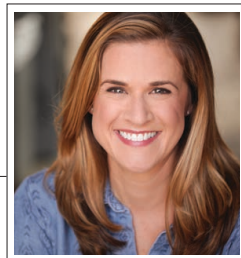


on the shelf

the BAKER'S books

SHAUNA SEVER



THE AUTHOR OF THREE COOKBOOKS, INCLUDING REAL SWEET, SHAUNA SEVER SHARES HER SHELF STAPLES THAT DELIVER THE TECHNIQUE, INSPIRATION, AND GUIDANCE SHE NEEDS WHEN PENNING HER OWN BAKING TOMES

HOW TO BE A DOMESTIC GODDESS

(Hachette Books, 2005)

by Nigella Lawson

"Nigella Lawson's style is such an inspiration to me and so many others. She doesn't make anything seem impossible; instead, she helps home cooks view baking as something that's doable at a moment's notice. This is one of the few books I have that lives on my countertop as often as it lives on my nightstand. I love reading her headnotes just for fun."

BAKEWISE

(Scribner, 2008)

by Shirley O. Corriher

"Ahhhh, Shirley Corriher. Brilliant, fun, and so, so good at getting people to understand the minutia of food science. When I'm developing a recipe and I'm stuck on why something isn't working the way I want it to, I can always count on this book to help me review the basics, like making sure a recipe has the right kind of leavening, the right amount of sugar, eggs, or fat, and how tweaking those things affects the outcome of baked goods."

FARM JOURNAL'S COMPLETE PIE COOKBOOK

(Doubleday & Company Inc., 1965)

edited by Nell B. Nichols

"There are approximately 1 million pie cookbooks that have come out in recent years, but this one always has my heart. It has the feeling of a community or church cookbook, with solid recipes that seem like a friend is passing them to you. It's old-school, classic, delightful, accessible, and no-frills—and in that way, this book is basically everything that pie itself should be."

BEARD ON BREAD

(Knopf, 1973)

by James Beard

"There are so many wonderful books on bread out there, but if you have only this one, you'll be set for life. These are the kinds of recipes that you want to practice, working them again and again until they're just perfect, and you'll learn something new with every try. The Italian Feather Bread is one that I will keep on tweaking until the end of time. On top of that, James Beard's delightful sense of humor comes through on every page."

MAIDA HEATTER'S CAKES

(Andrews McMeel Publishing, 1997)

by Maida Heatter

"Maida Heatter is the home baker's champion. I think part of what I love so much about her is that she came to cookbook writing so organically, living a full life with a bunch of different jobs before she began baking and writing professionally. She lacked formal training but made up for it with passion. That all comes through in her writing, which is just so warm and wonderful. It's also a testament to her writing talent that this book doesn't contain photos but I never miss them."

THE ART OF FINE BAKING

(Simon & Schuster, 1961)

by Paula Peck

"Scour vintage and used bookshops for this one. Swimming in French influence, this is more a book on pâtisserie than bake sale goodies. But still, everything is broken down so beautifully that it's all very easy to understand and execute. It's a go-to when I need a baseline pastry recipe that I know will work every time." ❧

