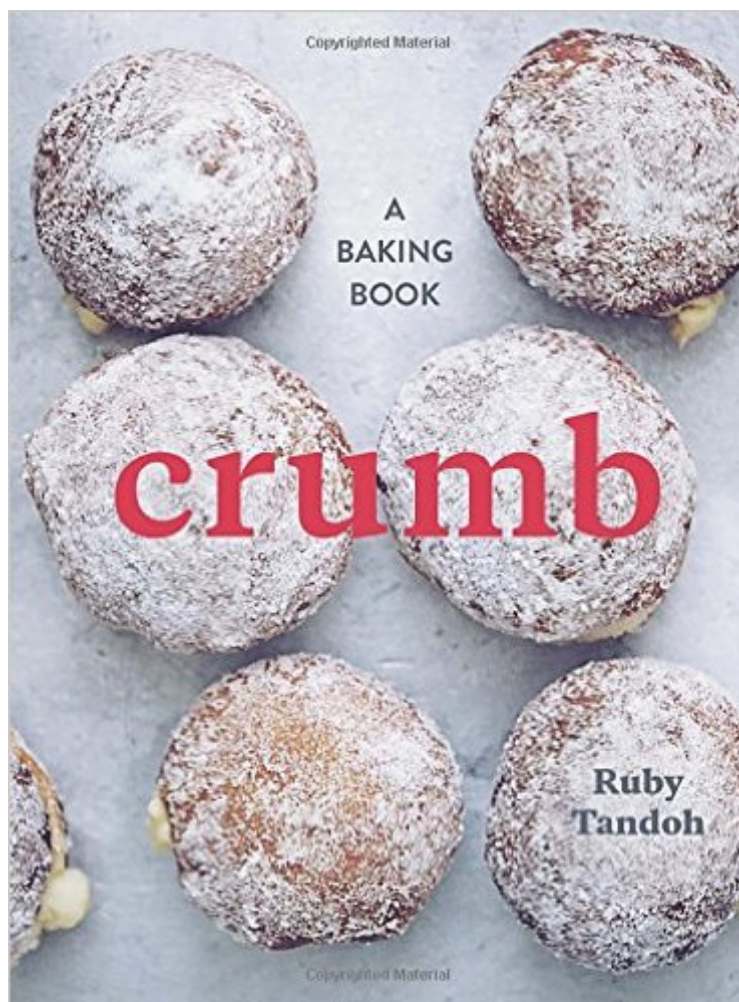


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# Crumb: A Baking Book



## Synopsis

A baking cookbook from the young and talented Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory--including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again.

## Book Information

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## Customer Reviews

Heads up: The Chocolate Lime Mud Cake has only seven ingredients--including the pinch of salt....and the instructions are fairly simple: I am buying this baking book! And, there are so many more recipes like that. But the chocolate, and the lime, together; well, for me, it does not get any better. Then there are the Cherry Spelt (yeast) Loaves..... And rosemary in my pecan pie. And way, way more. The short blurb in bold face on this product page is absolutely correct, and sums up the book so well: "...a focus on charming, flavorful, and practical dishes...the pleasure of casual baking." This is truly a baking book worth working through--recipe by recipe. Even the Sweet Dough chapter of buns, doughnuts, coffee cakes and more--things I'm not usually interested in--is luring me, especially the Coconut Lime Loaf..... There is not a single one that I want to pass by. (Well, to

be honest, I will pass on the fried doughnuts, the Danish rolls and the coffee cake.) And I'm afraid to make any of the crackers (but I will)....because I would want to keep them to myself and eat them all before company arrives. And this is all before the "Decadent Dessert" chapter with cheesecakes, meringues, custards and sponge puddings. Something I want to mention right off the bat, because it is a real plus for some: This author is conscious of small and/or minimally equipped kitchens. Plenty of instruction. An astonishing amount of tips and helpful hints! This author likes to teach, and her writing is personable and earnest. She also has a humorous approach to the inevitable baking persnicketies, like uneven cake layers, whipping cream "calamities" and inevitable calories.

I am a recent fan of The Great British Bake Off. If you, like me, have watched season four of this show then you will recognise the name Ruby Tandoh. She made the season finale and was pretty consistent in both her good baking and her ability to feel devastated about what she had baked. Well, this cookbook carries Ruby's no-nonsense, simple approach to excellent home baking. After a brief introduction about her road to baking and this book, Ruby outlines key equipment and ingredients home bakers will need, as well as basic techniques and conversion charts (I love cookbooks with conversion charts - so helpful). These introductions are all simple to follow and brief. If you are already a seasoned baker it is easy enough to skip straight to the recipes. The recipes are divided, and colour-coded, into cake, bread, sweet dough, cookies and crackers, decadent desserts, pies and tarts, pastries, and extras. Each of these sections begins with an introduction into specific key ingredients, techniques and trouble-shooting. There are plenty of pictures of the finished products, as well as some of step-by-step processes. The best thing about this recipe book is the creativity of flavours. From Chocolate and Lime Mud Cake to Bay and Black Current Crème Brûlée. While this is exciting, it did mean that when I was flicking through for a recipe I could quickly whip up, there weren't many I could make without a special trip to the shops. But planning ahead aside, this is a book that is going to inspire many baking adventures to come. I'm particularly looking forward to making the Lemon Meringue Roulade. And the White Chocolate Hazelnut Couronne looks out of this world. There is a great mix of sweet and savoury, thanks to the inclusion of bread and savoury pies and tarts.

I love baking. I am constantly on a search for new treats to try and add to my repertoire. Crumb is everything I wanted it to be and more, and I'll definitely be getting a copy to keep on stand-by in my home kitchen. It starts out with a nice introduction, that includes helpful information about the ingredients used and the equipment needed for some of the recipes in the collection. The book is

divided into chapters according to type of baked good, including sections like Bread, Pies and Tarts, and Cookies and Crackers. The chapter then gets broken into smaller sections for more specificity. The steps are numbered and very well detailed, so you're not left wondering what the heck a step means. There's also good tips peppered in, like how to knead and how to fix common mistakes, like when something is too dry. There are also some "photo steps" included, like how to braid breads. The ingredients are listed in grams (I'm an American, so that's not a thing I can do easily, admittedly), but I really appreciated that the conversions are behind it in parenthesis, so I didn't have to constantly flip to a chart in the back or anything. This collection of recipe includes both sweet and savory dishes, which I also appreciated. There's lots of variety in both ingredients and techniques- some difficult, some more basic. It's approachable to new bakers. There are some pictures, but not for everything. However, the ones that ARE included look phenomenal. This is going to sound like a weird compliment, but they looked normal. Often times when I look at a picture, be it in a cookbook or on Pinterest, I think "My frosting will never be that perfect" or "my cookies will never be so flawless".

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