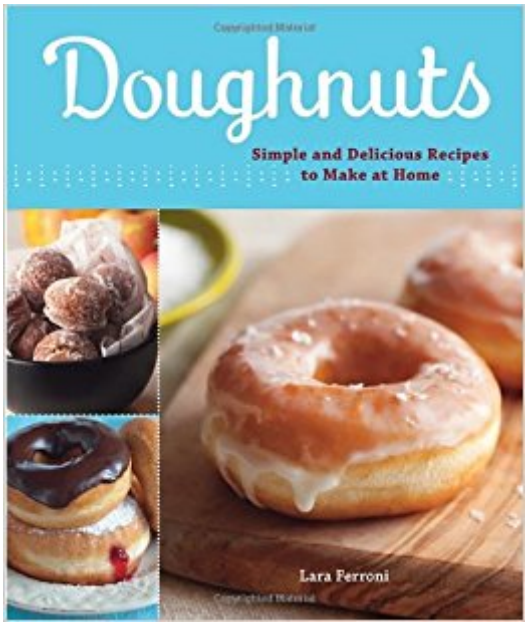
Ebook Directory
the best source of ebook

The book was found

Doughnuts: Simple And Delicious Recipes To Make At Home



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

A chocolate-glazed doughnut and cup of coffee is a match made in heaven for many North Americans, but wait! Something new is happening in the doughnut world: boutique bakeries are popping up everywhere, and "designer doughnuts" are all the rage. The best news of all is that they’re actually easy to make at home. And really, is there anything more scrumptious than a fresh doughnut? In Doughnuts, prepare to be tempted by more than fifty recipes, including Chai, Huckleberry Cheesecake, and Red Velvet. Of course, the cookbook is also full of traditional recipes for favorites like Old-Fashioned Sour Cream and Chocolate Raised doughnuts, as well as vegan and gluten-free recipes. The mouthwatering photography and tasty recipes will leave readers and home cooks drooling and dreaming about doughnuts.

Book Information

Paperback: 128 pages

Publisher: Sasquatch Books (September 1, 2010)

Language: English

ISBN-10: 1570616418

ISBN-13: 978-1570616419

Product Dimensions: 6.1 x 0.7 x 8 inches

Shipping Weight: 11.4 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 166 customer reviews

Best Sellers Rank: #31,417 in Books (See Top 100 in Books) #6 inÃ Â Books > Cookbooks, Food & Wine > Desserts > Confectionary #8 inÃ Â Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Breakfast #12 inÃ Â Books > Cookbooks, Food & Wine > Baking > Pastry

Customer Reviews

"If you’re not already helpless in the face of a doughnut, one look at this book and you just might have a new food addiction."--"Epicurious" "Lara came to our kitchen last year, to work on gluten-free recipes for ["Doughnuts"]. They work! They’re delicious."--"Gluten-Free Girl and the Chef" "If this isn’t the most exciting cookbook ever, we don’t know what is."--"Largehearted Boy" ..".anyone who writes and photographs a doughnut recipe book--oh, "Doughnuts: Simple and Delicious Recipes to Make at Home," from Sasquatch Books, for instance--is pretty much tops in my book. But really, as awesome as you might figure such a person to be, author/photographer/doughnut maker Lara Ferroni is even better."--"CakeSpy" "Homer Simpson, your Elysian Fields await, and they’re covered with sprinkles. ....it’s a collection of luscious imagery that stir up sugar-spun memories of

childhood."--"Wasabi Prime" "What to say about this precious little bo

Lara Ferroni is a food writer and photographer who regularly contributes to Portland Monthly Magazine, Edible Seattle, Seattle magazine, and Epicurious.com. She lives in Seattle.

