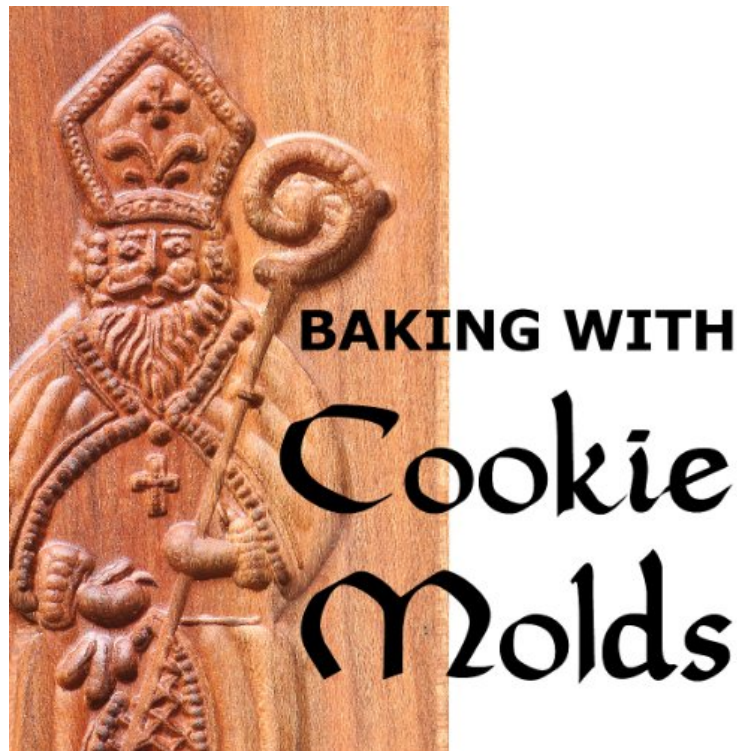


(Mobile book) Baking with Cookie Molds: Secrets and Recipes for Making Amazing Handcrafted Cookies for Your Christmas, Holiday, Wedding, Tea, Party, Swap, Exchange, or Everyday Treat

Baking with Cookie Molds: Secrets and Recipes for Making Amazing Handcrafted Cookies for Your Christmas, Holiday, Wedding, Tea, Party, Swap, Exchange, or Everyday Treat

Anne L. Watson

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5 of 5 people found the following review helpful. The Ultimate "How To" for Imprinted Cookie MakingBy MaggieThis author really knows her stuff! She answers every imaginable question you could possibly come up with... almost to the point of information overload. Tips, tricks and the what-all, you should be able to make successful imprinted cookies after reading this. It's not a quick read, so don't think you can stop mid-cookie-making to find a quick answer, but the answers are definitely there. Just approach this book as you would a novel, allowing yourself time to read it. Then later when a question arises, you'll have a clue where to go in the book to find it (mine's full of pencil marks Post-It tabs).Just try not to be intimidated with all the info. If you'd made Springerle or the like, even with limited success (as was my case when I ordered this book!), you won't need all the info in this book... just glean

from it what will work for you. There are also lots of recipes she's worked up in this book, so you know since they've been perfected by the expert, they should work for you! 2 of 2 people found the following review helpful. A Book Which Breaks Outta The Mold By SD Webgall I am GEEK about everything, and this great book fulfills it all. Beautiful photos which inspired me to buy the book. I wish the book could have been paired with some of the molds featured in the book at the time of purchase. No matter, I am on a mission to get a little stash so I can try these recipes out. I agree that the author conveyed her love of culture and cooking. I can see why there is so much good press. Good for her!! 4 of 4 people found the following review helpful. The springerle rolling pin was a better quality one than some cheaper ones I had seen. By Jean Atkins The anise seeds were in the pure form. The springerle rolling pin was a better quality one than some cheaper ones I had seen. This product can cost \$95.00. I am still going over in my head on the difference in anise oil and anise extract. I was unaware the oil crystalizes in below room temperature. It must be heated to break the crystals up. I would have purchased the oil in warmer weather. The baking with cookie molds book shows the how to. The author worked through some common problems; questions are answered. Springerle cookies were made in my family, her recipe is the same one I found some years back and used with my mother's approval. I liked the section where she explains how to modify or create your own cookie recipe. The historical and artistic element of cookie molds are discussed. It is a thoroughly enjoyable book; and a good learning tool for long time bakers and beginners.

