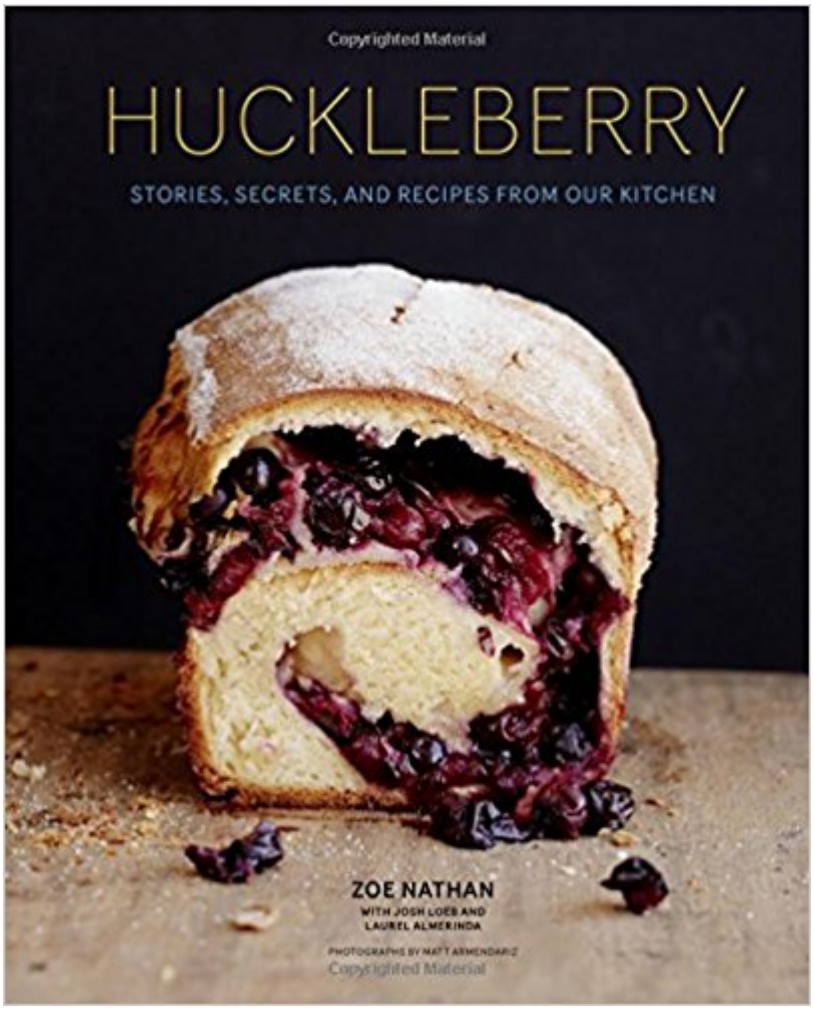
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Huckleberry: Stories, Secrets, And Recipes From Our Kitchen



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Synopsis

Every once in a while, a cookbook comes along that simply knocks me out. Their book is filled with wonderful tips about life and baking but what inspires me most is that I want to make every single recipe in this book! Ã¢â ¬â œ Ina Garten"Everything in generosity" is the motto of Zoe Nathan, the big-hearted baker behind Santa Monica's favorite neighborhood bakery and breakfast spot, Huckleberry Bakery & CafÃƒÂ©. This irresistible cookbook collects more than 115 recipes and more than 150 color photographs, including how-to sequences for mastering basics such as flaky dough and lining a cake pan. Huckleberry's recipes span from sweet (rustic cakes, muffins, and scones) to savory (hot cereals, biscuits, and quiche). True to the healthful spirit of Los Angeles, these recipes feature whole-grain flours, sesame and flax seeds, fresh fruits and vegetables, natural sugars, and gluten-free and vegan optionsÃ¢â ¬â •and they always lead with deliciousness. For bakers and all-day brunchers, Huckleberry will become the cookbook to reach for whenever the craving for big flavor strikes.

