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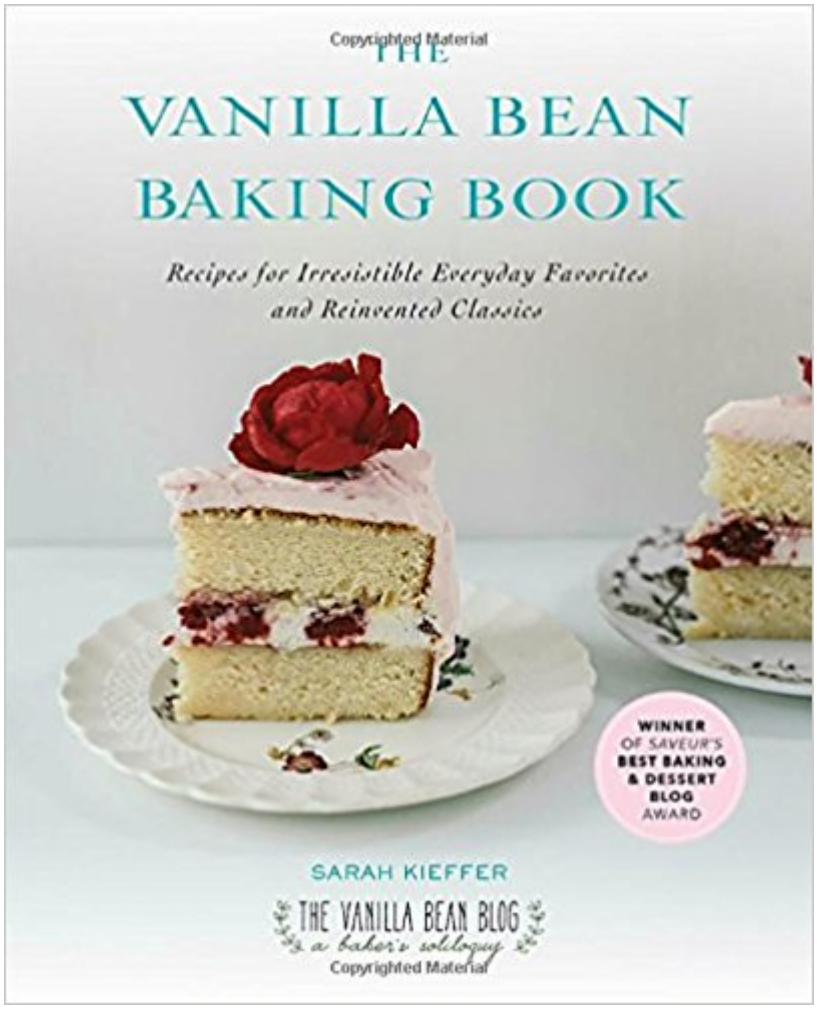
The Vanilla Bean Baking Book: Recipes For Irresistible Everyday Favorites And Reinvented Classics



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Synopsis

A beautiful and thoughtful baking book with 100 recipes for delicious treats and desserts from the founder of the Saveur AwardÃ¢â ¬â œwinning Vanilla Bean baking blog.Readers find the Vanilla Bean blog while hunting for the perfect chocolate cake or cinnamon roll recipe, or another everyday favorite. They stay for founder Sarah KiefferÃ¢â ¬â„¢s simple approach to home baking, the utterly transporting, dreamlike quality of her photography, and her evocative storytelling. Ã Â Most of all, the Vanilla Bean blog celebrates the soulfulness of baking. Kieffer mastered the art of home baking while working in tiny kitchens in the back of coffeehouses and bakeries in Minnesota. She began the Vanilla Bean blog to create a culinary heritage for her family, but soon became passionate about making the joys of baking accessible for all. With recipes that help simplify the process behind complicated techniques, Vanilla Bean has built a dedicated following of several hundred thousand loyal readers and won several awards, including the ReaderÃ¢â ¬â„¢s Choice Award for best baking blog from Saveur.The Vanilla Bean Baking BookÃ Â is KiefferÃ¢â ¬â„¢s debut cookbook, with 100 delicious tried-and-true recipes for the home baker. From everyday favorites such as Lemon Bread and Peanut Butter Cookies to inventive twists on classics such as Burnt Honey Buttercream Cake with Chocolate, Coffee Blondies, and Apple-Blackberry Turnovers, these irresistible treats will delight and inspire.

