

As featured on The Martha Stewart Show and The Today Show and in People Magazine! Hip. Cool. Fashion-forward. These aren't adjectives you'd ordinarily think of applying to baked goods. Think again. Not every baker wants to re-create Grandma's pound cake or cherry pie. Matt Lewis and Renato Poliafito certainly didn't, when they left their advertising careers behind, pooled their life savings, and opened their dream bakery, Baked, in Brooklyn, New York, a few years back. The visions that danced in their heads were of other, brand-new kinds of confections . . . Things like a Malt Ball Cake with Milk Chocolate Frosting, which captures the flavor of their favorite Whoppers candies (and ups the ante with a malted milk ball garnish). Things like spicy Chipotle Cheddar Biscuits that really wake up your taste buds at breakfast time. Things like a Sweet and Salty Cake created expressly for adults who are as salt-craving as they are sweet-toothed. Which is not to say that Lewis and Poliafito sidestep tradition absolutely. Their Chocolate Pie (whose filling uses Ovaltine) pays loving homage to the classic roadside-diner dessert. Their Baked Brownies will wow even the most discriminating brownie connoisseur. And their Chocolate Chip Cookies? Words cannot describe. Whether trendsetting or tried-and-true, every idea in this book is freshly Baked.

Talking from 9 to 5: Women and Men at Work, Happy Thoughts for a Secret Pal with Bookmark (Charming Petites Series), RollerCoaster Tycoon 2: Wacky Worlds (Primas Official Strategy Guide), Cumplirle a Dios la palabra (Clasicos Hispanicos n? 52) (Spanish Edition), C++ How to Program (3rd Edition), Blind,

From the day I saw this cookbook by Matt Lewis and Renato Poliafito, owners of Baked bakery in Brooklyn, I was infatuated. With photos (by Tina Rupp) that. As featured on The Martha Stewart Show and The Today Show and in People Magazine! Hip. Cool. Fashion-forward. These aren't adjectives. These recipes appear in Baked: New Frontiers in Baking by Matt Lewis and Renato Poliafito, (Stewart, Tabori & Chang,). Sour Lemon. Baked: New Frontiers in Baking. by Matt Lewis and Renato Poliafito Stewart, Tabori & Chang, pp., \$ When longtime friends Matt.

Baking is my Zen's COOKBOOK GIVEAWAY 8/18/10 will be the 'not yet released' cookbook, Baked Explorations: Classic American Desserts.

The Hardcover of the Baked: New Frontiers in Baking by Matt Lewis, Renato Poliafito at Barnes & Noble. FREE Shipping on \$ or more!.

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