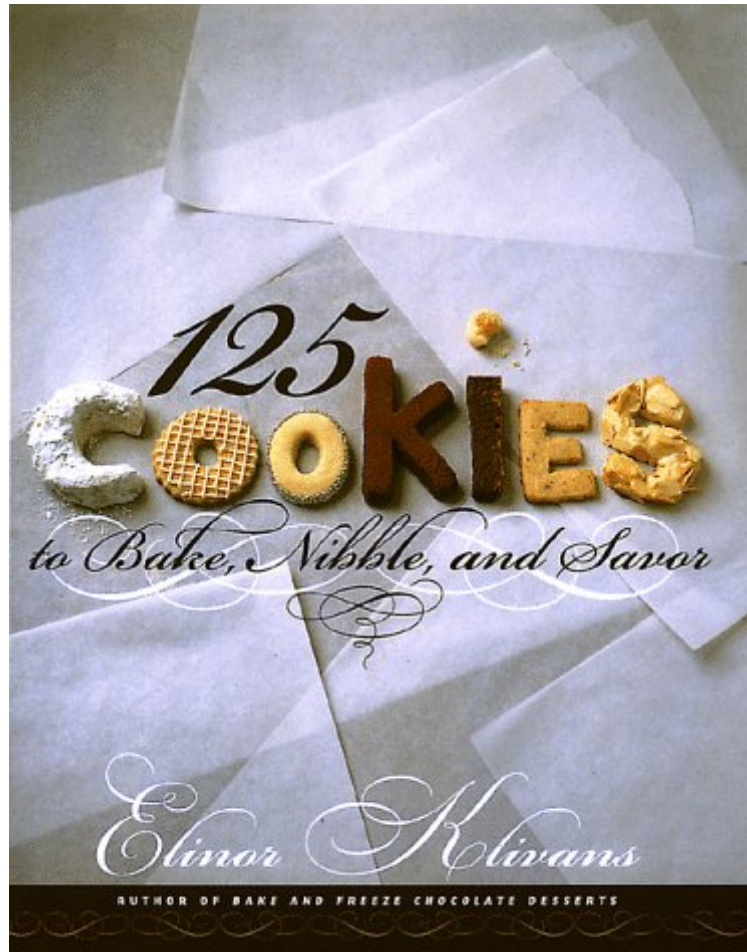


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125 Cookies to Bake, Nibble, and Savor

Elinor Klivans

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Elinor Klivans : 125 Cookies to Bake, Nibble, and Savor before purchasing it in order to gage whether or not it would be worth my time, and all praised 125 Cookies to Bake, Nibble, and Savor:

0 of 0 people found the following review helpful. 123 CookiesBy Randy PerlsonI have only tried two recipe so far but they got a thumbs up from my grandkids. I have other books by this author and have enjoyed delicious results11 of 11 people found the following review helpful. Erratic!By A CustomerI have never had such extremes of experience with a cookbook before. Some of the recipes have been great--for instance, the chocolate chip cookies with dried cherries were delicious, as were the DC toffee bars. But I have also had several batches of cookies made from recipes in this book totally fail. Not just turn out not to my liking, but completely fail. One such recipe was the white chocolate bars with raspberry swirl; I made them twice and they didn't turn out either time--they never cooked through no matter how long I baked them. Yesterday I made (or, shall I say, tried to make) the coffee toffee bars, and they didn't cook through, either. I am an experienced baker, there's nothing wrong with my oven (I checked it after the white chocolate

brownie episode), and I followed the instructions in the recipe. And there have been other, similar flops. What a disappointment! 2 of 3 people found the following review helpful. My Favorite Baking Book By Karin Kay I love this book! I am blown away by the negative reviews of this book. This is my most used baking book. So here are the comments I have written in my copy of this book. Swahili Shortbread - "Excellent" (underlined twice); Avenue "J" Butter Cookies - "Very Yummy-Buttery"; Triple-Chocolate-Topped Chocolate Butter Cookies - "Impressive Buttery, Crisp Cookie" and many more "very good", "yummy", "buttery". "The Best of Everything Chocolate Chip Cookies" recipe is great. I have made this several times and usually put white chocolate chips on the chocolate half of the cookie and call them Yin Yang Cookies. They look cool and are easy to make. The price of this book is worth it for the Swahili shortbread alone. It is simple and absolutely fabulous! There are notes about the history of the recipes, and freezing and storage tips. We are having a bake sale next week at work and something from this book will definitely be successfully sold there.

