

DOWNLOAD PDF MAIDA HEATTERS BOOK OF GREAT AMERICAN DESSERTS

Chapter 1 : Maida Heatter Bake-Off

Comment: This item is fairly worn, but continues to work perfectly. Signs of wear can include aesthetic issues such as scratches, dents, worn corners, bends, tears, small stains, and partial water damage.

Place prepared pan in the freezer. Sift together flour, baking soda, salt, cinnamon, and nutmeg. Stir in the oats and sugar. In a separate small bowl, stir together the melted butter, eggs and vanilla. Mix liquid mixture into the oat mixture. Press half of the dough into the prepared pan. Place the remaining dough between two inch lengths of wax paper. Slide a flat cookie sheet under the dough and wax paper and transfer it to the freezer for a few minutes. Peel, quarter and core the apples. Cut each quarter lengthwise into five or six slices. Place the apple slices in rows, each slice slightly overlapping the last, on top of the bottom layer of dough. Remove the rolled-out rectangle from the freezer. Peel off the top piece of paper and turn the dough over the apples. Remove the remaining paper and press down on the edges of the dough to seal it. Bake for 25 to 30 minutes. Cool in the pan. Lift cake out using the edges of the foil and cut into squares or bars. Maida says that chilling makes the bars easier to cut and also that they freeze well! Brendan is a professional Ironman triathlete who began to seriously analyze exactly what he was putting into his body when he realized just how much it was affecting his health and performance. Essentially, he realized that the key to increasing his training capacity was not to train more, but to eat so that his body had the nutrients it needed to recover faster. As a means of doing this, he created a nutrient-to-resource ratio to use a means of determining which foods are most nutrient dense while using the least natural resource expenditure in the food production process, and then basing his diet around those with the highest ratios. Of course, such foods are typically plant based and things that we consider to be healthy – nuts, legumes, vegetables, fruits. Being an endurance athlete myself, I think a lot about what I put into my body and how it will effect my performance. I know that when I eat more sugar or more dessert, I feel sluggish and my muscles hurt more and are more prone to injury, yet when I fuel myself with nutrient-dense food I have more energy and my body just feels better. While I am not willing to completely give up on things like pasta or or treats like these apple bars like Brendan is, I think there is definitely something to the message that he putting out there and that the recipes and ideas he puts forth in his book are worth incorporating into my life. Also, thanks so much to Vega for sending me the book to review. For more information about Vega products, check out their facebook page and follow them on twitter here! You are reading this post on Eats Well With Others at <https://www.eatswellwithothers.com>: Excerpts and links may be used, provided that full and clear credit is given to the author and or owner of Eats Well With Others. All rights reserved by Joanne Bruno. More from my site.

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Chapter 2 : Adventuress : - The - BEST carrot cake, Ever! Trust me

Maida Heatter's Book of Great American Desserts has 19 ratings and 2 reviews: Published August 12th by Alfred A. Knopf, pages, Hardcover.

Two and a half years, give or take, and recipes. Six different kitchens, not counting "guest star" kitchens. Forty-three pounds of butter--yes, I counted. A few dismal failures, a few recipes that were on the "meh" side, and a lot of really delicious recipes. I learned a lot about baking and about myself as I went through this blog experience: I could bake twice a week and not gain weight. However, it took iron will in terms of portion control, not eating dough, and moving baked goods out the door. Baking made me a more social person. But sharing all these baked goods helped me tell people I liked them without having to tell them. And I probably attended and created more food-sharing events because of the blog. I will never win a photography award. See below for the overwhelming evidence. Baking for this blog has made me stretch and learn as a baker. There were some recipes that I would not otherwise have made because they were too fussy or sounded disgusting or involved a pound of butter. But I gritted my teeth and made them, and generally I was glad I did. I like to think I know better than Maida because I have done a lot of baking and reading about baking. Baking on this blog has, on balance, been good for my sanity. Telling myself and my family that I "need" to bake twice a week has given me that calming space in the kitchen, where the butter and sugar and flour do their thing no matter where the kitchen is. My daughter Julia suggested I throw a party to celebrate the end of the blog and bake all our family favorites from the cookbook. Cakes with Fruits and Vegetables: Prune and Apricot Pound Cake. Buttery cake, sweet-tart fruit, crunchy nuts. Miami Beach Sour Cream Cake. A classic pound cake with an almond twist. The first cake I baked in France. I still want to try it again with my Kitchenaid. But really, all of them. Maida has a particular genius for yeast-based goodies--she even mentions that this cookbook was originally conceived as a "yeast book". Her doughs are always so easy to work with, and always succeeded for me, whether in my giant Mississippi kitchen or in the tiniest, most rickety kitchen in Pontlevoy. Muffins, Cupcakes, and Tassies: The Pecan Tassies, hands down. I wish I had a plate of these right now. Like the yeast pastry chapter, this was a really strong chapter. This was hard to choose: Mousse, Flan, Puddings, etc: This was a chapter I struggled with, from overly rich chocolate pudding to overcooked flan. However, the Apricot Bread Pudding was an unqualified success. I loved all the cheesecakes, but my favorite was the Chocolate-Brownie Cheesecake. Of all the American desserts I made from the book, this one seemed the most deliciously over-the-top American. Need I say more? Never before have I made something that looked that professional and tasted that fabulous at the same time. Not my favorite chapter. Lots of fruit coated in raspberry sauce, which is fine in its way, but We all really loved the Blueberries and Cream, though. Brownies, dried apricots, more chocolate, nuts. I know at least two family members who ate it with a spoon, by itself. Thanks to Google Analytics, I could easily determine the top five recipes people have looked at, and some ideas why: This is just a popular recipe. It is a really great cheesecake that feeds a crowd. This is also a great recipe, but the reason most people seem to look at this post is for the above picture: Not sure why, but people are out there looking for better pictures like this. This is another one that pops up in the search terms a lot also, see Williams-Sonoma Chocolate Cake. While this is some very good cake, the fact that this recipe gets twice as many hits as any other can only be explained by my very lame engineering. So now I shelve my Maida Heatter book. And I have a new cookbook blogging project, once again to force myself to stretch a bit and maybe also, by some miracle, improve my photography. A group of friends and friends-of-friends is cooking through Cook This Now! So goodbye, enjoy the recipes, and hope to see you at the new place.

