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### **Pastry Cream Martha Stewart**

Directions 1. In a medium saucepan, combine milk, 1/4 cup sugar, vanilla bean and seeds, and salt. 2. In a medium bowl, whisk together egg yolks, cornstarch, and remaining 1/4 cup sugar. 3. Transfer to the bowl of an electric mixer fitted with the paddle attachment. 4. Cover with plastic wrap,

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### **Buttermilk Biscuits Martha Stewart**

In a large bowl, whisk together flour, baking powder, baking soda, salt, and sugar. Using a pastry blender, cut in the butter until the mixture resembles coarse crumbs with a few large clumps remaining.

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### **Martha Stewart Biography Chefs PBS Food**

Entertaining was the first of 77 books, many of which are bestsellers, including Martha Stewart's Baking Handbook, Martha Stewart's Homekeeping Handbook and Martha Stewart's Cooking School.

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### **Holiday Handbook assets marthastewart.com**

parchment-lined baking sheet. Bake until soft to the touch and just beginning to melt, 8 to 10 minutes. Remove from oven; immediately top with another sheet of parchment that's been lightly sprayed with cooking spray. Press firmly with another baking sheet or a large, heavy skillet to flatten mints into thin disks slightly smaller than cookies.

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### **Martha Stewart walmart.com**

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### **Martha Stewart's Baking Handbook Yeasted Baked Goods**

December 2007 Cookbooks of the Month, Martha Stewart's Baking Handbook AND Martha Stewart's Hors d'Oeuvres Handbook. Please post your full-length reviews of yeasted baked goods, pastries; and basic recipes (Chapters 5 and Back Matter) here. Please mention the name of the recipe you are

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