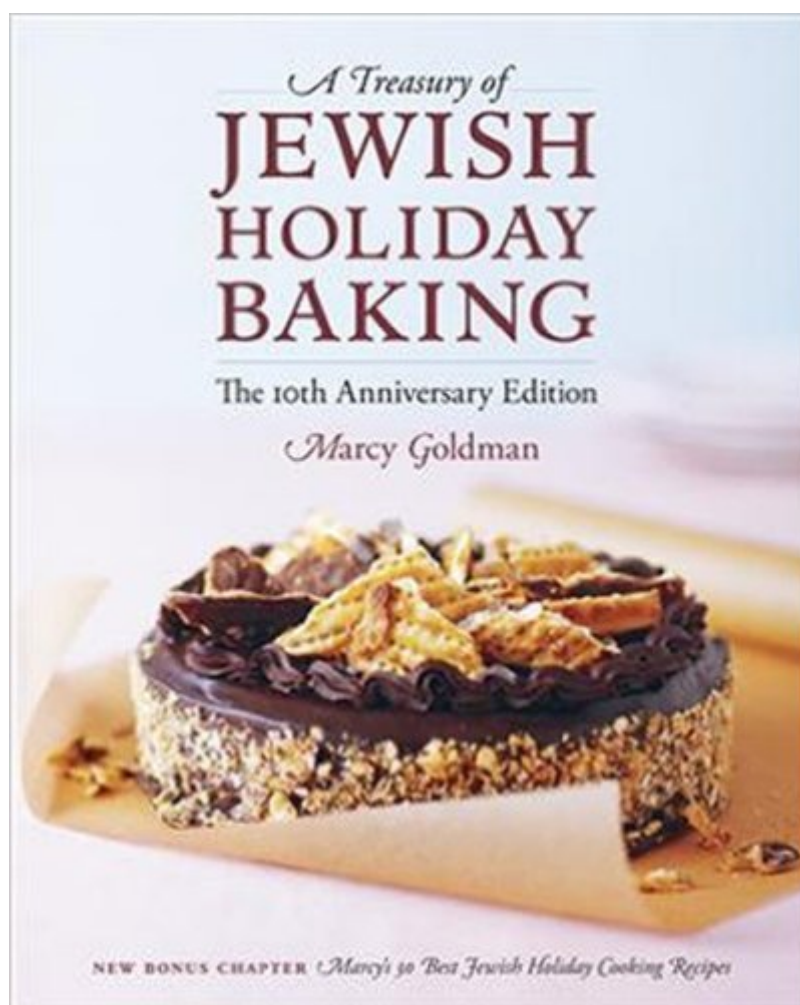


The book was found

A Treasury Of Jewish Holiday Baking



Synopsis

The updated edition of a kitchen classic, now with 30 new recipes for favorite savory holiday dishes. Keep age-old holiday traditions alive and start delicious new ones with *A Treasury of Jewish Holiday Baking*, nominated for a Julia Child Cookbook Award. Professional pastry chef and *BetterBaking.com* creator, Marcy Goldman has lovingly assembled a comprehensive collection of easy-to-follow, time-tested recipes from one of the world's great baking traditions, from sweet raisin challah for Rosh Hashanah to apricot-filled Hamantaschen for Purim and velvety Shabbat marble cake. Now bring the warmth of the holidays into your own home with hundreds of easy-to-follow, time-tested recipes, certain to bring back old memories and create new ones.

Book Information

Paperback: 400 pages

Publisher: Whitecap Books Ltd.; 1 edition (September 15, 2009)

Language: English

ISBN-10: 1770500030

ISBN-13: 978-1770500037

Product Dimensions: 7.8 x 1.2 x 9.9 inches

Shipping Weight: 3.1 pounds

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (49 customer reviews)

Best Sellers Rank: #952,286 in Books (See Top 100 in Books) #35 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Jewish](#) #209 in [Books > Cookbooks, Food & Wine > Special Diet > Kosher](#) #612 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays](#)

Customer Reviews

After several months of using this cookbook over and over and over, I decided to buy it for friends. It is extremely user-friendly, because many of the recipes use basic ingredients and are uncomplicated to make. The directions are well-written, and the final product turns out exactly as I visualize from the recipe, even when baking unfamiliar treats. I keep reaching for it, because there are so many wonderful cakes, that I can always find something different or unusual, without worrying because I've never tried the recipe before. Variations are often included, as well as cooking times for different pan types and sizes. It's one of those cookbooks where you can flip through it and consistently find something appropriate, without requiring a trip to the store for some odd ingredient. The honey cake is fantastic, but the double fudge cake on pg. 110 "wows" everybody every time. Bring that one to your next family get-together (I use a bundt pan and skip

the glaze, or drizzle on a quick confectioner's sugar glaze after it's cooled), and they will think you stopped at a bakery (I'm not kidding). The only minor issue, is that on recipes where a range of flour is given (e.g. soufganiot), I sometimes need to add even more flour. This was the same with another (hamantaschen), where it was obvious that the dough was too sticky to shape. So while some experience is helpful, common sense can tell you if more flour is needed. This has never been an issue with any of the cake recipes, only those which are naturally more flexible on the ingredients. Good Shabbos!

I checked this book out from the library several times before buying it. The Passover Chocolate Torte was a raving success at our family's seder. The honey cake is to die for. And the pareve cocoa cake is delicious! I've served all of these to non-Jewish friends, and they've loved them all. None of these recipes taste like they've been "kosherized". They're wonderful to start with!

