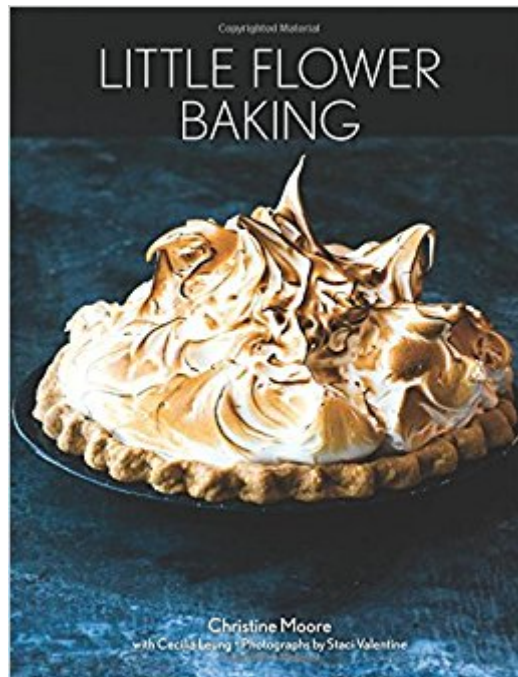




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# Little Flower Baking



## Synopsis

When you eat Christine Moore's food, you feel happy and well served by life. Jonathan Gold, Pulitzer Prize-winning food writer, Los Angeles Times One of California's most acclaimed bakers is sharing her very best recipes, all adapted and carefully tested for the home cook. Extensively photographed and rich with Christine Moore's down-home warmth and wisdom, it inspires home cooks to make her rustically beautiful, always delicious cookies, cakes, pastries, savory baked goods, breads, rolls, bars, puddings, and so much more. Little Flower Baking is beautifully packaged, and every recipe has its own gorgeous photo; a rarity in cookbooks, and a great boon for the home baker.

## Book Information

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## Customer Reviews

Impress the hell out of everyone without even having to set an alarm. Make ahead, chill, and wake up the house with the smell of delicious baking. Lucky Peach "Little Flower Baking is a 260-plus-page reminder that nobody does cakes, pies, cookies; you name it; quite like she does. If you need us, we'll be licking turmeric-orange glaze off our beaters." Los Angeles Magazine "What a fabulous treat! I've always admired Christine's knack for making recipes that are both comforting and inspired. This is the book to use for updated baking essentials, full of secrets that are simple, straightforward, and delicious." Sherry Yard, owner/chef of the Helms Bakery and author of Desserts by the Yard and The Secrets of Baking "Reading these pages is like sitting with Christine for a cup of coffee. I can hear her voice in every hearty potato bacon biscuit, in how she tells us to

make an earnest sauce out of sea salt caramels, and in the practical ways she suggests to swap one ingredient for the other when the season calls for it. Few bakers can translate their pastries into words with the richness that Christine and Cecilia have in this cookbook. This is the kind of book that finds a home on the kitchen counter, collecting stains from sticky fingers or splattering pots of fruit, with many of its pages marked and handwritten notes on the sidelines. —Roxana Jullapat, owner/baker, Friends + Family; It's no surprise that Christine Moore's Little Flower Baking is just like her, straightforward and enormously appealing; always figuring out a way to teach or be of service, and ultimately luscious without being precious in any way. I want to bake my way through these recipes from the first to the last. —Evan Kleiman, host of Good Food on KCRW/NPR; When you eat Christine Moore's food, you feel happy and well served by life. —Jonathan Gold, Pulitzer Prize-winning food writer, Los Angeles Times

Christine Moore is the owner of the Little Flower Candy Co. and the chef/owner of Little Flower cafe and Lincoln restaurant, both in Pasadena, California. A pastry chef who trained in Paris and Los Angeles, Moore is also author of Little Flower: Recipes from the Cafe, which was one of Food52's 16 Best Cookbooks of 2012 and won praise from Jonathan Gold, David Lebovitz, the Wall Street Journal, and the Los Angeles Times. She sells her candy nationwide and has developed a passionate following for her simple, exceptionally flavorful baked goods and cafe food at both restaurants. Co-author Cecilia Leung baked at Spago, JiRaffe, and Grace. Los Angeles-based photographer Staci Valentine has also photographed such books as The Seasonal Jewish Kitchen, Das Cookbook, Tomatomania, and Masumoto: Perfect Peach. Photo stylist Jeanne Kelley is the author of several cookbooks, including The Portable Feast, Kitchen Garden, and Blue Eggs and Yellow Tomatoes.

