



Sarabeth's Bakery: From My Hands to Yours

By Sarabeth Levine, Rick Rodgers

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Mastering the art of baking, presented step-by-step through recipes from the legendary New York City baker. In the heart of Manhattan's vibrant Highline District is a destination that is beloved by discriminating dessert lovers—Sarabeth's Bakery. Sarabeth Levine offers an irresistible array of scones, muffins, croissants, cookies, and other classic desserts. This important addition to the baking book canon has been anxiously awaited by the extraordinary baker's countless fans. It features more than one hundred inspiring recipes for her signature baked goods, ranging from unique English muffins and luscious banana cream pie with vanilla bean pastry to creamy chocolate pudding. Recipes for the perfect accompaniment to her buttery pastries—her legendary spreadable fruits—are also included. Step-by-step instructional photographs teach the baking techniques that make Sarabeth stand apart. Tips on such topics as making a decorative piecrust edge are also discussed in this user-friendly primer. The exquisite photography shows the home baker creative ways for sharing these wonders with friends and family.

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- Rank: #340281 in Books
- Published on: 2010-10-19
- Released on: 2010-10-19
- Original language: English
- Number of items: 1
- Dimensions: 10.25" h x 1.39" w x 10.01" l, 4.29 pounds
- Binding: Hardcover
- 306 pages

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Editorial Review

Amazon.com Review

Fall into Cooking Featured Recipe from Sarabeth Levine's *Sarabeth's Bakery*: Chocolate Chubbies

I have been making this cookie for close to 30 years, and not a day goes by that we don't make them and sell every last one. It's the most asked for recipe in the book. What I love about these cookies is that if you eat them soon after they come out of the oven the chocolate chips are so meltingly delicious, it's like being in chocolate heaven. --*Sarabeth Levine*

Makes about 2 dozen cookies

Ingredients



- 8 tablespoons (1 stick) unsalted butter, cut into ½-inch cubes
- 9 ounces semisweet or bittersweet chocolate (no more than 62% cacao), finely chopped
- 3 ounces unsweetened chocolate, finely chopped
- ½ cup unbleached all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon fine sea salt
- 3 large eggs, at room temperature
- 1 ¼ cups superfine sugar
- 2 teaspoons pure vanilla extract
- 2 cups (12 ounces) semisweet chocolate chips
- 1 ½ cups (5 ½ ounces) coarsely chopped pecans
- 1 ¼ cups (4 ½ ounces) coarsely chopped walnuts

Position racks in the center and top third of the oven and preheat to 350°F. Line two half-sheet pans with

parchment paper.

Bring 1 inch of water to a simmer in a medium saucepan over low heat. Put the butter in a wide, heatproof bowl, and melt the butter over the hot water in the saucepan. Add the semisweet and unsweetened chocolate, stirring often, until melted and the mixture is smooth. Remove the bowl from the heat and let stand, stirring occasionally, until cooled slightly but still warm, about 5 minutes.

Sift the flour, baking powder, and salt together into a medium bowl. Whip the eggs in the bowl of a heavy-duty stand mixer fitted with the whisk attachment on medium-high speed until the eggs are foamy and lightly thickened, about 30 seconds. Increase the speed to high and gradually add the sugar, then the vanilla. Whip until the eggs are very thick and pale yellow, about 3 minutes. Reduce the mixer speed to medium and beat in the tepid chocolate, making sure it is completely incorporated. Change to the paddle attachment and reduce the mixer speed to low. Gradually add the flour mixture. Remove the bowl from the mixer. Using a wooden spoon, stir in the chocolate chips, pecans, and walnuts, making sure the chunky ingredients are evenly distributed at the bottom of the bowl. The dough will be somewhat soft.

Using a 2-inch ice-cream scoop, portion the batter onto the prepared pans, placing the cookies about 1 ½ inches apart. Bake the cookies immediately—if you wait, they won't be shiny after baking. Bake, switching the position of the pans from top to bottom and front to back about halfway through baking, until the cookies are set around the edges (if you lift a cookie from the pan, the edges should release easily, even if the center of the cookie seems underdone), 17 to 20 minutes. Do not overbake. Cool completely on the baking pans. (The cookies can be stored in an airtight container at room temperature, with the layers separated by parchment paper, for up to 3 days.)

