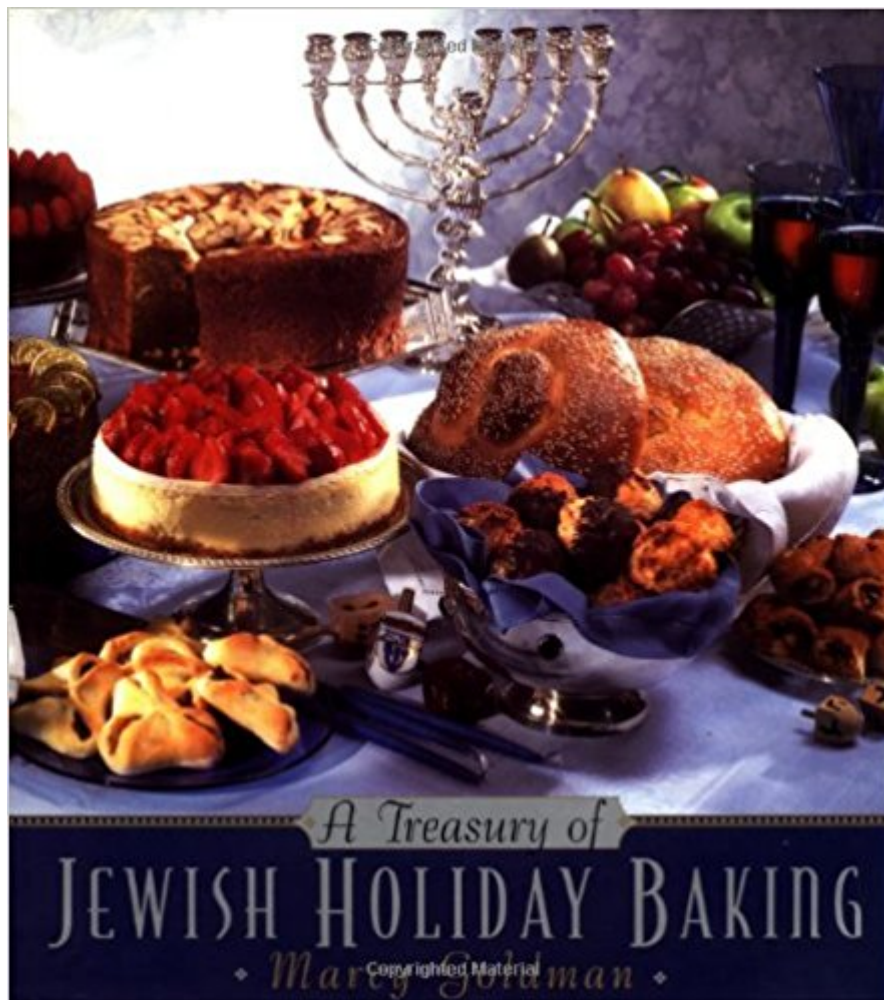


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A Treasury Of Jewish Holiday Baking



Synopsis

Here at last is the first lovingly assembled, comprehensive collection of delicious, fail-proof baked goods--for the Jewish holidays and throughout the year--compiled and interpreted by Marcy Goldman, a professional baker who is also a professional writer on food.Â Â Even if we don't have time to bake on a regular basis, holidays are something different--special occasions that encourage us to pull out the cake pans and present our family and friends with a gift of homemade love.Â Â And this is particularly true of the Jewish holidays, which are so centrally focused on special foods--and, of course, special desserts. From the round raisin challah that symbolizes the sweetness and continuity of life for Rosh Hashanah, the Jewish New Year, to triangular, jam-filled hamantaschen for Purim, to a Chanukah dreidel cake, to the best flourless Passover cakes in the world, Marcy Goldman offers recipes that are traditional as well as those with an innovative flair. Jewish or European-style baked goods--coffee cakes, strudels, cheesecakes, rugelach--are so universally popular that they have become as American as apple pie, and now, with *A Treasury of Jewish Holiday Baking*, every home baker will have access to the secrets of how to make them.Â Â As if she were a mother passing down techniques to her own children, Marcy Goldman's voice is warm, encouraging, and inviting, as well as authoritative, clear, and knowledgeable.Â Â She provides not only detailed instructions that yield delicious baked goods every time, but also a wealth of information on holiday customs and history. Here is, indeed, a treasury to be welcomed by those who grew up with such recipes, those who are seeking to reestablish traditional holiday celebrations in their own home, and those who simply want to know the secrets for producing a wide range of delicious cakes, pastries, and pies.

