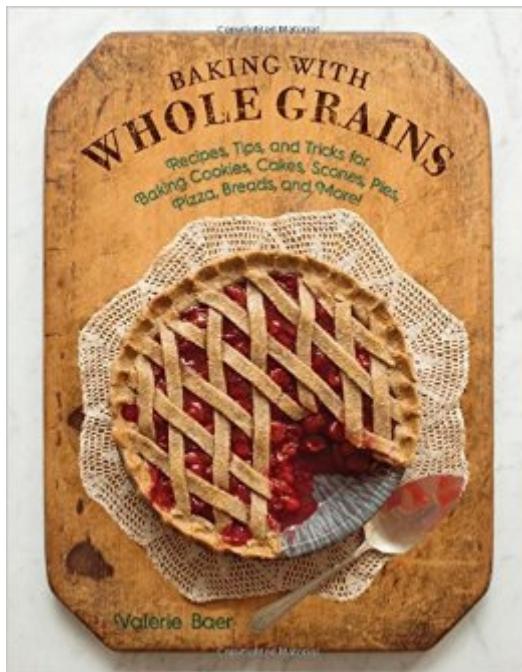


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# Baking With Whole Grains: Recipes, Tips, And Tricks For Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, And More!



## Synopsis

Valerie Baer has developed recipes that turn into unforgettable baked wonders. But just as amazing as her recipes is her ability to explain how any one of us can make these delicious breads and desserts ourselves. Valerie is a genius baker. She is equally a genius teacher. Valerie and her husband grow the soft-grain wheat she uses in her baking on the 6Â-acre homestead where theyâ™ve raised their five children. She grinds the wheat by hand when sheâ™s ready to use it. She began inviting friends into her own kitchen when they kept begging her to show them how she turned out such featherweight dinner rolls, tender pizza crusts, and tangy-sweet crisps and cobblers; always using whole grains. Recipes include: German Raw Apple Cake, Chocolate Peanut Butter Sandwich Cookies, Oatmeal Date Bars, Buckwheat Pancakes, Pumpkin Spice Waffles, Cranberry Apple Crumb Pie, Lemon Sponge Pie, and many more! *Baking with Whole Grains* includes more than 110 recipes and full-color photos of Valerie in her wheat field, grinding grain, and baking in her home kitchen, as well as photos of her irresistible breads and sweets. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. Weâ™ve been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a *New York Times* bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

## Book Information

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## Customer Reviews

I will be honest and say that I didn't buy this book for myself - I bought it for my wife. That said, she expressed absolute elation when I gave it to her. As she perused the recipes, she earmarked several that she wanted to try right away... and she did! And, as a consumer of these baked goods, I can vouch for their deliciousness. I have since taken time to flip through the pages, and feel that this book is put together very well, with excellent photography; and although I do not bake, the recipes appear to be quite descriptive and seemingly easy to follow. Who knows, maybe I'll give one a try in the future, and will update my review with the results!

I like baking, and I like knowing I'm using the best techniques and the most nutritious flours for the different products I bake. This book has it all! Besides an impressive variety of delicious recipes, there are invaluable tips before each section that are written in a very practical and understandable manner that are worthwhile for both the experienced and inexperienced baker. This is more than a cookbook. It is filled with inspiring wisdom. I will be giving this book to a number of friends and family as gifts this holiday season.

I love the concept of this book. I've actually read a bit of history about this author through her daughters blog and through another money saving blog I read. This book is well thought out and easy to understand. I love the hominess of it. It inspires me to keep trying on my baking!!!!

If you want to better understand the intricacies of whole wheat and how to incorporate it into your baking, this book is for you! Make sure to try the waffles---they're fabulous!

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