



The Fearless Baker: Scrumptious Cakes, Pies, Cobblers, Cookies, and Quick Breads that You Can Make to Impress Your Friends and Yourself

Emily Luchetti , Lisa Weiss

[Download now](#)

[Read Online](#) 

The Fearless Baker: Scrumptious Cakes, Pies, Cobblers, Cookies, and Quick Breads that You Can Make to Impress Your Friends and Yourself

Emily Luchetti , Lisa Weiss

The Fearless Baker: Scrumptious Cakes, Pies, Cobblers, Cookies, and Quick Breads that You Can Make to Impress Your Friends and Yourself Emily Luchetti , Lisa Weiss

What could be more satisfying than presenting friends and family with a perfectly crafted homemade dessert, fresh out of the oven? Yet for many, the idea of baking is intimidating; rolling out pie dough or making a cake from scratch is akin to climbing Mount Everest. THE FEARLESS BAKER is a beginner's baking guide written to empower home cooks with spot-on advice and a cache of go-to recipes. Renowned pastry chef Emily Luchetti guides novice bakers through her amazing recipes to troubleshoot their most common pitfalls. Charming color illustrations and photographs of real-life beginning bakers in action complete the instruction, turning even the most tentative baker into a fearless one.

The Fearless Baker: Scrumptious Cakes, Pies, Cobblers, Cookies, and Quick Breads that You Can Make to Impress Your Friends and Yourself Details

Date : Published May 4th 2011 by Little, Brown and Company

ISBN : 9780316074285

Author : Emily Luchetti , Lisa Weiss

Format : Hardcover 288 pages

Genre : Food and Drink, Cookbooks, Cooking, Nonfiction, Food



[Download The Fearless Baker: Scrumptious Cakes, Pies, Cobblers, ...pdf](#)



[Read Online The Fearless Baker: Scrumptious Cakes, Pies, Cobblers ...pdf](#)

Download and Read Free Online The Fearless Baker: Scrumptious Cakes, Pies, Cobblers, Cookies, and Quick Breads that You Can Make to Impress Your Friends and Yourself Emily Luchetti , Lisa Weiss

From Reader Review The Fearless Baker: Scrumptious Cakes, Pies, Cobblers, Cookies, and Quick Breads that You Can Make to Impress Your Friends and Yourself for online ebook

Diane Hall says

This is a cookbook I want to own. A true baker's cookbook... I made the almond-chocolate chip cookies with almond butter and it was different and delish. There aren't any pictures but that doesn't put me off this cookbook. These recipes are very approachable and each and every one looks like something I want to make.

Tomi says

Kudos to Luchetti and Weiss for some of the best advice ever: "Don't improvise on the instructions at least the first time you make a recipe. You can make substitutions in ingredients if the recipe says you can, but don't otherwise." I cannot begin to tell you how many times I've substituted this for that in a recipe and wondered why it didn't turn out right. Okay, I get it now and hereby pledge to follow recipes to the tee - the first time I make them.

I love the neighborly feel of this book. I didn't feel like the poor, little kitchen chemist when trying some of the recipes. The text is comfortable and easy to understand and offers some wonderful baking tips and some fab recipes. Luchetti and Weiss do a great job explaining the differences in some commonly used baking items such as vanilla beans and chocolate. I learned the difference between cacao and cacao mass. I also learned how to determine whether to use bittersweet and semisweet chocolates when baking.

Most recipes begin with a brief story about why this recipe was chosen, the baker's connection to the recipe or something about one of the featured recipe ingredients. Some of these were quite informative, while others added a sense of comedic element to the cookbook. I like that Luchetti and Weiss called in friends and family to assist with the project. Each recipe features a friend or family member, a Fearless Baker [FBs], and their conversations are highlighted throughout the book. For example, one of the FBs was making biscotti and wondering whether or not it was time to add a certain ingredient. Luchetti reminded her to ALWAYS read the recipe completely before you start and explained why adding this ingredient at this time would make the dough dry. In another conversation with an FB we are given a lesson in what makes a convection oven different from a regular oven and why you may need to tweak the recipe a bit when cooking in a convection oven. GREAT INFO!

Besides being informative, The Fearless Baker is full of great recipes including a recipe for Ranger Cookies, one of my absolute faves. I'd never made them prior to receiving this cookbook because I'm the only one in the fam who loves them. The recipes I tried turned out perfect and although I may not try all 175 of the featured recipes I'm pretty sure I'll get around to at least half of them.

Buy It: [Click here](#) to locate a retailer near your or an online retailer

Oceandreamer001 says

Some good recipes.

Heidi says

When I went to the mailbox this morning, I was excited to see that "The Fearless Baker" arrived. I couldn't wait until nap time when I could curl up on the couch and read through this book uninterrupted. I loved the down to earth introduction. I wouldn't consider myself to be a fearful baker but I don't bake enough to feel confident in my ability. I love that in the introduction, the author made me feel that I could do it since "I have a driver's license, can ride a bike, graduated from school, am raising a family" so therefore I could bake a cake or pie or cookies.

Another thing that I loved while reading through this book was the "retro" illustrations. They are cute and warm without being campy. I also loved the dialogue between the Fearful Baker and Emily Luchetti. In one dialogue, cookies were burnt because a timer wasn't set and Ms. Luchetti said even seasoned bakers make a mistake at times. I also love that at the back of the book there is a conversion chart. I am constantly looking up things like that on the internet and love that it is all in the book.

Another fantastic piece of advice at the beginning of the book was to read through a recipe completely. I usually see something that sounds good and then read the list of ingredients to make my grocery list. There has been a few times where I didn't plan ahead because I didn't read the whole thing to see that something needed to be chilled for a few hours. Simple advice that I will always follow now.

