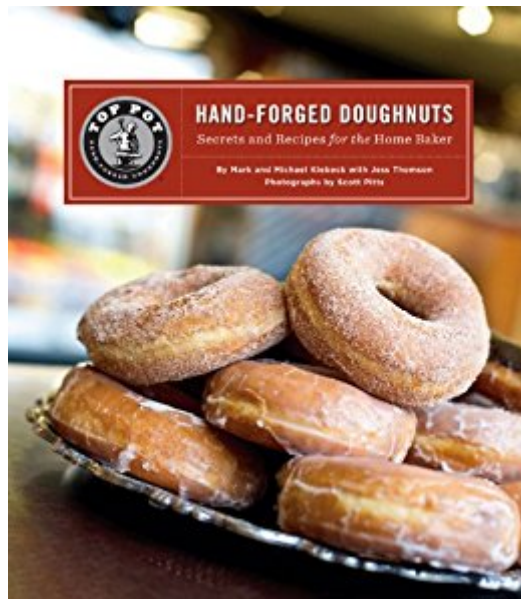


The book was found

Top Pot Hand-Forged Doughnuts: Secrets And Recipes For The Home Baker



Synopsis

Among enthusiasts, Seattle's Top Pot Doughnuts reigns supreme. Now, doughnut aficionados everywhere can enjoy these tasty treats at home. Committed bakers, casual home cooks, and sweet-toothed fans will eat up these 50 tried-and-true recipes from classic Old-Fashioneds to the signature Pink Feather Boa and become experts themselves after learning the secrets of doughnut-making tools, terms, and techniques (no, you don't need a deep fryer). And the selections of toppings and glazes, from chocolate to lavender? That's just icing on the doughnut.

Book Information

File Size: 2159 KB

Print Length: 144 pages

Publisher: Chronicle Books LLC (August 26, 2011)

Publication Date: August 26, 2011

Sold by: Amazon Digital Services LLC

Language: English

ASIN: B005KGNMCC

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Not Enabled

Lending: Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #145,467 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #17

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Pastry #22

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Meals > Breakfast #60

in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Breakfast

Customer Reviews

Good book with all the tricks for getting that icing right and lots of recipes for all types of doughnuts Cake (heaviest coverage), Raised, fritters, twists, bismarks, bullseyes, bars, pershings, rolls and more. Even gluten free. Lots of icings. Good background information and very detailed instructions. List of ingredient sources for things like ground agar. If I had just one book on doughnuts this one would be the one I would, and do, carry into the kitchen to actually use.

The book is written clearly and is easy to understand. It does not use a lot of exotic ingredients either. Bonus. I downloaded the electronic version of the book. The layout is normal for an ebook. The table of contents links to the techniques and recipes. You can bookmark and make notes and highlights. I was after a very particular sort of recipe because I appear to have lost my own recipe. While I did not find what I was searching for, these recipes I am sure will more than satisfy any doughnut lovers. If you are careful about following directions your final product will be pretty much like what you might find at your local doughnut shop. They include recipes for glazes and fillings as well. The flavor and texture never disappoint. Husband loved the plain ones, I enjoyed the fresh blueberry ones, and my youngest son was in it for the chocolate doughnuts. I did cheat and use half the batter one day and the rest the next day. Didn't seem to affect the quality at all. I can not imagine anyone being truly disappointed unless they miss something in the recipe. For best results, use an electronic scale for measuring the ingredients. And do not be tempted to add a lot of flour because it is sticky. The result will be heavy, dense doughnuts. Enjoy!

I've read the whole book, and the main problem I have with it is one of legibility. Fonts are strange sizes, the type is frequently too thin/wispy, and the text is frequently printed on a page whose color makes the text even harder to see. It's true that my eyes aren't getting any younger, but I don't actually need reading glasses, and even I have trouble seeing some of this stuff. Another issue is that of basic formatting. The ingredient lists are frequently somewhat jumbled, given all the slash marks dividing words and the short columns and paragraphs. As I work my way through this book (and I will!), I can already tell that I will need to write out ingredient lists for my own use, just so that I can have a more legible source to read as I assemble things. Also, the authors have made the effort to describe ingredients to a wider audience by listing substitutions, or at least cultural analogs, but I'm not sure they succeed as well as they ought to. For example, they list golden syrup (made of cane sugar) as a substitute for corn syrup (glucose and fructose, IIRC), but, in fact, even though they both have a syrupy consistency, they're made of different sugars and it doesn't necessarily follow that they're substitutes for one another in every instance. Trying to substitute one for the other may well not work precisely as required, depending on the recipe. Sure, maybe the authors have done the research and KNOW that the substitutions they list will work in the recipes as given, but honestly? I'd take it with a grain of salt. With sugars, molecular structure matters and can make a difference in your baking. Moving on to the good stuff: the Vanilla glaze. So, so good. I used some to glaze some doughnuts and thinned out the leftovers the next day and used it as a dipping sauce. I'm almost sorry I learned to do that. I really look forward to having the time to explore more recipes

and techniques from this book. Oh, and I like the squishy cover. Interesting to look at, nice to touch, easy to wipe clean.

For my purposes, the book contains all of the recipes I hoped to find. However, I quickly lost interest in the author's promotion of and reminiscence about his Doughnut shop.

When I was in my late teens, I knew a man who made doughnuts. At least once a week, he would stop by my house and leave a box of chocolate frosted chocolate old-fashioned doughnuts on my doorstep on his way home. I LOVED waking up to find fresh doughnuts for my morning coffee. (Thanks Chuck) Now I can make them myself, without having to fight traffic into Seattle to Top Pot. Along with all of the wonderful things noted by other reviewers, I want to stress that these recipes have weights, not just volumes, for the critical ingredients such as flours, sugars and cocoas. I do find that the print could and should be darker, but this is not even close to a reason to lose a star. They should fix that for the next printing.

Followed recipes exactly, results were disappointing. Never had Mace before, learned I don't like it at all. Too strong and it's in a big part of a lot of recipes.

Love Doughnuts !

This book is very well written and the recipes are easy to follow if you are an experienced baker. These recipes can be a bit daunting if not overwhelming to a novice cook, but if you read through the recipe carefully before starting and follow the directions exactly, you won't be disappointed!. These are some of the tastiest recipes I have found for doughnuts and well worth the effort

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