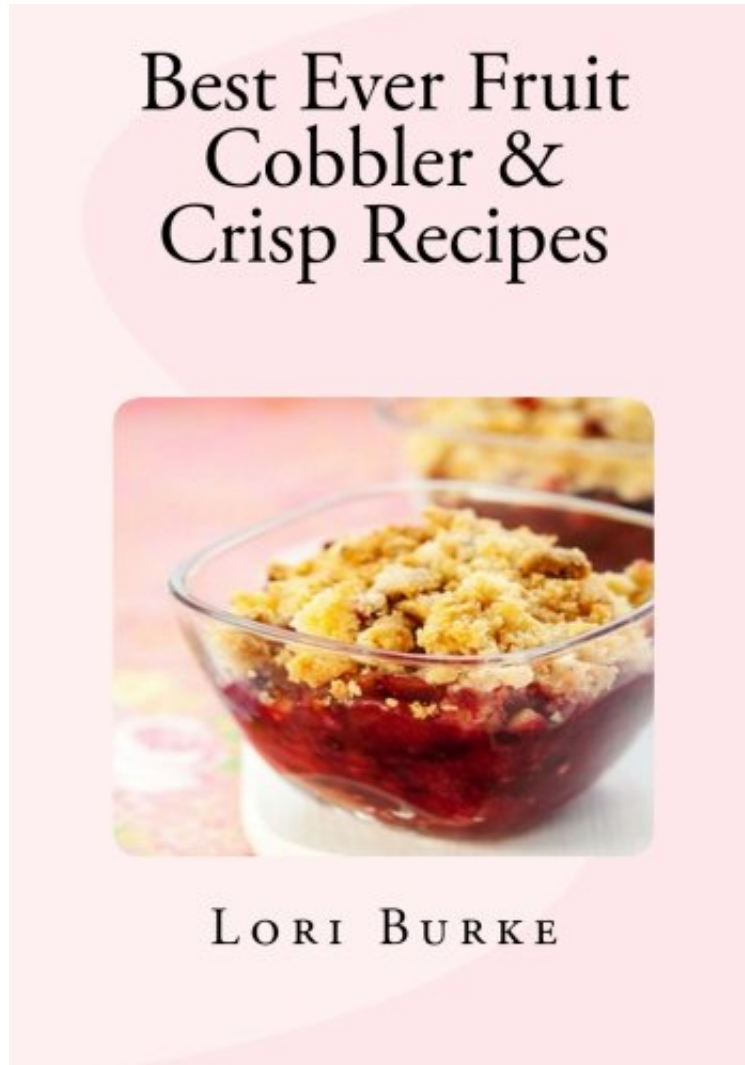


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## Best Ever Fruit Cobbler Crisp Recipes (Best Ever Recipes Series)

Lori Burke

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**Lori Burke : Best Ever Fruit Cobbler Crisp Recipes (Best Ever Recipes Series)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Best Ever Fruit Cobbler Crisp Recipes (Best Ever Recipes Series):

2 of 2 people found the following review helpful. recipes look good, no photos, no cake mixes used, that I noticed anyway By L. Pearson I have not tried any of the recipes YET, but I will. There were a number of them that look good to me. Why I am already writing a review is that I have seen a lot of recipe books lately that do NOT tell you what size baking pan to use, or have weird formatting that makes it harder than it should be to see the pan size or the baking temperature. This book makes all of those details easy to see. I like that a lot. It SHOULD be a given, but not lately,

not so much... However, there are a LOT of different sized baking pans called for, that could be a good thing or a bad thing depending on how completely your kitchen is outfitted with different sizes of bakeware. There are NO photos, except the one on the cover. Again, that may or may not matter to you. I like that the recipes for the tops (crusts - for lack of being able to think of a better word) of the crisps or cobblers, are homemade. I did not want to use the word "toppings", since the author included several whipped cream kinds of toppings. Anyway, the "crusts" are made with (usually) inexpensive ingredients, the kind of stuff you will likely have on hand if you do much "from scratch" baking at all. In other words, the baked-on top (crust) is not just using a cake mix or Bisquick. Again, I find that using a prepackaged stuff in recipe books is increasing common. So, if that IS the way you like your recipes, OR if you really like loads of photos of the final product, this is not likely to be the book you want. I think it looks very good though.

0 of 0 people found the following review helpful. fruit cobblers and crisp recipes  
By Jbarr5  
Best Ever Fruit Cobbler Crisp Recipes (Best Ever Recipes Series Book 2)  
Each recipe starts out with a brief description of the dish. Has servings and then list of ingredients directions and toppings. There is no nutritional information and no pictures. Might be able to substitute some ingredients for a healthier option. Blueberry cobbler would be our choice as we pick our own and freeze them for winter months and the rest of the ingredients are very healthy. The crisp recipes I feel use a whole stick of margarine - that is too high of fat content for us to even consider. Also has a section on whipped cream toppings.

0 of 0 people found the following review helpful. Loved it!  
By Kindle Customer  
I'm a person who cooks from scratch. Anything else, to me, is not "cooking", only assembling. So I get disappointed when I get a "cookbook" that turns out to be instructions for assembling things from cans, bottles, boxes, etc. This cookbook doesn't disappoint at all! It's REAL cooking, and combines old favorites my grandmother used to make with fresh new ideas. The instructions are easy enough for "just learning" cooks to follow, too. I'm so glad I got it! Now I'm going to look for more by the same author.

Fruit cobblers and crisps are wonderful desserts to serve during the cold winter months. Served warm with ice cream or flavored whipped cream they are sure to chase away the winter blahs. Homemade cobblers and crisps go back to Colonial America and were originally served for breakfast or as a main course. It wasn't until the late 1800s that cobblers, crisps and related dishes were considered desserts. In *Best Ever Fruit Cobbler Crisp Recipes*, Lori Burke brings you a collection of 30 Cobbler and Crisp recipes and 5 flavored whipped cream topping recipes. These are home-made, bake from scratch recipes using fresh fruit, spices and other natural ingredients. The recipes are all kitchen-tested.

About the Author  
Lori Burke is a wife and mother who lives with her family near Chicago Illinois. As a child she first learned how to bake from her Polish and Italian grandmothers. After she married and had two children, Lori searched for great desserts to serve to her family. Because of a full-time job and busy schedule, she didn't have time to bake time-consuming desserts. So Lori started to develop and collect dessert recipes that met 3 criteria: easy to make, quick to prepare and consistently delicious. At the urging of her husband and two kids Lori published her first dessert cookbook, *30 Delicious Refrigerator Cake Recipes*, in January 2012. It quickly became a best seller. She has enjoyed the same success with her seven other dessert cookbooks. Lori believes that a great dessert improves anyone's day!