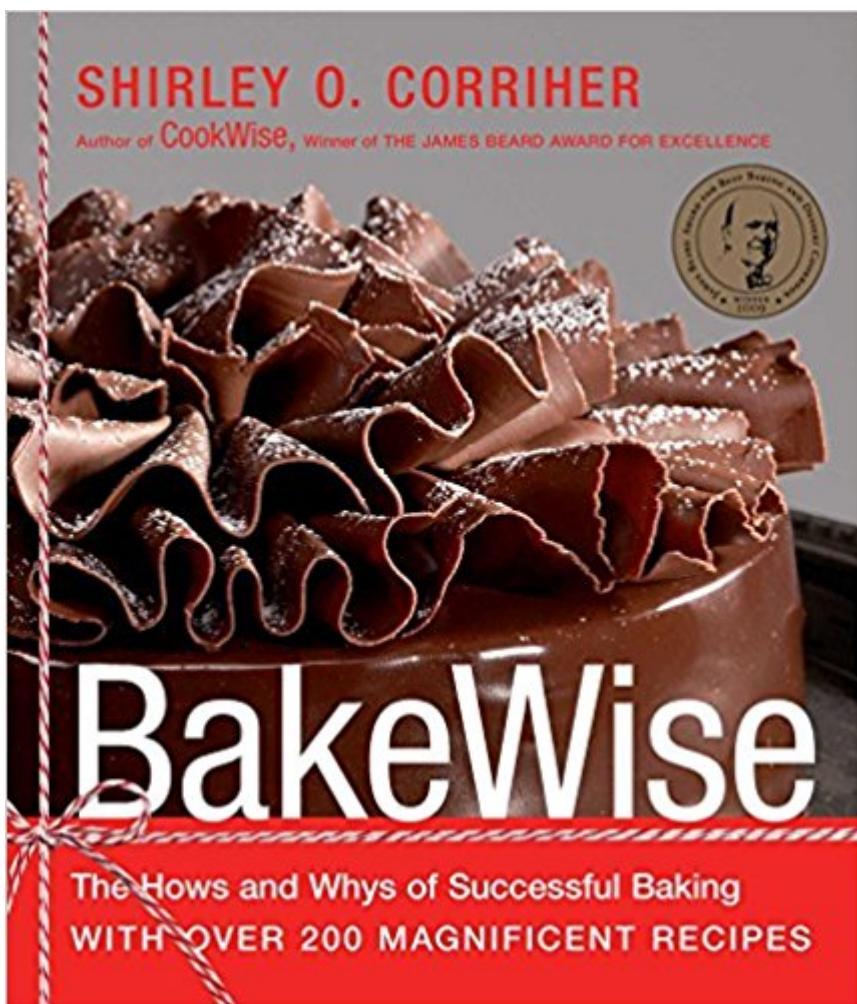


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# BakeWise: The Hows And Whys Of Successful Baking With Over 200 Magnificent Recipes



## Synopsis

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 guff noise 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 guff noise; 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-inlaw'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 guff noise

every time. *BakeWise* is for everyone. Some will read it for the adventure of problem solving with Shirley. 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, pÃƒÂ¢te ÃƒÂ¢ choux, and pastry cream in honor of the Paris bridge) and Religieuses, adorable Ã¢â€”“little nunsÃ¢â€”“ 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 recipesÃ¢â€”“incredibly moist whipped cream pound cake made with heavy cream whipped slightly beyond the soft-peak stage and folded into the batter; flourless fruit soufflÃƒÂ¢s (purÃƒÂ¢ed 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.

## Book Information

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## Customer Reviews

It’s not surprising that James Beard Award-winner Corriher (*CookWise*) once worked as a chemist. Her no-nonsense approach to cakes, muffins, breads and cookies shows her deep knowledge and understanding that baking is, above all things, a science. This hefty collection of more than 200 recipes offers amateur and expert bakers alike clear, numbered steps and a plethora of information on ingredients, equipment and method. Invaluable troubleshooting sections solve pesky problems on everything from pale and crumbly cookies to fallen soufflÃƒÂ¢s. With a sense of expertise and ease, the author showcases recipes from the basic (cherry pie, fudgy brownies, baguettes) to the more specialized Bordeaux Macadamia Crust and Bourbon Pecan Oatmeal Cookies, focusing on the reasons for each step (e.g., "using shortening limits the cookie's spread"). Astute references to a

