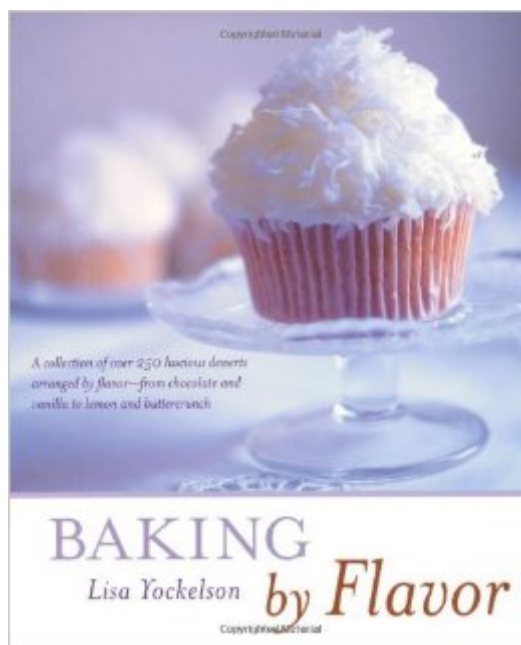


The book was found

Baking By Flavor



Synopsis

Lisa Yockelson's classic guide to baking is finally in paperback. Flavor is the essence of fine baking, the source of wonderful tastes and aromas that tempt the palate and delight the senses. In *Baking by Flavor*, Lisa Yockelson shares flavor-boosting secrets that can make virtually any recipe burst with new vigor and freshness. She reveals concepts and techniques for using 18 basic ingredients, including chocolate, vanilla, apricot, and lemon in order to stack flavors layer by layer. Home bakers will learn to bring excitement to old classics as the author enlivens a dormant pound cake by scenting its sugar with vanilla, creams the butter with vanilla scrapings, and beats egg yolks with a double-strength vanilla extract. Chocolate brownies become richly sensuous with the addition of chopped nuts coated with cocoa powder and confectioner's sugar. Includes 260 recipes that will inspire home bakers to bring old favorites into new delights. Beautifully illustrated with 118 color photographs. Presents recipes in clearly written, easy-to-follow instructions that are accessible for cooks of every level. For home bakers who are tired of the same-old same-old, *Baking by Flavor* offers new ways to bring excitement to the every day.

Book Information

Hardcover: 656 pages

Publisher: Wiley; 1 edition (February 20, 2002)

Language: English

ISBN-10: 0471361704

ISBN-13: 978-0471361701

Product Dimensions: 7.7 x 1.3 x 9.6 inches

Shipping Weight: 3.1 pounds

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (33 customer reviews)

Best Sellers Rank: #784,630 in Books (See Top 100 in Books) #191 in Books > Cookbooks, Food & Wine > Baking > Pastry #2037 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Baking by Flavor has replaced all of my most important baking reference and recipe books. The author begins with the very sound premise that we remember a batch of fudgy brownies because of the flavors that create it: the wonderful combination and flavor intensity of cocoa and bittersweet chocolate. She helps us create a whole new context for baking. We learn to think about each ingredient and how to build on its presence in a recipe. The author explores 18 flavors in all, from the traditional and simple flavors of butter, lemon, and vanilla to the contemporary and refined

flavors of ginger, rum, and sweet cheese. She also has a lot of fun in between with the dynamic and intense flavors of peanut and peanut butter, chocolate, and buttercrunch. Our favorites will likely be different, but there are nearly 260 recipes from which to choose, and each one that I have tried has been a true crowd pleaser. Nervous about baking for a group of critical taste testers, I made the Truffled Chocolate-Walnut Brownies -- without the walnuts for the children in the crowd. Not only did the author provide an alternative recipe for just such a scenario, but each step of the recipe was so clearly defined that I felt as though Lisa was in my kitchen, standing by my side! Happy about spending a Sunday afternoon with my children, I made the Butter Cookie Cut-Outs with the children. The cookies had the perfect balance of creamy and crunchy. And now I have to keep the dough in the freezer, as these are our cookies of choice. With the author's help, I now have a fully stocked baking pantry. When I have the frequent urge to bake, I now turn to the only book I need: Baking by Flavor.