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Chapter 3 : Chicago Tribune - We are currently unavailable in your region

x Welcome to Eat Your Books! If you are new here, you may want to learn a little more about how this site works. Eat Your Books has indexed recipes from leading cookbooks and magazines as well recipes from the best food websites and blogs.

The only thing that yesterday needed was chocolate. Yes, chocolate would make it perfect. Luckily on a book buying binge in St Louis I have a problem. I can talk about it. For all those who are not familiar, Maida Heatter is an iconic American chocolate pastry chef, and I would argue that she is the Julia Child of Chocolate. But well deserved I assure you. My husband says that I can hear chocolate. Even my craving for a chocolate confection could not induce me to take a trip to the grocery store, so I took a peek in my cupboards and saw all the makings of hot fudge! I vow to never make another hot fudge recipe ever again. It was so easy but perfectly rich and velvety and bursting with chocolate flavor! My Dad is going to be very jealous because the only thing he loves more than barbeque sauce is hot fudge smothered vanilla ice cream. Not on the menu? This recipe is for you, Dad! Add both sugars and stir for a few minutes until they are completely dissolved. Reduce the heat and add the salt and cocoa powder; briskly stirring with a thin wire whisk until smooth. You can smash any rebellious lumps with a spatula. Remove from heat and serve immediately. You may also store any leftovers in the refrigerator and reheat slowly in the top of a double boiler. The hot fudge sauce will become too thick to spoon out after refrigeration, so you should place the jar or glass storage dish in a bowl of hot water until enough melts to pour out. If the simplicity cannot induce you to make this dessert your next chocolate indulgence, then the sigh-of-contentment chocolate flavor should. I am officially a card-carrying member of the Maida Haetter Fan Club. On a side note: His blog is pretty amazing and he provides step-by-step, stupid proof instructions.

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Chapter 4 : Maida Heatter Bake-Off: Bonus recipe: All-American Brownies

Maida Heatter's Book of Great American Desserts was published by one of the States foremost dessert chefs. Presenting her adaptations of some of the top restaurants, along with her own versions of some classic dishes, Maida Heatter brings you a wealth of decadent desserts, and some comfort food sweets as well.

This book does not currently have any notes. You can easily change the fruit and nut combinations. WendyKinney on July 11, Creamy. Blueberry and peach buckle chawkins on July 19, Excellent warm, with the crunchy topping. However, the topping got soft the next day because of the amount of fruit in there, but it was still good. Blueberry crumble chawkins on June 20, Excellent! The toasted pecans are a worthy addition to the crumble. The topping was still crisp the second day and somewhat crisp the third day. The almond extract in the topping compliments the peaches well. MH described the topping as a crumbly mixture that was sprinkled on top of the peaches, but my mixture was more batter-like that I spooned on top. It was none the less very crisp, would have been perfect with ice cream, but unfortunately, there is none in the house. Down home apple casserole chawkins on June 09, This is a good, quick and relatively light dessert. It took a little less than an hour and a half from start to serve and I was not a fast worker. The topping was just a light dusting of crushed almond macaroons and slice almonds. I used amaretti cookies for the almond macaroon. For the apple mixture, I subbed evaporated milk for the cream and skipped the lemon juice because I have limes but no lemons and because I used all Granny Smith apples that were tart enough by themselves. Used an 8" spring form pan, but it was too small for all the batter she recommends 9". So I had enough to make three smaller spring form pans. You must Create an Account or Sign In to add a note to this book. Reviews about this book This book does not currently have any reviews. The cake was tender and fluffy, the filling was rich and nicely vanilla-flavored, and the chocolate ganache was the perfect contrast on top.

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Chapter 5 : Books by Maida Heatter (Author of Maida Heatter's Book of Great Desserts)

If you can only own one Maida Heatter, then Great American Desserts would be a marvelous choice - five stars even. However, if you are like me and happen to have several of Maida's books, you will find this book repetitive in the extreme.

