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Standard Baking Co. Pastries



Synopsis

Standard Baking Co. is Maine's most well-known bakery. Located directly across from Portland's harbor, the bakery is a daily hub for hundreds of people. From almond croissants to butter cookies to a pear frangipane tart, more than sixty coveted recipes comprise this cookbook tailor written for the home baker. Never before has Standard Baking co. divulged its sweet secrets • this cookbook is sure to become a baking bible for Standard fans and newcomers alike.

Book Information

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Customer Reviews

So... I found the wonderful Standard Baking Co. on a recent trip to Portland; their Pain au Chocolat was amazing. Light, flaky, not the least bit of heaviness or greasy feel. The kind of food experience that you just keep raving about all day. The kind of experience that makes you think that an hour and a half in the car might not be a bad trade off for exquisite food. I am an enthusiastic home baker and the type of food nerd who has read cookbooks like storybooks since I was old enough to do so. This cookbook has gorgeous photos of beautiful baked items, and I can vouch for the fact

that they look just as lovely as they did in the display case at Standard. I made the croissant dough over Thanksgiving weekend and found that it yielded very successful results. I'm sure croissant dough is something that gets better as one works the recipe repeatedly, and I did find myself double and triple checking the timeline and instructions to make sure I was following carefully (something I rarely do with non-baked-good recipes). I have to say the recipe was explicit, well written, and it worked, even for a person who had zero experience with the rather tedious process. I have read other reviews citing the fact that weight measures are not provided, and, while that would be nice, it's easy enough to use a conversion table to accomplish this if one wishes. I don't think that a lost battle with the publisher means that the book is of no use to the serious baker. It is difficult to review a cookbook based on one recipe. I would have to say that croissant dough is one of the more difficult items in the book, and if success can be had the first time through with this, I am truly looking forward to trying some of the other recipes. Thank you to Alison and Tara for sharing the wealth!

I love Standard Baking and am psyched to be able to make some of these delicious goodies at home. I've tried a number of the recipes and love most of them. An excellent resource for real bakers.

Standard Baking is one of the best bakeries in the US. I live on the West Coast and only visit once a year. In between visits, I can try to make some of the items at home, but will never be nearly as good as they are in the bakery. Blueberry scones are one of my favorites. While not nearly as good when I make them at home, pretty damn good when following the recipe.

This lovely book just makes me want to get in my kitchen and bake something good for my friends and family. The authors obviously love what they do and it is reflected in all the recipes and little tips for making the most beautiful and delicious goodies. I'll be baking the PUMPKIN CREAM SCONES this weekend.

Great recipes and good information. Clearly Alison and Tara are very knowledgeable and have put a lot of thought into the production of the book with the excellent recipes, delightful photos and a great lay-out. Well done. An terrific book for everyone.

I love this book... I have made 4 recipes and they are awesome

Wonderful bakery. Lovely recipes. Easy to follow, delicious results. A tribute to the generous nature of the bakers.

So glad these ladies are willing to share their recipes with all of us who cannot get to visit their bakery!

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