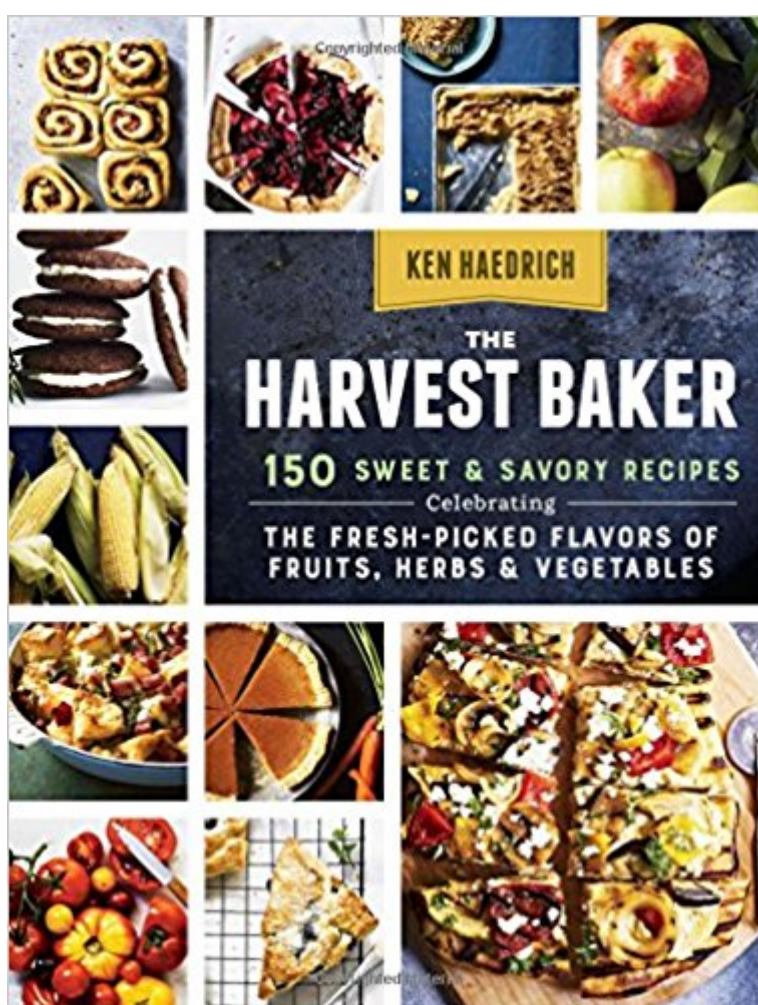


The book was found

The Harvest Baker: 150 Sweet & Savory Recipes Celebrating The Fresh-Picked Flavors Of Fruits, Herbs & Vegetables



Synopsis

Let them eat cake – and vegetables, too! Award-winning cookbook author Ken Haedrich serves up 150 delicious baked goods that are full of fresh fruits, vegetables, and herbs and go far beyond zucchini bread and carrot cake. From Bacon, Cheddar, and Fresh Corn Muffins to Fresh Fennel and Italian Sausage Pizza, Spaghetti Squash and Parmesan Quiche, and Brown Sugar Rhubarb Tart Squares, these scrumptious recipes add nutrition plus amazing flavor to every meal of the day. The breadth of this collection is stunning, and you'll be amazed that baked goods this tasty also deliver your daily dose of fresh vegetables.

Book Information

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Customer Reviews

“These recipes give you several gorgeous, clever, and time-tested ways to include the garden in your baking. And they promise to be delicious, too!” – Deborah Madison, author of *Vegetable Literacy* and *In My Kitchen*

“With its down-home and seasonal approach, *The Harvest Baker* will appeal to both gardeners and bakers, with recipes that are sure to become family favorites.” – Kate McDermott, author of *Art of the Pie*

“The *Harvest Baker* goes way beyond zucchini bread and shows you wonderful ways to work more vegetables and fruits into your meals. I can't wait to try these recipes!” – Barbara Damrosch, columnist of *A Cook's Garden* for *The Washington Post* and co-author of *The Four Season Farm Gardener's Cookbook*

“Ken Haedrich's recipes are always that perfect

balance of simple and sophisticated, equally appealing to both the novice and veteran baker. His new book makes me want to sprint to the garden, then to the oven, then back again, ad infinitum. I love this collection!

—Â• —â • —Â —Â Jenny Rosenstrach, author of *Dinner: A Love Story* —Â

Enliven your baking with fresh fruits, vegetables, and herbs! With these 150 easy-to-follow recipes from award-winning cookbook author Ken Haedrich, anyone can become a harvest baker. From sweet muffins and cakes to savory yeast breads, pizzas, quiches, and tarts, Haedrich shows delicious ways fresh-picked blueberries, peaches, and cherries, as well as broccoli, kale, fennel, squash, asparagus, and much more, will add flavor and nutrition to your oven's bounty.