THIS IS THE FULL-COLOR THIRD EDITION. *****#1 AMAZON.COM BESTSELLER IN BAKING (JULY 2014)*****#1 AMAZON.COM BESTSELLER IN PARTY COOKING (JULY 2014)*****#1 AMAZON.COM BESTSELLER IN CHRISTMAS COOKING (JULY 2014)**** SPECIAL NOTE! -- ANNE WILL PERSONALLY ANSWER ANY QUESTION OF YOURS AFTER READING THIS BOOK. ASK ON HER WEB SITE, AND YOU'LL NORMALLY HEAR BACK WITHIN HOURS! Beautiful to look at but hard to use. That's the reputation of cookie molds. But should it be? In this groundbreaking book, Anne L. Watson restores cookie molds to an honored place in the baker's kitchen by revealing long-lost secrets of their use. With Anne's techniques and recipes, tasty cookies with lovely, detailed designs will literally fall from the mold into your hand. Learn how to make traditional molded cookies like speculaas, springerle, and shortbread, as well as modern ones like White Chocolate Lime Cookies and Orange Blossom Wedding Cookies. Learn the tricks of sandwich cookies, layer cookies, chocolate backing, and exhibition cookies. And learn about the molds themselves -- the many kinds, their history, the best places to find them, how to treat them, what makes a good one, and which to avoid entirely. With nearly two dozen recipes and almost a hundred photos, "Baking with Cookie Molds" will quickly have you making cookies that both amaze and delight. // Anne L. Watson is the author of a number of popular books on home crafts and lifestyle, as well as many novels. In a previous career, she was a historic preservation architecture consultant. Anne lives with her husband and photographer, Aaron Shepard, in Friday Harbor, Washington. // "Expert instructions guarantee readers a frustration-free experience when using decorative metal, earthenware, and wooden molds . . . After reading this, you'll want to snatch them up." -- Lisa Campbell, Library Journal, Sept. 15, 2015 -- STARRED REVIEW "A tasty treat of practical cookie making, historical cookie-mold information, and a wide range of recipes, all served with appetizing sides of baking history and great photographs." -- Kirkus Reviews, June 16, 2015 "Anne L. Watson deserves big hugs from bakers everywhere for resurrecting the beautiful and tasty art of baking with cookie molds. Loaded with practical advice on everything from the care and cleaning of molds to proper recipe formulation and molding technique, 'Baking with Cookie Molds' provides all the know-how one needs to put retired molds back where they belong -- off walls and out of cupboards, and into action in our kitchens." -- Julia Usher, author, "Cookie Swap," and Director, International Association of Culinary Professionals "Cookie molds are lovely to admire but often end up as part of your kitchen decor rather than as a baking tool. 'Baking with Cookie Molds' will inspire you to use those molds as they were intended -- to create strikingly beautiful cookies -- and shows that those cookies can be delicious as well! Detailed instructions and photographs make it feel like the author is right there in your kitchen, baking alongside you and guiding you through each step." -- Christina Banner, author, "How to Build a Gingerbread House" "A must read for novice and avid bakers! Anne's story and vast knowledge of cookie molds keeps you entertained from beginning to end." -- Karen Giamalva, President and CEO, LetsBakeCookies.com "Friendly, warm, and inviting." -- Ken Hamilton, The Springerle Baker "A 'honey' of a collection of old and new secrets for shaping edible-art cookies -- with less effort and more success. Will do much to keep this tradition alive!" -- Gene Wilson, HOBI Cookie Molds

From the Author