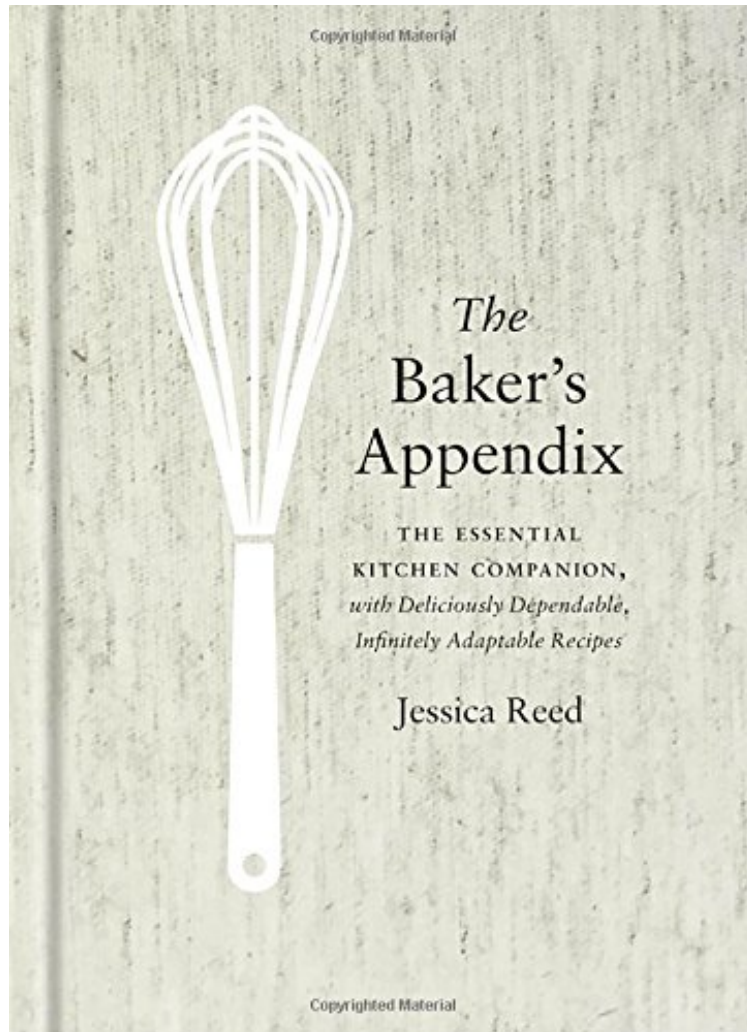


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## The Baker's Appendix: The Essential Kitchen Companion, with Deliciously Dependable, Infinitely Adaptable Recipes

Jessica Reed

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**Jessica Reed : The Baker's Appendix: The Essential Kitchen Companion, with Deliciously Dependable, Infinitely Adaptable Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Baker's Appendix: The Essential Kitchen Companion, with Deliciously Dependable, Infinitely Adaptable Recipes:

27 of 28 people found the following review helpful. Every Baker Needs This By Adam W. I read about this book, a month or so back, and immediately pre-ordered it. As someone who uses a milligram scale for spices, this was right up

my alley. The book does an excellent job of putting myriad ingredients into grams -- whether that's common ingredients or otherwise. A large egg is 30 grams white and 18.6 grams yolk. One cup of "commercial" (very specifically) graham cracker crumbs is 130 grams. Now we know. Where the book falls a little short is on precision. As mentioned, a large egg is 30g/18.6g white-to-yolk, but the author gives total out-of-shell weight as 50 grams. So is it 48.6g or 50g? That matters. And other ingredients, like baking soda/powder, are expressed in whole grams vs. decimals -- a level of precision those ingredients require. If I treat a teaspoon of baking soda as 4.80g, then there's little variance in my recipes. If I treat it as 5g and use a gram-sensitive scale, then I might end up with 4.5g or 5.5g. A 22% swing affects the final product. With some updates, this should become the bible of baking weights. 18 of 19 people found the following review helpful. Good for any level baker and a great gift book. By Robbie B What an extraordinary little book. It is full of the kinds of wisdom that one hopes a family member would have passed on or that a professional baker would tell you quietly across the counter. It has tips and tricks and hints, tables of conversion, ways to adjust recipes, how to improvise devices, how to cut cakes, and all of the ephemera that recipe books don't include. And it also has recipes. It is written in a friendly and welcoming voice that manages to be encouraging and conspiratorial. If you bake but are scared to go beyond preboxed stuff, get this. If you are well beyond the boxed stuff but not a pastry chef, get this. If you are a pastry chef, you really need the tables and conversions quickly available to you and you must get this. Also, it is a charming little book. Bound in a canvas like material and embossed. It's pretty. It would be a charming gift. Come to think of it, it will be my new housewarming gift for friends. 7 of 7 people found the following review helpful. Helpful for GF bakers By J. Norm I was so excited to receive this book! I love the details of baking and the precision of grams just makes me feel happy. We are gluten free and transposing recipes is always a crap shoot. She even mentions Cup4Cup, which is the GF flour we often use. I'm looking forward to trying some of her recipes GF from the back of the book!

The ultimate quick, yet thorough, reference for bakers, with every metric conversion and ingredient substitution you could want, plus 18 recipes for basic, fail-proof cakes, frostings, and cookies--with variations that combine to make dozens of desserts.

About the Author JESSICA REE is a writer, a baker, an artist, and a historian. She lives in Brooklyn with her husband and their daughter.