Some Jewish cookbooks are haimish, some are personal, some give historical/religious/cultural background, some are long on good recipes for the experienced cook but short on practical advice for the neophyte: If your shelf is packed with all of the above, and you know your onions (or your onion bagels), you need Marcy's book. And if you are only going to buy one book on Jewish baking, this is the one to buy. I have been a flour-flinging semi-pro baker and sometimes food writer for more than twenty years, and from experience, I know that Marcy Goldman's recipes are the best. Before this book came out, I already had tried--with one-hundred-percent success--many of her recipes that were published in The Washington Post as well as in The Baking Sheet, a must-read-newsletter-for-bakers-of-all-persuasions-and-ethnic-backgrounds that is published by King Arthur Flour of Norwich, Vt. (disclaimer: I've also written for The Baking Sheet, but have never met Marcy and she is not bribing me to pen a rave of her book). With her warmth, technical expertise, and clear directions, she has something to offer bakers of all levels of experience. I especially appreciated her section on challah, a weekly Sabbath staple of my household (and of many of my friends, who just seem to know when to drop by). Many recipes by other authors concentrate on fancy braiding and presentation, which challah neophytes have confessed to me that they find intimidating, if not off-putting. Marcy focuses on the makings and bakings of wonderful challah; the bells and whistles can come later. I'd rather sink my teeth into an endearingly lumpily hand-fashioned, great-textured, great-tasting loaf than a gummy eye-pleaser. Marcy will not let you down. I could go on and on, but my copy is already gritty with flour. What better recommendation can I give--I own hundreds of cookbooks--than that?

I collect, read, savor, and love reading cookbooks. This cookbook is a KEEPER. Every recipe in it is a 100% success. The one recipe that totally separated this book for all others is Bubbie's Orange and Oil Hamantaschen recipe. We've all tried to make hamantaschen with the dough collapsing or sticking all over. Not any more, with Ms Goldman's amazing recipe you too can make wonderful hamantaschen. I did it at home, with kids I teach, even made them at camp. Buy this cookbook, You'll be glad you did!

This book is truly awesome ... tried-and-true specialties, each written very clearly to guarantee success, and each preceded by a brief description telling why it is so wonderful. The first recipe I tried was the Caramel Matzoh Crunch, which has now become a staple. I'm not Jewish; these wonderful recipes should appeal to anyone with taste buds. The only caveat is that the author apparently revised her Honey Cake after the book was published -- and even I, who previously despised honey cake, love Marcy Goldman's. (The revised version was published in the newspaper, and that's the one I tried.) Don't miss this book; it is absolutely wonderful.

After renewing The Treasury of Jewish Holiday Baking at the library three times I decided it was time to purchase it. This is definitely a purchase I haven't been disappointed with. The Sour Cream Coffee Cake is outstanding and has been given to several friends as a gift, with rave reviews I might add. The Tunnel of Fudge Cake was everything I expected and more, and made a spectacular Teacher Appreciation Week gift. You will enjoy the stories of the Jewish holidays and much as the recipes. I am going to buy the book for my two sister's, one of whom is a caterer. I know anyone who purchases this book or receives it as a gift will be thrilled.

I love this book. Easy simple recipes that have superior taste. I have made banana cake, sticky buns, favorite apple cake and others. All came out great

I have no problem with the recipes. Since I am a baker I know that the recipes will be great. I have a problem with the fact that there are no pictures of the finished products. For this reason alone I would not have purchased the book. I think that with baking, it's important to see the results.

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

A Treasury of Jewish Holiday Baking A Treasury of Jewish Holiday Baking by Marcy Goldman (Sep 15 2009) Delicious Holiday Treats: A Collection of Healthy Holiday Recipes (Dessert Recipes,

Holiday, Seasonal, Desserts, Thanksgiving Recipes, Christmas Recipes) (Volume 1) The Children's Jewish Holiday Kitchen: 70 Fun Recipes for You and Your Kids, from the Author of Jewish Cooking in America The Days Between: Blessings, Poems, and Directions of the Heart for the Jewish High Holiday Season (HBI Series on Jewish Women) Baking with Julia: Savor the Joys of Baking with America's Best Bakers 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). Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! 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 with Cookie Molds: Secrets and Recipes for Making Amazing Handcrafted Cookies for Your Christmas, Holiday, Wedding, Party, Swap, Exchange, or Everyday Treat The Kingfisher Treasury of Giant and Monster Stories (The Kingfisher Treasury of Stories) Moonbeams, Dumplings & Dragon Boats: A Treasury of Chinese Holiday Tales, Activities & Recipes Christmas in My Heart, A Third Treasury: Further Tales of Holiday Joy Jump at the Sun: It's Beginning to Look a Lot Like Kwanzaa! - Holiday Classics (Jump at the Sun Holiday Classics) The Holiday Kosher Baker: Traditional & Contemporary Holiday Desserts Ukulele Christmas Song Books 1 & 2 - 40 Holiday Songs with Lyrics and Ukulele Chord Tabs - Bundle of 2 Books: Holiday Songs (Ukulele Christmas Songs) Silent Night: A Spenser Holiday Novel (Spenser Holiday Novels) Holiday Kisses and Valentine Wishes: A Fabulous Feel Good Holiday Romance (Christmas Love on Kissing Bridge Mountain Book 2) A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More

[Dmca](#)