Book Information

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Customer Reviews

In *A Treasury of Jewish Holiday Baking*, Goldman defines Jewish cooking as a combination of influences from religious laws, holiday and seasonal events, what is locally available, and cross-cultural adaptations created as Jewish families moved around. She also explains much about Jewish dietary law and other food customs. Holidays, in particular, call for foods with symbolic as well as sensory resonance. This leads to baking a special, spiral-shaped challah--a reminder of life's continuity. This egg bread is reserved for the Sabbath and most holidays, while triangular Hamantaschen, a pastry resembling the three-cornered hat of the evil Haman, are unique to the lively holiday of Purim. Novice cooks will appreciate Goldman's list of "Winning Recipes for the Bakery Challenged." Her discussions of yeast (five pages) and sensible equipment (seven pages) are an education for any baker, while everyone will enjoy her killer frozen cheesecake, which you can keep for unexpected guests; flourless and rich, rich Espresso Truffle Torte; and Smoked Salmon, Dill, and Cream Cheese Pizza. Whatever your persuasion, Marcy Goldman's *A Treasury of Jewish Holiday Baking* belongs on your bookshelf. --Dana Jacobi

Goldman's cheerful cookbook provides recipes for all sorts of baked goods, from traditional Jewish fare (Delicatessen-Style Classic Sour Cream Coffee Cake) and treats for specific holidays (an Etrog Cake for Sukkot) to others that are just plain good (New Wave Chocolate Tunnel Cake). A chapter on breads contains recipes for both New York-Style Water Bagels and Montreal Bagels, as well as Pumpernickel Cranberry Rolls. This book will satisfy any challah devotee: a chapter on Shabbat offers Traditional Friday Night Challah and "This Tastes Like Cake" Fresh Yeast Sabbath Challah (Goldman likes wordy, exclamatory names). A chapter on Rosh Hashanah boasts cunning New Year's Sweet Challah Miniatures and a New Year's Apple Challah. Many desserts, like a Blitz Cherry Cake, are easy and fast. Others, like Pomegranate and Sour Cherry Mandelbrot, incorporate unusual ingredients without getting too wacky. The true test of the Jewish baker, of course, is Passover, and Goldman provides a wealth of the flour-free inventions, notably My Trademark, Most Requested, Absolutely Magnificent Caramel Matzoh Crunch, Passover Rich Chocolate Genoise and Buttercream Roll, and Mock Chestnut Torte. Copyright 1998 Reed Business Information, Inc.

I bought this book after having read about the recipe for New Year's Honey Cake, and I'm so glad I did. I haven't made anything yet, but I am going to make the Honey Cake next week for a special

celebration. This is such a lovely book, and I can almost taste the recipes as I read them, and I've been reading/tasting the book a great deal since it arrived!! I first purchased the Kindle version of this book, and I was so disappointed that I had to purchase the hard copy. The reason I don't like the Kindle version is that there is no easy way to get back to the Table of Contents, or the Index...that is, there are no hyperlinks beyond the Table of Contents. Unfortunately, I ordered the Kindle book before we left for our vacation, but I didn't read it until we got home, and by that time it was too late to return the Kindle version. Do yourself a favour, get the hard copy, you won't regret it!

I've been a follower of Marcy's for over 20 years. I started with Detroit Free Press Food Page clippings. I have never had a failure from her recipes. She pretests, more than once, her recipes in print. I highly recommend her cookbooks. I am a long time Jewish baker & teacher. Pictured is her Chocolate Honey Cake.

