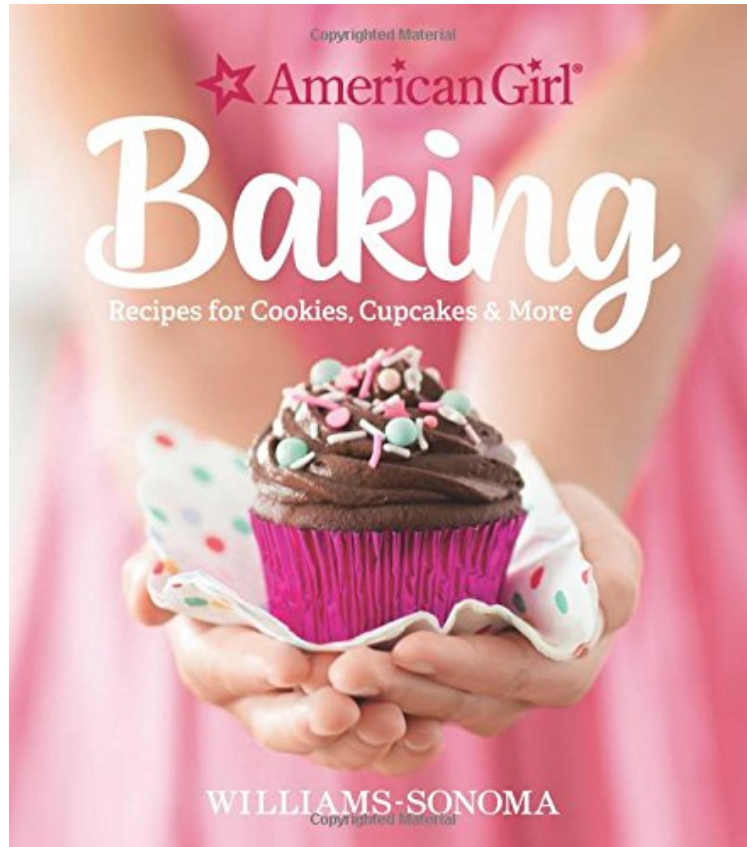


(Online library) American Girl Baking: Recipes for Cookies, Cupcakes More

American Girl Baking: Recipes for Cookies, Cupcakes More

Williams-Sonoma, American Girl
ePub | *DOC | audiobook | ebooks | Download PDF



 Download

 Read Online

#2672 in Books Weldon Owen 2016-03-22 2016-03-22 Original language: English PDF # 1 8.00 x .60 x 7.001, .0 #File Name: 168188022996 pages Weldon Owen | File size: 76.Mb

Williams-Sonoma, American Girl : American Girl Baking: Recipes for Cookies, Cupcakes More before purchasing it in order to gauge whether or not it would be worth my time, and all praised American Girl Baking: Recipes for Cookies, Cupcakes More:

11 of 11 people found the following review helpful. Perfect for my 10 year old baker By A. Baumgaertner We have loved every recipe we have tried so far. Fun and easy. - a lot of the same ingredients are used throughout the book so if you buy the staples you're set! 19 of 21 people found the following review helpful. My daughter loves it! By Linda Smith I can't say enough about this cookbook. It's wonderful for beginning bakers. My 7 year old has made four of the recipes all on her own thus far. They aren't super simple recipes - but are written for young bakers with developing skills. Everything has been delicious! 5 of 5 people found the following review helpful. one for each of my granddaughters and they love them. Their cupcakes are looking pretty special By Sherri Hamilton I bought 2 books, one for each of my granddaughters and they love them. Their cupcakes are looking pretty special.