variety of chefs, cookbook authors and restaurants add a knowing punch to this solid collection that's sure to please bakers of all skill levels. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Shirley O. Corriher has a B.A. in chemistry from Vanderbilt University, where she was also a biochemist at the medical school. She has solved problems for everyone from Julia Child to Procter & Gamble and Pillsbury. She has taught and lectured throughout the world. She has long been a writer-- authoring a regular syndicated column in The Los Angeles Times Syndicate's Great Chefs series as well as technical articles in the Journal of Biological Chemistry. Her first book, *Cookwise: The Hows and Whys of Successful Cooking* is a bestseller and won a James Beard Award for excellence. Shirley has received many awards, including the Best Cooking Teacher of the Year in Bon Appetit's "Best of the Best" Annual Food and Entertaining Awards in 2001. She lives in Atlanta with her husband, Arch.

This lady is truly genius. She has amazing knowledge and really knows how to explain the science and mechanics of baking in a way that makes it fun to read. Love to bake? Looking for tips to bake better? Want to understand why something fails or succeeds in the oven? Get this book! We bought this 4 years ago and it helped transform our cupcake recipes for a cupcake shop we started. We sold the shop and handed the book off to the new owners. They are about to open their 5th location, and all this off the back of the techniques learned in this book! Now, 4 years later... I bought another copy for the house. If you bake... get this book. Period.

As I said in my review for *Cookwise*, Shirley Corriher excels at writing good solid cookbooks, as opposed to recipe books which have pretty pictures of food and nice table layouts, but lack the substance that Corriher effortlessly shares with her readers. Martha Stewart can set a great table, but she can't tell you why your cake failed. Shirley does both. By profession, Corriher says that she is a chemist; however she doesn't give herself enough credit for being a wonderful instructor and superb chef. The author's writing is so effortless that this reads like a compelling non-fiction book! As with *Cookwise*, *Bakewise* is Corriher's vehicle by which she takes cooking and ingredients and science and melds them into informative snippets of information and foolproof recipes. Each section is set up at the beginning, telling the reader what they will learn and how this applies to rules of science. Baking is chemistry; Corriher does the experimentation, and then walks you through her processes at how she arrived at the recipe. As a baker you know have an understanding why you

need to beat the eggs at this speed, or what happens if you don't get the dry ingredients mixed correctly. Are your cakes tough? Your muffin tops loose? Are you even using the correct pan type (and it matters), Shirley Corriher explains it all, and so well, you'll sing her praises after investing in this book and reading it.

If you want to know how baking works this is your book! A lot of details and scientific explanations in a very clear way!

This is my favorite baking cook book by far. I love how Shirley leaves no stone untouched, and goes through the how's and why's of successful baking. I have made many of these recipes, and they are great. This versatile book includes the recipe for several perfect pie crusts, a great flaky puff dough, and a lovely moist cake. She then goes further and gives you ideas about what to do with these (such as Shirley's Boston cream pie, puff dough with crab meat and sweet corn, and blueberries and bordeaux) Yum!

Great baking tips and lots of recipes that seem very tasty. Unfortunately, Shirley uses quite some ingredients of specific American brands in her recipes, which are not available in Europe. It would have been nice to include a short explanation about them, which would make it easier to find replacements.

Corriher is a culinary genius. She explains how and why ingredients do what they do. I've baked for 50 years; French bread, sour doughs, cakes, you name it, but it was her Cookwise that explained to me about all the kinds of wheat flours and which ones to use for which breads. So I had to have her Bakewise too. I still bake my mother's pound cakes and my old favorites, but I have learned more than I ever thought there could be to learn about chocolate in Bakewise. When I was put in the uncomfortable position of having to produce the best ever chocolate cake, I finally dived in with my heart in my mouth and with Corriher's help I produced what I believe was my masterpiece, iced with shiny ganache and topped off with chocolate roses, no less. I can't say enough good things about Shirley Corriher.

I call this the "What Can Go Wrong Baking Book" and it's one of my favorites. The author not only explains the "why" behind instructions, but what happens when things go wrong and how to avoid (or sometimes fix) them. You get the benefit of the author's training & expertise in chemistry & food

science for the price of a book! Also, she resurrects the forgotten genius who wrote Pie Marches On. Anyone victims of disastrous pies must buy this book.

Shirley Corriher, perhaps known to many from her appearances in Alton Brown's "Good Eat's" series, writes like the smart and experienced aunt I wish I had looking over my shoulder while I cook. This book is a winning combination of pragmatic advice and baking enthusiasm - let's bake a cake and let's bake it right! Friendly and informative.

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