Okay, time for you to take immediate action. Either get your car keys or grab that keyboard, because the latest Ken Haedrich cookbook has just been published. The *Harvest Baker* is the latest in the line of absolutely perfect cookbooks written by Ken. You may have *Pie or Apple Pie* or *Comfort Food* or the *Maple Syrup Cookbook* already in your kitchen. You'll want to add this one. There's more variety here than you've seen in Ken's books before. Over 150 recipes include both sweet and savory delights. There are four parts to the book, each with its own set of chapters. Part 1, *For the Love of Bread*, begins with a chapter on morning breads, then expands to sweet and savory quick breads and concludes with yeast breads and rolls and buns. If you want bread, sweet or savory at some point in the day, then here are some of the ideas: Whole Wheat Blueberry Beet Muffins, Sweet Potato Buttermilk Biscuits, Roasted Carrot Tea Loaf, Apple Applesauce Oatmeal Bread, Roasted Bell Pepper Buttermilk Cornbread, Mushroom, Spinach and Blue-Cheese Stuffed Baguette. Remember, that was just Part One. Part 2, *Crusty Entrees*, continues the extravaganza with first a chapter for pizzas, flatbreads, calzones and other stuffed breads. Then comes the chapter for savory harvest pies, like quiches and pot pies. Ideas here include: White Bean, Spinach and Bacon Pizza, Tomato Jam Pizza with Caramelized Onions, Cabbage and Sausage Stuffed Buns, Creamy Buffalo Chicken, Tomato, and Corn Pie, Green Pea and Parmesan Cheese Tartlets, Crème Fraiche Corn Quiche. In Part 3, *The Baker's Sweet Tooth*, we finally depart from those darn vegetables and get to the sweet heart of Ken's recipes. I'm not opposed to a pot pie, not me, but the chapters float dreams of cookies and bars, cakes both pound and coffee, and, but of course, pies. Pies. Ken is, after all, the founder of The Pie Academy. What awaits you. Oh, just darlings like: Chocolate Sandwich Cookies with Sweet Herb Mascarpone, Ricotta Pound Cake with Pears, Walnuts and Sage, Peach Pecan Shortcake, Honey Parsnip Cake with Maple Cream Cheese

Frosting Sweet Carrot Pie Peach Apricot Crumb Crostata To top the book off, there is Part 4, called surprisingly Top It Off, with recipes for sauces, glazes, streusel, and more. You might be exhausted by the time you get here, but there are recipes for: Food Processor Tomato Jam Brown Sugar Streusel Home Made Crème Fraiche Ordinarily, I go through a new cookbook and scan in the recipes I want to try. I might find a book to have 10 or up to 20 ideas that intrigue me, things that hopefully some day I can make. I didn't even try to decide with this book. My wife and I are beginning in Part 1, Chapter 1, and marching through this book. We'll make everything. Every single one of the 150. Okay, maybe just a 100 or 105. But surely most of them. And so will you. This is Ken's most extravagant and delightful book ever. And, there's a side benefit. Ken is an author you can trust. Just follow his recipe and you'll be totally successful. Suzi and I have made dozens of his recipes. Every single one has turned out perfectly. These recipes have been tested and masterfully put into this book of baking treasures. Your keys or your keyboard. But today. Today.

The Harvest Baker: Sweet and Savory Baked Goods Made with Fresh Vegetables and Herbs by Ken Haedrich is a free NetGalley ebook that I read in late December. It's not too in-depth on the science of baking beyond equipment, measurements, simple directions, and tips, but, boy howdy, is it good. Each of Haedrich recipes contain some form of fruit, veg, or herb and are quick breads, normal-speed risen breads, picnic loaves and flatbread, rustic pies and tarts, cookies, and bars, cakes, sweet pies, and toppings/crumbs/sauces. A small handful of my favorite recipes are herbed cottage cheese loaf, a pizza with pureed broccoli cheese sauce, collard green and sausage pie with sesame crust, and mint Oreo cheesecake.

Most nutritionists and the federal government folks have been telling us we need to eat more fruits and vegetables. I do like to eat both fruits and vegetables but I do get bored with the same old thing. I was pleased to see how the author, Ken Haedrich, managed to incorporate produce in so many creative ways. The Harvest Baker: Sweet and Savory Baked Goods Made with Fresh Vegetables and Herbs was written for bakers who want to include more wholesome foods in their diet. The author starts his book with a section called Tool Talk where he discusses what to buy when it comes to stocking the kitchen with baking equipment. You will find the following chapters in his book: For the Love Bread Crusty Entrees The Harvest Baker's Sweet Tooth Top It Off Some of the recipes you'll find include: Bacon, Cheddar, and Fresh Corn Muffins Roasted Carrot Tea Loaf Corn-Off-The-Cob Sour Cream Corn Bread Shaker Fresh Herb

Bread with WalnutsHerb and Veggie Flowerpot BreadItalian Sausage and Broccoli Rabe
PizzaCabbage and Sausage Stuffed Buns (Bierocks)Good Basic Pie DoughGreen Pea and
Parmesan Cheese TartletsBrussels Sprouts Tart Au GratinSwiss Chard GaletteBiscuit-Crusted
Chicken Pot PieRosemary Lemon Shortbread CookiesChocolate Sandwich Cookies with Sweet
Herb MascarponeBlueberry GingerbreadFresh Mint Oreo CheesecakeSweet Carrot PieCaramel
Apple Slab PieRecommend.Review written after downloading a galley from NetGalley.

