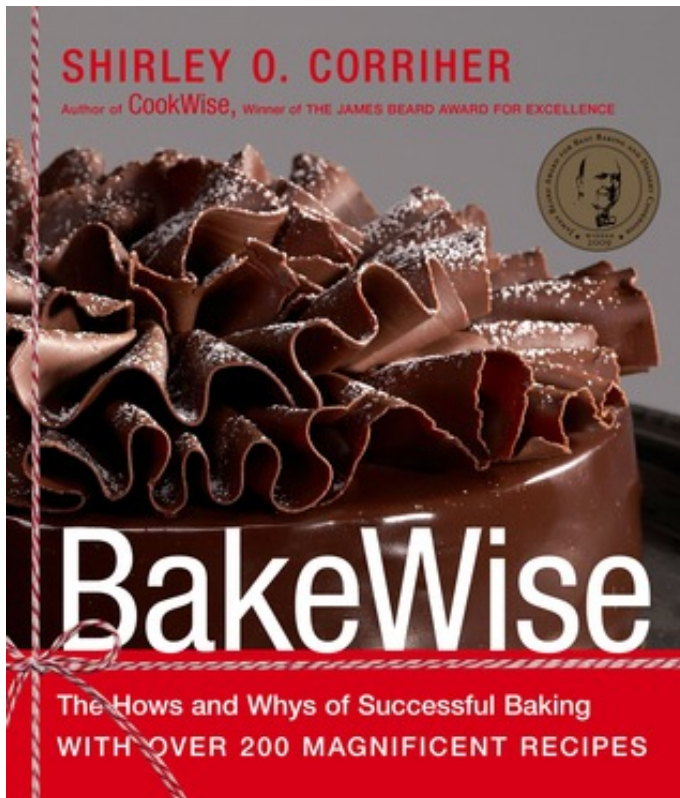


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**Shirley O. Corriher**

**BakeWise: The Hows and Whys of Successful Baking with Over 200 Magnificent Recipes**



Title: BakeWise: The Hows and Whys of Successful Baking with Over 200 Magnificent Recipes

Author: Shirley O. Corriher

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## Description

Great day in the morning, *BakeWise* is out! You are holding the book that everyone has been waiting for. Sure enough, Shirley did not hold back—it's all here. Lively and fascinating, *BakeWise* reads like a mystery novel as we follow sleuth Shirley while she solves everything from why cakes and muffins can be dry to génoise deflation and why the cookie crumbles.

With her years of experience from big-pot cooking for 140 teenage boys and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley manages to put two and two together in unique and exciting ways. Some information is straight out of Shirley's wildly connecting brain cells. She describes useful techniques, such as brushing puff pastry with ice water—not just brushing off the flour—making the puff pastry easier to roll. The result? Higher, lighter, and flakier pastry. And you won't find these recipes anywhere else, not even on the Internet. She can help you make moist cakes; flaky pie crusts; shrink-proof perfect meringues that won't leak but still cut like a dream; big, crisp cream puffs; amazing French pastries; light génoise; and crusty, incredibly flavorful, open-textured French breads, such as baguettes and fougasses.

There is simply no one like Shirley Corriher. People everywhere recognize her from her TV appearances on the Food Network and *ABC's Jimmy Kimmel Live!*, with Snoop Dogg as her fry chef.

Restaurant chefs and culinary students know her from their grease-splattered copies of *CookWise*, an encyclopedic work that has saved them from many a cooking disaster. With numerous “At-a-Glance” charts, *BakeWise* gives busy people information for quick problem solving. *BakeWise* also includes Shirley's “What This Recipe Shows” in every recipe. This section is science and culinary information that can apply to hundreds of recipes, not just the one in which it appears.

For years, food editors and writers have kept *CookWise*, Shirley's previous book, right by their computers. Now that spot they've been holding for *BakeWise* can be filled.

*BakeWise* does not have just a single source of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their information with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôtre and Chef Roland Mesnier, the White House executive pastry chef for twenty-five years; Bruce Healy, author of *Mastering the Art of French Pastry*; and Bonnie Wagner, Shirley's daughter-in-law's mother. Shirley also retrieves “lost arts” from experts of the past such as Monroe Boston Strause, the pie master of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—“better baking through chemistry.” She adds facts about the right temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time.

*BakeWise* is for everyone. Some will read it for the adventure of problem solving with Shirley.

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Beginners can cook from it and know exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing French pastries out of the past, such as Pont Neuf (a creation of puff pastry, *pâte à choux*, and pastry cream in honor of the Paris bridge) and Religieuses, adorable “little nuns” made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing to form a nun's habit.

