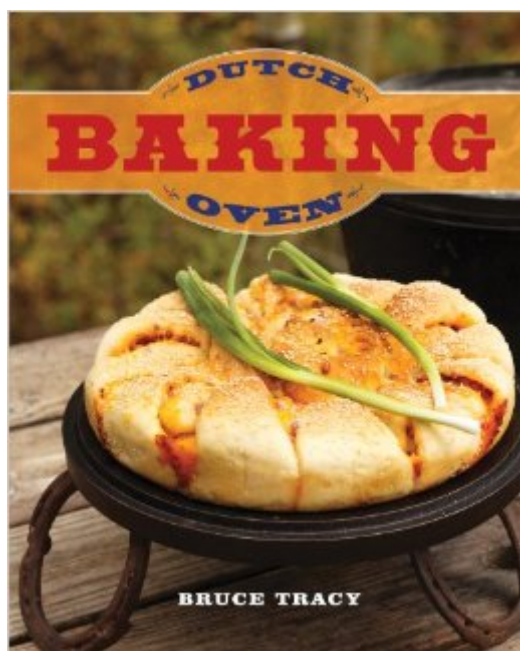


The book was found

Dutch Oven Baking



Synopsis

Every Dutch oven cook should own a cookbook devoted to baking. Prize-winning recipes and tips from a world champion breadmaster Bruce Tracy is a master of baking in Dutch ovens and serves up some of the finest breads and treats you'll ever taste. With this cookbook, he offers some of his prize-winning recipes and tips for cast iron baking. Give his Cheese Onion Rolls, Challah Holiday Bread with Parmesan Dipping Butter, and Orange Caramel Bubble Crown a try. You'll be glad you did! Bruce and his wife Vickie competed in Dutch oven cook-offs from 1993 until 2005. They won dozens of competitions, including the International Dutch Oven Society World Championship. He has long been recognized as a Dutch oven "breadmaster," and enjoys teaching the art of Dutch oven cooking. Bruce and his wife, Vickie, live in Ogden, Utah.

Book Information

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Customer Reviews

This is a compact book that aims to provide a bit of guidance and many recipes for baking with a Dutch oven. The author has tried to make the book suitable for both expert and absolute beginner alike, giving a range of recipes for breads, dessert items and other baked goods. The overview is quite extensive and informative despite it being rather short and concise, although perhaps too concise for a true beginner but then maybe a more general book would better serve as an introduction, allowing one to graduate to a more specialised book such as this. On to the recipes, split into chapters for sauces, toppings, starters & crusts; crisps, tarts & pies; upside-down cakes and cobblers; cakes; quick breads; breads and rolls. Not every recipe features its own photograph, which is a shame, as some of them are not so easy to visualise despite the title - a Toasted Almond

Upside-Down Cake should be fairly descriptive, but if you are a beginner how might you know what an Upside-Down Cake is and how it should look? One annoying little thing is the use of a faux fabric paper background. That and some strange "old world" typeface for titles manage to make things look a little gimmicky. Each recipe feels rather compressed, or overly to-the-point, which again might not be a problem for the more experienced Dutch oven cook, yet for the beginner it may feel a little daunting. When it comes to the range of recipes, things seem to look up and browsing through the book gave a fairly long list of items to add to this reviewer's future "to do" list. Jalapeño Braid looks, thanks to the simple yet great accompanying photograph, a rather nice addition to any table. Challah Holiday Bread with Parmesan Dipping Butter sounds intriguing, from the recipe, yet here is a prime example of how a missing photograph makes a world of difference. We often eat with our eyes and, sadly, when there are lots of recipes WITH photographs, it is relatively easy to skip on by and miss something that might otherwise be unmissable! The book ends with a detailed index which allows you to delve in both by recipe name and key ingredient. Sadly the niggles in this book left this reviewer in two minds. If the design had been a little less quirky and if there had been photographs of each main recipe this would have probably been a good four YUM (star) book. As it is, it is a bit of a take-it-or-leave-it type of thing. If you really have a need for this and you find you gel with it, it is a good companion, yet...

Ok, I'm a big fanatic for Dutch Oven cookbooks, I have far too many. I really liked this book for the simplicity of ingredients and taste. I was surprised with "Butter Cheese"! OH YUM! Something soyou will have to buy the book! The most helpful, each recipe has how many coals to use and where....very detailed. I do recommend this book. It will be a joyous added addition to your collection.

The recipes in this book hits the "sweet spot" between the super-simple dump cake recipes found in many cookbooks and the overly - complex creations in collections of competition winning recipes. Most are "from scratch" but don't require the exacting technique many of the competition recipes demand. There is a really great section on DO baking techniques including a lot of baking - specific ones I haven't encountered in general DO books

I met Bruce Tracy at a wonderful little cabin resort in Utah and he told me about his book which I immediately ordered as soon as I returned to civilization. I do a lot of dutch oven cooking; meat and potatoes mostly and have not done much with baking bread but his book made it sound very doable

and I will certainly give it a try.

It provides a bunch of bread recipes among other ones but I really wanted to get better at making bread in dutch ovens when I go camping. Good book.

I think everyone who cooks in these wonderful black pots needs a cookbook about baking. This book is the ticket. Well written and insightful, it should be in every Dutch oven cook's library.

come on summer I cannot wait to get out and get cooking with my Dutch oven so many delicious looking recipes. the books came in great shape and in a very quick manner

Great book if you've never done any Dutch oven baking ,you will never go wrong with this book

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