

INSIDE FOODday
with **The Oregonian**

Food news, recipes, cooking tips, menu ideas and more

Small Bites: Purple produce, The Grand Central Baking Book and more

By [Kate Leeper, The Oregonian](#)

September 15, 2009, 12:02AM

ON OUR DESK

The Grand Central Baking Book: The Best Muffins, Cookies, Scones, Pastries, Pies, and More From the Pacific Northwest's Favorite Bakery

Piper Davis and Ellen Jackson (*Ten Speed Press, \$30, 208 pages*)

In a nutshell: After a brief section on how to stock the larder, not only will you find recipes for every type of sweet baking you can think of, from pies to cookies to cakes, but you'll also find a host of savory recipes, including pizza and potpies. Best of all, the book is filled with clear instructions for creating them all. (Full disclosure: Ellen Jackson is an occasional contributor to FOODday.)

Take a taste: Polenta Pear Cake; Salmon and Leek Potpie; Pink Almond Macaroons; Seasonal Rustic Savory Tarts; Raspberry Port Trifle; Ganache-Glazed Chocolate Bundt Cake; Clover Rolls; Artisan Pizza.

What's hot: Great guidance for many of the trickier parts of baking. For example, if lattice crusts confound you, not only does the book have clearly written instructions, but it also has 16 color pictures to take you, step-by-step, through the process.

What's not: If, like me, you get both inspiration and direction from photographs, then the fact that many of the recipes don't have an accompanying visual will be a concern.

-- *S.J. Sebellin-Ross*