

Artisan Breads, Pastries, Cookies, and Desserts: Techniques and Recipes from the Beach Pea Baking Co.

Thomas and Mariah Roberts

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Those fortunate enough to have visited the converted cottage known as the Beach Pea Baking Co. in Kittery, Maine, will attest to the excellence of its bread, the perfection of its cakes, the irresistible appeal of its cookies and muffins. These goods are the bakery s foundation. Beyond the baked goods, this special place offers generous fresh salads, an original sandwich menu, and friendly staff who are committed to all-natural, organic ingredients and leading the community in recycling and composting. Like James Haller, chef and author of the introduction, this bakery s patrons also enjoy dining on the shady porch overlooking its blooming gardens. Beach Pea Baking Co. presents the vision and passion of its owners, Thomas and Mariah Roberts. In this introductory collection of recipes, they share their philosophy along with the secrets to favorites such as fougasse and cowgirl cookies. The Roberts step-by-step instructions, along with Brian Smestad's photographs, illustrate for readers the art in artisan baking.



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