

INSIDE THE JEWISH BAKERY - ERRATA

(Updated 8/24/2014)

"[No cookbook] is perfect. Even [Julia Child's] iconic *Mastering the Art of French Cooking* had corrections well into the fifth printing." – Joan Nathan, *Tablet*, 12/16/11.

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ERRATA

(Second Printing)

Page	Recipe/Ingredient	Replace	With:
33	Sweet and Rich Challah	4 cups Bread flour	4¾ cups Bread flour
69	Pumpernickel	¼ cup Caramel color/2.0 oz./57g./7%	½ cup Water 4.0 oz./115 ml./13% 1 Tbs Caramel color 0.5 oz./15ml/2%
75	Old School Jewish Deli Rye	4. ... until doubled in bulk, approximately 60 minutes	until 1½ to 2 times its original bulk and a finger pressed into the dough leaves a dent that doesn't spring back, about 30-40 minutes (less if the room is warm.)
181	Sour Cream Cake	Sour cream 10.0 oz./285 g	Sour cream 6.6 oz./190 g

181	Sour Cream Cake	Unsalted butter 1¾ cups + 1 Tbs.	Unsalted butter ¾ cup + 1 Tbs.
203	100% Cream Cheese Cheesecake	Lemon zest 1.6 oz./45 g. 5%	Lemon zest 0.40 oz./12 g. 1.2%
203	100% Cream Cheese Cheesecake		Table salt ¼ tsp/0.04 oz./2 g./0%
233	Almond Horns	Granulated sugar 340 g.	Granulated sugar 170 g.
253	Passover sponge cake	[Omitted]	Lemon zest 1 Tbs./0.21 oz./ 6 g.

(First Edition)

Page	Recipe/Ingredient	Replace	With:
28-29	Rich Sourdough Barches	Ingredient quantities	See ingredient list below
29	Rich Sourdough Barches	Step 6. ... bulk, about 1 hour.	... bulk, about 1 hour. Refrigerate 8-12 hours, or overnight.
33	Sweet and Rich Challah	4 cups Bread flour	4¾ cups Bread flour
63	Rye Glaze	2 Tbs./1.40 oz./40g of cornstarch	2 tsp./0.5 oz./15 g. of cornstarch
65	Black Bread	Makes one 42 oz./1.20kg loaf or two 21 oz./600 g. loaves	Makes one 40 oz./1.15 kg. loaf or two 20 oz./570 g. loaves
67-68	Rustic Pumpernickel (Sitnice)	Ingredient quantities	See ingredient list below
69	Pumpernickel	¼ cup Caramel color/2.0 oz./57g./7%	½ cup Water 4.0 oz./115 ml./13% 1 Tbs Caramel color 0.5 oz./15ml/2%

73	Corn Rye (Kornbroyt)	1½ tsp. Instant yeast	1½ Tbs. Instant yeast
73	Corn Rye (Kornbroyt)	1 Tbs. Table salt	1tsp Table salt
75	Old-School Deli Rye	1½ cups White rye flour	2½ cups White rye flour
75	Old-School Deli Rye	1¾ cups - 2 Tbs.Hot (108° F./42° C.) water	1¼ cups Hot (108° F./42° C.) water
76	Old-School Deli Rye	Step 8. ... bake for another 25 to 30 minutes ...	Step 8. ... bake for another 10 to 15 minutes ...
99	Classic NY Water Bagels	Diastatic yeast	Diastatic malt
101	Montreal Bagels	1 large Egg	Scant 1/3 cup Egg, beaten
101	Montreal Bagels	Water quantity	1½ cups/10.5 oz./300 ml./44%
103	New York Egg Bagels	Ingredient quantities	See ingredient list below
104	New York Egg Bagels - Step 6	"Take out only as many chilled bagels as you can bake at one time and plunge them into the boiling water"	"Plunge the proofed bagels into boiling water"
109	Sweet Egg Dough	Ingredient quantities	See ingredient list below
123	Bialys	Artisan flour	Bread flour
134, 142, 143	Open/Closed Pockets	Step 1 ... a 24 x 12 in./60 x 30 cm. rectangle ... Step 2 ...a dozen 4 x 4 in./10 x 10 cm. squares...	Step 1 ... a 20 x 15 in./ 50 x 38 cm. rectangle ... Step 2. ... a dozen 5x5 in./13x13 cm. squares ...
138	Blitz Puff Pastry	(Step 3) add the remaining butter	add the shortening
151	Bun Dough	Ingredient quantities	See ingredient list below

152	Bun Dough	(Step 3) Egg/water and flour additions reversed.	Switch to flat beater, reduce the speed to low (KA 2) and add the water in three stages, adding the flavorings with the final stage. At this point, the shortening mixture may separate from the water. Don't worry; this is normal. Slowly incorporate the flour, $\frac{3}{4}$ cup at a time, and instant yeast into the dough blending thoroughly before adding the next portion.
155	Horseshoes	Step 4	Omit
156	Horseshoes	Step 5. Stretch each strip to a length of about 6 in./15 cm. and twist it ...	4. Cut each strip into fourths. Stretch each piece slightly and twist it ...
156	Horseshoes	Steps 6,7,8	Re-number to 5, 6, 7
156	Coffee cake dough	$\frac{1}{3}$ cup Water	$\frac{2}{3}$ cup Water
163	Babka dough	Bread flour 11.0 oz./310 g.	Bread flour 12.0 oz./340 g.
163	Babka dough	2 large Eggs, beaten 0.1 oz./2g/ 0.4%	$\frac{1}{2}$ cup Eggs, beaten 4.0 oz./115 g/20.0%
163	Babka dough	Ground cardamom 12.0%	Ground cardamom 1.0%
181	Sour Cream Cake	Baking soda 10.0 oz./285g	Baking soda 0.1 oz./2 g.
181	Sour Cream Cake	Sour cream 0.1 oz./ 2 g.	Sour cream $\frac{3}{4}$ cup + 1 Tbs./6.6 oz./190 g.
181	Sour Cream Cake	Unsalted butter $1\frac{3}{4}$ cups + 1 Tbs.	Unsalted butter $\frac{3}{4}$ cup + 1 Tbs.
194	Wonder Cake	$1\frac{3}{4}$ cups Baking powder	$1\frac{1}{4}$ tsp Baking powder
198	Orange Chiffon Cake	Granulated sugar $\frac{3}{4}$ tsp	Granulated sugar $\frac{3}{4}$ cup
203, 204	Cheese Cakes	Table salt	OMIT