Who doesn't love the warm, buttery smell of freshly baked cookies? Now you can satisfy all your cookie cravings with the recipes from 125 Cookies to Bake, Nibble, and Savor. Cookies are the ideal make-ahead dessert. They can be stored in tins, frozen, or packed and shipped to loved ones. Elinor Klivans, cooking teacher, baking expert, and busy mom, shows today's cooks how to enjoy these melt-in-your-mouth morsels anytime. Satisfy your sudden urge for something rich like Dark Chocolate Truffle Macaroon Sandwiches or White Chocolate and Raspberry Ripple Brownies, or indulge your sweet tooth with something lighter like Millionaire's Shortbread or Old-Fashioned Sugar Cookies. From simple s'mores and chocolate chip cookies to elaborate truffles and French macarons to savory cheese crisps and spicy crackers, there is something here for everyone. For year-round entertaining, try some of the festive treats in "Especially for Holidays." And cookies aren't just for sweet teeth--a chapter on "Savory Cookies" offers cheese ribbons, herb-flavored bars, and other tasty treats that can be served as appetizers and snacks. Elinor's "Good Advice" accompanies each recipe to guarantee your baking success. These helpful asides explain unfamiliar terms, suggest shortcuts and quick fixes, and anticipate baking problems before they arise. And Elinor's tips on freezing, storing, and even shipping cookies guarantee that they'll taste fresh for weeks. With Elinor Klivans by your side, you'll be baking delicious cookies in no time, then nibbling and savoring the results.

From Publishers Weekly Proust made the most of his madeleines, but for serious cookie fans, like Klivans (Bake and Freeze Chocolate Desserts), just one variety will never satisfy. In this appealing but not essential collection that's a combination cookbook, memoir and travelogue, 19 chapters consider various kinds of cookies (Brownies; Bars with Fruit; Tassies, Tea Cakes and Truffles) and related issues (Baking Equipment; Freezing and Shipping Cookies). Readers are introduced to Grandma Theresa's Sugar Cookie Cutouts and the Gingerbread People she bakes for her family. From around the world are Rafiki Oatmeal Cookies, which seem like any other oatmeal cookies except for their association with a friend who runs a safari company; an impressive range of treats inspired by visits to the U.K. and Europe; and Avenue J Butter Cookies from Brooklyn, which vie with selections from Maine neighbors like Maple, Date, and Walnut Chews. Readers will find holiday cookies, savory selections, and child-friendly possibilities, including Super S'Mores to make in the oven (inventive... but with pecans?). Each recipe concludes with bits of advice, some of which is intriguing (when beating the butter and sugar for shortbread Petticoat Tails, "Listen to the butter... to make a soft slapping sound against the side of the bowl"). Klivans disregards cholesterol fears, guiltlessly admitting to having occasionally upped the shortening content for a more buttery taste, triggering another nostalgia for lost times. Copyright 1998 Reed Business Information, Inc. From Library Journal Klivans (Bake and Freeze Chocolate Desserts, LJ 8/97) is back with more delectable, indulgent recipes, from Super S'Mores to Grasmere Ginger Shortbread to Caramel Crunch Butter Cookies. A good introduction covers techniques, equipment, and ingredients as well as freezing and shipping cookies. There are "Kid Easy" cookies and more sophisticated ones, too, holiday favorites, bars and brownies of all types, even a whole chapter on shortbread, and more. Recommended for all baking collections. Benedict, who has worked as a bartender, cocktail waitress, and caterer, offers cookies flavored with liqueurs and other alcohol, grouped into chapters such as "America's Favorite Cocktail in a Hurry" and "Trendy Mixology." While a "spirited" glaze, for example, may add to a simple butter cookie, and bourbon balls are perennially popular, this seems like overkill: Strawberry Vodka Linzer Cookies, Raspberry Schnapps Thumbprints, Irish Whiskey Shortbread. Not a necessary purchase. Copyright 1998 Reed Business Information, Inc. From Booklist With so many cookie cookbooks available, is there any point in adding another to the collection? Yes, if it is chef Klivans' unpretentious one, which is perfect for cooks who like baking without a lot of fuss. Klivans has assembled 125 scrumptious tidbits, most of which can be as easily assembled by novice cooks as by those who have been filling the family cookie jar for years. Klivans adds her own special touches to a variety of old favorites--gingersnap, chocolate chip, spice, and butter cookies--and she has included several delectable versions of shortbread. Directions are easy to follow and nicely laid out, though the smallish print makes them a trifle hard to read. Useful hints follow each recipe, with general information supplied in the book's first chapter. Whether cooks are looking for old-fashioned brownies,

carrot strudel, or cookies that kids can bake by themselves, this has plenty of good things to offer. Stephanie Zvirin