I admit it: I have no interest in deep frying donuts. It seems messy and potentially unsafe (as I have a 1-yr-old running around the kitchen).But...I do love donuts. I like baking donuts and this book is great even if I never use a portion of it. (I'm not going to use the gluten-free or vegan recipes either, but people who need such things can be happy that info is included.)There are 3 main recipes for baked donuts:1) Baked Raised Donuts. These are made with yeast and have to rise; I rarely have good results with yeast, but I've made these twice and they've turned out really well. I made them this morning and they disappeared! Unlike the other recipes, you don't even need a donuts pan for these, just a donut cutter and a baking sheet. In fact, you can roll out the dough to make twists and you wouldn't even need the donut cutter!2) Baked Cake Donuts. Ok, I haven't made these yet. I have made the Chocolate Baked Cake Donuts from the author's blog, which is supposed to be a variation on this recipe. Those turned out well. You need a donut pan.3) Apple Cider Donuts. These can be baked or fried. I baked them and they were delicious. Highly recommended and super easy. Again, you need a donut pan. (I have 4 Norpro pans and they work well.)Three recipes, you say. Why should I buy a book for just three recipes?But wait, there's more!The latter half of the book has a number of recipes that take main, basic recipes and alter them slightly. E.g., Red Velvet Donuts, which can be made with a baked donut batter. You will get more than 3 recipes for baked donut types in this book!More importantly, there's a section on donut glazes. It has about 10 different glaze recipes. I've made 4 so far, all of which have turned out well (and been tasty...and easy!). The glaze section is a nice touch and adds a lot of value to the book.In short, I recommend this book EVEN IF you are avoiding the deep fryer, like me! Baked donuts can be incredible!(Plus, you never know...I might just change my mind one day and break out the vegetable oil.) :>

Finally, a cookbook for donuts! Until now, there was only "The Donut Book", by Sally Levitt Steinberg - a great book; but more history than recipes (the banana donuts are excellent by the way). But Lara Ferroni's "Doughnuts" is the book I've been waiting for. Raised, Cake, Baked, Gluten-Free, and Vegan - they're all here; with many glazes and flavor combinations to get excited about... There are Red Velvet donuts, Huckleberry Cheesecake-filled donuts, Mocha, S'more-flavored, Chocolate Raised, and the ever more popular Maple Bacon Bars. The photos are

gorgeous and plentiful, from the author who has a major talent for food photography.You CAN make your own fabulous donuts at home. Instructions are simple and complete. I made the Basic Raised Doughnuts, and they were the tallest, lightest, most ethereal donuts ever. I highly recommend this book.

I've been baking for decades but, for some reason, never tried to make donuts. Saw this and gave it a whirl. While my results won't be putting Dunkin' Donuts out of business anytime soon, I considered them to be pretty tasty.The cookbook provides clear instructions as to different donut types. I was especially pleased with the donut basics section, which discussed (albeit briefly) issues such as flour types, equipment needed, working with yeast dough, and other helpful topics.Some of my relatives are gluten-sensitive, so I tried the gluten-free donut. Surprisingly good and not at all difficult to make.Two items I found to be very helpful to have were a donut pan (I got 2 of these:Wilton Nonstick 6-Cavity Donut Pan) and a cutter for raised donuts (this was inexpensive and works well:Ateco 3-1/2-Inch Stainless Steel Doughnut Cutter).The recipes provide clear instructions with numerous tips to ensure success. Very nicely done, and I highly recommend this to anyone looking to try their hand at donut making.

From the description, I expected more of the cake doughnut recipes. I found the basic recipe for the cake doughnut made in a doughnut pan... just one recipe. Rather disappointing, I thought there would be more. Doughnut pan baking is something new for me and probably for others, so one recipe just doesn't cut it. At least there are some recipes for toppings or glazes... that might save it for me.

I bought this book intending to start making doughnuts for myself and friends. After reading about what equipment and ingredients I would need, I went to the store and made my purchases. I am guessing that most people already have what they will need, but my kitchen was short a few items, mostly a dutch oven for the frying process. (I didn't want my doughnuts competing with my french fries in the deep fryer.) I made the Maple Bacon Bars for my first attempt. They turned out to be a HUGE hit at a get together that evening. I even messed up my execution of the recipe a little and they still turned out great. If you are merely competent in the kitchen, you can still easily follow the recipes in this book to make some really good doughnuts. I will be back in the kitchen in the next few days for new batch of doughnuts. My biggest issue now is deciding which variety to try next. All of my regular favorites are in here and several which I would never have imagined. I now have no

apprehension about attempting anything in this book. It is easy to follow (unless you rush to do something and fail to actually read the directions in the recipe like I did), and the pictures give you a great idea as to how they should look upon completion.

