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BakeWise The Hows and Whys of Successful Baking with Over 200 Magnificent Recipes Meet Shirley Corriher Bakewise, by Shirley Corriher

Shirley Corriher discusses her new book, Bakewise Chemistry and cooking (featuring Shirley O. Corriher) - Prized Science *"What makes that 'sorry' different?" | The Hows Of Us Highlights | iWant Free Movies Harold McGee (Food science writer): On Food and Cooking: The Science and Lore of the Kitchen Oki Doki Doc Christmas Specials: Full Episode 02 feat. G. Toengi \u0026 Romnick Sarmenta Shirley Corriher - MU Life Sciences \u0026 Society Books that Shaped Me as a Reader, Growing Up 'The Hows of Us' Deleted Scenes | Part 1 | Never Before Scene TWBA: KathNiel thank the public for the overflowing support for their movie 'The Hows of Us' Daniel Padilla's reaction nung halikan ni Gerald Anderson si Kathryn!??* Shirley Corriher Making Biscuits TWBA: The Hows of Love according to Daniel Padilla **Tasty Pastry Cream Recipe** Kathryn's jealousy | GGV Joanne Chang: The Science of Sugar How to upload a image on google and add gogole search console 'The Hows of Us' Bloopers ??? | Kathryn Bernardo and Daniel Padilla | Never Before Scene TWBA: Daniel's version of their first kiss TWBA Uncut Interview: Kathryn Bernardo

TWBA: Direk Cathy shares that she lets Kathryn write her own lines on some scenes in their film *Is It Possible to Make a Healthy Doughnut that's just as Delicious? The Hows of Us NOW SHOWING!* | Kathryn Bernardo and Daniel Padilla | 'The Hows of Us' Highlights from 'The Hows Of Us' Thanksgiving Dinner | 'The Hows Of Us' Warick's Books Presents Harold McGee **A BOOK REVIEW DISCUSSION// reviewer obligations, writer expectations, \u0026 confusion** 6 Things You may not know about 'The Hows of Us' | 'The Hows of Us' Bakewise The Hows And Whys

Verified Purchase. Purchased this book after tirelessly looking for the hows and whys for each of my baking trials. This book is informative easy to read and full of some great receipes. It goes through various cooking methods in detail and explains the benefits of each method.

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Allow the flour/milk mixture to stand at room temperature for at least an hour. 3. After the flour/milk mixture has been standing for about 15 minutes, place a shelf in the lower third of the oven with a baking stone on it and preheat the oven to 475°F/246°C. If you think that your oven is low, turn it to 500°F/260°C.

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Beginners can cook from BakeWise to learn exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past, such as Pont Neuf (a creation of puff pastry, pâte à choux, and pastry cream) and Religieuses, adorable “little nuns” made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing.

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About The Book. The James Beard Award-winning, bestselling author of CookWise and KitchenWise delivers a lively and fascinating guide to better baking through food science. Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles. With her years of experience from big-pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley looks at all aspects of ...

BakeWise | Book by Shirley O. Corriher | Official ...

Her first book, Cookwise: The Hows and Whys of Successful Cooking is a bestseller and won a James Beard Award for excellence. Shirley has received many awards, including the Best Cooking Teacher of the Year

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in Bon Appetit's "Best of the Best" Annual Food and Entertaining Awards in 2001. She lives in Atlanta with her husband, Arch.

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BakeWise does not have just a single source of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their information with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôtre and Chef Roland Mesnier, the White House executive pastry chef for twenty-five years; Bruce Healy, author of Mastering the Art of French Pastry; and Bonnie Wagner, Shirley's daughter-in-law's mother.

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Blending her trademark down-to-earth charm with her solid science background, Shirley skillfully demonstrates gifted teacher as well as food scientist, Corriher takes readers through the hows and whys of everything she bakes, tackling common problems and explaining their origins and how to fix them (for example, an unclean bowl can cause egg whites to whip up poorly and ruin the texture of a cake).

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