Book Information

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Customer Reviews

"...a breakfast book that has you cheering for Nathan and her story and her food before its first recipe; you'll be hugging it, unironically, by the end. It's full of photos that toe the food porn-line but dismount squarely on the classy side, Mary Lou Retton-Style. Her recipes feel familiar (many a muffin, scone, cake, fruity baked thing, and brunchy egg dish), but they're somehow more. They are unfussy but still special, still at home in a book whose fore-edge design is a bright canary yellow

with white polka dots." - food52"Huckleberry by Zoe Nathan is an all-around stunning book. From the immaculate food photography to the craving-inducing recipes to the yellow polka-dot pattern adorning the pages, Huckleberry is everything you could hope for in a bakery cookbook - and then some. Nathan’s witty stories bring you right into the heart of her kitchen, and it’s easy to feel like she’s unlocked her bakery doors for you and invited you in for a tour." - FoodNetwork.com"Here you’ll find a hearty helping of Zoe Nathan’s generous approach to baking-a rare balance of comfort and craft with attitude."- Chad Robertson, co-owner of Tartine Bakery and author of TARTINE BOOK NO. 3"From the ingenious Tips and Secrets at the beginning to the Apologies (instead of acknowledgments) at the end, this bright, funny, sumptuous collection of (mostly) breakfasts and pastries, conjures the happy morning you imagine eating this food. Zoe Nathan’s love for rustic, delicious food pours forth from the pages. Already a staple in my house." - Gwyneth Paltrow, actress, lifestyle guru, and author of It’s All Good"Filled with entertaining behind-the-scenes stories and technical tips relayed in plain English, this cookbook will thrill meticulous bakers and Huckleberry’s devotees." - Library Journal"Every once in a while, a cookbook comes along that simply knocks me out. The new book...is from L.A.-based wife and husband team Zoe Nathan and Josh Loeb, who own Huckleberry Bakery and CafÃƒÂ© in Santa Monica, as well as Milo & Olive, Sweet Rose Creamery, and Rustic Canyon. Their book is filled with wonderful tips about life and baking but what inspires me most is that I want to make every single recipe in this book! The beautiful photographs draw you in and the recipes are both rustic and elegant- plus, they’re easy to make. Next for me, Baked Apples with Oat Crumble - the ultimate comfort food with a modern twist!" -- Ina Garten, The Barefoot Contessa"This book is Zoe’s uber-personal and uber-delicious celebration of her passion and love for cooking and baking. I want to eat every gorgeous recipe and play hooky in her kitchen (especially if I can stay for staff meal)! - Suzanne Goin, chef/restaurateur and author of The A.O.C. Cookbook and Sunday Suppers at Lucques"I love what Zoe Nathan has crafted at Huckleberry, from the ridiculously delicious salted caramel squares to the Brisket Hash. An extraordinary bakery-one of my favorites-and now a delicious book, too."-Elijah Wood, actor"[Nathan’s] first cookbook covers foods from Huckleberry, both sweet and savory, healthy and indulgent. It also happens to boast possibly the most drool-worthy cover of all 2014 releases, shot by photographer/blogger Matt Armendariz." - Eater"What I love most about Zoe is that she’s neither afraid to be too casual nor too picky about the final product and somehow manage to find a hilarious balance amidst the madness, like a true teacher. From one down-home American baker to another, her balance of creating from the humored heart and nurturing soul is one that is instinctual and inspiring. "- Christina Tosi, chef/owner and founder of Momofuku Milk Bar and author of Momofuku

Milk Bar

Zoe Nathan and Josh Loeb are the Santa MonicaÃ¢â ¬â œbased wife-and-husband team who own and operate Huckleberry Bakery & CafÃƒÂ©, Milo & Olive, Sweet Rose Creamery, and Rustic Canyon.Matt Armendariz is a Los AngelesÃ¢â ¬â œbased photographer.

The pictures are beautiful, the recipes inviting but the mistakes are unforgivable ! Baking is like chemistry really no room for error ! It is hurtful to waste expensive chocolate, butter, flour and eggs making muffins that are so bad they go in the trash. I want to love this book but I will not bake anything else in this book. I will move on to breakfast items with the hope I do not discover any mistakes. I hope someone edits future editions and makes corrections. Heartbreaking !

