipe from this book has ever fail me.

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## **Julie Davis says**

My recent foray into croissant baking made me recall this cookbook which my mother owned but never used. I used to love reading all the pie and cake descriptions. Turns out it also has a well-researched and descriptive recipe for two sorts of croissants. That was my excuse to pick up a copy and settle in to enjoy reading it again. And maybe this time I'll even bake from it!

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## **Pixie says**

This book is out of print. If anyone has one they want to gift me, I so want it! I am afraid someday the library copy will go missing or get damaged, and this is one of those books that needs to remain available! Marion Cunningham did an amazing job.

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## **Dianne says**

I bought this when the 1984 printing was published and its the baking bible in my house. I've made the Lemon Meringue Pie recipe so many time that the page had lemon curd all over it. And the Chewy Chocolate Cookies are to die for!

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## **Alexis says**

The Fannie Farmer Baking Book by Marion Cunningham (1996)

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## **Marguerite says**

This is one of my go-to books, a dynamic that's evident from the food smudges on a great number of pages and the fact that the book opens to some recipes that are family favorites: Snickerdoodles, Loni Kuhn's Devil's Food Cake, Chewy Fudge Brownies -- the last one my default brownie recipe for its chocolate density. I made it less than a week ago. The Seven-Minute Frosting is also a standard. I especially like the variations on a theme that recipe offers. Marion Cunningham's versatile approach has helped me to make other improvisations. I've even made her hamburger buns, though my note by that recipe suggests a lower temperature. That's the only recipe I've tried that hasn't been perfect. A lot of baking books I've read/used have the required standards: banana bread, brownies, sugar cookies. But the brownies are a pale imitation of perfection, and the banana bread is too sweet. These recipes have been vetted. There's intelligence and experience at work here.

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## **Virginia Hill says**

An excellent source for conventional bakers.

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## **Nancy says**

My go-to apple pie recipe is from this book ~ delish!!

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## **Monica Willyard says**

For baking and desserts, this is my absolute favorite cookbook. I got it on cassette tape from the library for the blind when I was a teenager. It just about killed me emotionally to have to send it back. I copied dozens of recipes on to braille paper since my only way of reading the book back then was to get it on cassette, and only from the library for the blind at that

The recipes in this cookbook range from a dark rich devil's food cake to a light and fluffy chiffon pie, from vanilla fudge frosting, to homemade water crackers. There are dozens of pies and tarts, at least 100 types of cookies, tons of cakes, breads, and more. If it can be done with an oven, there is at least one example of it in this book. Each recipe comes with a little story or historical note about the origin of the recipe or where it was popularly served in times past. The book also contains detailed information about ingredients, how to measure and use them, and how to choose the right tool for the job. I learned so much from this book, and its influence has shaped my cooking life for the past 30 years or so. I was overjoyed and so excited when our national Library service for the blind made this cookbook a digital talking book that I could use on my phone every day. It feels as if a much loved, much missed relative has finally come home for good. :-).

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## **Julie says**

This book contains more than one favorite recipe and it's one of the first ones I go through when I'm looking for something different. The Kona Inn banana bread recipe is so fabulous, my family doesn't want anything else. Not only are the recipes good, but there are a lot of informative and instructive pages, as well. I highly recommend this book if you love to bake.

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