From Publishers Weekly

Starred Review. From her modest beginnings selling fruit spreads, jams, and preserves in specialty shops and opening a bakery café "on what was then a distinctly inelegant Amsterdam Avenue on Manhattan's Upper West Side," the James Beard Award-winning pastry chef's star, like her dough, continues to rise. These days, Levine focuses on growing her brand and expanding into a number of other New York neighborhoods and Key West, Fla. Now, in her first cookbook, she gives a historical overview of Sarabeth's and offers scrumptious descriptions of the baked treats she and her staff regularly make. Chapters cover morning pastries, muffins, breads, pies, cakes, and cookies in great detail. Though recipes calling for homemade puff pastry or croissant dough may prove too complicated for the average home cook, they provide a challenge to the ambitious. Sections on spoon desserts like Crème Brûlée, chocolate and bread puddings, ice creams and sorbets, and spreadable fruits (the item that helped Levine launch Sarabeth's three decades ago) add to the appeal of this handsome volume. Photos.

Review

"New York's own baking legend even shares the recipe for her strawberry-peach preserves — the better to smear on your warm challah or pumpkin muffins." ~*New York Times*, "Best Culinary Books of 2010"

"Year's Best Cookbooks Round-up: 'For more serious bakers, the first cookbook by Sarabeth Levine, *Sarabeth's Bakery* (Rizzoli, \$39.95), offers careful explanations and detailed photographs invaluable for puff pastry and a host of other fundamentals.' " ~*New York Times*, Dining Section

"Sarabeth Levine is finally letting us in on her baking secrets. The more than 100 recipes from the famed Sarabeth's Bakery vary from the everyday (but still awesome) Chocolate Chubbie Cookie, to the more

complex homemade Babka. The recipes seem to be gently handed over to the reader, as if Sarabeth is giving them just to you. And with tons of lovely photography, you could spend hours poring over this hefty volume, as I did. In addition to the fabulous baked goods, the book has Sarabeth's recipes for her world-famous marmalades and jams. So if you don't want to give away the book, you could make, and give as gifts, the apricot-orange marmalade that helped launch Sarabeth's career. This gorgeous book might be the ultimate gift for all the bakers on your list, including you." ~*Philadelphia Inquirer*

"We recommend making some room on your shelf for this must-have tome." ~*Ladies' Home Journal*

"...stunner of a book" ~Barnes & Nobles Book Club Blog

"In this decadent tome *Sarabeth's Bakery: From My Hands to Yours* (Rizzoli New York) she shares her award winning recipes that will appease your palate-- each and every time... Certain to inspire both experienced home cooks and those just starting out in the kitchen, each recipe is designed to ensure the dessert preparation process is as enjoyable as the finished result... a must for dessert enthusiasts!" ~Le Petite Blog

"This baking book is one of the best, most user-friendly, complete books on the market.... *Sarabeth's Bakery* is truly complete, encompassing just about everything in anyone's baking repertoire." ~ San Francisco Book Review

Users Review

From reader reviews:

Theresa Smith:

The reserve with title *Sarabeth's Bakery: From My Hands to Yours* possesses a lot of information that you can understand it. You can get a lot of gain after read this book. This book exist new knowledge the information that exist in this book represented the condition of the world currently. That is important to yo7u to understand how the improvement of the world. This kind of book will bring you throughout new era of the the positive effect. You can read the e-book in your smart phone, so you can read the idea anywhere you want.

Marni Johnson:

In this period globalization it is important to someone to acquire information. The information will make you to definitely understand the condition of the world. The health of the world makes the information quicker to share. You can find a lot of sources to get information example: internet, magazine, book, and soon. You can view that now, a lot of publisher which print many kinds of book. Typically the book that recommended to you personally is *Sarabeth's Bakery: From My Hands to Yours* this book consist a lot of the information of the condition of this world now. This specific book was represented so why is the world has grown up. The terminology styles that writer require to explain it is easy to understand. The writer made some exploration when he makes this book. That's why this book appropriate all of you.

Carmela Williams:

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Justin Campbell:

A number of people said that they feel fed up when they reading a book. They are directly felt this when they get a half portions of the book. You can choose typically the book Sarabeth's Bakery: From My Hands to Yours to make your reading is interesting. Your current skill of reading expertise is developing when you like reading. Try to choose simple book to make you enjoy to read it and mingle the impression about book and examining especially. It is to be first opinion for you to like to wide open a book and learn it. Beside that the book Sarabeth's Bakery: From My Hands to Yours can to be your brand-new friend when you're experience alone and confuse with what must you're doing of these time.

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