

Bakewise

Bakewise Mastering the Art of Baking with Confidence Baking is a rewarding and enjoyable hobby that allows you to create delicious treats for yourself and others. However, it can also be daunting for beginners, especially those intimidated by precise measurements and complex recipes. That's where Bakewise comes in, a comprehensive guide designed to empower you with the knowledge and skills to conquer any baking challenge.

Understanding the Fundamentals Before diving into intricate recipes, it's crucial to grasp the core principles of baking. Bakewise breaks down these fundamentals into digestible sections:

- 1. Ingredients and their Roles** Flour: The backbone of most baked goods, flour provides structure and texture. Learn about different types like all-purpose, bread flour, and cake flour, and how their protein content affects the outcome. Sugar: Not just for sweetness, sugar also contributes to browning, moisture retention, and tenderness. Discover the distinct properties of granulated, brown, and powdered sugar. Fat: Butter, oil, and shortening each bring unique qualities to baked goods. Understand how they influence texture, flavor, and moisture. Eggs: Eggs add richness, structure, and moisture while also binding ingredients together. Explore different egg sizes and their impact on recipes. Leaveners: Baking powder and baking soda are essential for creating airy, light textures. Learn how they work and how to choose the right leavening agent for your recipe.
- 2. Measuring Techniques** Precise measurements are key to successful baking. Bakewise provides clear instructions on dry ingredients using measuring cups and spoons accurately to avoid overly dense or dry baked goods. Liquid ingredients: Measuring liquids using a liquid measuring cup and ensuring the bottom of the meniscus is at the correct mark. Weight vs Volume: Understand the benefits of weighing ingredients for accuracy and consistency, especially when working with gluten-sensitive flours.
- 3. Mixing Methods** Creaming: Learn the technique of combining softened butter and sugar to create light and airy textures in cakes and cookies. Whisking: Master the art of incorporating air into batters and doughs using a whisk, ensuring lightness and even texture. Folding: Gently incorporate delicate ingredients like whipped egg whites or cream into batters, preserving their airy structure.

Mastering Basic Techniques With a solid foundation in baking fundamentals, you can confidently tackle a variety of recipes. Bakewise guides you through these essential skills:

- 1. Reading Recipes** Deciphering Terminology: Familiarize yourself with common baking terms like proof, chill, and fold, ensuring you understand every instruction. Understanding Recipe Organization: Learn to navigate different recipe formats from step-by-step instructions to bulleted lists.
- 2. Essential Baking Tools** Must-Haves: Invest in key tools like mixing bowls, measuring cups and spoons, whisks, spatulas, and baking sheets.
- 3. Specialized Equipment** Explore the benefits of specific tools like food processors, stand mixers, and kitchen scales for streamlining your baking process.

Proper Oven Use Master the nuances of oven temperatures, preheating, and baking times, ensuring consistent results.

3. Troubleshooting Common Baking Mistakes

- Flat Cakes**: Identify the reasons for flat cakes, such as insufficient leavening or overmixing.
- Dry Cookies**: Understand how to adjust ingredients and baking times to achieve soft, chewy cookies.
- Tough Bread**: Discover the causes of tough bread and learn how to create soft and airy loaves.

Expanding Your Baking Horizons

- 1. Cakes and Cupcakes**: From classic to contemporary, master the art of making light and airy cakes from vanilla.

to chocolate using different mixing methods and frostings Cupcake Delights Create miniature masterpieces by experimenting with flavors fillings and decorations 2 Cookies and Brownies Cookie Variety Bake a range of cookies from chewy chocolate chip to delicate sugar cookies exploring different textures and flavors Fudgy and Chewy Brownies Indulge in the rich and decadent world of brownies mastering the balance between fudgy and chewy textures 3 Bread Baking Yeast Doughs Discover the magic of yeast and learn to make delicious breads like sourdough focaccia and baguettes Quick Breads Enjoy the simplicity of quick breads like banana bread muffins and scones which require no yeast 4 Pies and Tarts Crust Perfection Master the art of making flaky buttery pie and tart crusts that are both flavorful and visually appealing Filling Variety Explore a range of fillings for pies and tarts from classic fruit pies to savory quiches 5 Pastries and Desserts French Pastries Indulge in the elegance of French pastries like croissants pain au chocolat and macarons Classic Desserts Master timeless desserts like cheesecake tiramisu and mousse creating showstopping treats for special occasions Conclusion Baking is a journey of discovery and Bakewise serves as your trusted companion By understanding the fundamentals mastering basic techniques and venturing into new baking genres you'll gain the confidence to create culinary masterpieces in your own kitchen Embrace the joy of baking and discover the rewarding experience of transforming simple 4 ingredients into delicious treats

BakeWise Shirley O. Corriher
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the james beard award winning bestselling author of cookwise and kitchenwise delivers a lively and fascinating guide to better baking through food science follow kitchen sleuth shirley corriher as she solves everything about why the cookie crumbles with her years of experience from big pot cooking at a boarding school and her classic french culinary training to her work as a research biochemist at vanderbilt university school of medicine shirley looks at all aspects of baking in a unique and exciting way she describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier she can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured french breads such as baguettes restaurant chefs and culinary students know shirley 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 signature what this recipe shows in every recipe this scientific and culinary information can apply to hundreds of recipes not just the one in which it appears bakewise does not have just a single source of knowledge shirley loves reading the works of chefs and other good cooks and shares their tips 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 pastry chef for twenty five years and bruce healy author of mastering the art of french pastry 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 such as 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 beginners can cook from bakewise to learn exactly what they are doing and why experienced bakers find out why the techniques they use work and also uncover

amazing pastries from the past such as pont neuf a creation of puff pastry pâte à choux and pastry cream and religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit soufflés chocolate crinkle cookies with gooey fudgy centers huge popovers famed biscuits but this book belongs on every baker's shelf

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