



# Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery

*Erin Patinkin , Agatha Kulaga*

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**Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery** Erin Patinkin , Agatha Kulaga  
With lines out the door for their coveted Bloody Mary scones, pear and sour cherry cardamom pie, and caramel bacon hot tarts, New York's award-winning bakery Ovenly is world-renowned for their innovative and exquisite treats.

Using unexpected flavor combinations by playing with tradition, testing the limits of indulgence and perfecting the balance of savory and sweet - adding just a hint of spice - it's no wonder Ovenly consistently receives rave reviews and has dedicated cultlike fans and clientele.

The Ovenly cookbook is packed with all of their greatest hits - the best ever chocolate chip cookies; dense, crumbly shortbreads; smoky, beer-slicked caramel corn; buttery scones; rich, layered cakes; bacony peanuts - plus pages devoted to recipe riffs and spin-offs. As self-taught, curious cooks, Agatha Kulaga and Erin Patinkin have a straight-talking approach that is never too fussy and always encourages experimentation. Above all, they believe that cooking (and eating!) should be an adventure.

With tips and anecdotes, exquisite photos, and pantry and kitchen tool essentials, Ovenly contains experimental yet perfected recipes for the most inventive and out-of-this-world breakfast pastries, desserts, and snacks.

## Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery Details

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# **From Reader Review Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery for online ebook**

## **Yodamom says**

Two women meet at a book club and end up developing one of the best sweet shops in the country. Sounds unreal but that is how these two began. They worked, baked, and honed their dishes until they felt it was time to start selling. One of them loves salty the other sweet, the mixing of the two perfection in your mouth. They started out as home cooks and fumbled along the steep learning curve known as the restaurant industry, which is not known for it's successes. Their story is amazing and fun to read, their food a delight to share. I was lucky to have been able to try some of their baked item when I was in NY and so happy to see they finished a book so everyone can try their recipes.

The first chapter- Scones, wonderful butter absorbent treats for the soul. Then can easily go wrong and end up as dry hockey pucks. I have experience with this type. I had many flavored and plain recipes to chose from but the Bloody Mary Scones won. I loved them, they were flavorful and the horseradish made it for me. I have plans to try the other flavors maybe even the plain one.

The rest of the cookbook has Quick Breads, Strawberry Basil Loaf, Banana Nutella bread, just to name a couple. There is a chapter on muffins, with recipes for Harvest Muffins, Jelly Doughnut Muffins and more. Cookies and Shortbreads, how about Salted Chocolate Chip Cookies (vegan), or Mustard Spice Cookies. I made the Stumptown Shorty Cookies an Espresso flavored Shortbread like cookie from the gods ! I also learned how to burn sugar, a useful ingredient I never knew existed. The Pies and Tarts section had some very tempting looking recipes, Blue Cheese Apple Pie with Toasted Walnuts and Pear Sour Cream and Cardamon pie are on my list to try. There are brownies, I am not a brownie fan but the Cinnamon Ancho Chili recipe got me interested. Cakes and Cupcakes anyone ? I found the I want eat it all by my self cake recipe- Black Chocolate Stout Cake with Salted Caramel Cream Cheese Buttercream- Oh MY GAWD ! Just fit me in my elastic band pants and leave me alone while I enjoy this beauty. There is a nice holiday selection of different goodies that I've never heard of but they all look fabulous. Something new to bring to the table sounds good. Oh we have the Fillings Frostings and Sauces recipes, everything you need to pump up your dessert into the WOW level. Salted Dark Chocolate Pudding- yes that is now on my to make list too. Lastly we have Bar Snacks, yes bar snacks in a baking book and they sound scrumptious- Savory Rosemary Popcorn, or Peppery Pistachio Brittle, they would go very well with a nice cold drink.

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## **DelAnne Frazee says**

Title: Ovenly -Sweet and Salty Recipes From New York's Most Creative Bakery

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Reviewer: DelAnne

Reviewed For: NetGalley

Rating: 4 1/2 Stars

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A cookbook with something extra. The story of Erin and Agatha met and planned their bakery at a shared bookstore. How they took the different preferences to work them into a bakery that has become a neighborhood favorite. If you have never tried a savory treat be prepared to be surprised at how tasty they are.

The cookbook is divided into multiple sections - Scones and Biscuits, Quick Breads and Coffee Cakes; Muffins; Cookies and Shortbreads; Pies and Tarts; Brownies and Bars; Cakes and Cupcakes; baking for the Holidays; Fillings, Frostings and Sauces; and Bar Snacks. There are also tips and hints from the authors scattered throughout the book. With beautifully done photographs to accompany recipes and instructions you will find many temptations within Ovenly's covers. As for the lack of measurements I was disappointed to find them missing, having lived in a variety of places with different weather conditions and sea level heights I am use to adjusting temperatures and certain ingredients to adapt to the conditions I am living in at that time. I would have preferred the measurements be included but was able to adapt.