Little Flower Baking has gorgeous photos that will have you itching to get into the kitchen and start baking. There is a pretty diverse range of recipes in here, from old standards like chocolate chip cookies to a phenomenal tomato ricotta cake to mini chicken pot pies. The recipe index also includes a list of gluten-free (24) & vegan (6) recipes, although that list encompasses a golden milk latte, hot chocolate, mexican hot chocolate, and brown butter ice cream, none of which are baked....I own "Little Flower" and I really loved all the savory recipes I made from it (green soup=amazing), but I wasn't blown away by the sweet recipes. They were pretty good, just not as good as other recipes for the same item. I was excited to see the new savory baking recipes in Little

Flower Baking and curious about the sweet recipes. As I was flipping through, I noticed there's actually a high amount of overlap between the bakery & sweet recipes in "Little Flower" to the ones here. The way the ingredients have been written might be slightly changed (packed light brown sugar vs golden brown sugar) or in a few cases the scale has changed, but it is the same recipe in both cookbooks - this seems to be true for at least the oatcakes, buttermilk pretzel rolls, chocolate chip cookies, bouchons, brown butter shortbread, ginger scone, granola, foley cake, white cake, and the molasses cookies. The first cookbook was pretty small, so that is actually a fair percentage of the "baking" recipes from cookbook #1 duplicated here. That being said, Little Flower Baking has a ton of new recipes relative to the first cookbook, so while I wish I didn't have exact duplicates of recipes I liked but wasn't necessarily blown away by, there is a lot of new interesting content in this book. Some of the scone recipes included in Little Flower Baking are definitely going to be making a regular breakfast rotation in my kitchen, like the curry pineapple, honey lavender, as well as peach ricotta scones. I've made the chai sugar cookies and the white chocolate chai cookies for co-workers, and they were happily devoured by everyone. These recipes are pretty deliciously unique - I haven't seen them in other cookbooks - however the instructions are not perfect - the cup and gram measurements do not always match, particularly in the case of sugar and flour. In the case of the cookies, no indication is given as to the thickness they ought to be (beyond they should look "like hockey pucks"). Furthermore, the baking time given did not match my experience - my cookies and scones were perfectly cooked about 10 minutes before the recipe indicated they should be. The Alsatian Onion Tart recipe produced a fantastic tart, although it would be nice if Christine clued her reader in on how long it might take to "cook until onions are golden brown and taste sweet" - as not everyone may realize how long to allot for that process (at least an hour, if not more). I'm most excited about the Savory Muffins recipe, which is "inspired by ... Craftsman and Wolves" - their egg-in-a-muffin is outrageously good and costs an exorbitant amount, so I'm thrilled that Christine is enabling me to make my own version, even though it's not an exact replica. One additional note: It's a little strange that the featured blurb (as of writing this review) from for this cookbook is something about Christine's blood orange tarts, but that recipe isn't actually in this cookbook, it's one of the few baked items that doesn't overlap. That's not this cookbook's fault, but it's worth noting in case people are hoping for that recipe here!

Chocolate Boucheron were delicious- I took them to a potluck where they were instantly consumed. Can't wait to try the next recipe.

Enjoyable reading and nice collection of recipes. The several I've tried have become favorites already

Great cookbook!

Great recipes that have been given a little more thought and attention.

Love her second book as much as her first book

Bought it as a gift for coworker and she seemed very happy about receiving it.

This book is a bright star amongst the waves of baking books hitting the market. The glorious photography makes you want to cook everything before devouring same. The book is user friendly packed with tips and clear instructions. This book is a keeper and the recipes will stand the test of time

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