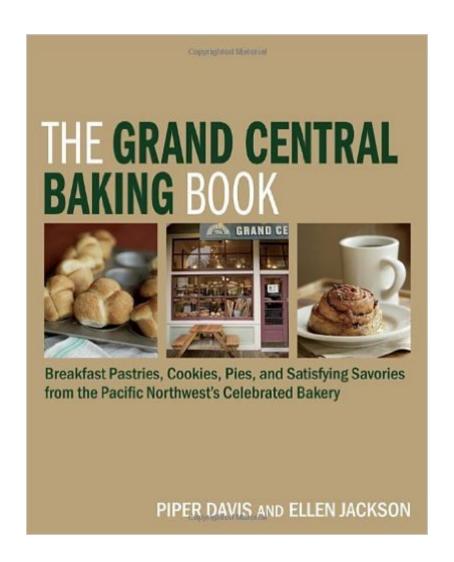
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The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, And Satisfying Savories From The Pacific Northwest's Celebrated Bakery





Synopsis

Mention Grand Central Bakery to a Seattle or Portland native and theyâ ™II light up as they tell you about gooey, jam-filled buttermilk biscuits, insanely flaky pies and pastries, and flavor-packed whole wheat cinnamon rolls. Now these much-loved recipes are available to home bakers for the first time, accompanied by easy-to-follow pointers on baking breakfast and brunch, cookies, fruit desserts, cakes, pies, and more. This collection of more than 100 recipes draws on a treasury of Grand Central staples and family favorites. The Grand Central Baking Book offers detailed, delicious recipes for some of the bakeryâ ™s best-loved goodies, along with technique-driven workshops offering in-depth explanations of baking methods and helpful shortcuts from seasoned bakers. On page after page, Piper Davis, the daughter of Grand Centralâ ™s founder and now the companyâ ™s cuisine manager, generously lets home bakers in on all the family secrets that have made Grand Central the first morning stop for locals since 1972.Distilling more than thirty-five years of innovation, experience, and genuine love of good, fresh food into simple, accessible recipes, Piper Davis and award-winning pastry chef Ellen Jackson invite you to make popular Grand Central Bakery goods in your own kitchen.

Book Information

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> Main Courses & Side Dishes > Breakfast

Customer Reviews

I'm a little surprised that this book has not received more acclaim than its reviews on . I noticed this heavily marketed for Christmas two years ago, but it was out of stock and I was unable to purchase it then. When I finally ordered a few months later, it was like a breath of fresh air. Where many

baking books feature overly complicated and fanciful desserts (i.e. delicious, though time-consuming), this one reads like your grandmother's recipe collection. The breakfast pastries alone are worth the expense of the book. The Jammers, flaky biscuits baked with a thumbprint of jam in the middle (preferably homemade- use The Blue Chair Jam Cookbook's Raspberry Jam recipe for an incredible treat) are one of my all-time favorite recipes now. Likewise, the Blueberry Muffins, to which I add just a hint of orange zest, are just as good. I would say that the best recipes in the book are found in the Quick Bread section: the Banana Nut, Pumpkin Bread, and Cranberry Orange Pecan. Each of the bread recipes can be frozen, and after 2 months they still tasted great! The cookie section features tried-but-true flavors, such as Chocolate Chip Oatmeal, Peanut Butter, and Raisin, but each recipe has been tweaked just a little to make it more special- two different types of chocolate chips in one, golden raisins in another. There is a wonderful page embedded in the cookie section that details how to freeze uncooked dough for cookies any time. The Shortbread Tea Cookie section was a pleasant surprise, as many books don't focus on Icebox-type cookies. The Hazelnut Poppyseed Cookies were a fun change with my coffee.

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