If you have an avid baker among your family or friends no matter what their age this would be a welcomed gift. I took half a star off my rating for the lack of measurement because it may be a problem for newer cooks. My rating is 4 1/2 out of 5 stars.

Amazon link: <https://www.amazon.com/gp/product/B00...>

Barnes and Noble link: <http://www.barnesandnoble.com/w/ovenl...>

GoodReads link: <https://www.goodreads.com/book/show/2...>

The Reading Room link: <https://www.facebook.com/permalink.ph...>

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## **Madison says**

I love the way this book is structured. The tools and ingredients section was very helpful, and the way it is divided into types of recipes made a lot of sense. While I would like to have seen pictures of every recipe (which I find is the best part of any recipe book) most of them did have pictures, and the step-by-step "process" pages were genius. I would normally skip past the "about the author" sections in similar books, but in this case, Erin and Agatha's personal histories and anecdotes from their years at Ovenly were entertaining and informative. I haven't attempted any of the recipes yet, but all of them look delicious and I will definitely give them a try soon.

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## **Bridget says**

A lot of great instructions and tips for inexperienced bakers and a lot of unique tasty recipes.

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## **Susan says**

This book is beautiful. And I am a bit intimidated by it.

The format is very well done. The book is divided into 'chapters' for cakes, cookies, squares, muffins, icings/fillings, etc. Each chapter opens with a chatty little page or two from the author, telling a bit more of her story as a baker/entrepreneur and introducing that set of recipes. Each recipe has at least one large colour photo - not necessarily of the final product, but close enough to give you a sense of what you'll be making. There are also illustrated instructions on techniques like weaving a lattice on the top of a pie. (My favourite desserts cookbook of all time earned that status precisely because it opens with detailed photographed instructions of how to make basics like a variety of pastry types, custards, etc. that are referred back to by many of the recipes in that book. I cannot emphasize the usefulness of photo essays showing basic techniques.)

So, why am I intimidated? I've been baking for over 30 years. I have a shelf full of cookbooks, most of which I've tested at least one or two recipes from.

I'm intimidated because of some of the flavor combinations. I bet the Feta, Basil and Scallion Muffins are delicious - but would my kids eat them? Mustard in spice cookies? Blue cheese in an apple pie? (The Bacon and Blue Cheese Quiche also sounds awesome, but not necessarily kid-friendly.)

So, I'm dipping my toes in gently. The Goopy Honey Blondies (with chocolate chips and quite a bit of salt) were utterly delicious. So were the Chewy Chocolate Ginger Cookies (which are essentially a brownie batter with finely minced crystallized ginger, so you have to refrigerate it before you have a hope of making anything cookie shaped - but the result is something that kind of resembles the crispy edges of a brownie with a soft chewy middle; any recipe that's about 50% good quality dark chocolate really has to be good).

So far, the recipes work and are very tasty. But unless you have a crowd of adventurous eaters to help you consume the results, this does run the risk of becoming a very lovely coffee table book. Nevertheless, I'm likely going to buy this book at some point (or get my husband to gift it to me) - which is the highest recommendation I can give for a cookbook.

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## **J.S. Green says**

One thing I learned from a trip to New York City a few years ago is that New Yorkers (or maybe it's just the tourists) go overboard about bakeries. One that might be making a legitimate bid to be the 'next-big-NY-bakery' is Ovenly in Brooklyn. A couple of friends, Agatha Kulaga and Erin Patinkin, got together and have turned their passion into what sounds like a very popular place. And I was fortunate enough to receive their hot-off-the-presses cookbook from the GoodReads FirstReads program. And their signature seems to be the mix of sweet and salty in their mouth-watering goodies. When they use chocolate they prefer it to have at least 60% cocoa content, so it's on the bitter side, and many of the recipes are topped with a light sprinkling of coarse sea salt.

I'll admit I was skeptical. Some of the recipes are a bit involved and intimidating for a novice like me, so I

found some of the easier ones and dove in - and they were very good! One in particular, the "Salted Chocolate Chip Cookies," which they claim are not just "the perfect vegan chocolate chip cookie," but "the perfect chocolate chip cookie. Period." Okay, that might be stretching it just a tad, but it was *\*really\** good! The chocolate didn't taste bitter at all, and - although I didn't put salt on *\*all\** the cookies - it's an interesting and perhaps even addicting combination.