I bought Baking by Flavor about three weeks ago and have tried 2 recipes from it. I did not exactly follow the directions though because upon reading it I realize that you have to prepare ingredients in advance. First of all, you find a flavor that you like (that is how the book's chapters are divided ie. lemon, carmel, almond, vanilla etc), then you find an item in the chosen chapter that you want to make (cakes, cookies, muffins, pies, tarts), then you must have concentrated flavored ingredients to put into that recipe. For instance, a lemon pound cake is made with "lemon enhanced sugar". The sugar is simple to make but takes days to make. (Drying lemon peels - then letting them sit in granulated sugar until the sugar is lemon flavored). That is just one example of an ingredient that needs to be prepared in advanced. I used plain white unflavored sugar and it turned out fine. The purpose of the book is to make that lemon flavored poundcake EXTRA lemony. All flavors are supposed to be very enhanced and concentrated. Sounds good but I need to find the time to prepare all of these ingredients so that I can prepare the recipe at a later date. Many people would not have the time or patience for this book but I love to bake so I'm willing to try it out. It is kind of a pricey cookbook but it offers many, many recipes and an opening section that offers alot of helpful hints. It's beautifully laid out and has easy to read directions. If you have extra time to bake and you plan in advance, then I recommend this cookbook.

If you love baking, know someone who does, or just collect cookbooks, you **MUST** add Baking by Flavor to your collection! Lisa Yockelson has done a fabulous job of not only bringing you the most scrumptious recipes, but amazing tips and ideas throughout this BEAUTIFUL book. Each recipe is

written with attention given to texture, dough consistency, ingredient characteristics, aroma, and much more. You can almost taste the recipe simply by reading her detailed instructions. There is obviously a great deal of heart that went into each recipe in this book. This would make a wonderful gift for anyone!

Last Saturday I made the Ultra Lemon Cake for guests I was having over that evening and the cake turned out perfect! My guests raved about the flavor and moistness with words like: "bursting with lemon flavor" and "it's lemony all over". I am not a baker. I think the last time I baked a dessert was to slice cookie dough from a tube. Lisa Yockelson's book has changed my attitude and way of baking forever. I must admit that I was nervous about baking adventure, but with the book's step by step instructions and helpful hints to guide me I didn't have any trouble. I recommend this book to novice and expert bakers alike. I was so pleased with my results last week, I made the cake again today and once again it turned out perfectly.

Nice glossy pages, but wish there were more photos of the recipes. Have made a few things from this book, some I did not like but others went over well. The reason I say this book is for people who are really into baking is because making many of these recipes can require numerous different pans/forms, and some are very labor-intensive and time-consuming. Most of the time it's worth the effort though. The Butter Rum Cake is awesome!! Have made it twice to rave reviews - my father ate the whole bowl of custard that accompanies it. First few chapters make for interesting reading about the layers of flavors and how to achieve them. Like the side notes that Lisa Y. puts in the recipes about dough consistency, flavor additions, etc.

I'm a pretty accomplished home chef, but terrified of baking. I picked up this book thinking the idea of it was pretty sound. Well, you would think I completed a 2 year internship in France to hear how my friends and family talk. Don't get me wrong - not all the recipes are the proverbial piece of cake. The author assigns a star system to each one, 1-3, with 3 being the most difficult, mostly yeast products and puff pastry concoctions. I do think I will try some of them soon, however, because she really walks you through everything and helps you complete your projects, successfully! I made a couple of recipes already, and have been astounded by how complex the flavors are in the finished product. In the carrot cake, you taste the pineapple, the coconut, the carrots, all as if they were in an intermingling mosaic. The recipes are pretty easy to follow and the results are well worth it. I highly recommend this cookbook!

[Download to continue reading...](#)

Baking by Flavor Baking with Julia: Savor the Joys of Baking with America's Best Bakers Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! Professional Baking 6e with Professional Baking Method Card Package Set Everyday Grain-Free Baking: Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking Flavor for Mixed Media: A Feast of Techniques for Texture, Color and Layers The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs The Food & Cooking of Indonesia & the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes Easy As Pie Pops: Small in Size and Huge on Flavor and Fun Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods, 2nd Edition DIY Bitters: Reviving the Forgotten Flavor - A Guide to Making Your Own Bitters for Bartenders, Cocktail Enthusiasts, Herbalists, and More Wild Fermentation: The Flavor, Nutrition, and Craft of Live-Culture Foods Beer Tasting & Food Pairing: The Ultimate Guidebook: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making) Taste Buds and Molecules: The Art and Science of Food, Wine, and Flavor Floyd Cardoz: Flavorwalla: Big Flavor. Bold Spices. A New Way to Cook the Foods You Love. The Vegetarian Flavor Bible: The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs Peter Reinhart's Whole Grain Breads: New Techniques, Extraordinary Flavor Making Artisan Gelato: 45 Recipes and Techniques for Crafting Flavor-Infused Gelato and Sorbet at Home Fine Cooking Appetizers: 200 Recipes for Small Bites with Big Flavor

[Dmca](#)