Even though this book is lovely and has a lot of amazing recipes I can't wait to try, there are some errors. For the blueberry brioche (pg. 108) the weight measurement does not correctly correspond to the volume measurement. It calls for 1 cup + 2 Tbsp of AP flour and equates that to 280 grams. That's incorrect. Same mistake is done for the bread flour (1 cup + 2 Tbsp does not equal 280 grams). I always follow weight measurements, I wish I had checked the volume measurement prior to doing so. It was a dry disaster, wasting over 4 cups of flour and 4 eggs.1 cup + 2 Tbsp is about 140 grams. I made it over using 140 grams of AP flour and 140 grams of bread flour and it worked. Check recipes prior to starting to ensure weight and volume measurements equate.I also wish there was perhaps a little more explanation for temperatures. Should eggs be brought to room temperature? And how warm is slightly warm milk? Type-A personality kicking in here. Just some minor issues, but overall lovely book. Glad I purchased it. Can't wait to try some other recipes. Hope this helps!

I'm a professional baker. I'm always dumbfounded people review cookbooks without having tried a single recipe. So I wanted to try a few before reviewing. We use adapted recipes from a variety of different cookbooks everyday at the bakery where I work. I was stoked to get this cookbook because I also trust Ina (and love Elijah Wood!), and the fact that Zoe trained at Tartine which is all the rage right now... But sadly, something is way off with these recipes. The chocolate chunk muffins are NOT okay. The chocolate glazed donuts were a disaster. Soggy fried mess. (We make donuts at the store every Sunday). The maple bacon biscuits were flavorful but pretty dense. They were scones really. (Yes, I know how to make a biscuit and the count was super off for what they

said to make). Two stars rather than one because I do love the stories. They did a good job making it personal, a real glimpse into a bakery. And the lemon cornmeal cake came out perfect. The hippie apple muffins were good. Also know that the muffin recipes that do come out are like birthday cake rather than a muffin texture. I'm not sure if they use flours with different moisture content and they're not super up front about that. I don't know. But I don't have disasters with Ina's recipes. Ever. I've not had any disasters like this in a long time. With that said, I'm sure everything at the actual bakery is delicious. But aside from the lemon cornmeal I am super bummed with these recipes.

Wow. I was so excited about this book. The chocolate chunk muffins look beautiful in the book, so I decided to make them this morning. Twice. The first time, I followed the recipe to an absolute T. The results were nothing less than disastrous. (I posted a picture below. This was after I had to remove half the batter from the muffin cups because of the overflow.) I make hundreds of muffins a week, and have never seen results like this. I decided to try again because I was determined to have chocolate chunk muffins. This time, I used half the amount of yogurt, and did not use a mixer like the recipe says to do. They turned out better, but still sunk in the middle. The taste was decent, but they looked terrible. The texture is super light and airy, not dense like you would expect from a muffin. Waste of money on the book, and on ingredients. Now I am to afraid to try anything else in the book. Ridiculous.

I love this cookbook, and I wanted SO BADLY for everything to turn out perfectly. I'm no novice baker and have had no problem putting together any of the recipes I have tried so far, but several of them have fallen flat (sometimes literally!). While delicious, a teacake recipe was under-done despite me over baking by 10 minutes and a cake tester coming out clean (my oven runs at the correct temperature) and a muffin recipe baked up completely flat. Since I was making these recipes for the first time, I followed the recipe to a T and double checked all measurements beforehand. The taste was spot-on and delicious, but the presentation was underwhelming, and having to cut the ends off of a teacake to munch on while throwing away the center was quite depressing. I'm able to adjust the recipes accordingly of course, but when wanting them to turn out on the first try, but I shouldn't have to do that with a relatively pricey cookbook from a well-known author/bakery. I even try to bake by given weights instead of measurements, since certain things like flour often measure up differently in cups vs. scale weight. I'm hoping the yeast recipes bake up closer to the intended result, because they look lovely! I'll report back once I bake my way through this book. Still crossing my fingers for a few less failures and more successes!

So far I've made 2 recipes and neither worked. The fig and brown sugar muffins called for 3/4 cups oil and 4 tbs melted butter for a recipe that uses a cup of flour. Goodbye black mission figs and other ingredients. It was a soppy oily mess. There were actually pools of oil underneath the muffins in the baking tin. When I tried the recipe I ratcheted the oil to 1/4 cup and it was much betterTried the fresh corn cornbread. 3/4 cups oils, 6 tbs butter to 2 cups flour (with other liquid ingredients). Same problem.I don't know if there were errors when scaling down from commercial to home baking. Very frustrating. At least I can learn from the poor brioche makers so I don't make that mistake too.I think these recipes have promise so will keep trying. Thanks to other for posting their observations.

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