216	Hamantashen	Step 1. ... "cut the dough ito 10 oz./30 g. pieces"	"cut the dough ito 1.0 oz./30 g. pieces"
218	Mini-Schnecken	1 cup/2 oz./55 g. Unsalted butter, melted	¼ cup/2 oz./55 g. Unsalted butter, melted
221	Black and White Cookies	1¼ tsp Baking Powder	4 tsp Baking Powder
233	Almond Horns	Granulated sugar 340 g.	Granulated sugar 170 g.
244, 246	Passover Almond Horns	Cornstarch-free powdered sugar	Kosher for Passover granulated sugar
253	Passover sponge cake	[Omitted]	Lemon zest 1 Tbs./0.21 oz./ 6 g.
259	Cheese filling	2 Large Eggs	½ Large Egg
269	Simple syrup	Granulated sugar 7.5 oz/215g	3.8oz/100g
269	Simple syrup	Water 6.0 oz/170g	3.0 oz/85g.
271	Buttercream	Shortening	Unsalted butter
271	Buttercream	Butter flavoring	Butter flavoring (optional)

Rich Sourdough Barches - Corrected

<i>Volume</i>	<i>Ingredient</i>	<i>Ounces</i>	<i>Grams</i>	<i>Baker's Percentage</i>
1 2/3 cups	Bread Flour, unsifted	8.2	230	24%
1 cup	Water	8.2	230	24%
4 Tbs	Sourdough starter	2.0	60	6%
5 cups	Bread Flour, unsifted	25.0	710	76%
2¼ cups	Sourdough starter	18.0	510	54%
¾ cup	Water	6.0	170	18%
¾ cup +1 Tbs	Egg, large	6.8	195	21%
¾ tsp	Table salt	0.7	20	2%
4¾ tsp	Granulated sugar	0.7	20	2%
2 tsp	Instant yeast	0.3	10	1%
1/3 cup	Vegetable oil		90	10%
1.00	Egg, large	1.75	50	

Rustic Pumpernickel (Sitnice) - Corrected

<i>Volume</i>	<i>Ingredient</i>	<i>Ounces</i>	<i>Grams</i>	<i>Baker's Percentage</i>
3 ½ Tbs	Rye sour	1.5	43	7%
½ cup	Dark rye flour	2.3	65	10%
½ cup less				
1 Tbs	Water	3.5	99	17%
2 cups	Boiling Water	16.1	456	79%
2 1/3 cup	Dark rye flour	14.2	410	64%
½ cup	Dark rye flour	2.0	57	9%
¾ cup	First clear flour	4.0	113	18%
1½ tsp	Table salt	0.3	9	2%
1½ tsp	Instant yeast	0.2	6	1%

New York Egg Bagels - Corrected

<i>Volume</i>	<i>Ingredient</i>	<i>Ounces</i>	<i>Grams</i>	<i>Baker's Percentage</i>
5 cups	High-gluten flour	24.0	680	100%
½ cup	Boiling Water	4.0	115	17%
¾ cup	Warm Water (105°F/40°C_)	6.0	170	25%
½tsp	Sugar	0.2	6	1.0%
2Tbs	Vegetable Oil	1.0	28	4%
½ cup	Eggs, beaten	4.0	115	14%
½ tsp	Table salt	0.4	12	1.8%
2 tsp	Instant yeast	0.3	8	1%
1/8 tsp	Saffron			
2Tbs	Brown sugar, honey or malt syrup for boiling	1.5	45	

Sweet Egg Dough - Corrected

<i>Volume</i>	<i>Ingredient</i>	<i>Ounces</i>	<i>Grams</i>	<i>Baker's Percentage</i>
4¼ cups	Bread flour	21.0	595	100%
1 cup	Water	8.0	240	40%
3 Tbs	Vegetable oil	1.5	45	8%
1.5	Eggs,large	2.5	70	13%
5.4 Tbs	Sugar	2.5	70	13%
4.6 tsp	Instant Yeast	0.6	18	3%
1.5 tsp	Salt	0.4	12	2%

Bun Dough Corrected***Makes 24oz/680g***

<i>Volume</i>	<i>Ingredient</i>	<i>Ounces</i>	<i>Grams</i>	<i>Baker's Percentage</i>
1/3 cup	Granulated sugar	2.2	60	19%
¾ tsp	Table salt	0.15	4	1%
2 Tbs + 2 tsp	Nonfat dry milk	0.7	20	6%
1/3 cup	Shortening	2.2	60	19%
2½ tsp	Butter flavoring	0.4	12	3%
2½ tsp	Vanilla extract	0.4	12	3%
3 Tbs	Egg, beaten	1.5	40	12%
¾ cup	Water	5.8	165	51%
2½ cups	AP flour	11.6	330	100%
2½ tsp	Instant yeast	0.4	10	3%