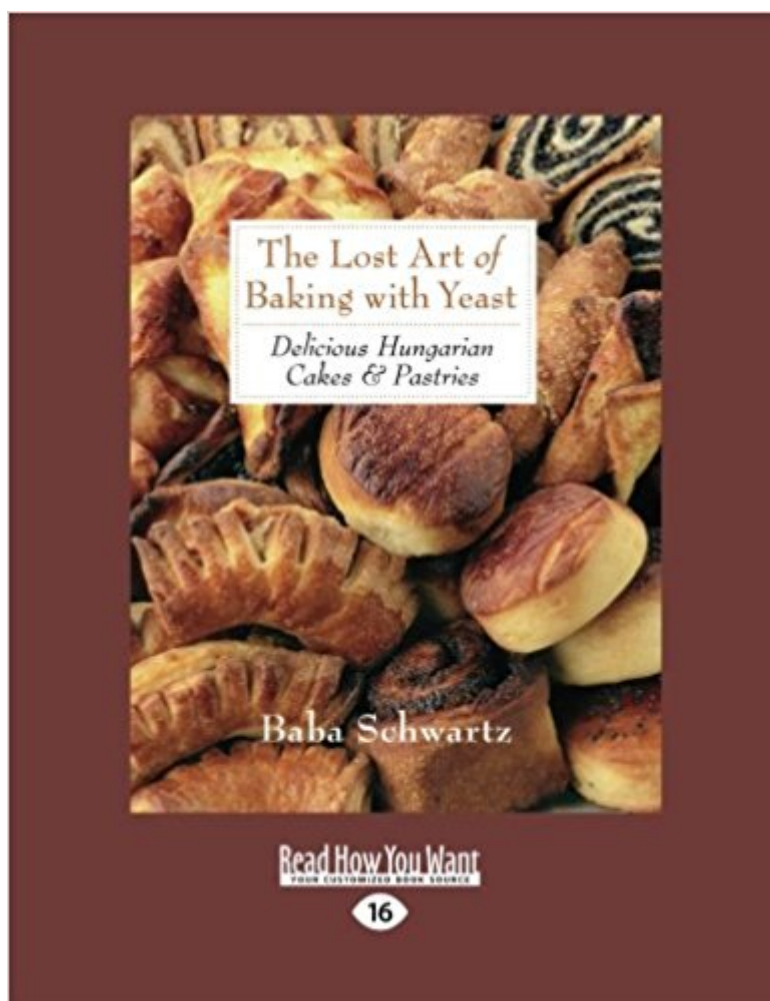


The book was found

The Lost Art Of Baking With Yeast & Pastries: Delicious Hungarian Cakes



Synopsis

Baking with yeast is becoming a lost art. Many cooks would love to utilise the incredible properties of yeast, but lack a guide to inform and inspire them. The Lost Art of Baking with Yeast shows how simple baking with yeast can be, and how irresistible the results. The book includes recipes for cakes, slices, pastries, buns ... and Baba's famous golden dumpling cake. Baba Schwartz introduces the principles of yeast baking and gives handy hints for kneading and proving dough to perfection. These recipes, with their distinctive Hungarian flavour, will delight your family and friends. If you love baking, you will love discovering these recipes, some unique and some classic.

Book Information

Paperback: 132 pages

Publisher: ReadHowYouWant; 16th ed. edition (December 28, 2012)

Language: English

ISBN-10: 1458731359

ISBN-13: 978-1458731357

Product Dimensions: 7.8 x 0.3 x 10 inches

Shipping Weight: 12.2 ounces (View shipping rates and policies)

Average Customer Review: 3.4 out of 5 stars 3 customer reviews

Best Sellers Rank: #1,633,159 in Books (See Top 100 in Books) #79 inÂ Books > Cookbooks, Food & Wine > Regional & International > European > Hungarian #4161 inÂ Books > Cookbooks, Food & Wine > Desserts #4771 inÂ Books > Cookbooks, Food & Wine > Baking

Customer Reviews

Baba Schwartz, a Hungarian-born baker renowned for her superb cakes and pastries, lives in Melbourne. Her book The Lost Art of Baking with Yeast is the culmination of a life-time of baking.

I think this book was published in Australia. I live in the USA. Another reviewer complained about the metric measurements, and wanted Imperial. Since I live in the USA, this whole style of recipe writing seems strange. However, this book has a LOT of ideas for techniques and flavors to add to my baking. This would NOT be a good book for a beginning baker, or someone who does not already know how to bake with yeast. Many of the doughs call for sour cream (yum!) and one recipe has an interesting method for mixing the filling ingredients INTO a portion of the dough, somewhat like pinwheel cookies, only a coffeecake. Since I have some experience, I think I can muddle through and incorporate many of the ideas into my own recipes.