The book gives some background on Agatha and Erin and how they got started, as well as some "essential tools and ingredients," which is kind of nice for really ambitious bakers. Recipes fall under the following categories: scones & biscuits; quick breads & coffee cakes; muffins; cookies & shortbreads; pies & tarts; brownies & bars; cakes & cupcakes; baking for the holidays; fillings, frostings & sauces: and bar snacks. Some recipes (like the above mentioned chocolate chip cookie) specify to follow the instructions exactly, while many others suggest variations and encourage experimentation. The pictures are great and make me want to try lots of recipes (although many of them contain coffee and alcohol, and I abstain from both). Nonetheless, I plan to keep working my way through the others as well as I can and hopefully still stick to my diet and lose weight. But that shouldn't stop you from making them!

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### **Caitlin Jacob says**

Won this in a GoodReads giveaway. Not only is it a great cookbook, but it's BEAUTIFUL. I could just stare at the pictures all day.

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### **Elise R says**

I was SO happy I won this book from a Goodreads giveaway! I love baking, even though I rarely have time to do it. I usually work off of old standbys, like Joy of Cooking and Southern Sideboards, but I don't really have any "modern" cookbooks. I love the combinations of sweet and salty in this book. A lot of the recipes give instructions on making a base and then you can add your own combinations. This past weekend, I made the coffee cake base and used apple butter, pecans, and walnuts as my filling. The coffee cake was to die for, and it made a ton! I am super excited to make the rest of the recipes!

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### **Abby says**

"Ovenly" is a baking-fiend's best friend in the kitchen. I've been using this cookbook for a few weeks now and have nothing but good things to say.

Let's start with the structure of the book - PHENOMENAL. The book starts off with the tools and ingredients you should have in your kitchen, the beauty of a "baking plan," and some handy conversion charts. The recipes themselves are broken down into the categories (1) scones and biscuits, (2) quick breads and coffee cakes, (3) muffins, (4) cookies and shortbreads, (5) pies and tarts, (6) brownies and bars, (7) cakes and cupcakes, (8) baking for the holidays, (9) fillings, frostings, and sauces, and (9) bar snacks.

Regarding the food, I absolutely adore the fact that the author had a good mix of salty desserts, as well as sweet ones! I'm a definite salty girl and I feel like most dessert cookbooks tend to stick to the sweet side of the yummy treats. My favorite dessert in the entire book was the SALTED CHOCOLATE CHIP COOKIES.

Oh my goodness, NOM NOM NOM. I could literally eat them everyday - it could be dangerous for my health. Oh, now I can't stop thinking about them...

And the pictures! These pictures are totally "Pinterest-worthy" and make the food look so amazingly tempting. There aren't pictures of every single recipe, but they do supplement most of them.

All in all, I give this book 5 stars. I have used and will continue using this book often when baking, and also enjoy just reading/looking at it. Great book!

**\*\*An advanced copy of "Ovenly" was graciously provided to me by the publisher Harlequin Enterprises. They did not pay me anything for this review and all of my comments and opinions are entirely truthful!\*\***

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## **Mary says**

Amazing book with wonderfully creative recipes with clear directions. Great fun to read and tons of things that are going to be cooked up in my kitchen in the near future.

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## **Marie says**

I reacted like Pavlov's dog to all the delicious recipes and gorgeous photos in this cookbook! Ovenly is a collection of sweet and savory baked goods recipes from the owner-founders of the bakery by the same name in NYC. If I lived anywhere near this bakery I'd be there every morning for breakfast!

The cookbook opens with two prologues, one from each owner-founder. In these prologues, Erin and Agatha share their backgrounds and how they became involved in baking. And they met through a food-based book club! How neat is that? The bios aren't long; about 2-3 pages each, and they really made me feel "connected" to the authors. They're not much older than me! I'm super impressed. Then each recipe is prefaced with a short paragraph about how the girls came to create the baked good. These little vignettes gave me extra insight into the early days of their bakery and/or their lives before Ovenly. I loved this!

There are dozens of recipes in this cookbook, and all are accompanied by photos. (YAY!) It was hard to pick just a few to try before returning the cookbook to the library. The two recipes I did end up trying were both winners that will be repeated in our house: Feta, Basil, and Scallion Muffins and Pumpkin Olive Oil Bread. I followed the recipe exactly for the muffins and they turned out fantastic! The hubby gave them two thumbs up too, and ate three the day that I made them. For the Pumpkin Olive Oil Bread, I substituted out the all-purpose flour and sugar for whole-wheat flour and honey, and it still turned out perfectly. So moist! The recipe made two loaves, and I plan to gift the 2nd loaf to my parents.

