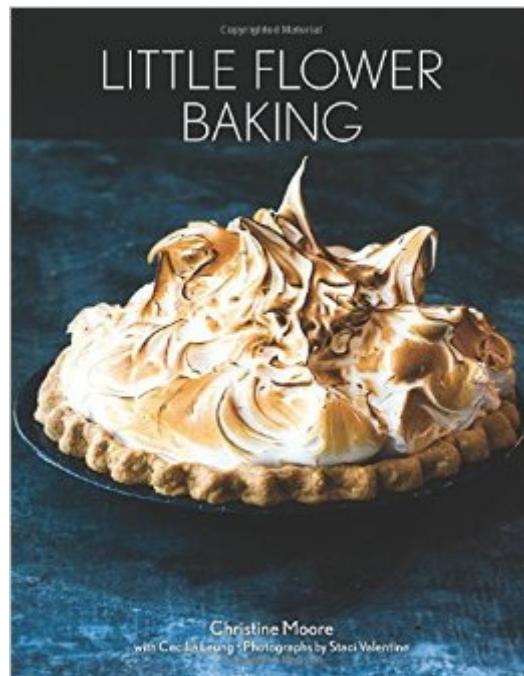


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Little Flower Baking



Synopsis

When you eat Christine Moore's food, you feel happy and well served by life. Jonathan Gold, Pulitzer Prize-winning food writer, Los Angeles Times One of California's most acclaimed bakers is sharing her very best recipes, all adapted and carefully tested for the home cook. Extensively photographed and rich with Christine Moore's down-home warmth and wisdom, it inspires home cooks to make her rustically beautiful, always delicious cookies, cakes, pastries, savory baked goods, breads, rolls, bars, puddings, and so much more. Little Flower Baking is beautifully packaged, and every recipe has its own gorgeous photo—a rarity in cookbooks, and a great boon for the home baker.

Book Information

Hardcover: 288 pages

Publisher: Prospect Park Books (April 12, 2016)

Language: English

ISBN-10: 1938849604

ISBN-13: 978-1938849602

Product Dimensions: 8 x 1.1 x 10.6 inches

Shipping Weight: 3.2 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #45,724 in Books (See Top 100 in Books) #13 in Books > Cookbooks, Food & Wine > Baking > Pastry #45 in Books > Cookbooks, Food & Wine > Baking > Cakes #57 in Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

Little Flower Baking has gorgeous photos that will have you itching to get into the kitchen and start baking. There is a pretty diverse range of recipes in here, from old standards like chocolate chip cookies to a phenomenal tomato ricotta cake to mini chicken pot pies. The recipe index also includes a list of gluten-free (24) & vegan (6) recipes, although that list encompasses a golden milk latte, hot chocolate, mexican hot chocolate, and brown butter ice cream, none of which are baked....I own "Little Flower" and I really loved all the savory recipes I made from it (green soup=amazing), but I wasn't blown away by the sweet recipes. They were pretty good, just not as good as other recipes for the same item. I was excited to see the new savory baking recipes in Little Flower Baking and curious about the sweet recipes. As I was flipping through, I noticed there's actually a high amount of overlap between the bakery & sweet recipes in "Little Flower" to the ones

here. The way the ingredients have been written might be slightly changed (packed light brown sugar vs golden brown sugar) or in a few cases the scale has changed, but it is the same recipe in both cookbooks - this seems to be true for at least the oatcakes, buttermilk pretzel rolls, chocolate chip cookies, bouchons, brown butter shortbread, ginger scone, granola, foley cake, white cake, and the molasses cookies. The first cookbook was pretty small, so that is actually a fair percentage of the "baking" recipes from cookbook #1 duplicated here. That being said, Little Flower Baking has a ton of new recipes relative to the first cookbook, so while I wish I didn't have exact duplicates of recipes I liked but wasn't necessarily blown away by, there is a lot of new interesting content in this book. Some of the scone recipes included in Little Flower Baking are definitely going to be making a regular breakfast rotation in my kitchen, like the curry pineapple, honey lavender, as well as peach ricotta scones. I've made the chai sugar cookies and the white chocolate chai cookies for co-workers, and they were happily devoured by everyone. These recipes are pretty deliciously unique - I haven't seen them in other cookbooks - however the instructions are not perfect - the cup and gram measurements do not always match, particularly in the case of sugar and flour. In the case of the cookies, no indication is given as to the thickness they ought to be (beyond they should look "like hockey pucks"). Furthermore, the baking time given did not match my experience - my cookies and scones were perfectly cooked about 10 minutes before the recipe indicated they should be. The Alsatian Onion Tart recipe produced a fantastic tart, although it would be nice if Christine clued her reader in on how long it might take to "cook until onions are golden brown and taste sweet" - as not everyone may realize how long to allot for that process (at least an hour, if not more). I'm most excited about the Savory Muffins recipe, which is "inspired by ... Craftsman and Wolves" - their egg-in-a-muffin is outrageously good and costs an exorbitant amount, so I'm thrilled that Christine is enabling me to make my own version, even though it's not an exact replica. One additional note: It's a little strange that the featured blurb (as of writing this review) from for this cookbook is something about Christine's blood orange tarts, but that recipe isn't actually in this cookbook, it's one of the few baked items that doesn't overlap. That's not this cookbook's fault, but it's worth noting in case people are hoping for that recipe here!