I can't wait for my get together on Monday with my girlfriends so I can make a dessert to bring. The hard part will be trying to decide which one of the fantastic desserts to make. I appreciate that the recipes seem "fancy" but don't seem to be much work. I am a mom to two energetic little boys and appreciate fantastic recipes that aren't so consuming of my time.

Thank you for the opportunity to read this fantastic book. This will be one that I refer to for years to come.

Krysten says

First Reads win.

I made the Chewy Oatmeal Cookies and they are delicious! It's the best recipe for oatmeal cookies that I have found yet. I'm also excited to try the Vanilla Bundt Cake and No Cook Fudge. The recipes are clearly presented, easy to follow, and call for items that are already in the pantry the majority of the time. I highly recommend this book.

Erin says

Made the cinnamon sugar cookies recently. I think I ate every last one!

Tracy says

I forget where I heard about this book, but I had to get it through Interlibrary Loan, so I think it's pretty new. No pictures and lots of talk about technique. I flipped through it and liked it, but it was due before I could really read it and get some recipes from it. I'm going to definitely re-order it and might actually buy it once I have a chance to more thoroughly get into it. I'll update my review after.

Leigh says

Very few photographs and none of the finished dish. There is also snippets of dialogue, which I think is designed to make the book more accessible to timid cooks. The directions are clear and easy to follow and there are some interesting recipes.

Would I buy this book and make room for it on my crowded cookbook shelf? Honestly, probably not. There are dozens of baking books out there and so I would probably pass on this one, just because of the lack of photographs and one tiny little nitpick-references to double boilers and sauce pans to melt butter, chocolate and other ingredients. Personally, I find the microwave an efficient way to melt ingredients and you wind up with fewer pans to wash.

But that's just me. If you really love collecting and enjoying baking books, go for it. If you are running out of room and must become more selective, something else might be a better choice.

Mary says

Luchetti, pastry chef of Stars, has written this book to help those who are afraid of baking. To increase her understanding of their fear, she cooked right along with them and used those experiences to create and annotate these recipes. I am not a fearful baker, and I bake a lot, so I was interested to see if this book offers anything to the experienced bakers.

Interestingly, the author states you don't need cooking racks but just lay the warm cookies on parchment on your counter. This sounds like a bad idea, particularly with cookies you want to be crisp. There was no info on freezing cookies. I freeze hundreds every year, and would have appreciated that information.

Recipes are very clearly written and include dialogue with the fearful bakers. And recipes are not the usual basics but baked goods with a twist in many cases: chocolate chip cookies with almond butter and apple crisp bars, for example. I appreciated the recipe variety but did not find the little blurbs helpful while also expecting more helpful hints. If you want to explain how convection works, perhaps just explain it rather than presenting it as a dialogue. Cakes are the baking item I find most difficult and sadly it was the chapter with the fewest hints. Maybe I'm alone in that difficulty because the book says pies are what most people think is hardest. Ironically, the pie I struggle with, lemon meringue, doesn't have explanations about how to make sure the filling thickens (I would have liked an explanation of how the cornstarch works and it's limitations) or how to keep the meringue from "bleeding".

Pictures are almost all drawings with a few black and whites. You will not find amazing pictures of finished desserts.

What I liked most about this book was the creativity of basic recipes.

Sara says

The authors did a great job creating attractive and easy to follow recipes. I made two cookie recipes from this book and was surprised at how simple the instructions were. The one-bowl approach saved me some dishwashing and was an easy way to streamline the process. Most of all, the cookies were delicious and turned out as advertised - my final products matched the descriptions in the book and turned out to be just what I wanted. I tried another recipe from a different cookbook after baking from The Fearless Baker and found myself really irritated with repetitive instructions.

Ruth says

I haven't made a single recipe from this book, but I think I gained weight just reading it. Unlike the purported audience described above, I've always enjoyed baking and haven't been afraid to try making anything sweet. The recipes in this book sound absolutely wonderful and hopefully one day I'll have my weight where I want it and will have the ability to eat such things as Apple Crisp Bars, Chewy Brown Sugar Cookies, Truffle Brownies, Strawberry Cream Cake, Buttermilk Cheesecake, Chocolate Pecan Pie, Dark Chocolate Truffles, and Chocolate Mousse.

Personally, I found a lot of the hints and directions on the simplistic side, but I guess there are folks who need them. I wish the book had more pictures of the food, but then I guess I would have gotten even hungrier reading it. With 175 recipes, I'm sure you could find something you shouldn't eat, but want to make anyway. If you keep your kitchen stocked with normal baking supplies and equipment, you should be able to make most of the recipes without hunting through gourmet stores for ingredients that cost a fortune and of which you will use only a small portion. These recipes call for good-quality chocolate, cream, flour, sugar, baking soda, vanilla, kosher salt, milk, eggs, and other ingredients you will use again. Grade: B+

Now, how many more pounds to go???

Thanks to the publisher for making a review copy available via NetGalley.

Marie Cole says

I got this book free in a goodreads giveaway, and might i say that i am glad i did! The only reason i didnt give this cookbook 5 stars is because it did not come with pictures. But this book was so helpful i am no longer afraid to bake anything. And i cannot wait to bake all the recipies in the Fearless Baker as long as i have the book beside me. But this book is simple to understaind, and i recommend it to anyone who loves to bake or who wants to learn to love to bake.

Bookwirm says

Recipes you would typically find in a baking book but with helpful hints and clear instructions. My copy has

matte pages which make it hard to clean up spills. I also dislike the lack of pictures.

Liz De Coster says

The recipes looked fun, but I had some quibbles with the layout, with very small font and lots of clutter.

Molly says

I'm no beginner, but still found this to be fun and very accessible. I appreciate the variety of recipes and the great layout. I do wish there were color photos of the finished goods.
