

Zingerman's Bakehouse

Cookbook Errata

- **Make a Levain, p. 42** — the note instructs to “feed as described in steps 1 through 5 above,” this should read “steps 1 through 3 above.”
- **Sour Cream Coffee Cake, p.76** — We've updated the recommended temperature on the Sour Cream Coffee Cake from 300° F to 325° F. (Though 300° F works from our testing, as Amy has said: "I think the main point that we're all seeing is that ovens are not all the same and batter temperature going into an oven varies. This can cause a big difference in baking times. So... use your baking judgment. The cake should pull away from the sides slightly, a toothpick will come out clean and the visible surface will look baked. When these things occur your cake is done.")
- **Bakehouse Pecan Blondies, p. 96** — 2 Tbsp of unsalted butter is 28g, not 57g
- **Pączki, p.166** — ¼ cup plus 2 Tbsp unsalted butter is 83g, not 654g
- **Boston Cream Pie, p.215**— should be ½ cup butter, not ¼ cup for the Chocolate Glaze
- **Esterhazy Torta, p. 243** — Makes one 6-by-8-inch cake, not one 9-by-13-inch cake