



Good to the Grain: Baking with Whole-Grain Flours

By Kim Boyce

Download now

Read Online ➔

Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce

Baking with whole-grain flours used to be about making food that was good for you, not food that necessarily tasted good, too. But Kim Boyce truly has reinvented the wheel with this collection of 75 recipes that feature 12 different kinds of whole-grain flours, from amaranth to teff, proving that whole-grain baking is more about incredible flavors and textures than anything else. When Boyce, a former pastry chef at Spago and Campanile, left the kitchen to raise a family, she was determined to create delicious cakes, muffins, breads, tarts, and cookies that her kids (and everybody else) would love. She began experimenting with whole-grain flours, and *Good to the Grain* is the happy result. The cookbook proves that whole-grain baking can be easily done with a pastry chef's flair. Plus, there's a chapter on making jams, compotes, and fruit butters with seasonal fruits that help bring out the wonderfully complex flavors of whole-grain flours.

Praise for *Good to the Grain*:

“Boyce started playing with a variety of flours when she took a break from restaurant kitchens and wrote her first cookbook, *Good to the Grain*, a whole grains baking bible that won a coveted James Beard Foundation Award this year.”

—*O Magazine*

 [Download Good to the Grain: Baking with Whole-Grain Flours ...pdf](#)

 [Read Online Good to the Grain: Baking with Whole-Grain Flour ...pdf](#)

Good to the Grain: Baking with Whole-Grain Flours

By Kim Boyce

Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce

Baking with whole-grain flours used to be about making food that was good for you, not food that necessarily tasted good, too. But Kim Boyce truly has reinvented the wheel with this collection of 75 recipes that feature 12 different kinds of whole-grain flours, from amaranth to teff, proving that whole-grain baking is more about incredible flavors and textures than anything else.

When Boyce, a former pastry chef at Spago and Campanile, left the kitchen to raise a family, she was determined to create delicious cakes, muffins, breads, tarts, and cookies that her kids (and everybody else) would love. She began experimenting with whole-grain flours, and *Good to the Grain* is the happy result. The cookbook proves that whole-grain baking can be easily done with a pastry chef's flair. Plus, there's a chapter on making jams, compotes, and fruit butters with seasonal fruits that help bring out the wonderfully complex flavors of whole-grain flours.

Praise for *Good to the Grain*:

"Boyce started playing with a variety of flours when she took a break from restaurant kitchens and wrote her first cookbook, *Good to the Grain*, a whole grains baking bible that won a coveted James Beard Foundation Award this year."

—*O Magazine*

Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce Bibliography

- Sales Rank: #97933 in Books
- Published on: 2010-03-01
- Original language: English
- Number of items: 1
- Dimensions: 9.00" h x .99" w x 9.00" l, 2.56 pounds
- Binding: Hardcover
- 208 pages

 [Download Good to the Grain: Baking with Whole-Grain Flours ...pdf](#)

 [Read Online Good to the Grain: Baking with Whole-Grain Flour ...pdf](#)

Editorial Review

About the Author

Kim Boyce is a former pastry chef (at Spago and Campanile). She lives in Los Angeles with her husband, who is a chef at Spago, and two daughters. While at Campanile, she helped Nancy Silverton with her *Sandwich Book* (Knopf, 2002) and has cooked alongside chefs like Mario Batali, Claudia Fleming, Lidia Bastianich, Alice Waters, and Anthony Bourdain. She has contributed to *Bon Appetit* and has been featured in the *Los Angeles Times* on numerous occasions (both as subject and contributor).

Users Review

From reader reviews:

Willie Dreher:

Book is to be different per grade. Book for children until finally adult are different content. As we know that book is very important for all of us. The book Good to the Grain: Baking with Whole-Grain Flours seemed to be making you to know about other understanding and of course you can take more information. It is rather advantages for you. The e-book Good to the Grain: Baking with Whole-Grain Flours is not only giving you considerably more new information but also being your friend when you feel bored. You can spend your personal spend time to read your book. Try to make relationship with the book Good to the Grain: Baking with Whole-Grain Flours. You never feel lose out for everything should you read some books.

Mark Carlton:

The experience that you get from Good to the Grain: Baking with Whole-Grain Flours is the more deep you digging the information that hide into the words the more you get serious about reading it. It does not mean that this book is hard to recognise but Good to the Grain: Baking with Whole-Grain Flours giving you excitement feeling of reading. The author conveys their point in specific way that can be understood by simply anyone who read the idea because the author of this guide is well-known enough. This kind of book also makes your personal vocabulary increase well. Making it easy to understand then can go with you, both in printed or e-book style are available. We highly recommend you for having this Good to the Grain: Baking with Whole-Grain Flours instantly.

Mandy Jackson:

This Good to the Grain: Baking with Whole-Grain Flours tend to be reliable for you who want to be a successful person, why. The main reason of this Good to the Grain: Baking with Whole-Grain Flours can be one of many great books you must have is actually giving you more than just simple studying food but feed an individual with information that maybe will shock your preceding knowledge. This book is handy, you can bring it all over the place and whenever your conditions at e-book and printed versions. Beside that this Good to the Grain: Baking with Whole-Grain Flours giving you an enormous of experience such as rich vocabulary, giving you test of critical thinking that we understand it useful in your day exercise. So , let's

have it and revel in reading.

Ronald Tanaka:

Your reading 6th sense will not betray you, why because this Good to the Grain: Baking with Whole-Grain Flours guide written by well-known writer whose to say well how to make book which can be understand by anyone who have read the book. Written within good manner for you, still dripping wet every ideas and creating skill only for eliminate your own hunger then you still doubt Good to the Grain: Baking with Whole-Grain Flours as good book not simply by the cover but also by the content. This is one book that can break don't evaluate book by its handle, so do you still needing yet another sixth sense to pick this kind of!? Oh come on your examining sixth sense already told you so why you have to listening to another sixth sense.

Download and Read Online Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce #6O0S2IQ9UM7

Read Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce for online ebook

Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce books to read online.

Online Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce ebook PDF download

Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce Doc

Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce Mobipocket

Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce EPub

6O0S2IQ9UM7: Good to the Grain: Baking with Whole-Grain Flours By Kim Boyce