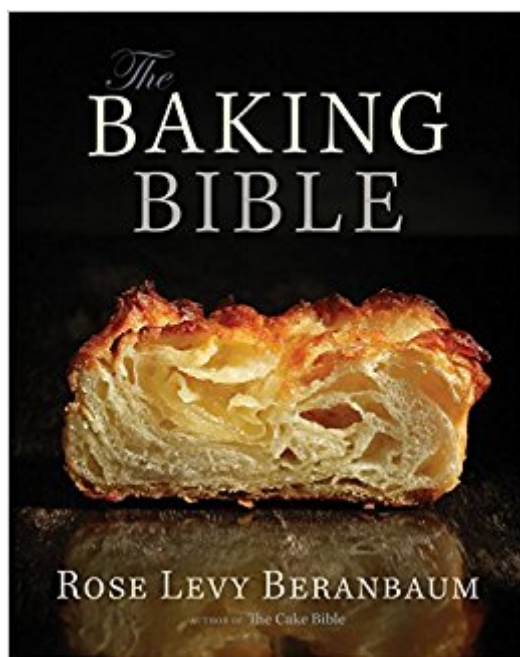


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# The Baking Bible



## Synopsis

The latest and most comprehensive baking book yet from best-selling author and “diva of desserts” Rose Levy Beranbaum and winner of the 2015 IACP Cookbook Award for Baking. Legendary baker Rose Levy Beranbaum is back with her most extensive “bible” yet. With all-new recipes for the best cakes, pies, tarts, cookies, candies, pastries, breads, and more, this magnum opus draws from Rose’s passion and expertise in every category of baking. As is to be expected from the woman who’s been called “the most meticulous cook who ever lived,” each sumptuous recipe is truly foolproof with detail-oriented instructions that eliminate guesswork, “plan-aheads,” ingenious tips, and highlights for success. From simple everyday crowd-pleasers (Coffee Crumb Cake Muffins, Gingersnaps, Gooseberry Crisp) to show-stopping stunners (Chocolate Hazelnut Mousse Tart, Mango Bango Cheesecake, White Christmas Peppermint Cake) to bakery-style pastries developed for the home kitchen (the famous French Kouign Amann), every recipe proves that delicious perfection is within reach for any baker.

## Book Information

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## Customer Reviews

Luxury Oatmeal Cookies from The Baking Bible Makes thirty-six 3-inch cookies What makes this cookie really special is that instead of adding rolled oats and nuts to the dough, I make my own granola. The oats and nuts get tossed with just enough brown sugar and maple syrup to sweeten them lightly and then they are baked at a very low temperature to crisp and infuse them with the sweetener and fully bring out their flavor. The granola recipe, a gift from my multi-talented friend and fellow cookbook author Caitlin Williams Freeman of San Francisco MOMA and Blue Bottle Coffee,

also contains cinnamon and vanilla, and any left over is excellent sprinkled over yogurt. These cookies are crisp and chewy and soften slightly on storage. Oven Temperature | 225°F/107°C for the granola; 375°F/190°C for the cookies Baking Time | 20 to 22 minutes for the granola; 12 to 15 minutes for the cookies for each of three batches Special Equipment | One 17" by 12" by 1 inch half sheet pan | Two 15 by 12 inch cookie sheets, no preparation needed or lined with parchment Granola (makes about 5 cups) Preheat the oven | Twenty minutes or longer before baking, set an oven rack in the middle of the oven and preheat the oven to 225°F/107°C. Make the granola | In a large bowl, toss together the oats, walnuts, brown sugar, cinnamon, and salt. Pour on the maple syrup, oil, and vanilla and toss to coat the oat mixture thoroughly. Spread the mixture evenly on the half sheet pan and bake for 20 minutes. Turn the pan halfway around after the first 10 minutes. Remove the pan to a wire rack to cool to room temperature. You will need 4 cups/14.8 ounces/420 grams of granola for the cookie dough. Raise the oven temperature to 375°F/190°C. Granola Ingredients 3 cups old-fashioned rolled oats 1 cup walnut halves, coarsely chopped 1/4 cup firmly packed light brown Muscovado sugar, or dark brown sugar 1 teaspoon ground cinnamon 1/2 teaspoon fine sea salt 6 tablespoons pure maple syrup 3 tablespoons canola or safflower oil, at room temperature 1/2 tablespoon pure vanilla extract