I didn't think the other recipes in the book looked any more complicated than usual, and I didn't see any odd or unusual ingredients either. I give this cookbook 5 of 5 stars for it's layout, content, photos, and ease of the recipes!

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## **Leone (She Reads too Much Romance) says**

For a little while now I have been searching for the ideal cookbook. As a self-confessed foodie I am always keeping an a sharp eye out for cookbooks that can deliver a large range of recipes that are not only simple enough to make, contain ingredients that are easy enough for me to find in my small town, but also can deliver recipes that are delicious. I can honestly say that without a doubt Ovenly was that cookbook for me!

When I was offered to review this title I immediately said yes because for one the cake on the cover looks oh-so-good and secondly the season because I enjoy being in the kitchen in the Autumn and testing out new recipes. The recipes inside of this cookbook are not only favorable classics but also contain a few new recipes that I hadn't tried before like Whole Wheat Banana Bread or even Jelly Donuts Muffins. Of course a family favorite is the good ole fashion Chocolate Chip Cookie that the authors of Ovenly have revented and the taste is amazing!

This review in full was submitted to the publishers PRIOR to posting it on Good Reads. It was also added to the Night Owl Reviews website. To read the full review please click this link:  
<http://www.nightowlreviews.com/v5/Rev...>

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## **Laura says**

This was a great book. Their recipes are really unique and creative, and I liked that the book included a range of sweet and savory. Their hot tarts are an incredible idea! The goat cheese quiche is great, and I was really impressed by their brownies and cookies. If you're a serious baker, you've got to check this book out.

The only issue I had (and it's not really a problem) - this isn't an everyday book. Most of the recipes had several steps, and to really make them worthwhile might require special ingredients. The outcome is totally worthwhile, but not every recipe is going to please every palate. There were a few recipes in here that were pretty complicated, but there are also several that were quite easy - I liked that the book ran the gamut of baking abilities.

There's a lot of good stuff to try in here. If you like to bake, this is for you.

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## **Brindi Michele says**

Meh. The only thing I liked about this one was the cover. Personally, I find the whole layout boring and uninviting for someone who wants to grab a cookbook and get to baking in their kitchen. No bueno.

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## **Stephanie says**

Previous to getting my hands on this cookbook, I had never heard of Ovenly, an award-winning bakery in Greenpoint, Brooklyn (USA) since I haven't been to New York since I was a kid. But flipping through their



cookbook, I know that it would be a place that I would love to visit, and visit often.

Self-taught cooks Agatha and Erin first met through their food-focused book club in April 2009. They obviously connected on more than just a shared love of books and were soon swapping ideas, testing recipes and realizing that they had common goals and dreams. Hence, Ovenly was born.

This book isn't really written for the absolute beginner, it actually states that it was written "with the assumption that the home baker has a general knowledge of basic tools and ingredients."

The first pass through the book is both inviting and encouraging, although some 'serious bakers' might be put off by the fact that they don't regularly include weighed ingredients in their recipes. "Why? Our baking tends to be simple, and for many of our recipes, all you will need is a whisk, a spatula, mixing bowls and measuring cups." Although I love my kitchen scale and weighed ingredients give me more confidence in the kitchen, Agatha and Erin's declaration that their recipes aren't finicky are encouraging enough.

At the beginning of the book, there's a tools list and essential ingredients, plus tips on choosing baking pans (very useful), baking conversion charts and info about sugar.

Each chapter section is introduced with a long story and lots of explanations on the included recipes. Their personal stories are charming and funny and make me wish I knew them in real life (hello?! These two met at a food-based book club! That's right up my alley!)

I absolutely LOVE the step-by-step photographs that accompany some of the recipes – it's such a great, visual way to learn from a cookbook.

All the recipes are written in a simple, clear and concise way, making it easy to follow along. Most of the ingredients are things I already have in my pantry (standard baking staples) and the non-standard baking ingredients are things that are easily purchased at any grocer for a reasonable cost. This is not a cookbook with recipes that will break the bank, but they will probably impress your friends and family nonetheless.

The helpful step-by-step photos for the more common baking techniques make it easy to learn and I appreciate the many variations Agatha and Erin include in their recipes – it illustrates how creative anyone can be when baking and encourages bakers to incorporate their own tastes and preferences.

The sweets that come out of this cookbook are fancy-looking but the recipes themselves are not complicated or expensive, making this a very un-intimidating baking book.

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