Love! I received a doughnut pan for Christmas and bought this book - there's a LOT of recipes in here that are baked instead of fried, and easily adaptable to other varieties. Really nice photos and I have enjoyed the recipes I've tried so far.

Interesting book with a verity of donuts. I have only tried a few so far, baked ones are not a favorite. I have tweeked a coupleto suit my own tastes. All in all a useful book with full directions as well as photos.

Download to continue reading...

Doughnuts: Simple and Delicious Recipes to Make at Home Baked Doughnuts For Everyone: From Sweet to Savory to Everything in Between, 101 Delicious Recipes, All Gluten-Free Top Pot Hand-Forged Doughnuts: Secrets and Recipes for the Home Baker How to Make Kombucha: Everything You Need to Know , How to Make Kombucha at Home, Most Delicious Kombucha Recipes, Simple Methods, Useful Tips, Common Mistakes, FAQ The Doughnut Cookbook: Easy Recipes for Baked and Fried Doughnuts CAKE COOKBOOK: The Top 100 Cake Recipes: cake recipes, cake cookbook, cake, cake recipe, cake recipe book, delicious cake recipes (cake recipes, cake ... cake recipe book, delicious cake recipes) 50 Delicious Stuffed Pasta Recipes: Make your own Homemade Pasta with these Ravioli Recipes, Tortellini Recipes, Cannelloni Recipes, and Agnolotti Recipes (Recipe Top 50's Book 101) Cast Iron Recipes Cookbook: 50 Most Delicious of Cast Iron Recipes (Cast Iron Recipes, Cast Iron Cookbook, Cast Iron Cooking, Cast Iron Cooking Recipes): ... Recipes (Easy Recipes Cookbook Book 2) A Baker's Field Guide to Doughnuts: More than 60 Warm and Fresh Homemade Treats How to Make Money Online: Learn how to make money from home with my step-by-step plan to build a $5000 per month passive income website portfolio (of ... each) (THE MAKE MONEY FROM HOME LIONS CLUB) HOW TO MAKE MONEY ONLINE: Learn how to make money from home with my step-by-step plan to build a $5000 per month passive income website portfolio (of 10 ... each) (THE MAKE MONEY FROM HOME LIONS CLUB) Bath Bombs: Amazing DIY Bath Bomb Recipes that You Can Make At Home for a Luxury Bath (Bath Recipes, DIY Home Recipes Book 1) Simple Bento Box Recipes, A Bento Cookbook of Easy-to-Make: but Delicious Bento Recipes for all Ages Beginner's Home Recording On A Budget: How to Build an Affordable Recording Studio at Home and Get Your Music Heard (Home

Recording, Home Recording for ... Songwriting, Home Studio, Acoustic) INTERIOR DESIGN : The Beginner’s guide, organise your home, techniques and principles on art of decoration: Customise your home with us (Home design, home construction, home arranging with style) Make Ahead Meals: Delicious, Healthy, Low Carb Make Ahead Freezer Meals Recipes For The Busy Individual (Frugal Cooking, Meals For One, Cooking For One, ... Recipes, Easy Meals, Slow Cooker Cookbook) Ground Turkey Cookbook: 50 Quick, Easy to Make and Delicious Ground Turkey Recipes - Try These Recipes at Home and Bet Me Everyone Will Love the Taste Jello Shot Recipes: 55 Fun & Creative Jello Shot Recipes for your Party (Jello Shots, Jelly Shots, Party Recipes, Jungle Juice, Punch Recipes, Vodka Recipes, ... Rum Recipes, Cocktail Recipes, Wine Making) Egg Recipes: 50 Delightful Egg Recipes for Your Everyday Meals: Egg Cookbook, Egg Recipe Book, Best Egg Recipes, Delicious Egg Recipes, Frittata, Quiche, Omelette Recipes and More! Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1)

Contact Us

DMCA

Privacy

FAQ & Help