

The Complete book of baking / Pillsbury By Sally Peters I was working at a local garden center and a door-to-door salesman had stopped by ~ I don't remember if he was just selling his stuff to individuals or if he was trying to sell to the store? (I got high a lot back then so my memory is pretty fuzzy) At any rate I had just moved out into my own apartment so I spent the \$25. 9780670847686 Now for the first time Pillsbury has assembled hundreds of delicious recipes in one comprehensive book that any home baker whether novice or expert can enjoy and use with confidence. The Complete Book of Baking is full of beautiful color photographs helpful line drawings and informative sidebars so families can enjoy the best of Pillsbury's baking secrets right in their own kitchens. The Complete book of baking / Pillsbury I hate to admit it but this very basic daisy cover with lemon meringue pie dollies under white bread biscuit covered cook book always comes through for me in a pinch. 9780670847686 This is my gold standard pages-are-falling-out-from-constant-use baking bible! It has all the basics like great gingersnap and sugar cookie recipes but also manages to bring more challenging and interesting recipes into my repertoire! Breads cakes biscuits coffee cakes muffins. 9780670847686 This is my go-to book for baking! :D From Scratch recipes as well as ones that use some basic have-on-hand ingredient recipes it's perfect for all your baking needs - from pies and the *perfect* chocolate chip and sugar cookies to breads and rolls and MORE!! :D 9780670847686 The *best* book for baking I've ever read:

This is absolutely the best baking cookbook I've ever owned, From basics to more detailed recipes it has it all- cookies cakes pies breads and everything in between. In addition to classics it includes many Bake-Off winning recipes, The binding isn't the greatest- my copy is falling apart but the excellent recipes more than make up for it. 00 on this cookbook ~ and it is my favorite baking book to this day, Everything from cakes cookies muffins breads pies tarts pastries. This book kicks ass I have never made a bad recipe from it, 9780670847686 My first baking cookbook and if I was forced to only have 5 (or better yet) 10 cookbooks this would absolutely be one of them. Excellent reference volume and where I began my love affair with cheesecakes. 9780670847686 Good and varying collection of easy to make recipes for any occasion. 9780670847686 One of my go to cookbooks for cookie and muffin recipes. A baking basics chapter gives all the information you need to know on ingredients and techniques. And each recipe has been tested by the trusted Pillsbury test kitchens so you can be assured it will work every time - even in special conditions such as high altitude. Where appropriate microwave and food processor directions are provided too, Each recipe gives the nutritional content per serving including calories protein carbohydrate fat and sodium: Pillsbury also provides suggestions for reducing the amount of fat and calories in baked goods without compromising the flavor: I have yet to make something that doesn't get great reviews, The recipes aren't exotic but they're good in a homey kind of way: The first cookbook I reach for when I get ready to bake, I've loved it so much it's falling apart! 9780670847686 I get most of my basic/classic cookie and cake recipes from this book. The recipes are clear and easy-to-follow. Hint: The Norwegian Hazelnut Cake is superb. 9780670847686 I bought this book 14 years ago. This was useful for me. you name it the best recipe for it is here. The recipes always turn out perfectly. And they even match the photos. 9780670847686



