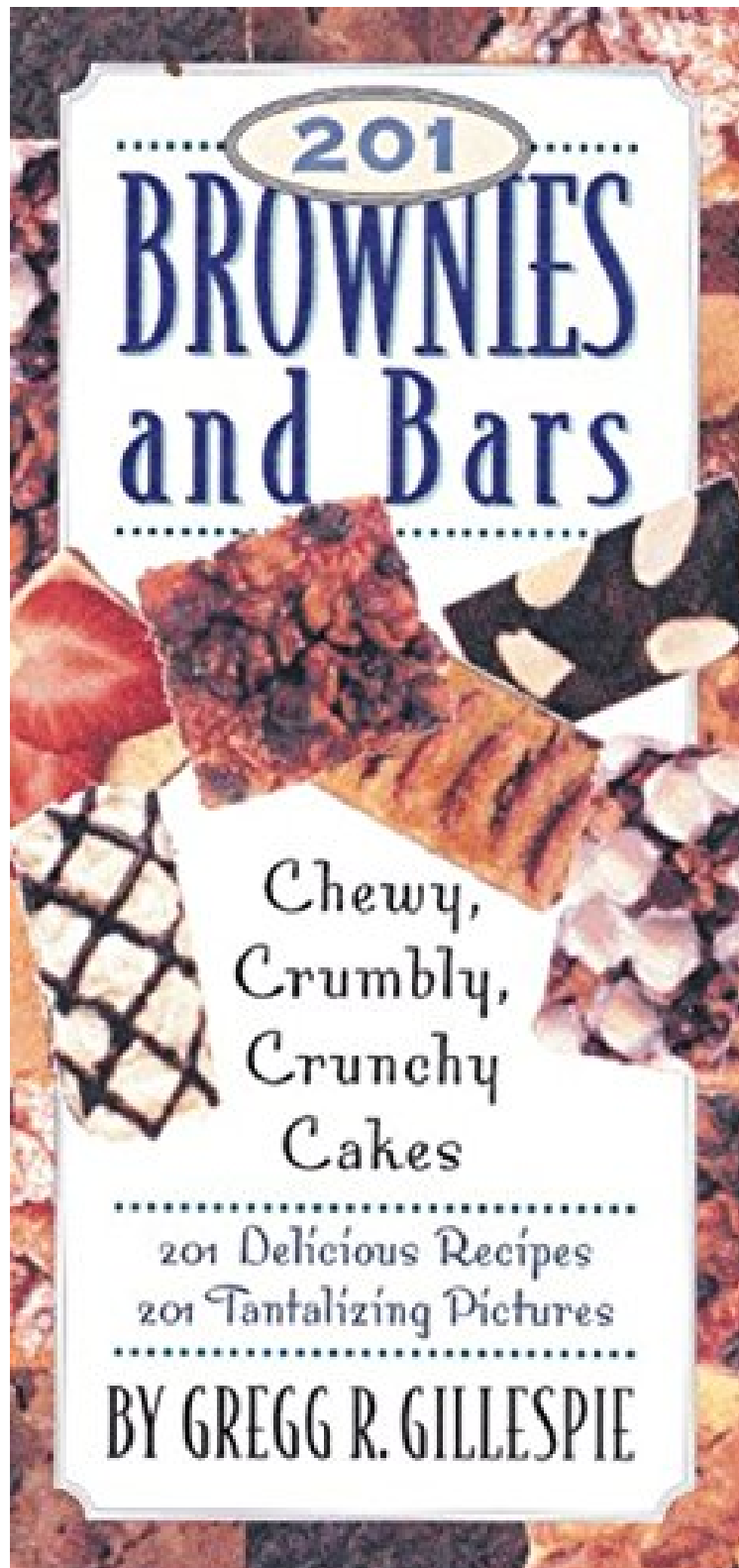


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201 Brownies and Bars: Chewy, Crumbly, Crunchy Cakes

Gregg R. Gillespie

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Gregg R. Gillespie : 201 Brownies and Bars: Chewy, Crumbly, Crunchy Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised 201 Brownies and Bars: Chewy, Crumbly, Crunchy Cakes:

0 of 0 people found the following review helpful. One mistakeBy Zuzu's PetalsI did notice the Baklava recipe said to bake at 450 degrees. This is the only mistake that I found in the book and I've baked a lot of recipes out of this book thus far. BUT, because I collect cookbooks, I've noticed that in each and every cookbook I have bought over the past 50 years that there is a mistake someplace in the book, lol. I guess I just know when something is incorrect and follow my gut feeling. Baking a recipe that uses phyllo dough for 40-50 minutes is pretty self evident that a mistake was made.Since I live at over a mile high, I also adjust the recipes if using a flour that is all purpose mass produced. If I'm using a flour specifically designed for high altitude, then I stick to the recipe and it seems to work really well. I have had no failures to date.I love the dutch tea bars, banana coconut bars, the caramel bars, almond bars and both the plum and pear bars the best and I've found these are really good bake sale items. I would definitely adjust for altitude in some way as well as ingredients (such as when using fresh fruit, I generally use something not on the verge of being overly ripe as this can water down the recipe for some reason. Also, I use fresh lemon juice in recipes for a fresher taste than the bottled stuff. I didn't find any recipes without leavening except for the baklava of course (they all used something that will give rise to the recipes such as baking powder, baking soda, eggs). Oh, and I used unsalted butter in all the recipes as salted butter has more of a water content than unsalted butter.All-in-all, I liked this little cookbook and it has some tasty recipes.4 of 6 people found the following review helpful. The worst cookbook of all timeBy Iris WalkerMy daughter's friend gave her this book as a Christmas present two years ago. She has made about half a dozen of the recipes, and at least two of them have been total disasters; my daughter is an excellent baker, and followed the recipes exactly, but one of the recipes failed because some essential ingredient was missing entirely from the recipe (leavening, I think), and the other was a pan of baklava that was burnt to a crisp when she removed it from the oven half an hour ago. I looked up other baklava recipes online and discovered that this miserable book had said that the baklava should be baked 100 degrees hotter than all the other recipes recommended!Give this book to someone you secretly dislike.Give this book to your worst enemy.

The tastiest brownies and cookies bars that the whole family will love are neatly packaged in a small hardcover format, with lay flat binding and a picture for every recipe -- from the luscious White Chocolate Brownies and Brazil-Nut Strips to mouthwatering Orange-Cranberry Bars and Danish Apple Bars. Veteran cookbook author Gregg Gillespie reveals his secrets for melt-in-your-mouth baking, so every treat comes out of the oven perfectly moist and scrumptious.

About the AuthorGregg R. Gillespie, the mastermind behind the successful 1001 series of cookbooks, has owned, operated and managed retail and commercial baking establishments in New England and California. He lives, cooks, and collects recipes in Niagara Falls, New York.