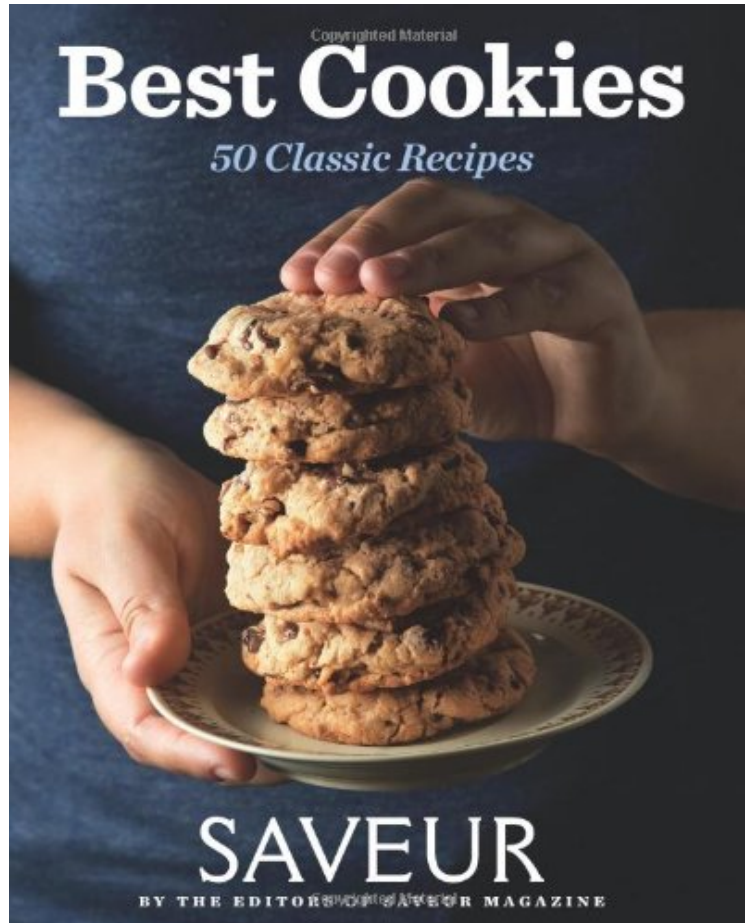


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The Editors of Saveur : Best Cookies (Saveur) before purchasing it in order to gage whether or not it would be worth my time, and all praised Best Cookies (Saveur):

0 of 0 people found the following review helpful. Enjoyable read, not that many usable recipes By CES Not the best cookie book not that many recipes, but all their books are great to read. 3 of 3 people found the following review helpful. An interesting cook book with lots of interesting cookie recipes in it By The Reviewer Formerly Known as Kurt Johnson Saveur magazine specializes in fine food and travel. This book collects fifty recipes that appeared in Saveur. The recipes are generally quite good, and I have had good luck with them. I've made the Mexican Butter Cookies, the Cowboy Cookies, and the Orange Meringue Kisses, and enjoyed all of them. So, if you want an interesting cook book, with lots of interesting cookie recipes in it, then check out this book. I think you'll be pleased! 6 of 23 people found the following review helpful. Avoid purchasing this book unless you are an experienced baker and can spot recipe flaws! By Cookie I am an avid home baker and over the past 20-years have baked approximately 7,000 pounds of cookies. I am always looking for new recipes and ideas. I knew that Saveur published

a magazine with gourmet style recipes, so I was intrigued by this book. Upon receipt and review, I was annoyed that a majority of the recipes were small batch and yielded only 2 1/2 dozen cookies. When I bake, I want a minimum of 175 tablespoon sized cookies so that I can share the bounty with friends. Unfortunately, when I did the mathematical computations to raise the yield, the ingredient proportions were odd: too little fat and far too much sugar. Despite my misgivings, I prepared the \$250.00 Chocolate Chip Cookies according to the recipe, using premium chocolate chips and sweet creamery butter. In retrospect, I should have followed my instincts as these cookies were hard and dry with a rock-like texture because the recipe lacked the proper ratio of fat to flour. Such a waste of my ingredients and time. The next recipe I tried was Laura Bush's Cowboy Cookies. Again, I did the mathematical computations to increase the yield. However, this time I followed my instincts and increased the amount of butter, decreased the granulated and brown sugars, inverted the flour to oats ratio, omitted the cinnamon and added rum extract along with the vanilla extract. My recipe for Cowboy Cookies yielded 175 crispy and delicious cookies with plenty for sharing. I was so pleased with my altered version of Cowboy Cookies, that as I write this review I have another batch of dough chilling in the refrigerator. Unless the reader is an experienced baker and can spot recipe flaws, I would suggest not purchasing this book. The baker's time and quality ingredients are too expensive to waste on inedible products.

From the editors of America's favorite culinary magazine, SAVEUR Best Cookies showcases 50 recipes for classic baked delights from around the world. Drawing on favorite and hallmark cookies from around the world—such as French butter cookies, Swedish-style Christmas cookies, and Baci Di Dama from Italy—as well as go-to goodies like gingersnaps and thin and chewy chocolate chip cookies, this iconic collection will appeal to every home cook. These treats are perfect for holiday sharing, either as gifts or party fare, as well as everyday snacks and desserts, sure to satisfy cravings and earn praise from all who enjoy them. Full-color photos throughout help bring these beloved confections to life.

About the Author James Oseland is the Editor-in-Chief of SAVEUR. Under his stewardship, the magazine has received more than 25 awards, including five James Beard Awards and an award for best single-topic issue from the American Society of Magazine Editors. He is the author of SAVEUR The New Comfort Food: Home Cooking from Around the World and the James Beard Award-winning cookbook Cradle of Flavor: Home Cooking from the Spice Islands of Indonesia, Malaysia, and Singapore, which was named one of the best books of 2006 by Time Asia, the New York Times, Good Morning America, and others. Oseland is also a judge on the Bravo television show Top Chef Masters.