Cookie Dough Make the cookie dough | In a large bowl, toss together the granola, raisins, and chocolate chips. Store any extra granola, in an airtight container, refrigerated for up to 3 months. In a small bowl, whisk together the flour, baking powder, baking soda, and salt. In another small bowl, lightly whisk together the eggs and vanilla. Food processor method | In a food processor, process the brown sugar and granulated sugar until blended. Cut the butter into a few pieces and add it with the motor running. Process until smooth and creamy, scraping down the sides of the bowl if necessary. With the motor off, add the egg mixture. Process just until incorporated. Scrape down the sides of the bowl and add the flour mixture. Pulse just until all of the flour disappears. Stand mixer method | In the bowl of a stand mixer fitted with the flat beater, on low speed, beat the brown sugar and granulated sugar until blended. Add the butter and beat on medium speed until smooth and creamy, about 1 minute. Scrape down the sides of the bowl. With the mixer on, add the egg mixture and beat on medium speed for 30 seconds, or until incorporated. Scrape down the sides of the bowl and add the flour mixture. Beat on low speed just until all of the flour disappears. Combine the cookie dough and granola and chill | With a wooden spatula or your hands, mix the

dough into the granola until evenly incorporated. The dough will be sticky. Wrap the dough in plastic wrap and refrigerate it for a minimum of 30 minutes or up to 24 hours. Divide the dough into thirds, about 17.8 ounces/504 grams each. Wrap 2 of the pieces in plastic wrap and refrigerate them while rolling the first piece. Roll the dough into balls | Scoop out 12 pieces of dough (2 level tablespoons/1.5 ounces/42 grams each). Roll each piece of dough between the palms of your floured hands into a 1½ inch ball. Set the dough balls a minimum of 2 inches apart on a cookie sheet and press them down to about 2 inches wide by ½ inch high. Bake the cookie | Bake the cookies for 6 minutes. For even baking, rotate the cookie sheet halfway around. Continue baking for 6 to 9 minutes. The cookies should be brown around the edges, just begin to brown on the tops, and still feel slightly soft when pressed lightly with a fingertip. Cool the cookies | Set the cookie sheet on a wire rack and let the cookies cool for 1 minute so that they will be firm enough to transfer to a wire rack to finish cooling. Use a pancake turner to lift the cookies onto another wire rack. They will firm up as they cool and are most delicious when eaten slightly warm. While each batch of cookies is baking, shape the dough for the next batch. Store | Airtight: room temperature, 2 weeks; refrigerated, 1 month; frozen, 3 months. Note | Use your favorite chocolate. Recommendations are Ghirardelli bittersweet chips 60%, Scharffen Berger bittersweet chunks 61%, or Valrhona dark chocolate baking pearls 55%. Highlights for Success The dough must rest for a minimum of 30 minutes after mixing for the oats to soften and the moisture to distribute evenly. Without this resting period, the oats would be harder and the moisture in the dough would cause it to spread more.

**Cookie Dough Ingredients**

- 4 cups Granola (see above)
- 1-1/2 cups raisins
- 1 cup bittersweet chocolate chips, 55% to 63% cacao (see Note)
- 1-3/4 leveled cups bleached all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 2/3 cup firmly packed light brown Muscovado sugar, or dark brown sugar
- 2 tablespoons granulated sugar
- 2 sticks unsalted butter (65°F to 75°F / 19°C to 23°C)

"Berenbaum successfully bridges the gap between popular home baking collections and professional texts, and her recipes will endure long after novelty baking trends have tired." --Library Journal

"The gigantic, beautiful dictionary delivers on the title's promise: This is the bible of baking." --People.com

Beranbaum, a veteran cookbook author and baker, divides this worthy tome into four sections: Cakes; Pies, Tarts, and Other Pastries; Cookies and Candy; Breads and Yeast Pastries. ... Classic recipes like pumpkin pecan pie are aplenty, but first-time recipes and unusual selections such as the author's Pink Pearl Lady Cake, Cadillac

Café milk chocolate bread pudding, and an Amish Blueberry pie make this title a must-have gem." --Publisher's Weekly "The Baking Bible puts up no such facade. Each recipe is broken down so specifically that none fits on a single page -- a positive thing when it comes to baking recipes. All that detail ensures the results are as delicious in reality as they sound on the page." --TheKitchen, (Apartment Therapy) "This cookbook will make you want to rush to your kitchen to make desserts and snacks such as the Ischler, a lovely Austrian sandwich cookie, Lemon Jammies or even brioche, crumpets or meringues. For people who bake from the heart, "The Baking Bible" fills a spiritual need." --The Houston Chronicle "Rose's latest masterwork is full of precise measurements, fastidious instructions, and, most important, recipes that work. This book will walk you through the intricacies of a pastry chef's kitchen -- and out the other side with more than a few delicious tricks up your sleeve." --Martha Stewart Living "Rose Levy Beranbaum is a legend in baking and pastry cookbooks ..." --Eater.com "For the serious baker, the book's mechanical precision will lead to perfect results ..." --Time.com

ROSE LEVY BERANBAUM is the award-winning author of nine cookbooks, including The Cake Bible, the International Association of Culinary Professionals Cookbook of the Year for 1988, and Rose's Heavenly Cakes, IACP Cookbook of the Year for 2010. She also won a James Beard Foundation Award in 1998 for Rose's Christmas Cookies, and her 2003 book, The Bread Bible, was an IACP and James Beard Foundation nominee and was listed as one of the Top Ten Books of the year by Publishers Weekly and Food & Wine. Her popular blog, [realbakingwithrose.com](http://realbakingwithrose.com), has created an international community of bakers.

