

The book was found

Standard Baking Co. Pastries



Synopsis

Standard Baking Co. is Maineâ™s most well-known bakery. Located directly across from Portlandâ™s harbor, the bakery is a daily hub for hundreds of people. From almond croissants to butter cookies to a pear frangipane tart, more than sixty coveted recipes comprise this cookbook tailor written for the home baker. Never before has Standard Baking co. divulged its sweet secrets â” this cookbook is sure to become a baking bible for Standard fans and newcomers alike.

Book Information

File Size: 12207 KB

Print Length: 200 pages

Publisher: Down East Books; 1 edition (October 15, 2012)

Publication Date: November 1, 2012

Sold by:Â Digital Services LLC

Language: English

ASIN: B00CV4KH60

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #332,380 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #27

inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England #39 inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Pastry #78 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > New England

Customer Reviews

So... I found the wonderful Standard Baking Co. on a recent trip to Portland; their Pain au Chocolat was amazing. Light, flaky, not the least bit of heaviness or greasy feel. The kind of food experience that you just keep raving about all day. The kind of experience that makes you think that an hour and a half in the car might not be a bad trade off for exquisite food. I am an enthusiastic home baker and the type of food nerd who has read cookbooks like storybooks since I was old enough to do so. This cookbook has gorgeous photos of beautiful baked items, and I can vouch for the fact that they look just as lovely as they did in the display case at Standard. I made the croissant dough

over Thanksgiving weekend and found that it yielded very successful results. I'm sure croissant dough is something that gets better as one works the recipe repeatedly, and I did find myself double and triple checking the timeline and instructions to make sure I was following carefully (something I rarely do with non-baked-good recipes). I have to say the recipe was explicit, well written, and it worked, even for a person who had zero experience with the rather tedious process. I have read other reviews citing the fact that weight measures are not provided, and, while that would be nice, it's easy enough to use a conversion table to accomplish this if one wishes. I don't think that a lost battle with the publisher means that the book is of no use to the serious baker. It is difficult to review a cookbook based on one recipe. I would have to say that croissant dough is one of the more difficult items in the book, and if success can be had the first time through with this, I am truly looking forward to trying some of the other recipes. Thank you to Alison and Tara for sharing the wealth!

I love Standard Baking and am psyched to be able to make some of these delicious goodies at home. I've tried a number of the recipes and love most of them. An excellent resource for real bakers.

Standard Baking is one of the best bakeries in the US. I live on the West Coast and only visit once a year. In between visits, I can try to make some of the items at home, but will never be nearly as good as they are in the bakery. Blueberry scones are one of my favorites. While not nearly as good when I make them at home, pretty damn good when following the recipe.

This lovely book just makes me want to get in my kitchen and bake something good for my friends and family. The authors obviously love what they do and it is reflected in all the recipes and little tips for making the most beautiful and delicious goodies. I'll be baking the PUMPKIN CREAM SCONES this weekend.

Great recipes and good information. Clearly Alison and Tara are very knowledgeable and have put a lot of thought into the production of the book with the excellent recipes, delightful photos and a great lay-out. Well done. A terrific book for everyone.

I love this book... I have made 4 recipes and they are awesome

Wonderful bakery. Lovely recipes. Easy to follow, delicious results. A tribute to the generous nature of the bakers.

So glad these ladies are willing to share their recipes with all of us who cannot get to visit their bakery!

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

Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) 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). Standard Baking Co. Pastries Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Sourcery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, and Satisfying Savories from the Pacific Northwest's Celebrated Bakery The Lost Art of Baking with Yeast & Pastries: Delicious Hungarian Cakes The Lost Art of Baking With Yeast: Delicious Hungarian Cakes & Pastries 2016 ICD-10-CM Standard Edition, 2016 HCPCS Standard Edition and AMA 2016 CPT Standard Edition Package, 1e Almond: Coconut: Almond Flour & Coconut Flour - Gluten Free Cookbook for Paleo Diet, Celiac Diet & Wheat Free Diet (paleo baking, paleo beginners, wheat ... baking recipes, gluten free diet cookbook) 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 Baking Gluten Free Bread: Quick and Simple Recipes for Baking Healthy, Wheat Free Loaves that Taste Amazing (The Essential Kitchen Series Book 15) Baking Soda Power! Frugal and Natural: Health, Cleaning, and Hygiene Secrets of Baking Soda (60+) - 2nd Edition! (DIY Household Hacks, Chemical-Free, Green Cleaning, Natural Cleaning, Non-Toxic) How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition. Baking for Two: The Small-Batch Baking Cookbook for Sweet and Savory Treats On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) Best Baking Recipes: A Donut, Pancake and Pizza: Everything that you need for Tasty Day (Baking Series Book 4) Cook's Illustrated Baking Book: Baking Demystified with 450 Foolproof Recipes from America's Most Trusted Food Magazine

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)