I saw this book on line, so I went & checked out in the book store. I spent over an hour going through it. I just fell in love with it, the author goes into such great detail on everything. And the recipes are wonderful, they're are so many of them to choose from. So I bought the book on . I got the book yesterday, and I couldn't wait to try it out. Less than a hour of getting it, I was in the kitchen baking the Marble Cream Cheese Muffins. They are divine, they are so full of flavor & so very rich. My roommates were in heaven when they were eating them. The author takes a no nonsense take on baking. She's a pro, but she wants to make it fun & easy for everyone. I'd always been afraid to try to bake bread. But with this, I tried it, and the breads that I've baked have come out perfect every time. The 2511 rolls are wonderful. I use them to make Cinnamon Pull aparts aswell as just plain rolls. Some of the best I've ever had. And her recipe for Classic Southern Buttermilk Biscuits are the best I've ever made. I'm from the south, I dispaired of ever being able to make a truly good biscuit. They came out so light & flakey & just plain good. I mean just every recipe that I've made have come out even better than I'd hoped for. This is my go to book, I have over 260 cook books. And I mean this, if the house was on fire. This book would be one of things that I'd grab before I left the burning building. I know that sounds crazy, but if you get this book. And you use it, you'll know what I mean. From now on, anything that Marcy writes. I'll buy & be happy to buy it. All I can say is Thank you very much for writing this cook book. You've got a fan for life. I have had a passion for baking for a very long time. But Marcy, God Bless you. You have given me a even greater Passion for Baking.

There are so many excellent recipes in this book, but the one she's most known for is her honey cake. I made it a few days ago and it still tastes as fresh as day one - better, actually, as the flavors have mellowed. This one recipe is worth the price of the book, but if you love baking, you will find the entire book full of recipes you'll want to try. I'm not Jewish, myself, but I've long admired Jewish baking. I love challah for french toast, rugelach, bagels, and so many other scrumptious breads and pastries. I finally decided to buy this book after having it on my wish list for a long, long time. It is truly a treasury of recipes.

LOVE this book!! This is my absolute go to book for all things baking!! In fact, I have had this book for about 4 years now, and I may need to order another copy because it is pretty thrashed and sticky from being in the kitchen so much. What I love most about this book is not necessarily the taste or appearance of the finished products (Which no doubt are awesome), but the fact that every recipe in this book is spot on! Basically this was my first real baking cook book, and I have had many others since, but this is the only book that I can count on. I am a Washington State Fair baking champion, and so I know what it is to bake a lot (and fail a lot too lol), and I really feel like Marcy Goldman's recipes are the only ones that I can truly trust. I have had very few good results with a lot of the other more commonly known people (Martha Stewart, Williams Sonoma, etc), but Marcy's recipes always work for me. I have NEVER had one of her products fail! My favorite recipe in this book is the Chocolate Fallen Souffle Torte- I know the recipe by heart because I have made it so many times. The absolute one thing that I get the most compliments on! This cake is amazing and perfect in every sense of the word!

Reading though the book, some of the recipe temperature & cook times did not seem right. For beginners, I would not recommend this book. Some of the things I've made required a higher baking temperature, or a shorter or longer bake time, or even an extra tablespoon or two of flour to thicken. Regardless of all the inaccurate information, it's like a game & I'm having fun baking.

Another Great one by Marcy! Her style is as good as her recipes. Which have been tried & tested. Some women read romance for pleasure. I and a few others read & drool over cook books. She is my favorite. I do not personally know her. I just know her from her former recipe blogs way back. (when dinosaurs went around in a circle to create the power to drive the crazy dial up systems.) & her cookbooks that I am collecting up one by one. Her writing style makes you feel like you know her. & There you are sitting with her, perhaps with a cup of coffee or tea to share, while she tells you

yet another story from the kitchen adventures or perhaps otherwise about a little bakery in town she once visited, & how it inspired her to create another gem. As I write this I went to check & see what I have made from this one & it is on loan. OH well, either way, you can't go wrong! PS. Her cinnamon Rolls are to die for!

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