Spray three 9-inch cake pans with cooking spray, line the bottoms with parchment, and spray the parchment. Place the raisins in a vegetable steamer over shallow water in a saucepan and steam for 10 minutes. Uncover and set aside. Grate the carrots using a food processor I used the disc with largest holes, but you can grate them more finely if desired or a standing metal grater. Measure and set aside. Sift together the flour, baking powder, baking soda, salt, cinnamon, and cocoa, and set aside. In the bowl of an electric mixer, beat the eggs. Add the vanilla, both sugars, and oil, and mix until well combined. Add the dry ingredients and mix on low speed only until combined. Stir in the carrots, raisins, and nuts. Divide the batter evenly among the three pans and use a spatula to even out the batter. Bake the pans for 35 to 40 minutes or until the tops just spring back when gently pressed with a fingertip and the cakes begin to pull away from the sides of the pan. Remove from the oven and let stand minutes in the pans on a cooling rack. Run a small knife around the perimeter of the cake and invert the cakes onto a cooling rack and allow to cool completely. It is not necessary to remove the parchment from the bottoms of the cakes at this time. Brush any stray crumbs from the sides of the cakes and transfer the cakes to the freezer, unwrapped, for at least an hour, or until cakes are firm enough to handle. If you wish to freeze the cakes longer, wrap the frozen layers in plastic wrap and return to the freezer until you are ready to frost the cake. Do not thaw the layers before icing. When ready to ice the cake, prepare a large, flat cake plate by lining it with four strips of wax paper to make a square. This wax paper will catch any crumbs and icing while frosting the cake. Remove the parchment paper from the bottoms of the cakes. Place one cold and firm cake layer upside down on the plate. Cover with the second layer, also upside down. Place the third layer on top, also upside down and spread the remaining icing over the top and sides of the cake. Remove the wax paper strips carefully. Garnish the cake with pecan halves. Refrigerate the cake for a few hours or for a day or two. Serve cold right from the refrigerator. On low speed beat in the vanilla and sugar, and then on high speed beat for a few moments until smooth. Recipe courtesy of Marzipan I urge you to try this recipe!! The moist sticky sweet steamed raisins seems to be the key, mine were large organic dark raisins so I chopped them smaller into a regular raisin size after they cooled down, oh and all those carrots too, 4 cups in total but totally worth the hand grating in my case. One last note, if you have a cat

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Chapter 6 : - Maida Heatter's Book of Great American Desserts by Maida Heatter

Maida Heatter's Book of Great American Desserts by Heatter, Maida and a great selection of similar Used, New and Collectible Books available now at calendrierdelascience.com

Steam the raisins for 10 minutes. I truly believe that doing this, as well as adding more carrots than usual, contributes to the exceptional moistness of this cake. Sift all the dry ingredients together into a large bowl. Using a stand mixer with a whisk attachment or a large bowl with a hand held electric mixer, beat the eggs. I find doing this for 10 minutes creates a fluffier cake. Beat in the vanilla essence, both sugars and oil and continue whisking until thoroughly mixed, remembering to scrape down the sides and the bottom of the bowl. Add the sifted dry ingredients B and mix at very low speed until just incorporated. Using a spatula, fold in the raisins, carrots and walnuts A. I find standing on a stool to make me taller or sitting on the stool with the bowl between my legs makes this a much more ergonomic task. Bake for minutes until the tops just spring back when pressed gently with your fingertip. Turn out the cakes and, on a cooling rack, let them cool top side up you will need to turn twice with the waxed paper still on the bottom. This will prevent them from breaking up when you frost. Using an electric whisk, beat the cream cheese and butter until smooth. On low speed, add the vanilla essence and powdered sugar and incorporate, turning up the speed to beat until smooth. Take the frozen cakes out and, on a cake plate lined with 4 strips of waxed paper arranged in a square, place one cake bottom side up. The waxed paper strips should touch the cake all around and cover any exposed parts of the cake plate. Gently place the second cake, also bottom side up, on top of the first layer, remove waxed paper and spread another thin layer of frosting. Repeat with the third cake until you have a three layer cake. Use the rest of the frosting to cover the sides of the cake. I find that this amount of frosting does not yield the prettiest cake, but is just the right amount of cake: Slowly pull out the waxed paper strips from underneath the cake. Refrigerate and serve cold. Decoration Heatter recommends decorating the top of the cake with marzipan carrots or whole walnuts. I solve the problem by using two ovens; you may wish to do so as well if you have double ovens.

Chapter 7 : Maida Heatter's Book of Great American Desserts by Maida Heatter | eBay

Maida Heatter, a.k.a. "the Queen of Desserts," is the author of nine classic dessert cookbooks, including the "New York Times" best-seller and James Beard Award-winning Maida Heatter's Book of Great Desserts.

Chapter 8 : Maida Heatter's Book of Great American Desserts by Maida Heatter

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Chapter 9 : PDF Download Maida Heatters Book of Great American Desserts PDF Full Ebook - Video Daily

As always, Maida Heatter continues to amaze with her fantastic recipes. Apparently she has travelled this country far and wide to collect the very best of dessert recipes once again.