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Leslie Mackie's Macrina Bakery & Cafe Cookbook: Favorite Breads, Pastries, Sweets & Savories



Synopsis

Leslie Mackie offers a treasury of recipes from Seattle's beloved Macrina Bakery. From breads to salads, pies to sandwiches you are sure to find a recipe in this attractive collection that will become a tradition at your house. Clearly written instructions and tips on everything from equipment, ingredients, and techniques will let you see for yourself why her breads and other baked treats are favorites in restaurants and homes across the Puget Sound region.

Book Information

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Customer Reviews

Below is a partial list of publicity hits and achievement awards/accolades for Macrina Bakery and Caf   and for chef/owner Leslie Mackie. Attached to this are the following: 1. Leslie's contributor information from the Holiday Breads article in the Novem

Leslie Mackie is the former head baker of Grand Central Bakery, where she introduced European artisan breads to Seattle. Frequently featured in national media, she lives in Seattle. Andrew Cleary lives in New York City. Carol Field lives in San Francisco

Great chapter notes and tips and concise, clear and easy to follow instructions, combined with an interesting and mouthwatering collection of recipes (both sweet and savory) ensure anyone interested in baking, principally, but eating in general, will enjoy this book. Because man (or woman) can't live by baked goods alone, and more's the pity, the brunch and lunch dishes included will have

you wanting to cook, and eat, more than just the delicious assortment of breads, cakes, cookies, muffins, pies and, oh, the pastries. I purchased this book for the strength of the baking, and it delivers the goods, when so many do not meet that expectation of interest, excitement and, of course, the enticement to bake. While croissant pastries, and perhaps some other items, are not for the novice, there are recipes to suit different levels of experience and expertise. However, this review is not aimed at the novice baker - except perhaps to suggest that Leslie Mackie is well qualified to encourage and inspire less experienced bakers to extend themselves a bit, with confidence, and unleash that baker within. This user has since purchased "More from Macrina".

I bought the first copy as a gift. I have not purchased a new cookbook for myself in years, as I have dozens and dozens. I did not think there was anything new under the sun for me in the world of cookbooks - WRONG! I have enjoyed the Macrina bakery since it opened, and Leslie's cookbook faithfully includes all the best of her breads, sweets, and savories. The recipes are soooooo straightforward, simple, yet are unique combinations of everyday ingredients. So, I purchased two more - yep, one for me and one more gift.

all of the recipes I have made from this book have turned out great and everyone seems to enjoy them. I would recommend this book as i have enjoyed it very much and it's a fun read, but then again i read cookbooks like most people read a novel. Kate

I thank her for sharing her knowledge and wonderful recipes

Love Love this book looking for the other books for chef Leslie

Bought it for my husband who loves to cook breads and pastries and he has used it many times a week since we got it!

Loved the recipes!

Just what I was looking for.

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The Grand Central Baking Book: Breakfast Pastries, Cookies, Pies, and Satisfying Savories from

the Pacific Northwest's Celebrated Bakery Sourdough: Recipes for Rustic Fermented Breads, Sweets, Savories, and More Flour, Too: Indispensable Recipes for the Cafe's Most Loved Sweets & Savories Magpie: Sweets and Savories from Philadelphia's Favorite Pie Boutique The Model Bakery Cookbook: 75 Favorite Recipes from the Beloved Napa Valley Bakery More from Macrina: New Favorites from Seattle's Popular Neighborhood Bakery Party Receipts from the Charleston Junior League: Hors D'Oeuvres, Savories, Sweets Southern Country Cooking from the Loveless Cafe: Fried Chicken, Hams, and Jams from Nashville's Favorite Cafe Cardiovascular Nursing Secrets [Paperback] [2004] 1 Ed. Leslie Davis MSN RN CS ANP, Leslie Davis The Complete Magnolia Bakery Cookbook: Recipes from the World-Famous Bakery and Allysa Torey's Home Kitchen Nancy Silverton's Pastries from the La Brea Bakery Fika: The Art of The Swedish Coffee Break, with Recipes for Pastries, Breads, and Other Treats My Sweet Mexico: Recipes for Authentic Pastries, Breads, Candies, Beverages, and Frozen Treats Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). The Italian Baker, Revised: The Classic Tastes of the Italian Countryside--Its Breads, Pizza, Focaccia, Cakes, Pastries, and Cookies The Vintage Sweets Book: A Complete Guide to Vintage Sweets and Cocktail Party Treats Nancy Silverton's Breads from the La Brea Bakery: Recipes for the Connoisseur Inside the Jewish Bakery: Rye & Other Breads Soframiz: Vibrant Middle Eastern Recipes from Sofra Bakery and Cafe

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