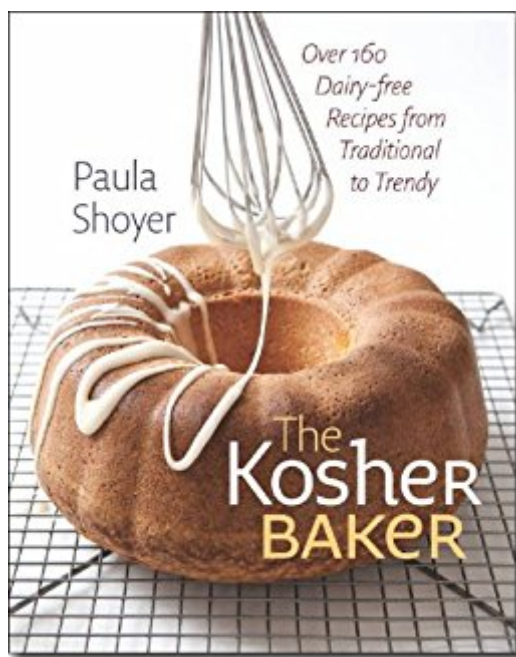


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The Kosher Baker (HBI Series On Jewish Women)



Synopsis

Producing flavorful and appealing kosher desserts has been a challenge in Jewish households throughout the ages. Without access to butter, cream, milk, cheese, yogurt, or other dairy products, creating a tasty and memorable dessert for family and friends requires more than simple substitutions and compromises. Now pastry chef and teacher Paula Shoyer provides the inspiration and innovation to turn the age-old challenges of parve baking into delectable delights in her one-of-a-kind kosher cookbook. *The Kosher Baker* is your indispensable kitchen companion to a wide range of dairy-free desserts, from family favorites and time-honored holiday classics to stylish and delicious surprises of Shoyer's own careful creation. It even includes desserts not usually found on a kosher table, such as creamy key lime pie, luscious flan, and rich tiramisu. You'll find everything from cookies, biscotti, breads and muffins to pastries, tarts, fancy cakes, and mousses. Shoyer guides you through more than 160 mouth-watering recipes and expands every non-dairy baker's repertoire with simple, clear instructions and a friendly yet authoritative voice. *The Kosher Baker* is organized as a tutorial into three primary sections— "Quick and Elegant Desserts, Two Step Desserts, and Multiple Step Desserts"—allowing the busy home baker to choose a dessert based on both taste and time constraints. The first section presents the fundamentals of simple kosher baking in the form of everyday treats like Amaretto Cookies, Orange Tea Cake, and Apple Pastry. The next two sections teach increasingly more challenging desserts, from a Challah Beer Bread Pudding with Caramel Sauce to Chocolate Babka. A special fourth section includes chapters on baking Challah, Passover desserts, and no-sugar-added desserts. *The Kosher Baker* has something for everyone in the Jewish household for any occasion or holiday. It spills over with detailed information, including tips on storage, freezing, and thawing; tools; must-have ingredients; and tips and techniques. Anyone baking for those with special dietary needs such as food allergies or diabetic concerns will also find recipes to love in this comprehensive collection. It even includes recipes for nut- and gluten-free desserts, and vegan desserts. No Jewish home should be without this essential cookbook! --This text refers to the Hardcover edition.

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Customer Reviews

I was waiting for this book to be released ever since I heard about it, and I was not disappointed. I'm not the most accomplished baker out there, but I was able to follow along and bake some desserts that tasted so good that no one (especially myself!) believed that I actually made them. The book is organized into sections by the amount of prep time needed for each recipe, which is especially helpful if you need to make a dessert on short notice and want to try something new. The steps are well described and are pretty easy to follow, and the accompanying stories and descriptions of each item are fun to read. My favorite recipes so far are "Bubba (Jam Button) Cookies", "Scones au Chocolat", "Almond Tuilles", and "Everyone's Favorite Chocolate Cake." The pictures of the desserts are truly mouthwatering, and the black/white photos detailing the more difficult steps make the book that much easier to understand. Finally, I am in debt to the author for giving the best description I've seen of how to caramelize sugar for Crème Brûlée. I never had gotten it right before (although, like her children, I'm always happy for the excuse to play with a blowtorch in the kitchen). A great addition to my cookbook shelf!

This book is very good for pareve dessert ideas from quick and simple to very fancy. I turn to it on a fairly regular basis. My one BIG dislike is the constant use of margarine, margarine, margarine, which is so unhealthy.

This is a terrific book with delicious yummy desserts. The book has three sections so a baker can select level of difficulty. The photographs are beautiful and many of the recipes are divine. I

absolutely recommend this book to any kosher or dairy free baker. Get baking

I love to bake, and this is a great addition to my cookbook shelf! The book is very well organized and the recipes are very clearly written. I especially appreciate the b/w photos showing how to do tricky procedures and the instructions for storing and freezing each cake. Plus, the stuff is delicious! Even if you are not a kosher baker, buy this book--you won't regret it.

I was disappointed to find that the recipes in this book rely on too many ersatz substitutions for real dairy. I don't need a cookbook to tell me how to use margarine or fake cream instead of the real thing. I was hoping for creative, dairy free, but healthy recipes.

I eat both kosher and dairy free, and this is a great resource for developing a selection of desserts we can have with Shabbat dinners. The book utilizes lots of more healthy ingredient choices as well, such as almond flour. Those who are allergic to dairy will love this cookbook...and I hate cookbooks.

I have been a "kosher baker" for almost 30 years and thought there was nothing new under the sun. How wrong I was! I have made two recipes already (only recieved the book last Wednesday) and they were terrific! The book itself is lovely, the recipes are artful and the directions are very clear and detailed enough that even a beginning baker should not have trouble! All in all - I (and my family) are very happy with this purchase!

A very useful, practical book. All the recipes are parve. There is a separate section for Passover. The cake I made was easy to make and was well received by my guests who were impressed. I think I shall be using it quite a lot.

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