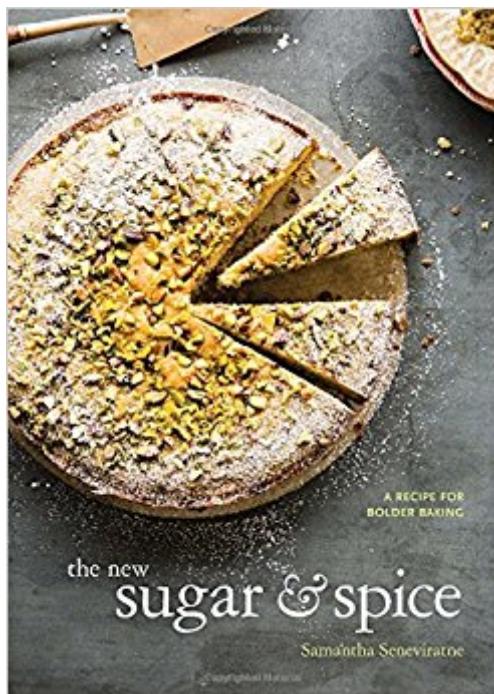


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The New Sugar & Spice: A Recipe For Bolder Baking



Synopsis

2016 James Beard Award nominee Raise your desserts to a whole new level of flavor with *The New Sugar & Spice*, a collection of more than eighty unique, unexpected, and uniformly delicious recipes for spice-centric sweets. Veteran baker Samantha Seneviratne's recipes will open your eyes to a world of baking possibilities: Her spicy, pepper-flecked Chile-Chocolate Truffles prove that heat and sweet really do go hand-in-hand, and a fresh batch of aromatic, cinnamon-laced Maple Sticky Buns will have the whole family racing into the kitchen. Discover new recipes from around the globe, such as Sri Lankan Love Cake or Swedish-inspired Saffron Currant Braid. Or, give your classic standbys a bold upgrade, such as making Raspberry Shortcakes with zingy Double Ginger Biscuits. Filled with fascinating histories, origin stories, and innovative uses for the world's most enticing spices—including vanilla, cinnamon, peppercorns, and cardamom—"The New Sugar & Spice" guarantees that dessert will be the most talked-about part of your meal.

Book Information

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Customer Reviews

Spices can be scary. Black pepper used in sweet bread? How about using bay leaves in rice pudding? Samantha Seneviratne has a great pedigree having worked as a food editor in the test kitchens of *Fine Cooking* and writing a dessert blog as two of her many accomplishments. In this book she reduces the amount of sugar in her recipes while adding spice to make them more interesting, bringing her Sri Lankan heritage to the fore. *The New Sugar and Spice* book has chapters on peppercorn and chili, cinnamon, nutmeg, clove and cardamom, vanilla, ginger, and savory herbs and spices. Each section contains some interesting personal history. Imagine her

mother's magical childhood having fun scrubbing an elephant's back with coconut husks. Descriptions of the spices, purchasing and storing of spices, as well as their histories are also included. It was interesting to learn the Dutch traded Manhattan for control of the nutmeg trade around the world. I made Blackberry-Lavender Clafoutis. It was certainly pleasant; however, I could barely detect the lavender flavor from my freshly harvested crop. I even steeped it over 3 hours. It was too much trouble for the result. My second recipe, Black Pepper, Dark Chocolate, and Sour Cherry Bread, was eaten and really enjoyed by four friends. The bread had bite, but not too much. Do use fresh peppercorns as their subtle flavors disappear with storage over time. Interesting to note, the bite of the pepper disappeared over the three days we enjoyed the loaf. Orange-Clove Pull-Apart Bread was my third production. Cloves are a scary spice. The dough was really sticky; I didn't want to knead that mess. She said I shouldn't have to add more flour, so I didn't. I just plopped it in my processor and went from there.

Looking to add some zip and pizzazz to your sweet baking? This cookbook might just give you some help in succeeding in your baking adaptations. Not that the book gives tips and suggestions on how to make your own adaptations, (Unfortunately, it does not--this author is not really a "teacher"), but you can still easily followâ "and get ideasâ "from the ratios used in these recipes. There are 80 recipes only, and while I found them interesting, and found several that I liked, I did not find any spectacular ones and nothing that I have not seen before. The recipes are "new", but not that new.....Seems like the authorâ ™s mantra is this: Think outside of the box: Look at the ingredient list of a recipe and think it through: Can I add more of this or that spice, or can I add different, or can I create a different combination? Think bolder, brighter, more intense, but add to enhance, not to overpower. In the "Look Inside" feature of this book: The Contents page will show you how the book is arrangedâ "by spice. Some individual recipes will clue you in to the easy-to-follow page layout, easy-to-read type style, and the pretty pictures, (not one for each recipe, though). Four pages of index will give you a good idea of the recipes included. Each of the seven chapters contains from 8 to 14 recipes, for a total of only 80. Starts with a glossary of a few very general tips, plus essential baking ingredients and equipment to satisfy any beginnerâ ™s questions. Within each chapter you will find a mix of quick and yeast breads, candies, cakes, cookies, brownies, pies, cobblers and tarts, scones, sorbets, jams, puddings, frozen treats, and more. All sweet recipes here, savory baking is not included in this book.

I got a chance to review the book The New Sugar & Spice: A Recipe for Bolder Baking by

Samantha Seneviratne, and as a spice fanatic this book is really great. I tried few recipes from the book, such as a The New chocolate chip cookies with pistachio and Gingerbread. The Author begins with Introduction, baking tips, equipment and ingredients in first 11 pages, and then there are 7 chapters. Chapter one deals with Peppercorn and Chile. According to Indian cuisine both spices are used in curries, however Samantha has used it in desserts. I found Black pepper, Dark Chocolate and sour cherry bread interesting. Other recipes using these spices are Mexican hot chocolate pops, Mango lime sorbet and Sweet Fig and Black pepper scones. Salt and pepper caramel brownies sounds intriguing I will try it. Chapter two is cinnamon; there are 13 recipes in this section, of these, Jaggery Flan, Ricotta Cheesecake with Bourbon-Raisin Jam and Salted caramel cashews looks delicious along with authorâ™s favorite True love cake and new love cake. Chapter 3 Nutmeg has fried banana fritters, Cazuela cookie bars, frozen eggnog pops. I would love to try Indonesian spiced layer cake and spiced coffee custard. Chapter 4 Clove and Cardamom has 14 recipes and are Orange-clove pull apart bread, Buttery shortbread with coffee and cardamom, Mango pops, Semlor(Swedish Cream buns) are few. Maple-poached quince sound interesting. Chapter 5 is Vanilla which has 11 recipes; I would love to try roasted banana ice cream with bittersweet chocolate, Crepe cake with pistachio cream and Cream Tea Brulee. I tried The New chocolate chip cookies for my kids; it is delicious as it used coconut oil instead of butter.

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