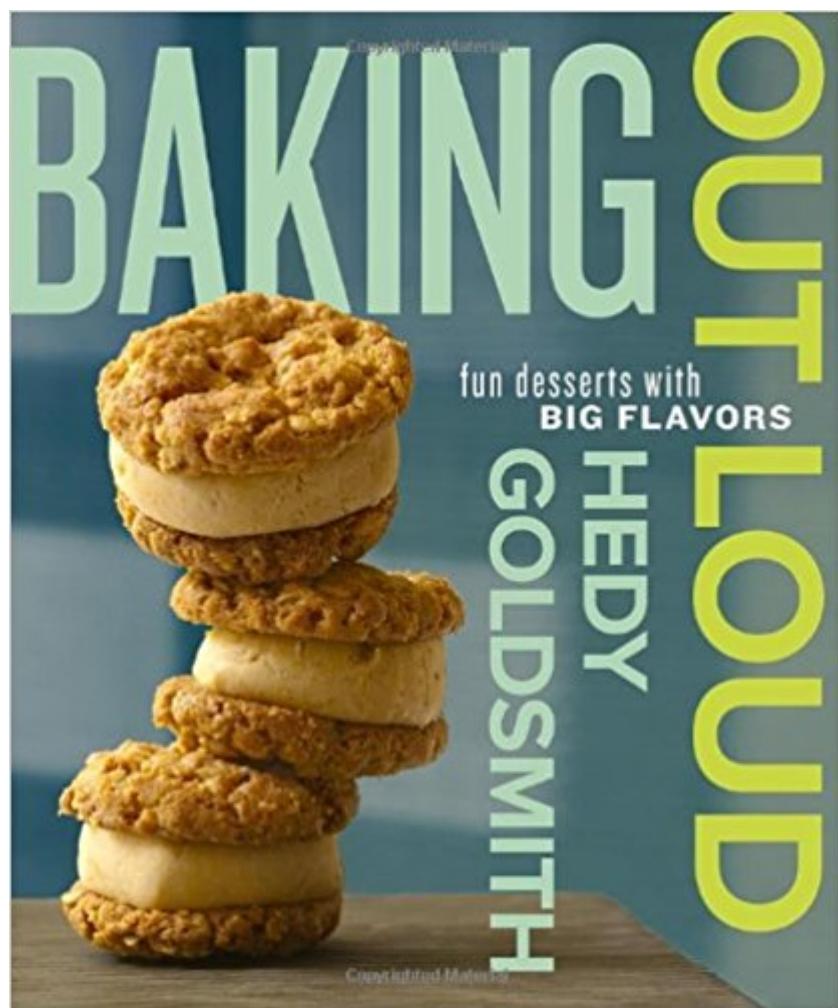


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Baking Out Loud: Fun Desserts With Big Flavors



Synopsis

Fun, craveable desserts—•from even-better-than-you-remember-them homemade Pop Tarts and Oreos to brilliant original treats—•are the hallmark of pastry chef Hedy Goldsmith. Celebrated in the New York Times and on Food Network for the clever and delicious dishes she creates, Hedy has a sense of humor that comes out in her sweets. Baking Out Loud includes her most sought-after recipes and many more desserts that will inspire home bakers. Hedy grew up on the kind of supermarket treats that are familiar to Americans—•Cracker Jacks, Nutter Butters, coffee cakes from Entenmann’s bakery—•as well as concoctions from her Easy-Bake Oven. In Baking Out Loud, she not only details how she transformed her childhood favorites into grown-up versions that are irresistible to kids and adults alike but also shares recipes that boast her signature in-your-face flavors. Twinkies were the inspiration for her Red Velvet Twinks, which combine rich chocolate cake and cream cheese filling that has a touch of tang from the addition of goat cheese. Her Chocolate Caramel Peanut Bars are the most indulgent version of a Snickers bar imaginable. And Hedy finally gives the recipe for her famous Junk in Da Trunk cookies (aka Chocolate Chunk Cookies) and Banana Toffee Panini. From cookies and bars to pies, cakes, tarts, custards, and all sorts of ice creams, Baking Out Loud is a whimsical collection of eighty inventive recipes that any home baker is going to love to make.

Book Information

Hardcover: 224 pages

Publisher: Clarkson Potter (October 2, 2012)

Language: English

ISBN-10: 0307951774

ISBN-13: 978-0307951779

Product Dimensions: 7.8 x 0.8 x 9.3 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.3 out of 5 stars 33 customer reviews

Best Sellers Rank: #720,356 in Books (See Top 100 in Books) #169 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea #175 in Books > Cookbooks, Food & Wine > Baking > Pastry #220 in Books > Cookbooks, Food & Wine > Baking > Cookies