4 stars for overall book (variety of tasty recipes, beautiful photos, personal sharing but not too much, etc.)... half a star lost as the weight/volume measurements provided didn't match up for me. I prefer to cook in weight/grams, so was thankful to see them provided, but in proceeding to do so, I noticed it did not match the cup measurements also provided, doh! One recipe asked for 600g of sugar, which was almost 1/2 a cup less than the 3 cups noted, so I ended up splitting the difference.

Measurements in general seemed to be a very good "guide" and i suggest following your gut on a few things...like the Tbs of almond extract in the foley bars...it seemed a bit much for such a strong ingredient, so i used a tad less, and thank gawd i did as it ended up still being a bit strong in flavor...i think the full Tbs would have left them on the verge of inedible.In any case, both recipes I have made, 2 so far (orange poppy seed muffins and raspberry foley), were tasty, just require some tweaking. And they also didn't turn out exactly like what you'd purchase at the cafe (more in regards to texture...but flavor was quite good, so I'm happy). I think with a bit of tweaking I can get it closer to fantastic...will work on adjusting cooking times and ingredient measurements.So overall I'm happy to add this beautiful book to my cookbook collection and would buy again...thank you Christine for sharing your delicious recipes, and congratulations, your book is beautiful.

Christine Moore has created a beautiful, generous cookbook: gorgeous photos opposite every recipe, handy hints everywhere (using strawberries in scone batter? freeze 'em), and the most heartfelt origin story since Wonder Woman. She thanks everyone who has ever helped her, beginning with her mother --who actually took Christine to Woodstock -- constantly invoking the community of cooks, chefs, bakers, mentors, supporters, customers, family and fans who have taken her baking to heart. The unusual and the classic coexist here: Strawberry Basil Scones & Pink Peppercorn Hibiscus Shortbread are to be found along with Oatmeal Cookies and a variety of Sables There's an index of vegan and gluten-free treats, and Moore includes some un-sweet items like Savory Muffins -- they have an egg inside -- and Potato Tart. In the intro, she says she loves to serve. She's served readers and bakers well with this sweet compendium.

This book is a bright star amongst the waves of baking books hitting the marketThe glorious photography makes you want to cook everything before devouring same.The book is user friendly packed with tips and clear instructions.This book is a keeper and the recipes will stand the test of time

When I was in Paris a few months ago (as a fifty year old), I found myself day dreaming about what I would have done with my 20s, if Disney was willing to magically enable me to have a redo. To be an apprentice to a French baker in a charming small, aromatic shop on a cobblestone lane in the heart of Paris, would have fit the bill perfectly. I received Little Flower Baking as a gift recently and was delighted to read Christine Moore's story about her experience living out my dream. Her history, the tantalizing recipes, and the beautiful photographs are delightful to experience in this lovely book.

Chocolate Boucheron were delicious- I took them to a potluck where they were instantly consumed. Can't wait to try the next recipe.

Yikes. I'm a big fan of both of Cristine's restaurants, Little Flower and Lincoln. I confess to a bias regarding photos over drawings in cookbooks and the photos here are what one can only call delicious. The olive oil cake recipe is worth the price of admission. Buy this cookbook, you'll use it!

Try the olive oil cake. So good!

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