



[Rose's Baking Basics: 100 Essential Recipes, with More Than 600 Step-by-Step Photos](#) by Rose Levy Beranbaum copyright© 2018. Published by Houghton Mifflin Harcourt Publishing Company. Photography © 2018 by Matthew Septimus.

**Review Summary:**

With the increased insurgence of chef's publishing their own versions of "back to basics" books, I was somewhat skeptical of [Rose Levy Beranbaum](#) writing her own [Baking Basics](#) book. Having coveted and cherished her award winning [Cake Bible](#) for many years, I didn't think she could improve upon or teach me anything more about baking. Well, I can humbly and honestly say, "I was wrong!" Beranbaum's love for teaching translates into easily understood explanations of baking

techniques, which takes the fear out of baking. Any baker tackling these recipes can succeed, while learning and still having fun in the process.

**What you need to know:**

**Get it:** [Rose's Baking Basics: 100 Essential Recipes, with More Than 600 Step-by-Step Photos](#) by Rose Levy Beranbaum copyright © 2018. Photography © 2018 by Matthew Septimus. Published by Houghton Mifflin Harcourt Publishing Company, September 25, 2018 Hardcover \$35.00 ([Amazon \\$35.00/Kindle Edition \\$19.99](#))

**See it:** 372 pages of wonderfully informative and well-organized content. Over 600 color photographs of how-to instructions that ensures baking success. A concise *Table of Contents* with an informative *Appendix*, and equally organized *Index*.

**Make it:** Over 100 recipes focusing primarily on baking basics, each recipe goes one step further to encourage you to *Make This Recipe Your Own*. The attention to detail and concise organized instructions provides confidence to users, bakers and readers of this [book](#). She has written this book exactly as she approaches her baking, *Mise En Place*.

**Cherie's Review:**

Award winning author Rose Levy Beranbaum presents us with her eleventh cookbook, [Rose's Baking Basics: 100 Essential Recipes, with More Than 600 Step-by-Step Photos](#). These streamlined, easy-to-follow recipes provide something for everyone, even the most experienced baker. With precise and reliable instructions to guarantee successful and delicious results, Beranbaum's 600-plus how-to photographs demonstrate baking processes and techniques and, chapter leading, *Solutions for Possible Problems*, help demystifies baking – real bakery shop baking – for even the beginning baker.



This perfectly organized and relatable text/[cookbook](#) delivers to your kitchen Beranbaum's passion for baking and her never-ending curiosity about how to perfect all of its elements. The logical order of content places even the least experienced baker at ease. Her knowledge of enhancing flavors is detailed in each recipe as she shares her, *Baking Pearls*. These valuable tips not only enrich the flavors of your baked goods, but also encourages you to take your baking to the next level. She explains her *10 Golden Rules for Baking*, and reminds us that studies have shown that baking is excellent for one's disposition.

In [Baking Basics](#) you gain the confidence to create the most delicious *Perfect Flaky and Tender Cream Cheese Pie Crust*, while learning about choosing the proper type of flour, the advantages of using a kitchen scale to value weight measurements over volume measurements (she does provide both), the importance of the *temperature* of key ingredients, and the ease of using a food processor. Then, she teaches you how to bake a delicious *Apple Pie* and learn the importance of what type of apple makes the best pie filling. She doesn't stop there. While learning all of that, and baking the perfect pie in the perfect crust, she explains how to enhance the flavor of the pie filling with the addition of two types of sugars, lemon juice, cinnamon, nutmeg and fine sea salt. Cooling the pie for *four hours* after it bakes and *waiting* to add vanilla ice cream could be the hardest part of the recipe!

[Baking Basics](#) includes Beranbaum's most loved cookie recipes, from drop cookies to bar cookies to the ultimate "candy" cookie. *Solutions for Possible Problems* at the start of the chapter tackles the issues we all have had at one time or another: cracking cookie dough, sticking cookie dough, cookies that brown too much on their bottoms, and more. These solutions provide any baker with the confidence to persevere and make *Rose's Chocolate Chip Cookies*. The recipe includes her *Baking Pearls* to help us choose the right chocolate chips and the best type of butter to use. The simple step of browning the butter before adding it to the ingredients enhances flavor and removes excess water to create a crisp cookie edge and a moist, chewy center!

[Rose's Baking Basics](#) provides us with information on *Essential Equipment for Baking* and *Essential Ingredients for Baking*. These essentials are pared down so you're not overwhelmed with the need for specialized equipment and mastering elaborate techniques. With over 600 photos, Beranbaum adds "a thousand words" to provide a clearer understanding of the baking process. She even makes bread baking possible for any baker of any skill-level.

[Rose's](#) recipe for *Multigrain Bread*, a multidimensional flavored bread with a mixture of grains and seeds, starts with a *Biga* that is described step-by-step with photographs of each step to help us succeed. The end result is a crunchy delicious bread that you enjoy, along with the pride in knowing that you made it yourself.



As I continue my insatiable quest to learn more about the art of preparing food, I am exhilarated by the fact that [Rose's Baking Basics](#) continues Beranbaum's own passionate quest to discover and share new techniques in the beautiful world of baking. [Rose's Baking Basics](#) clearly and simply defines the art of baking so we all can achieve our baking goals.

Recipes to cook from [Rose's Baking Basics: 100 Essential Recipes, with more than 600 Step-By-Step Photos](#) by Rose Levy Beranbaum copyright © 2018.

[Clinton Street Brookies](#)

[Pure Chocolate Flourless Cake](#)

[Chocolate Cream Pie with Lightly Sweetened Whipped Cream](#)