



How to Bake Everything: Simple Recipes for the Best Baking

Mark Bittman

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In the most comprehensive book of its kind, Mark Bittman offers the ultimate baker's resource. Finally, here is the simplest way to bake everything, from American favorites (Crunchy Toffee Cookies, Baked Alaska) to of-the-moment updates (Gingerbread Whoopie Pies). It explores global baking, too: Nordic ruis, New Orleans beignets, Afghan snowshoe naan. The recipes satisfy every flavor craving thanks to more than 2,000 recipes and variations: a pound cake can incorporate polenta, yogurt, ricotta, citrus, hazelnuts, ginger, and more. New bakers will appreciate Bittman's opinionated advice on essential equipment and ingredient substitutions, plus extensive technique illustrations. The pros will find their creativity unleashed with guidance on how to adapt recipes to become vegan, incorporate new grains, improvise tarts, or create customized icebox cakes using a mix-and-match chart. Demystified, deconstructed, and debunked—baking is simpler and more flexible than you ever imagined.

How to Bake Everything: Simple Recipes for the Best Baking Details

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Sharon says

True to the title of this book, Bittman does tell you how to bake everything. The book includes comprehensive instructions about complicated creations and sections for vegans as well as people following gluten-free diet. A great baking reference book.

Emily says

I liked it, but that's all. The intro sections have good information about ingredients, methods, and all that you would expect from Bittman. The recipes do not. Bittman is not a baker and that is clear here - the recipes don't work out as they ought to. I would recommend the other "How to __ Everything" books but not this one.

Susan Kendrick says

Already a fan of Bittman's, so a cookbook focused entirely on my carb-y love language? Yes, please.

Donna says

Very detailed, I like the options for recipes. This is a book I'd consider purchasing in hardcover. (I read this on Kindle).

One drawback.....color photos would have made it an awesome book!

Klara says

This is a fantastic cooking reference to have. It includes lots of base recipes and adds plenty of variations to keep things interesting. My only criticism is it lacks color photos, and the illustrations it does have are sparse. The instructions are usually very clear, so this is not a crippling issue when trying something new.

Meghan says

Literally took this book to bed and read it cover to cover. Genius.

Lee says

Admittedly, I tend to favor cookbooks with photographs of completed recipes. I enjoy seeing what a finished product might look like, and appreciate the ideas for serving and presentation. So I'm not sure I'd have ever selected this cookbook for myself. While it has plenty of well-done instructional illustrations throughout the book, there is not one single photo of a completed recipe.

That said, I'm really happy to have received this as a Christmas gift! There may not be pictures of finished recipes, but there is such a wealth of information and a breadth of recipes that I know this will be a cookbook I use often both for reference and for baking.

As mentioned above, there are well-drawn illustrations that demonstrate techniques and concepts. There are also well-designed charts and diagrams explaining how to adapt and select recipes; a first chapter full of expert insight into the basics of baking (explaining the differences, for example, in types of flour or chocolate); and an appendix full of helpful lists.

Having baked (at home) for quite a while, I also liked the variations he offered in so many different recipes, so that, once you feel comfortable with a basic recipe, you can have some guidance to comfortably explore twists.

But what I appreciated most about this book was the author's personality, which shines throughout the entire book. In his writing, he finds that awesome balance between being an expert and being approachable. There's also some humor to his writing, and I liked his perspective of baking being something everyone can do, regardless of their starting experience, budget, or other circumstances.

Becky says

This probably speaks to my fantasy self as a baker. Accomplished by reading two pages each day.

Debbie says

No pictures, but that means more recipes packed into a comprehensive book of baking recipes. Bakers will love this book.

the_100 says

Lots and lots of recipes, but the volume based baking recipes were not for me. I can imagine many readers having unpredictable results. Maybe in future editions the addition of weights to the recipes would greatly help.

Mairzi says

I know I am in a minority but I really am not impressed with Mark Bittman recipes and think this book is not very well written, organized or edited. Why would a book that purports to cover "everything" about baking not provide the reader with a table of contents or index in the front of the book. Also if this book is supposed to be teaching baking, many recipes are lacking in specific instructions. One recipe I read says to pour the custard in a baking dish but fails to mention size, shape or depth of the dish. The rugelach recipe I just read mentions in one of its last step to use the "remaining egg" but there is no mention of an egg in any prior step and only one egg listed in the ingredient list. Any beginning baker would be better off consulting The Cake Bible or Maida Heatter's Book of Great Desserts or any of the excellent books by either of those remarkable women.

Ellen says

Good recipes, but no pictures.

Teawench says

first time paging through this book, I didn't think I would like it. in fact, I contemplated returning it to the library without actually reading it. it's not pretty. there are no pictures. I'm glad I changed my mind. The recipes are pretty basic but I've found a lot I want to make. With some variations given, it will take me a while to get through this book. I've been buying cookbooks in ebook format but this one has such good info, I want a hardcopy book.

Jennifer says

Made the chocolate banana bread (a little tough, but I think that was me over baking the cupcakes) and the basic crackers (YUM).

estar* says

Another ginormous Bittman tome. Lots of fundamental information and tons of recipes with variations to try.