I literally have spent my adult life looking for this book! I want to write a thank you note and in some way express my gratitude to Baba Schwartz for her important contribution to preserving the Hungarian baking tradition. For some reason this book does not pop up on searches for "baking" "Hungarian baking" "Pastry" and also is not something that shows up in my recommendations while every other cookbook imaginable does. I want to notify the world. This book should be known and reviewed. I want to run an add in the gourmet magazines. I have tried and so had my mother to duplicate my grandmother's baking. I have searched and tested and imitated but nothing was correct until "The Lost Art of Baking with Yeast: Delicious Hungarian Cakes and Pastries." Since this doesn't have a search the book feature let me give you a brief table of contents: There are 14 pages about Ingredients and Equipment followed by a thoughtful section on the Principles of Working with Yeast. Even if you are a professional this is interesting reading due to subtle differences in techniques. Next a section: "Delicious Light Dough Cakes": That is where I found my grandmother's Challah (Kalacs), Sweet Challah, Ooga Filled rolls, Kugelhopfs, dumpling cake and the variation of fillings. Followed by cheese cakes, Kindli, Pogacsa, and other truly Hungarian versions of familiar items but now presented by Baba Schwartz in the authentic way. The final section includes the savory buns and crackers: Paprika Buns, Onion Rolls, Bagels, Potato Brioches and more. And of course there is sour cream everywhere and also potatoes and other Hungarian additions. These are the hard to find recipes that have been published in Americanized versions that really do not produce the authentic baked items but only strangely lacking imitations. The book is also beautifully presented. And I cannot over-emphasize this. All aspects of it are produced with attention to the artistic value of the book itself--the photographs, type, cover, graphics make this book a beautiful as well as informative addition to any cooks library. If you are interested in Jewish Hungarian Baking (and I am) this is the only book I have ever found that lets you recreate in your kitchen those mysteriously wonderful traditional recipes. Thank you Baba Schwartz! I so appreciate your work of love.

As a scientist and Hungarian American I was at first delighted with finding this book for sale. I bought two as gifts and almost two more. The book uses the metric system without Imperial equivalences. I will return the book but since they were gifts this will be harder. Who in heck would print in America and offer for sale without warning a metric cookbook? I use the metric system every day at work, but not at home and I never will. The friends for whom I purchased the book admit they will not use the recipes, some of which have been for so long in other Hungarian cook books.

Nothing new in this. If the author and her son, the publisher are making political statements by "going metric," then they can keep their self-published book. I will get a refund.

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

Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine(hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian Hungarian: Learn Hungarian Bundle 2-1 (Hungarian: in a Week! & Hungarian: 1062 Most Common Phrases & Words): Hungarian Language for Beginners (Learn Hungarian, Hungarian, Hungarian Learning) 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) The Lost Art of Baking with Yeast & Pastries: Delicious Hungarian Cakes The Lost Art of Baking With Yeast: Delicious Hungarian Cakes & Pastries Yeast Infections: Yeast Infections Guide To Treating Yeast Infections And Curing Yeast Infections With Candida Diet Strategies, Candida Recipes And Candida ... Guide To Yeast Infections No More) Mug Cakes: 75 Delicious & Easy Mug Cake Recipes ((mug cookbook, mug cakes, mug meals, mug cakes cookbook, mug cakes microwave, mug desserts) 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). Hungarian: in a Week! Learn Hungarian In Less Than 24 Hours: The Ultimate Crash Course For Beginners (Hungarian, Hungary, Travel Hungary) Hungarian Dessert :KÃ rtÅ's KalÃjcs Or How To Make Hungarian Chimney Cake, Secrets and recipes for the perfect chimney cakes (Traditional Dessert, Transylvanian ... Special Occasions, Wedding Dessert) Mug Cakes Cookbook: My Top Mug Cake Recipes for Microwave Cakes (microwave mug recipes, microwave cake, mug cakes, simple cake recipes) Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! The Hungarian Cookbook: The 50 Most Delicious Hungarian Recipes (Recipe Top 50's Book 102) Top 30 Proven and Tested HUNGARIAN Recipes For Every Member of The Family: Tried and Guaranteed To Work Top Class, Most-Wanted And Delicious Hungarian Recipes You Will Never Ever Forget PÃtisserie Gluten Free: The Art of French Pastry: Cookies, Tarts, Cakes, and Puff 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 Soucery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes,

Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) The Perfect Afternoon Tea Recipe Book: More than 160 classic recipes for sandwiches, pretty cakes and bakes, biscuits, bars, pastries, cupcakes, ... and glorious gateaux, with 650 photographs

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)