First of all, I am a seasoned amateur baker, not a professional pastry chef. And as much as I cook a lot -- and all kinds of things from low carb to vegan to Paleo and whatever traditional American cooking looks like -- my real love is to bake. And I especially love to bake completely from scratch where I need to buy some special, good quality ingredients and carve out a few hours or maybe over a couple days to savor the process. For those of you, who like me, love to bake and aren't afraid to jump into detailed recipes that require some technique, then Rose Beranbaum's baking books are for you. "The Baking Bible" is the follow up to her last baking gem "Rose's Heavenly Cakes" (and her other timeless classics like "The Cake Bible" and "The Bread Bible"). The writing and the layout I loved with Heavenly Cakes is still intact and improved with the addition of specific helps called "GOLDEN RULES," "SPECIAL TIPS," and "TROUBLESHOOTING." Some Heavenly Cakes recipes reappear in a new form such as the "White Chocolate Caramel Buttercream" -- a

"White Chocolate Lemon Buttercream" redux that I guarantee you will love (the original version is my #1 all-time favorite cake frosting EVER). The Red Rose Cake is a new version of the previous Rose Red Velvet Cake in a new shape of a 3-D rose instead of the heart. While I admit I am focused on cake so far, "The Baking Bible" includes Beranbaum's best to date pies, pastries, tarts, cookies, candy, bread and preserves. Although the title says "bible," this isn't intended to be an exhaustive collection of baking recipes, but rather updated winners and the best recipes and techniques one could expect from the writer of some of the best-loved and award-winning baking books we'll cook from for years to come. Do plan to spend some time reading through the book and planning some happy hours baking before you jump in. It is quite enjoyable to read through all the tips, instruction and see the possibilities before ever hitting the kitchen.

The recipes here are flawless, and Rose makes sure of it by including the measurements by weight and volume. Most of these recipes are projects, the kind of fun, day-long adventures you might devote a Saturday to. This is definitely not a book for quick recipes you can whip up on a whim, and almost every main recipe comprises multiple sub-recipes (the cake layers, the jam filling, the ganache, the buttercream the ganache is whipped into, the decoration, etc). However, the end result is outrageously good. I made her babka with an almond-cream cheese and apricot jam filling, and I think I may have actually exclaimed "Oh my god" in between chews. The apple and sour cream coffee cake is fabulous as well. The pictures are beautiful, but they don't necessarily accompany every recipe. If you're someone who already loves to bake, this is a wonderful book to add to your collection, and the recipes are worth the time and effort! If you're a novice baker or someone disinterested in more complicated recipes, this may not be the best book for you.

Love love this book thank you Rose

I bought this book because My husband bought me a kitchen aid mixer for Valentines day(so romantic) I was and am determined to not have it sit on my counter like our deep fryer or our super expensive juicer, and never get used. So every sunday since buying this cook book I've made something from this starting from page one and working our way through it recipe by recipe. we had the lemon curd cream cheese cake this past sunday and it was amazing, that blueberry buckle cake, holy shoot I thought id died and gone to cake heaven. The instructions are very detailed and easy to follow even for a beginner.

I learn to bake with RLB The Cake Bible, being an inexperienced baker, her book intimidated me at first, all of those detailed steps! But then I realized that she was teaching me, just as sure as I was attending culinary school. Holding my hands and taking me down the baking journey. I learned and improved. The Baking Bible is no exception, now an experienced baker, having those detailed recipes are like a welcome blanket, I know that they will not let me fail. I continue to learn not only on the steps of baking, but about ingredients, techniques, and get rewarded every time at the end of my baking. With perfect results. If you want to have a book that will teach you the why's and how's you need to do/use in your baking, then this is the bible to have in your baking library. Picture below is the cover recipe - Kouign Amann

When people speak of Rose Levy Beranbaum, they tend to use the same terminology that is usually reserved for saints and prophets. I bought this book to see what all the fuss was about. OK...the fuss was about a blend of perfection and friendly writing. This is a great cookbook. I am sick to death of cookbooks that offer NOTHING worthwhile - cookbooks that work too hard to blend poor choices of ingredients into something "new." Rose, on the other hand, is a breath of fresh air - offering a ton of recipes that are inspiring: sensible and beautiful and delicious. And while I don't have the luxury of a team of food stylists and professional photographers to document my food, the recipes I've made from this book have been uniformly stellar and beautiful. Real crowd pleasing recipes. I'm completely sold. She can't do any wrong as far as I'm concerned.

I love this book. I especially appreciate how the measurements are in volume as well as by weight. I've recently started to bake more using grams, and it's awesome that this book translates it all for me so I don't have to look each measurement up online. I also appreciate the short descriptions at the start of each recipe about why she chose to develop the recipe, and what she found out (food science) about each recipe as she developed it. Her way of mixing cakes, for instance, is not always the traditional method of creaming together butter and sugar, and then adding/alternating between the dry and the liquids. I always like learning new methods. I highly recommend this book for people who not only want to make delicious desserts, but also people who enjoy reading recipe books (like me).

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