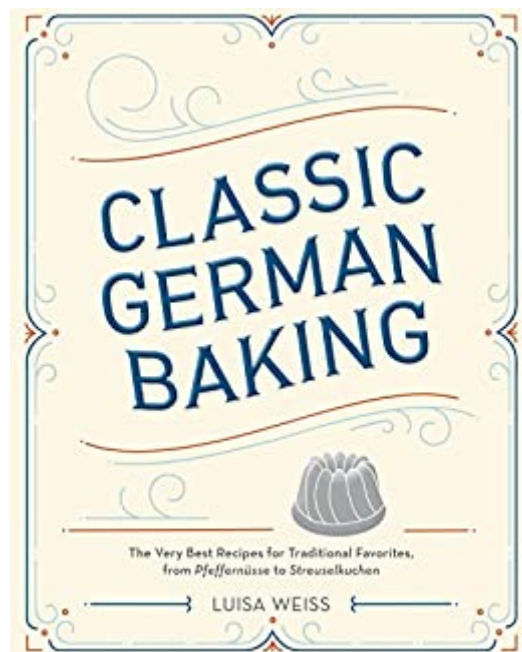




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Classic German Baking: The Very Best Recipes For Traditional Favorites, From Pfefferkuchen To Streuselkuchen



Synopsis

From her cheerful Berlin kitchen, Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. German baking has influenced baking traditions around the world for generations and is a source of great nostalgia for those of German and Central European heritage. Yet the very best recipes for Germany's cookies, cakes, tortes, and breads, passed down through generations, have never before been collected and perfected for contemporary American home bakers. Enter Luisa Weiss, the Berlin-based creator of the adored Wednesday Chef blog and self-taught ambassador of the German baking canon. Whether you're in the mood for the simple yet emblematic Streuselkuchen, crisp and flaky Strudel, or classic breakfast Brötchen, every recipe you're looking for is here, along with detailed advice to ensure success plus delightful storytelling about the origins, meaning, and rituals behind the recipes. Paired with more than 100 photographs of Berlin and delectable baked goods, such as Elisenlebkuchen, Marmorierter Mohnkuchen, and Schwarzwälder Kirschtorte, this book will encourage home bakers of all skill levels to delve into the charm of Germany's rich baking tradition. Classic German Baking is an authoritative collection of recipes that provides delicious inspiration for any time of day, whether it's for a special breakfast, a celebration with friends and family, or just a regular afternoon coffee-and-cake break, an important part of everyday German life.

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Customer Reviews

I'm a German-American always on the lookout for authentic German recipes. I saw the article in the Boston Globe and thought I'd give her baking book a shot. Of the five recipes I tried only one turned out right and as expected. I'm an experienced baker and a stickler for measuring and process I'm sure this is not just my not getting it. Many of the recipes use European high-fat butter and quark. In Germany where the author lives you can buy those in every supermarket and cheap. European high-fat butter is not easy to find in the US. Plus it is expensive. For quark, luckily there is now Greek yogurt everywhere in the US and reasonably priced and it works great as a substitute for quark. The author does not mention this. She leaves you the choice of buying quark at \$10 a pound (if you can find it) or gives you a long and involved process making buttermilk in the oven for 8 to 12 hours plus 2 to 5 hours draining. If you already envy the author because she can just go out and buy German butter and quark cheaply in a supermarket around the corner you might want to move to Germany when she writes that red currants grow like weeds in Germany. That is simply not true. The other issue is yeast. The recipes with yeast tell you to use only a small amount of yeast which is generally OK, I prefer less yeast too but then you absolutely need a longer rise usually overnight. But the book does not say that. For example, the Roasted squash bread Kuerbisbrot I made ask for 1 teaspoon instant yeast for 4 cups/500g flour and then the author gives you the option to let it rise for two hours, OR overnight in the fridge. After 2 hours it barely rose so I let it sit overnight in the fridge and it was alright the next day. If I had taken the two-hour option, I'd have an orange frisbee, flat and dense. Looking at some of the other recipes with yeast they seemed to have the same problem. And Weiss says 1 ounce or 20g fresh yeast equals 1 teaspoon. But in fact both in America and in Germany 20g fresh yeast equals 7g or 2 1/4 teaspoons instant yeast (exactly the amount in one package). About the selection of recipes, there is Sachertorte in the book and some other Austrian and Swiss recipes but no Kaesesahnetorte and no Frankfurter Kranz which I grew up with and are German classics. I made the Cocoa-meringue alphabet cookies Russisch Brot which I always buy and bring home when I visit Germany. I was excited to finally have a recipe. I paid very close attention to the baking time but the letters came out rock hard, completely inedible. I don't