Book Information

Paperback: 336 pages

Publisher: Avery (November 8, 2016)

Language: English

ISBN-10: 1583335846

ISBN-13: 978-1583335840

Product Dimensions: 7.5 x 1 x 9.2 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars 49 customer reviews

Best Sellers Rank: #63,539 in Books (See Top 100 in Books) #44 inÃ Â Books > Cookbooks, Food & Wine > Baking > Cakes #158 inÃ Â Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Sarah Kieffer, founder of The Vanilla Bean Blog, is a self-taught baker who has worked in professional bakeries and made the decision to become a home baker after her two children were born. Her work has been featured on Today and AmericaÃ¢â ¬â„¢s Test Kitchen in The New York

Times, Saveur, Pure Green Magazine, Food52, Mashable, The Kitchn, The Huffington Post, and Food + Wine, among others. She also contributes regularly and develops recipes for the websites Artisan Bread in Five Minutes a Day, Food52, and Handmade Charlotte. When sheÃ¢â ¬â„¢s not baking, she enjoys reading and rereading favorite books, spending time with her husband and two children, and drinking too much coffee.

Wow! Finally a book I have lusted for.....I have gotten so tired of paying a lot of money for baking books that end up just recycling recipes ie. how many chocolate chip cookie recipes does one need? Sarah does go after flavor which is what I want...she deepens the flavors of almost everything she bakes. Her peach pie is a good take in intensifying flavors by taking the peach juice and reducing it down to heighten the flavor, then pouring over the pie just before it goes into the oven. Or her basil infused buttercream....yum...her pinot noir chocolate cake! I love recipes that are new to me, challenge me and give me new ideas. This book does all of that and more.

I love this book - it is my new favorite! Here is why: the recipes are creative, easy to follow, and taste amazing. Sarah provides tips along the way to assist you to get the best possible result. My end products really do look like the pictures in the book ! I bought one book for me and several others for gifts. You will not be disappointed if you get this book !

Great cake recipe

Fantastic recipes! Can’t wait to try them all, but trying to pace myself.

Outstanding recipes! So fun and delicious! A wonderful gift for anyone.

It’s a beautiful book! Worth buying!

The Vanilla Bean Baking Book is the best cookbook I’ve ever read. Not only are the recipes and photos stunning, but Sarah does a beautiful job of bringing baking to life. Her stories and memories make you want to read every page and bake everything in the book!

I’ve made the chocolate oat bars, blackberry-white chocolate cake, chocolate sugar cookies, coffee blondies, olive oil sugar cookies with pistachios and lemon glaze, pumpkin pound cake, and

orange-cranberry Bundt cake so far, all of which turned out beautifully. People pleaded for seconds and especially raved about the Bundt cake and both sugar cookies.There’s a common thread of flavors in the recipes - cardamom, coffee, chocolate, (burnt) honey, pumpkin, lemon, raspberry, and mint. While there are some "typical" dessert recipes here (banana bread, chocolate chip cookies, apple pie), there are some stunning, original desserts here as well, like the lemon meringue cake, yellow cake with burnt honey buttercream and bittersweet chocolate, pear-chocolate galettes, olive oil sugar cookies, lime-mint bars, blackberry-white chocolate cake, chocolate ganache cupcakes with basil buttercream, just to name a few of the ones I’m most excited about.The styling of this book is similar to the blog, with easy-to-read font, appealing white space, and a lovely photo of the finished treat accompanying every recipe. The recipes include weights and volumes. The directions are easy to follow and whenever Sarah directs you to something a bit out of the ordinary (like reverse creaming) or more challenging (meringue frostings), embedded in the header/directions is an explanation of why. For things like her chocolate braided bread and cream cheese danishes, there are very clear pictures of the steps to take to succeed with the dough. She explains the process in such a way that making her beautiful creations seems doable, this isn’t just a book of pretty pictures that will never get used.Unfortunately, while some of the recipes are contained on the same page, a lot of them spill over to a back page, which makes it a lot more difficult to use in the kitchen when you have to flip back and forth. Especially if you’re doing something that requires a lot of care or is messy.For the curious, there are a number of repeated recipes. There are many fantastic, new ideas in here, so I definitely think this book is worth it, but there is some overlapping content between the blog and the book:The chocolate bread is basically the same as her blog’s chocolate loaf cake, but the ingredient list is reordered. The intro even reads exactly the same. The coffee blondies are the same, but the recipe in the book has been halved. Same for the banana bread (although there’s a mix of sugars now). The maple cinnamon granola is identical and the peanut butter chocolate granola recipes are the same minus a missing 1/2 cup of oats in the book. There’s a pumpkin pound cake in the book and the blog too, but the recipe has slightly different ratios of ingredients. The blog and book versions are different for Sarah’s "the chocolate cake" and her spice cake with coffee buttercream. The most overlap is in the no-churn ice cream chapter. Almost all the recipes in the book (~7 of the 9) can be found online, except in the book they have 2 oz of cream cheese to "add some tang". I get that there may be some overlap between a blog and that blog’s book, but I do wish some explanation was provided for why those specific recipes were repeated here, especially in the ice cream chapter.Edit: 11/16/2016 - I really love this book for the recipes and I definitely think it’s worth buying. I adjusted the stars from 4/5 to 5/5 because the actual

results are incredible, which is ultimately what's most important in a cookbook, but I do think it's worth knowing about the recipe formatting and undiscussed repetition of recipes.

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