.I couldn't wait to get this book! So exciting to finally look through it! It was everything I hoped it would be from what I read. I was surprised to learn one could bake bread in flower pots- am so going to try that this fall. And for home gardeners who have waaay more tomatoes then they know what to do with- lots of recipes for them here. I know I grow tons of them and look forward to trying these recipes out in August. Home gardeners, and those who enjoy farmers markets, will find lots of tasty recipes for everything from apples to zucchinis. Happy baking!

Another big hit out of the ball park on this one, Ken. The savory pies are my favorites. Love all the tool tips in the front and of course the many hints you share within the pages to save time and frustration like how to peel a tomato. Also, the cover makes it very easy to sit on the counter without having to always to prop it open. Thanks again for your humor and wisdom within the Harvest Baker.

Sat down and read it cover to cover when it arrived. So many wonderfully enticing recipes, I don't know where to start! I'll have hours and hours of fun and yummy results as I work my way through this one. The cover is soft but made of sturdy material with extra wide fold-in flaps that double as bookmarks and to hold the book open on the page you want when in use. Great idea! Very much worth the modest price.

Great variety of recipes! I liked the book so much I ordered Ken Haedrich's Soup Makes the Meal and The Old Farmer's Almanac Comfort Food.

Am giving this to my granddaughter....

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The Harvest Baker: 150 Sweet & Savory Recipes Celebrating the Fresh-Picked Flavors of Fruits, Herbs & Vegetables 30 Delicious Sweet Potato Recipes ãââ Tasty and Healthy Sweet Potato

Recipes (The Ultimate Sweet Potato Cookbook Including Recipes For Sweet Potato Soup, ... Salad, Sweet Potato Souffle and More 1) How To Dry Herbs At Home: The Ultimate Guide To Drying Herbs (Herb Gardening, Herbs And Spices, Condiment Recipes, Condiment Cookbook, Herbal Recipes, ... Mixing Herbs, Spices, Sauces, Barbecue) The Joy of Jams, Jellies, and Other Sweet Preserves: 200 Classic and Contemporary Recipes Showcasing the Fabulous Flavors of Fresh Fruits Perennial Plants: Grow All Year Round With Perrenial Plants, Vegetables, Berries, Herbs, Fruits, Harvest Forever, Gardening, Mini Farm, Permaculture, Horticulture, Self Sustainable Living Off Grid. Four-Season Harvest: How to Harvest Fresh Organic Vegetables from Your Home Garden All Year Long The Beginner's Guide to Making and Using Dried Foods: Preserve Fresh Fruits, Vegetables, Herbs, and Meat with a Dehydrator, a Kitchen Oven, or the Sun Drying Garden Herbs: The Ultimate Guide To Drying Herbs - Amazing Tips And Tricks On How To Easily Dry Fresh Herbs Baker's Secret Chocolate Truffle Cookbook: 22 Great Recipes and Lots of Baker's Secrets! (Baker's Secret Cookbooks Book 1) Savory & Sweet Sauces, Marinades, Condiments & Gravies: 500 Recipes for Meats, Pasta, Seafood, Vegetables & Desserts! (Southern Cooking Recipes Book 34) Joy the Baker Over Easy: Sweet and Savory Recipes for Leisurely Days The Sweet Potato Cookbook: Delicious Sweet Potato Recipes for Any Occasion - Discover the Versatility of The Humble Sweet Potato with This Sweet Potato Cookbook Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! Love's Harvest : A Regency Romance Harvest Collection: 7 Delightful Regency Romance Harvest Stories (Regency Collections Book 5) How to Grow More Vegetables, Eighth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land Than You ... (And Fruits, Nuts, Berries, Grains,) Fermented Vegetables: Creative Recipes for Fermenting 64 Vegetables & Herbs in Krauts, Kimchis, Brined Pickles, Chutneys, Relishes & Pastes Western Garden Book of Edibles: The Complete A-Z Guide to Growing Your Own Vegetables, Herbs, and Fruits The Complete Guide to Growing Vegetables, Flowers, Fruits, and Herbs from Containers: Everything You Need to Know Explained Simply (Back to Basics Growing) McGee & Stuckey's Bountiful Container: Create Container Gardens of Vegetables, Herbs, Fruits, and Edible Flowers Hydroponics: All-Inclusive Guide for Beginners to Grow Fruits, Vegetables & Herbs Without a Garden

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