know what is added to Russisch Brot from the supermarket to make it light and crisp but whatever it is, that secret ingredient is missing from the recipe. Maybe it is just one of those things that you cannot get right making it at home. I also tried her almond paste recipe which I usually make with confectioner sugar. The recipe uses regular sugar and to process it until powdery, an extra step I do not understand but for the heck of it tried it anyway. I processed the sugar until dust clouds were coming out of my food processor but it was still grainy, not smooth like when I use confectioner sugar. Also, adding 2 teaspoons almond extract for 1 1/2 cups almonds would have been totally overpowering. I used 1 teaspoon and it was more than enough for my taste. The Almond crescents I made with the almond paste turned out fine. I also made the Candied orange sandwich cookies Gefuellte Orangentaler which are nothing like Taler cookies in Germany which look like large coins, shortbread like cookies that are shaped into a log, refrigerated, cut in slices and baked then sometimes glued together as sandwich cookies with chocolate or jam. The ones from the book are not anywhere near that, they are glutenfree chewy macaroons tasty but a totally different kind of animal. And as other reviewers have also commented I don't understand why there are so few recipe photos but so many photos of the skyline of modern Berlin and street scenes in a cookbook about classic German baking. The text with the photo of a package of pearl sugar (which I have never been able to find in America) talks about vanilla sugar. That is confusing. I might try a few more recipes but for now the book goes to the basement and does not get prime time space on the small bookshelf in my kitchen. I don't think the book lives up to its claim of the very best recipes of German baking so I cannot give this book more than two stars. And it won't be on my Christmas gift list for my relatives.

Growing up in Milwaukee quality German food was very abundant both at home and in the numerous restaurants. Living now in Tucson the nearest German restaurants are 90 minutes away in far-away cities. This cookbook has all of the German classics and a whole lot more. From appetizers to main dishes to incredible desserts. The only problem I am having is finding some of the recipe ingredients here in Tucson (they are widely available in Milwaukee and on the internet). Highly recommended if you are looking for that one German cookbook that captures a wide variety of recipes.

If you love baking, give this book a try. Lovely recipes, very good conversions, helpful tips about selecting ingredients (why it's important to use instant yeast versus active dry yeast, etc). Her website supplements the book with many pictures in the same order in the book. You will love these

recipes that are not sickeningly sweet.

All my childhood favorites in one place!

Wonderful books of German recipes to make your mouth water!!!

Recipes like my Oma from Koln made! Love it. The husband has asked me not to make the apple kuchen again because he practically ate the whole cake in one day. It was phenomenal!

I tried the Apple Cake recipe for Thanksgiving as an alternative to Apple Pie. Delicious!! And the instructions worked perfectly. Like other reviewers I wish there were more photographs but it's the best (and only) German BAKING Book I've found for the American kitchen. I especially like her notes about the recipes -- why it's included, historical/cultural impacts, region of Germany, how she's updated or modernized it to make it easier for today's baker.

I own Luisa's first book - My Berlin Kitchen - and I was excitedly awaiting this one as well. It does not disappoint!! My German spouse was thrilled that the Streuselkuchen (our first recipe from the book) tasted almost exactly like his Oma's back home. I've only tried a few recipes so far, but I'm looking forward to working my way through most of the book. The images that accompany the recipes, and Luisa's directions are wonderful. I really like that she gives both weights (in grams) and standard American measurements (in cups), as well. The only thing I don't like? Having to choose which recipe to make next!

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