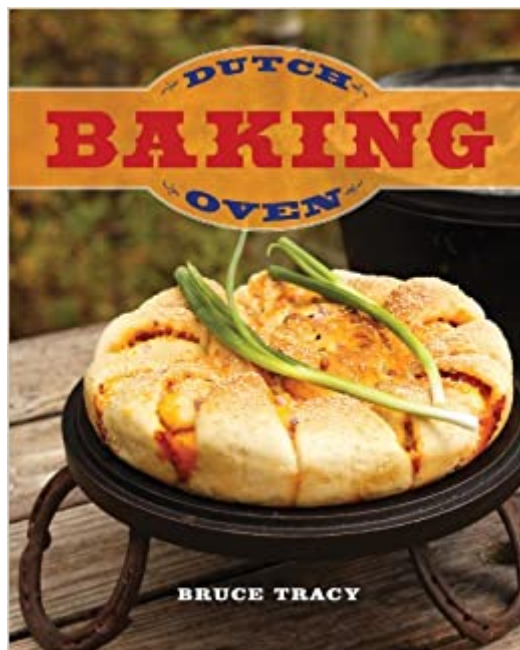


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# Dutch Oven Baking



## 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

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## Customer Reviews

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Banana Upside-Down Cake 12-inch Dutch oven 7 1/2 cups coals on bottom 15 1/2 cups 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 7â€”8 coals underneath the oven and 15â€”16 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 8â€”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 so .....you 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.

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