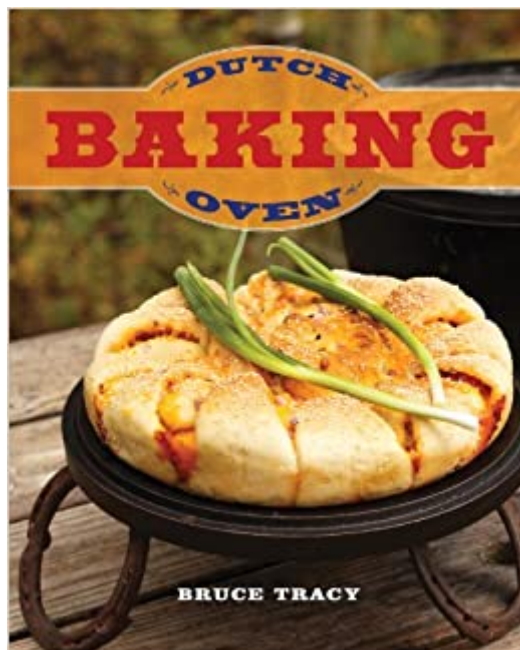


The book was found

Dutch Oven Baking



Synopsis

Every Dutch oven cook should own a cookbook devoted to baking. Prize-winning recipes and tips from a world champion breadmaster Bruce Tracy is a master of baking in Dutch ovens and serves up some of the finest breads and treats you'll ever taste. With this cookbook, he offers some of his prize-winning recipes and tips for cast iron baking. Give his Cheese Onion Rolls, Challah Holiday Bread with Parmesan Dipping Butter, and Orange Caramel Bubble Crown a try. You'll be glad you did! Bruce and his wife Vickie competed in Dutch oven cook-offs from 1993 until 2005. They won dozens of competitions, including the International Dutch Oven Society World Championship. He has long been recognized as a Dutch oven "breadmaster," and enjoys teaching the art of Dutch oven cooking. Bruce and his wife, Vickie, live in Ogden, Utah.

Book Information

Hardcover: 128 pages

Publisher: Gibbs Smith; Spi edition (March 8, 2013)

Language: English

ISBN-10: 1423625625

ISBN-13: 978-1423625629

Product Dimensions: 7.4 x 0.8 x 9 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 15 customer reviews

Best Sellers Rank: #1,219,019 in Books (See Top 100 in Books) #97 in Books > Cookbooks, Food & Wine > Kitchen Appliances > Dutch Ovens #1142 in Books > Cookbooks, Food & Wine > Outdoor Cooking #85655 in Books > Teens

Customer Reviews

Bruce and his wife Vickie competed in Dutch oven cook-offs from 1993 until 2005. They won dozens of competitions, including the International Dutch Oven Society World Championship. He has long been recognized as a Dutch oven "breadmaster," and enjoys teaching the art of Dutch oven cooking. Bruce and his wife, Vickie, live in Ogden, Utah.

Banana Upside-Down Cake 12-inch Dutch oven 7 coals on bottom 15 coals on top 350 degrees 1 cup brown sugar 6 tablespoons (3.4 stick) butter, cut into small pieces 1/4 cup Kirsch (cherry brandy), optional 6 bananas, peeled and sliced lengthwise 1 bottle (12 ounces) maraschino cherries, drained 2 boxes banana cake mix Spread the brown sugar and

pieces of butter in the bottom of Dutch oven. Pour in the Kirsch and stir. (The alcohol evaporates leaving a slightly nutty cherry taste.) Press the bananas flat side down into the brown sugar and butter. Sprinkle the cherries over the bananas. Prepare the cake mixes according to box directions and carefully pour over the fruit. Cover and bake, using 7" coals underneath the oven and 15" coals on top, for 35 minutes. To see if the cake is done, insert a table knife in the center of the cake, and if not clean when removed, add a few more minutes cooking time. Let it cool for 20 minutes and flip the oven over, serving the cake from the lid. Serves 8-10

The recipes in this book hits the "sweet spot" between the super-simple dump cake recipes found in many cookbooks and the overly - complex creations in collections of competition winning recipes. Most are "from scratch" but don't require the exacting technique many of the competition recipes demand. There is a really great section on DO baking techniques including a lot of baking - specific ones I haven't encountered in general DO books

Not just for camp cooking. Has temperatures listed for your oven too!

come on summer I cannot wait to get out and get cooking with my Dutch oven so many delicious looking recipes. the books came in great shape and in a very quick manner

Learned a lot from this book.

Like the book. Very helpful Had some good recipes

Great book if you've never done any Dutch oven baking ,you will never go wrong with this book

I think everyone who cooks in these wonderful black pots needs a cookbook about baking. This book is the ticket. Well written and insightful, it should be in every Dutch oven cook's library.

Ok, I'm a big fanatic for Dutch Oven cookbooks, I have far to many. I really liked this book for the simplicity of ingredients and taste. I was surprised with "Butter Cheese"! OH YUM! Something soyou will have to buy the book! The most helpful, each recipe has how many coals to use and where....very detailed.I do recommend this book. It will be a joyous added addition to your collection.

[Download to continue reading...](#)

Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More)
Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes (Dutch Oven Cookbook Book 2) Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy Dutch Oven Cooking for the Outdoor The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven Dutch Oven Cooking - Over 25 Delicious Dutch Oven Recipes: The Only Dutch Oven Cookbook You Need Dutch Oven: 365 Days of Quick & Easy, One Pot, Dutch Oven Recipes (One Pot Meals, Dutch Oven Cooking) Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition), Children's books in Dutch ... Dutch books for children) (Volume 7) Ketogenic Diet Dutch Oven Recipes: 75 Dutch Oven Recipes For Quick & Easy, One Pot, Keto Recipes: Ketogenic Diet for Weight Loss, Dutch Oven Cooking: With International Dutch Oven Society Champion Terry Lewis Mountain Man Chili and Other Dutch Oven Camping Recipes for Your Cast-Iron Dutch Oven Dutch Oven Magic: An Easy to Follow Cookbook for Delicious Dutch Oven Recipes (Outdoor Cooking 2) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home - Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating Book 1) Nuwave Oven Cookbook: Easy & Healthy Nuwave Oven Recipes For The Everyday Home - Delicious Triple-Tested, Family-Approved Nuwave Oven Recipes (Clean Eating) (Volume 1) Dutch Oven Baking Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Soucery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) I'm in Dutch!: A Laugh Out Loud Guide to Dutch oven Cooking. Dutch Oven: The Complete Recipe Book For Dutch Ovens With Tested Delicious Recipes (outdoors, indoors, camping, grilling, easy, camp fire, ingredients, slowcooker, hot pot, chicken, beef, pork rec

[Contact Us](#)

[DMCA](#)

[Privacy](#)

