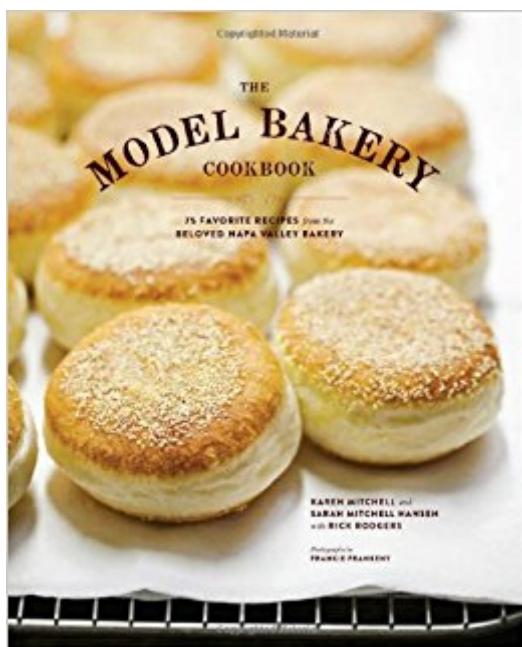


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The Model Bakery Cookbook: 75 Favorite Recipes From The Beloved Napa Valley Bakery



Synopsis

Featuring Oprah's 2016 Favorite Things English Muffins! This definitive baking guide is the much-anticipated cookbook from the Model Bakery, a mother-daughter "run baking destination with a huge local following that's been wowing the Wine Country for years. And this book of sensational artisan baked goods makes clear why there are lines out the door! Featuring 75 recipes and 60 photos, it's as luscious to look at as their most-requested breads, classic desserts, and fresh pastries "all arrayed here "are to eat. Pain au Levain, Sticky Buns, Peach Streusel Pie, Ginger Molasses Cookies, and many more glorious recipes make this a mouthwatering read and a reference gem for lovers of bread and pastry, cakes and cookies, and, of course, the Model Bakery!

Book Information

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Customer Reviews

"Model Bakery is much more than the wonderful bread they bake. It's part of the breakfasts I sneak with my wife and kids, the holder of my addiction to English muffins, and the first thing to grace the table at Bottega. In short, Model Bakery is a part of everybody and everything I love in the Napa Valley. Enjoy this book and it will be a part of yours too." -- Michael Chiarello, Chef/Owner of Bottega and Chiarello Family Vineyards

"This wonderful book is a perfect reflection of Karen Mitchell's passion for baking and her many years in the business. Her clear, easy-to-follow directions will instill in anyone who loves to bake, the confidence to achieve professional results every time." -- Flo Braker, author, baking instructor, former San Francisco Chronicle baking columnist

"Karen Mitchell is the queen of bread and sweets in the Napa Valley. How lucky we are to have her irresistible treats collected into this beautiful cookbook." -- Carol Field, author of the Italian

Baker

Rick Rodgers is the author of more than 35 cookbooks and is based in New York City. Karen Mitchell opened the Model Bakery in 1984 and lives in Napa Valley, California. Sarah Mitchell Hansen expanded the bakery to the Oxbow Public Market in 2008 and lives in Napa Valley, California. Frankie Frankeny is a photographer and film director based in San Francisco, California.

We visited the Model Bakery on our trip to Napa 3 years ago. Since that time, we have longed for anything close to their phenomenal cinnamon rolls and sticky buns. NYC bakeries not even close. Food Network recipes falling short one after the other. Then we got word about their new cookbook. We preordered, and in our first weekend, made and devoured our first batch of cinnamon rolls. They were fantastic and as good as we remember having at the bakery. This Connecticut family is very happy and cannot wait to move on to those sticky buns.

Kindle edition - This edition is easy to read and is well illustrated. This is the first cookbook I have purchased in the Kindle format. I was a little apprehensive about it after reading some of the other reviews. The recipes are easy to follow and the measured ingredients appear in ounces and kilograms. Not all variations of the recipes are illustrated, but all basic recipes are illustrated. The table of contents easily directs you to the different recipe sections. The recipes are fabulous and each recipe lists the equipment you need. The author stresses the need for quality ingredients and provides the product names and sources for purchasing them. This information is both practical and thorough, especially regarding flour types. I love this cookbook! Be warned, while some of the recipes assemble relatively quickly, others require some time. None of the recipes are back-breaking or highly stressful to make. Just enjoy the process!

Kindle Edition: I prefer cookbooks, especially electronic ones with no extra overhead for photos, to have pictures for each recipe. It's just a help to know what I'm shooting for, especially with intricate or unfamiliar dishes. There are lots of extraneous photos in the Kindle edition, especially at the front of the book -- pretty, artsy, rustic but what about the finished products? This is really inexplicable when you consider this cookbook is from a bakery that must have product photos of everything they make. And when there is a product photo provided, it's on a different page than the recipe. I was especially annoyed to see NO PHOTO for the Gateau Basque, even after it was described as, "Not the most common dessert on these shores..." which is an understatement. How are we supposed to

know if we've aced the recipe or put together some kind of Frankencake, with no picture to guide us???Organization: sucks. I don't know if this is an artifact of the Kindleization process ;) or if the print book is as poorly organized, but, really. There is a page of what I'd have to call "notes" that pertains to each section of the book, little tips and hints and necessary knowledge. Unfortunately, it's at the end of the section rather than the beginning. So, after you've maybe screwed up or failed to take advantage of some good advice, THEN they tell you their secrets. Poo!Also, they have a collection of basic recipes, like crusts or frostings. No surprise there, but they sometimes appear in a recipe using them, other times you are referred to another location in the book. Considering there is a fairly extensive introductory section on pans and ingredients and techniques, it seems like it would follow that there would be a section of "master recipes" as well. I've just been looking at a cookbook from Eliza Leslie, whom I think you could call the doyenne of American cookbook writing, and she decries cookbooks where "...the reader, before finishing the article, is desired to search out pages and numbers in remote parts of the volume..." Probably why Eliza's cookbooks are still read a couple hundred years later. Oh, if only...The recipes: I haven't baked any of them yet, but they look reasonable, are fully explained and cover a group of classic baked goods retooled for the home kitchen. The Model Bakery uses a lot of their own methods for things, which is what makes their baked goods unique, but they also make culinary sense, so it's good to see these newer takes on processes and ingredients.I'd love to get my hands on the print edition to see if these flaws are there as well, or if we red-headed stepchildren, er, Kindle readers, just got short shrift. All together, even with its flaws, this is a good book for the home baker who wants to broaden their horizons and produce baked goods they can be proud of. Even if it requires a little extra effort for the Kindle reader.

Worth it for the plum galette recipe alone. We have eaten at the Model Bakery a few times, so I was excited to find a cookbook for their recipes. I am used to writing all over my recipes, so I had to get used to baking from recipes on my laptop, but I liked that I could bookmark it as a favorite and add my comments electronically. It's a brave new world!

I haven't stopped baking since I got the book. Loved the story, similar to mine in that my Grandma also was a fabulous cook and also named Emma. Don't skip the first part and go right to the recipes. Lots of good information on getting the proper tools in your kitchen to make cooking easier and better. Highly recommend it to new cooks and experienced cooks as well.

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