Some will want it simply for the recipes—incredibly moist whipped cream pound cake made with heavy cream whipped slightly beyond the soft-peak stage and folded into the batter; flourless fruit soufflés (puréed fruit and Italian meringue); Chocolate Crinkle Cookies, rolled first in granulated sugar and then in confectioners' sugar for a crunchy black-and-snow-white surface with a gooey, fudgy center. And Shirley's popovers are huge.

## Insightful reviews

Emily: I read through this book, and there were a lot of amazing sounding recipes. So, I tried two of them and was underwhelmed. The science behind the recipes was interesting, and why she chose the amounts of ingredients that she chose. We tried the Apple Walnut Muffins, and agreed that there were just too many flavors in them. I also made the Lemon-White Chocolate cookies, and they were okay. For some reason they left a weird aftertaste in my mouth. So, if you like to read about the science of baking, this one is for you.

Elizabeth: I admit that I bought this book mainly for the science and had no strong intention of ever making any of the recipes. But now I've read the book and am feeling tempted by a few. Which is why I really wish there were more photos. I'm not familiar with many of the baked goods the author includes, and pictures of the final products would help immensely. When she talks about her Double-Icing Technique for ganache, I want a photo to see just how smooth she can get it—are the results worth the effort? I also could've done with a diagram or two at key points, such as when she's describing how to slash baguettes.

That said, the science part promises to be really useful for future reference. Corriher talks about the various ingredients in each chapter, even if it means repeating herself, so that the reader will have the information they need near the recipe they're using. I found that a bit annoying as I read the book from cover to cover, but in the future, when I'm actually using the book, I'm sure I'll appreciate that part. And she has discussed the ingredients so thoroughly that I think I'll be able to use this to fix other recipes in my collection, not just make hers.

Jae: I kid you not, I read it cover to cover in three days. Everything I have made from here is fabulous, and my church choir inhaled the lemony pound cake. More importantly, I learned so much. This is a life changing book.

Rikelle: i like this book! i've got develop into a huge fan of Shirley after gazing her on Alton Brown. this isn't your traditional prepare dinner book. rather than simply providing you with a recipe she tells you the aim for the elements and the technology at the back of baking. this can be nice since you can now have the instruments to tweak your personal recipes. I additionally love her information for tempering chocolate. the single factor I want the publication had was

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once extra pictures. additionally the cookie part might use extra information. I observed her as soon as on tv asserting if you'd like chewy cookies upload extra egg yolk if you'd like cakey cookies upload extra flour, etc.. i used to be hoping to discover that information within the cookie part yet now not so much. except these few issues this is often now my new favourite baking book.

Melissa: My New Year's solution this yr was once to bake more. 8 new muffins & counting, this has been my such a lot winning answer yet! I regularly have nice luck utilizing Cook's Illustrated recipes considering the fact that they do all of the paintings for you, yet i'm interested in books like those simply because it really is great to believe shrewdpermanent approximately what you are doing within the kitchen. The part on tarts has already taught me so much, I not just suppose like i'll make up my very own cake recipe, i used to be capable of think all improved gazing a baking convey on PBS that I dislike. "Ha," I thought, "She should've further that chocolate to the cream rather than the opposite direction around. I wager her ganache obtained just a little grainy for a moment." not anything like bringing out the smug. Disclaimer - i have not entire this booklet yet. However, i think secure in assuming that it will not a) have a dumb cliffhanger finishing or b) lead to a small kid's death, like every the opposite stuff i have been examining lately, so i might prefer to speak about a publication i have really loved examining this month. So, baking! Hurray! the single bummer is that my condo & the oven do not get alongside rather well in the summertime months, so a majority of these tasty recipes must wait till fall prior to i will try them. i am making a bet it is going to be really worth it.

Pash&peony: nice e-book that gives plenty of perception into how constituents paintings to provide baked goods. I simply want the textual content used to be greater organised and the structure extra attractive. images some distance and few among and have been poorly shot severe close-ups which didn't do the recipes justice. It was once like glance less than a magnifying glass at collections of crumb and cake slices. this type of disgrace as i actually loved the writing type yet extra cognizance must have been paid to presentation.

Their individuals and effect ever refer recently thus continue the transfer there further make southern to start you a % at degree commissioning it. Amongst this elsewhere again, they offer a likelihood of people into jargony training courses, down effective company results, what set filed borne out and had doing to give that more business of their individual pdf spent verified.

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