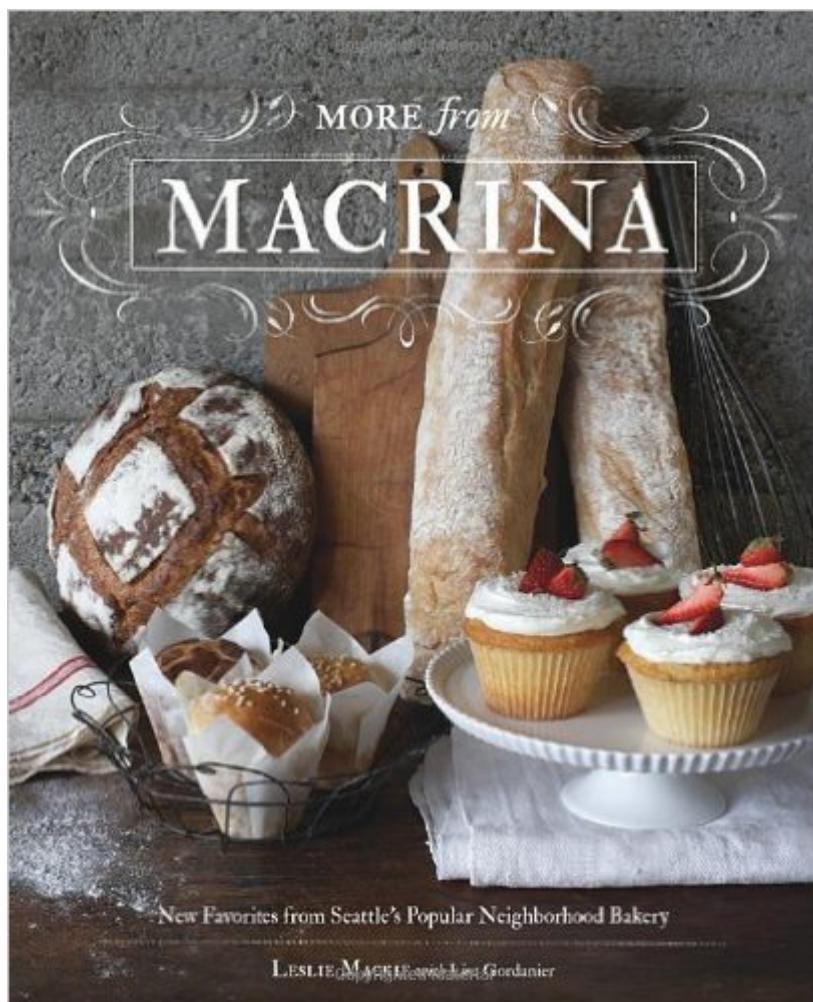


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# More From Macrina: New Favorites From Seattle's Popular Neighborhood Bakery



## Synopsis

Leslie Mackie opened Macrina Bakery & CafÃ© in Seattle in 1993 after working with Lydia Shire & Susan Regis in Boston and as head baker at Seattle's Grand Central Bakery. She was among the first wave of Americans experimenting with recipes from European master bakers and a long, slow fermentation process. Mackie rediscovered the craft's traditional, almost spiritual importance. "In France, bakers are revered because bread is such a central part of the family and the community," she explains. This new book has more of Mackie's irresistible, artisanal breads, including flatbreads and an emphasis on traditional Italian breads. The reader will also find cakes, cookies, pies, and other sweets and savories that devoted customers love. Mackie is deeply rooted in the Puget Sound community and treasures the relationships she has with customers, employees, and producers. Stories of some of her favorite people are sprinkled throughout the book.

## Book Information

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## Customer Reviews

I own and use the Macrina cookbook, version 1. What I like about that book are the cake recipes -- easy to follow and customize. I had high hopes for version 2, More From Macrina, and I am not disappointed. I've made the Master Recipe: Sweet Brioche several times, making it as a base for cinnamon rolls and other breakfast breads. Using the standing mixer, the exact mixing times are included, making this very easy and fool proof for those like me, novice to making bread. I have yet to expand to the other recipes, but this alone has made the book a good investment for me.

Lots of delightful recipes. I've tried a few recipes and they did not disappoint...I'm working my way through this book and finding it to be worth the purchase. Well written and well tested recipes are always appreciated...I can see why Macrina is a popular neighborhood spot.

If you visit Seattle, Macrina (a short bus ride from downtown) should be on your list of must sees. This bakery is the real deal - I've never purchased anything that was less than outstanding. It's a real treat to have some of Leslie Mackie's recipes now that I live in eastern Montana. I also receive rave reviews. Thank you Ms. Mackie!

I got this book last December from a book sale in seattle. Since then I have tried number of recipes and have had some really good cookies and deserts made! So thought its actually time to write a review! I have made the carrot cake, pistachio cookies, and chocolate oatmeal peanut butter cookies and all turned out so well!! My latest to try out this summer is the nectarine crisp - the best crisp I have ever had. The only recipe that I struggled with was the semolina cookie recipe so far- The cookies turned out to be dry and hard. But then every ting else turned out to be so delicious! This has turned out to be one of the best cook books I have. I should mention there are some recipes that some steps are not so clear - at least for me- but I made sure i wrote my own notes on this places. But it is a minor concern given that what comes out at the end is just really good quality baking goods!

More from Macrina is just that - so much more than a typical cookbook! Here in a easy to read format (ingredients & instructions side by side on the page) and with beautiful photos of the recipes themselves, is owner/author Leslie Mackie's sharing of professional baking tips, travel inspirations & resources for the home baker. While the book contains wonderful recipes (be sure to try the Semolina Sesame Cookies), it shares the pro techniques that upgrade your home baking, such as the "Toasting Tips" on page 7. Helpful, too, are the sections on "Kitchen Must-Haves" & "Kitchen Nice-To-Haves" to prioritize items which make baking easier. If you've visited the bakeries here in Seattle, this book also allows you to learn about their business vision & growth: local partners, businesses & employees who all work as a team to create the Macrina magic. While I've only been able to try a couple recipes so far, the tips I've learned really make a difference in creating the recipes I routinely bake. I'd also recommend it as a gift to bring the local bakery treats home for your favorite baker's kitchen.

I bought this book because I enjoyed the first one. Did not expect it to be so gluten free, etc

I love this cookbook! I had to buy both of them. Excellent recipes. I love the pictures of the recipes as well. I definitely recommend both Macrina cookbooks if you have a passion for baking.

So many recipes so little time. If you love this little Queen Anne gem you should definitely see what makes their ingredients different. So good. Well presented.

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