Bake Like You Mean it! Williams-Sonoma and American Girl have partnered to bring you American Girl Baking - the perfect book for the girl in your family. It's packed with 40+ delicious, easy-to-follow recipes fit for any occasion, or just because you wanted to bake something! It's easy to understand why baking is so much fun. There's

nothing quite as satisfying as measuring and mixing ingredients, putting dough or batter into a hot oven, watching - and smelling!- the transformation during baking, and finally removing delicious sweets from the oven. But the best part is sharing the treats you made with love with your friends and family. American Girl Baking provides delicious, easy to follow recipes that everyone will love. Cookies: From cookie flower pops and cinnamon-sugar snickerdoodles to pinwheel icebox cookies to ice cream sandwiches - find something for every craving. Cupcakes: With kid-favorites flavors like PB J, srsquo;mores and snowball, and more adult flavors like carrot cake, red velvet, and white chocolate and raspberry, therersquo;s something for every family member. Madeleines: Honey or orange, chocolate or vanilla, no matter what flavor they are- madeleines are a delicious and dainty treat! Baking: A wide range of sweets as diverse as chocolate truffles, rocky road fudge, fruity turnovers, caramel-glazed blondies, and everything in between. Whether you follow each recipe step-by-step or add your own unique twist, baking is a great opportunity to let your personality shine and to create mouthwatering goodies. The American Girl Baking book goes with the exclusive line of bakeware products from Williams-Sonoma and American Girl, but these delicious recipes can be made with the utensils you already have in your home.

About the Author American Girl is a premium brand for girls and a wholly owned subsidiary of Mattel, Inc. the worldrsquo;s leading toy company. Since its inception in 1986, American Girl has been devoted to celebrating girls ages 3 to 12 through age-appropriate, high-quality dolls and accessories, books, clothes, movies, and unforgettable experiences. Best-selling lines include Truly Metrade;, Girl of the Yeartrade;, Bitty Babytrade;, and the classic historical character line BeForever. Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. A member of Williams-Sonoma, Inc. portfolio of brands, Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class service and an engaging customer experience. Products include cookware, cooksrsquo; tools, cutlery, electrics, bakeware, food, tabletop and bar, outdoor, cookbooks, as well as furniture, lighting and decorative accessories. Each store has a professional demonstration kitchen for cooking classes and tastings conducted by expert culinary staff.nbsp;Excerpt. copy; Reprinted by permission. All rights reserved.Chocolate-Peanut Butter Brownies frac34; cup (1frac12;nbsp; sticks) unsalted butter 8 ounces semisweet chocolate, chopped into small pieces 4 large eggs 1 cup sugar 1 teaspoon vanilla extract 1 cup all-purpose flour frac14; teaspoon salt 6 tablespoons smooth peanut butter frac34; cup semisweet chocolate chips nbsp; Makes 16 brownies nbsp; Preheat the oven to 350deg;F. Line a 9-inch square baking pan with parchment paper, extending it up and over the sides on 2 sides. Select a saucepan and a heatproof bowl that fits snugly on top of the pan. Fill the pan one-third full of water, making sure the water doesnrsquo;t touch the bottom of the bowl. Ask an adult to help you place the saucepan over medium heat. When the water is steaming, place the bowl on top of the saucepan and add the butter and chocolate to the bowl. Heat, stirring with a rubber spatula, until the mixture is melted and smooth, about 5 minutes. Donrsquo;t let the chocolate get too hot! Ask an adult to help you remove the bowl from the saucepan (the bowl will be hot!) and set aside to cool slightly. In a bowl, using an electric mixer, beat the eggs on medium speed until pale, about 4 minutes. Add the sugar and vanilla and beat until well combined. Turn off the mixer. Add the chocolate and beat until blended. Turn off the mixer and scrape down the bowl with a rubber spatula. Stir in the flour and salt with the rubber spatula just until blended. Scrape the batter into the pan and smooth the top. Using a tablespoon measure, drop 6 dollops of peanut butter over the top, spacing them evenly. Sprinkle with the chocolate chips. Bake until a toothpick inserted into the center comes out clean (ask an adult for help!), 25 to 30 minutes. Ask an adult to help you remove the pan from the oven and put it on a wire rack. Let cool completely, then cut into 16 squares and serve.