Customer Reviews

“Hedy makes desserts that are delicious and delightful—full of fun, flavor, and even

bacon. Â Her recipes make me want to whip out my sugar and measuring cups and start baking! Â• Â• Anne Burrell Â A Â“Hedyâ„¢s desserts are the greatest, and making them from these wonderful recipes is a joy. Yum, yum, yummy! Â• Â• Maida Heatter Â A Â“Hedy presents American sweets and cakes in a way that is simply delicious. Â These are the kind of soulful and original desserts I enjoy. Â• Â• Daniel Boulud Â A Â“Hedy’s desserts are innovative yet homey, genius without being stuffy. I am going to bake my way through this book to score high points from my son and kisses from my husband." Â• Michelle Bernstein Â A Â“As a loyal fan of Hedyâ„¢s, I am thrilled about this book, which saves me the schlep to Miami to taste her amazing desserts. By the time your plate is licked clean, your last bite will have left you with a big hug and a wink. This is food that is relevant, sexy, and meant to be eaten with a very large spoon. Â• Â• Andrew Zimmern Â A Â“Every decadent concoction in Baking Out Loud Â evokes sweet childhood memories, always with a personal, contemporary twist. Hedyâ„¢s creativity and fearlessness in the kitchen will have you jumping for joy and giggling with pleasure. Seconds please?! Â• Â• Gail Simmons Â A Â“Every arena of dessert is covered here, from popcorn bark to bacon praline. For any simple dessert with serious flavor, Baking Out Loud is a great guide. Â• Â• Serious Eats

HEDY GOLDSMITH is the executive pastry chef of Michaelâ„¢s Genuine Food & Drink, which has locations in Miami, Florida, and Grand Cayman. A contributor to Cooking Channelâ„¢s Unique Sweets, she and her desserts have been featured on Food Networkâ„¢s The Best Thing I Ever Ate and lauded in Bon AppÃ©tit, People, and Food & Wine magazines.

I'm a big fan of Hedy's desserts and couldn't wait to try making her desserts as soon as I received the book. I'm a pretty experienced cook but so far I'm 0 for 2 with her recipes. I first tried the chocolate pudding for a dinner party - the recipe was very straightforward and I followed her instructions exactly. The flavor of the pudding was wonderful, but unfortunately it never set so I ended up serving chocolate soup. My next attempt was the chocolate peanut butter bars. Also, very straight forward and easy, and I followed her instructions precisely. The finished product was delicious but i couldn't cut them into appetizing looking bars like the photo in her book. My chocolate cracked and all the pieces were of various shapes and sizes. I couldn't help but wonder what type of people she used as testers for her recipes. I'm sure I'll try another recipe or two and I hope i have better luck with those.

Just getting around to reviewing this as it's sat on my shelf for years. Just made the grapefruit marmalade and scones (picture shown with Demerara Sugar that I had on hand) which came out great. The Pop T's and red Twinkie-like recipes were sooooo good. I also did a couple of the cookie recipes which were also very enjoyable. No complaints over here!

The first recipe I tried was You've got chocolate in my peanut butter bars. The first step in the recipe is to melt the chocolate and let it cool slightly. Next, make the peanut butter filling and let it chill for 2 to 3 hours. By the time the filling has chilled, the chocolate that you melted in step 1 is hard again. I believe the chocolate should be melted just before you need to use it. The next problem was cutting the bars. The peanut butter filling is soft and the chocolate hard. I could not cut these into neat bars. Then I tried the salty peanut brittle. While cooking, it suddenly seized up and crystallized. I have been making brittle for years and have never had this happen. That isn't to say this wasn't my fault in some way but I was disappointed with the results.

Hedy Goldsmith's creations are unique and delicious. The books is nicely illustrated and the recipes clear and concise. We have tried several of the creations with success. The sweet corn and blueberry bread pudding was unique. The candied ginger blackberry and almond rugelach was a nice twist on a standard bakery item. The sour cream coffee cake with its rich center was a nice twist on a standard cake. Can't wait to try some of the ice cream recipes next.

I have been wanting this cookbook since I rented a copy at the library and now I have added it to my personal cookbook collection. Plus the food is yummy and original!

This book is charming! Past all the enticing photos and drool worthy recipes, Hedy shares life as it was in the Great Northeast (philly) and also what's doing in SoBe. This exciting volume is full of homey yet updated desserts for people who appreciate taste and style. I mean, has any one ever kvelled over that black licorice ice cream or the more than delicious junk in the trunk cookies? I am 83 and just wish this came out 35 years ago. Its a new standard for mostly jewish 21st century desserts. Furthermore, mazel to Hedy and Heidi. Mazel tov. Best, Jemma

This book has some of the most wonderful and flavorful desserts I have ever made and tried. Through her recipes and stories I begin to get to know Hedy Goldsmith as a passionate and fun

pastry chef as she combines items such as blackberries and tarragon or chipotle and chocolate. I highly recommend this book for those who have an interest in baking and are open-minded when it comes to combining flavors.

So far my boyfriend and I have tried at least 6 of these recipes. The flavors are bold, and we are loving them so far. The only thing we have run into as an issue is that for us the ice cream recipes are way too thick- so we are just going to use her flavorings with our old base recipe which has a higher cream to egg yolk ratio than her recipes do.

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