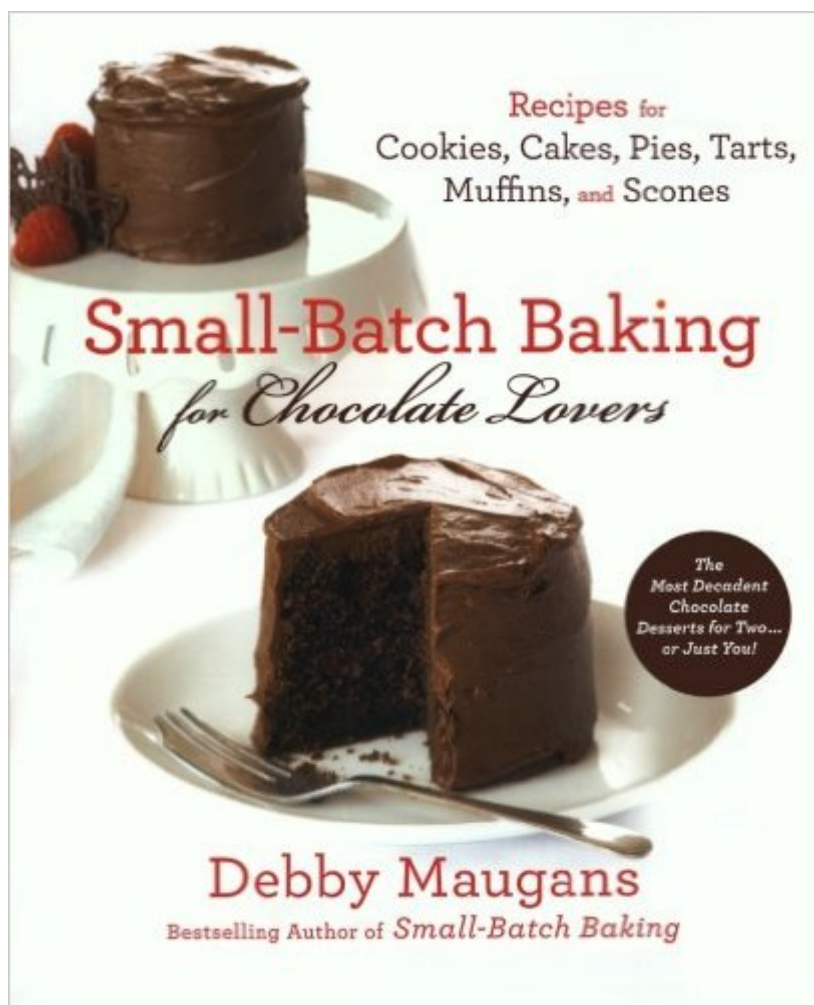


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Small-Batch Baking For Chocolate Lovers



Synopsis

"In this age of singles, couples and otherwise smaller households, Small-Batch Baking is an idea that's in step with the times." •The Dallas Morning NewsNo one can resist the allure of home-made chocolate dessertsâ but when recipes yield a full dozen or more, we often eat more than our serving size. In Small-Batch Baking for Chocolate Lovers, acclaimed food writer Debby Maugans solves the problem by crafting irresistible chocolate recipes perfectly suited for two. Featuring more than 120 cookie, cake, pie, tart, muffin, and scone recipes, over-the-top and lavishly loaded with chocolate of all kinds, nuts, candy bars, and flavors. Ideal for the single guy or gal, small family, retiree, or bride-to-be. There's a dessert in this book for every occasion: a fool-proof birthday chocolate cake recipe, a chocolate orange tart for Valentine's Day, or when you're in the mood for a little self-indulgence, a chocolate soufflÃ© sized for one. Your sweetheart (and your waistline) will thank you!

Book Information

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Customer Reviews

The best things come in small packages. In the case of "Small-Batch Baking for Chocolate Lovers," the best chocolate things come in small packages. Author Debby Maugans perfected the art of baking for one or two people in her first book, "Small Batch Baking." Realizing that the average recipe produced a larger quantity of the end product than a single person, or couple may want to eat, or be able to finish she revised recipes so that the serving sizes were more appropriate for one or two people. A pretty smart idea in and of itself. Being the professed chocoholic she is, Maugans

saw a need for a small-batch cookbook for chocolate lovers. And thank goodness she did! In the introduction to the book she explains that her go-to dessert choice is always something with chocolate. I couldn't agree more. Out at a restaurant I always go for chocolate desserts over any others. Often I won't have a dessert if there is nothing with chocolate in it. I, too, love chocolate and I know that I'm not alone. This is a book I'll use often. Smartly so, Maugans begins the book with a chapter called "Small-Batch Chocolate Baking Know-How" which explains everything you need to know to start small-batch baking. From the equipment needed, to ingredients and measuring techniques, to storage of ingredients, it's all spelled out. Then the fun really begins. The chapters unfold from cakes and cupcakes; to pies, tarts, and cheesecakes; to puddings and soufflés; to muffins, scones, shortcakes, and loaves; to desserts that are "better with chocolate"; to holiday desserts, and finally liquid pleasures. I'd say the gamut of possibilities is well-covered.

The title of this book hooked me. I love to bake, we enjoy eating the results and my small family does not need the results of most full-size recipes in the house. Making a number of the recipes turned out to be an interesting adventure that I recommend. I also have a few cautions to include while approaching the instructions in the book. The book begins with well-written instructions on the equipment you need to succeed with this cookbook. Ms. Maugans points out full-sized implements, such a stand-mixer, are just overkill for these smaller recipes. Now that I've had the experience of working through a variety of the recipes, trust me, this is very true. An enjoyable benefit to the recipes is simplified clean-up. On one day I completed five test recipes. I simply washed the small mixing bowl, beaters for my electric hand mixer and a couple measuring cups between each batch. Great results with less clean up? Now that's a real pleasure in the kitchen. I do quibble with one of her equipment points however. The larger-size can recommended for some of the recipes is definitely the right size except for one problem: if you only need two servings of any recipe, you certainly don't need twenty servings of hominy or tomato sauce just so you can have the correct size baking tin. Fortunately, you have other options. I found the sizes I needed in two different places. First, a local craft store had the smaller tart and spring-form pans in stock. They averaged about \$7.00 each in Northern California where I live. If you are the kind of person who enjoys the hunt, however, I'd suggest visiting a couple thrift stores. I understand not everyone enjoys this kind of shopping--no worries, that craft store has just what you need.

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