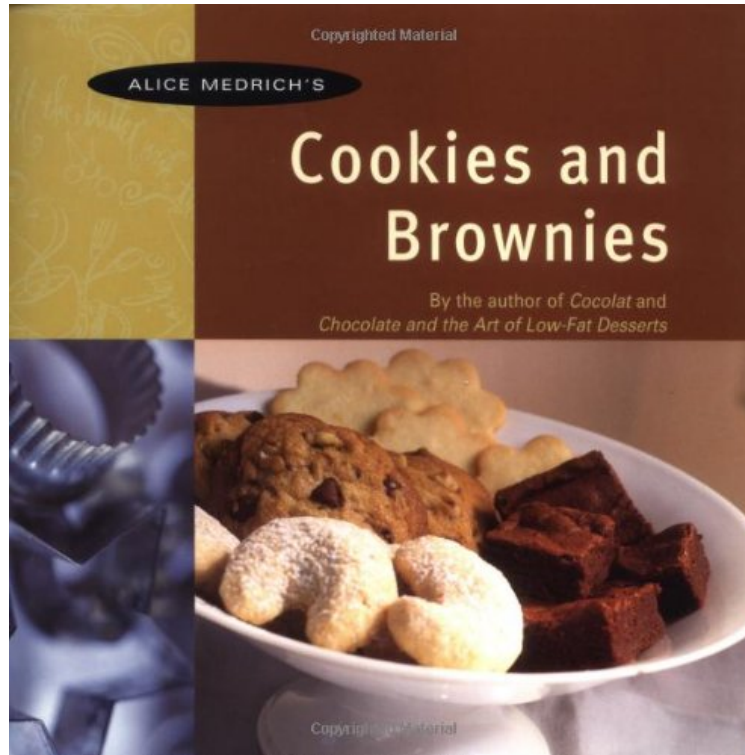


(Library ebook) Alice Medrich's Cookies and Brownies

## Alice Medrich's Cookies and Brownies

Alice Medrich

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#481827 in Books Warner Books 1999-10Ingredients: Example IngredientsOriginal language:EnglishPDF #1 .56 x 7.93 x 7.85l, #File Name: 0446523828160 pagesGreat product! | File size: 15.Mb

**Alice Medrich : Alice Medrich's Cookies and Brownies** before purchasing it in order to gage whether or not it would be worth my time, and all praised Alice Medrich's Cookies and Brownies:

0 of 0 people found the following review helpful. Great cookbook for all sorts of cookies, especially classics.By NY KateGreat cookbook. I ordered it as a replacement for one I lost in moving. It's my go-to for all things cookie and brownie.3 of 3 people found the following review helpful. Best Cookie Book I OwnBy Michelle KI own more cookbooks than I care to admit, and the majority of those are for baking. But when I'm in the mood for something sweet, this is inevitably the first book I grab.Every recipe I have tried--and I have made many recipes from this book--has been both straightforward to make and incredibly delicious. And I have made "Bittersweet Brownies" so many times that I no longer need to actually look at the book.The recipes are clearly written, and most of them use ingredients and pans that I already have, so it's perfect for those evenings when I have to have chocolaty goodness \*right now\* and am not interested in running out to get an ingredient.I'd also recommend this book for those who are not regular bakers. The recipes are easy to follow, so this book is a good way to convince someone that baking isn't that difficult, as well as of the value of keeping parchment paper and good chocolate on hand.The only negatives for this book are: First, my copy is quite literally falling apart, which is frustrating. Second, this book has gone out of print. But if you find a copy--grab it. You won't regret it.If you love to bake cookies and brownies, this book is a must have.0 of 0 people found the following review helpful. Your baking will improve as a result of this book aloneBy DonaldDon't be put off by the diminutive size of this book. It is chock full of great recipes for every one of your

favorite sweets! Also included are additional baking tips of every kind that will improve the final outcome. My only criticism is that as some of the pages are laid out the recipe runs into the binding and can be somewhat difficult to read. Don't let that deter you. Buy this book today. AWARD WINNER (See front cover)

Now, both serious "foodies" and fair-weather cooks alike can savor the considerable talents of the woman whose name has become synonymous with dessert -- rich, elegant, chocolate dessert! Alice Medrich's mouthwatering recipes for everything from chocolate decadence cookies to espresso swirl brownies to snicker doodles will appeal to all readers in search of the sweet hereafter. Scrumptious, addictive, and delightful, Medrich's cookies and brownies are rivaled only by the simplicity of her recipes.

.com In Alice Medrich's Cookies and Brownies, the goal is perfect results. For Medrich, a playful perfectionist who writes with wit, perfection includes big flavors, "noisy textures" that crunch and crackle, and lots of chocolate. Achieving it requires paying attention to details, such as using unsifted, bleached, all-purpose flour, measured so a cup weighs close to five ounces. Other meticulously detailed advice helps you make evenly baked cookies that are tender and rich, not dry or tough. There are about 50 recipes in this book. Each is a gem, from the most buttery shortbread (using melted butter is a key) to the most sophisticated, barely sweet chocolate-chunk cookie, truly tangy lemon wafers, and incredibly easy Almond Macaroons. For killer brownies, Medrich offers a new technique she calls the Steve Ritual. Guaranteed to make the outside crustier and the inside creamier, it involves a pan of ice water. Beyond cookie recipes, Medrich includes a doubly peanutty filling for sandwich cookies and a careful guide to chocolate-dipping your favorite cookies and biscotti. Luscious color photos and enchanting line drawings illustrate this articulate, one-of-a-kind cookie book. --Dana JacobiFrom Library JournalAlmost an embarrassment of riches for dessert lovers, here are new books from four talented bakers. Gand and her husband, Rick Tramonto, are the pastry chef and chef, respectively, of their two popular Chicago restaurants, Brasserie T and Tru. Their first book, American Brasserie, included some of Gand's delicious desserts, and now they offer a generous collection of almost 175 recipes, from Millionaire's Shortbread to Sweet-Hot White Pepper Ice Cream. The writing style is slightly precious (e.g., "Butter is a true aristocratAand a modest one"), but the recipe instructions are clear and the headnotes informative. For all baking collections. Medrich, the well-known author of Cocolat and Chocolate and the Art of Low-Fat Desserts, now presents 50 delicious recipes for favorite cookies and brownies, many of them shown in mouth-watering full-page color photographs. There's a good introduction, and each chapter opens with "Here's What I Learned," a brief but informative collection of clever tips. Many of the recipes are classics, and all of them seem irresistible. An essential purchase. Purdy's A Piece of Cake and As Easy as Pie have become classics, and her two recent low-fat cookbooks, including Let Them Eat Cake, have been very popular. Her new book features recipes for all sorts of homey desserts and other baked goods, from Old-Fashioned Chocolate Pudding to Blue Ribbon Cherry Pie to Sour Cream Spice Cake. The recipe instructions are detailed and thorough, and there are many thoughtful technique tips and other useful hints, as well as variations. For all baking collections. Wilson is a baker and food writer, and her specialty is wedding cakes, the topic of her first cookbook (The Wedding Cake Book). Unlike her extravagant wedding cakes, a number of the desserts in her new book are fairly simple, although many of them feature a "Bake It to the Limit" version, an optional final step for a more elaborate presentation or variation. (The cake recipes, perhaps not surprisingly, are far more complicated than the other desserts.) With recipes for sweets like Chocolate Peanut Butter Tart and Sour Cherry Bars, this is recommended for most baking collections. Copyright 1999 Reed Business Information, Inc. "Her chocolate truffles, cakes, and mousses probably have made more critics gush than any desserts in the history of epicures." -- Entrepreneur