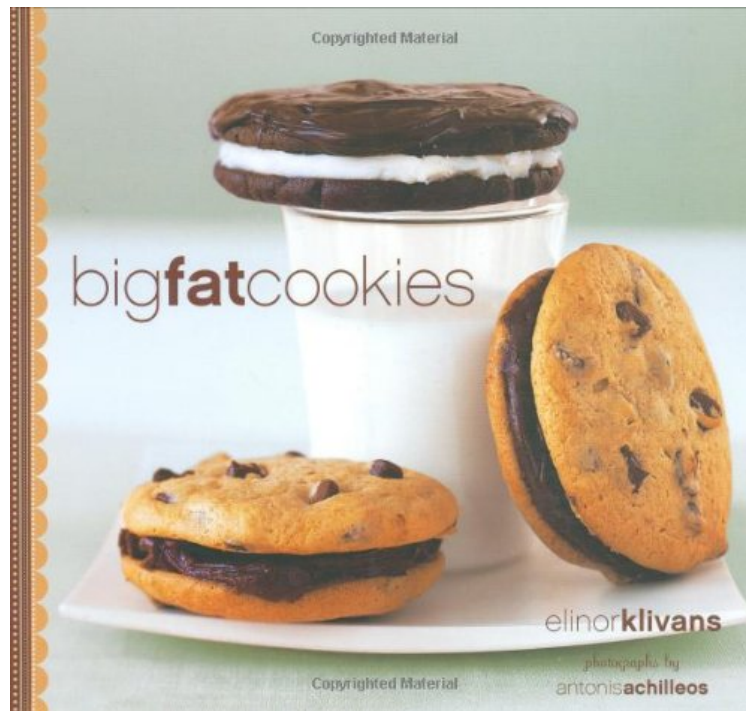


Big Fat Cookies

Elinor Klivans, Antonis Achilleos (photographer)
ePub | *DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#1091729 in Books 2004-11-11 Original language: English PDF # 1 8.80 x .50 x 8.101, 1.13 #File Name: 0811842169132 pages | File size: 36.Mb

Elinor Klivans, Antonis Achilleos (photographer) : Big Fat Cookies before purchasing it in order to gauge whether or not it would be worth my time, and all praised Big Fat Cookies:

1 of 1 people found the following review helpful. Love this inspiration book - genius ideas and great recipes! By Blaise Doubman I discovered this book thanks to Nigella Lawson (who I absolutely love and adore) who originally posted about the "Big Fat Cookies" cookbook here <http://www.nigella.com/cookbook-corner/view/big-fat-cookies-95> As soon as I read the post, I knew it was a book that I HAD to have. I ordered it immediately and got it within the week. I flipped through the book knowing I was in true love! Recipes for cookies (HUGE cookies) galore! Most of the recipes (if not all) call for an "ice cream scoop with 1/4 cup capacity". As soon as I read this, I knew Elinor and I would be great friends! ;) I have made my cookies "big and fat" for years, and I DO use an ice cream scoop with 1/4 cup capacity! I always have! I say, if you are going to have a cookie, HAVE A COOKIE! What really brought my smitten feelings to a whole new level was her recipes for three particular chocolate chip cookie versions. Can I just talk about them for a minute?! How do these sound? "Chocolate Chip STUFFED Cookies" (page 25) - These are chocolate chip cookies that are stuffed (yes, stuffed) with chocolate chips. How insane and AMAZING do those sound!? Nigella posted the recipe for them in the above link. Why didn't I think of that!? Placing chocolate chips INSIDE of two pressed together cookies!? YUM! "Chocolate Chip Cookies IN a Cookie" (page 36) - These are BAKED chocolate chip cookies that are crumbled and stirred into chocolate chip cookie dough and baked again! I know, right!? Genius! And again, why didn't I think of that!? Sounds like my idea of Heaven! The third recipe that completely blew me away was the one on page 40. Brace yourselves! "Chocolate-covered Chocolate Chip Cookie Mud

! Do you hear the sounds of Heaven!? Ha! Get this! These cookies are cookies that are baked, cooled slightly and then crumbled up and formed into balls, refrigerated, and then dipped in chocolate! Think "cake pop" but chocolate chip cookie form! Can. You. Believe. It!? Ha! ;) I highly recommend this cookbook for lovers of cookies (there are SEVERAL other recipes in the book other than just the chocolate chip varieties that I have mentioned) as well as people who just love a "guilty" read. Elinor's way of describing each recipe is worth the price of the book itself. This will go on my shelf of "favorites" as I hope it will yours as well! Delicious, full of beautiful color photographs and chock full of (chips) and amazing recipes! 4 of 4 people found the following review helpful. Ok cookbook, but nothing earth-shattering in terms of recipes or techniques. By Matt SAs an amateur foody, I love trying new recipes and seeing different ways of doing things. I was also quite excited that the author obviously agrees with me that the bigger the cookie the better... however overall there just weren't very many recipes in here that I was all that interested in. Also not near enough pictures to go along with the recipes. I want to see what the end product looks like, as well as any special instructions that need to be followed to create these... Just not enough information. That being said, there are several recipes in here that I can't wait to try next Xmas, but as far as cookbooks go this thing is pretty average. I don't regret the purchase, but I'm not raving about it either. 1 of 1 people found the following review helpful. Love this book. By kcmo4 I really enjoy baking and I do it a lot. This book has recipes that might not seem to be extremely exciting or innovative, but the recipes are better than any others I have found. I've only made cookies from the "chewy" section because crisp cookies aren't my favorite, but they are all great. I have been able to use the base recipes, and they turned out great, and have added some creative substitutions and they have all worked out great as well. If you get the book I highly recommend trying the maple, cranberry, oatmeal cookies with these changes: sub out oatmeal, vanilla extract, and cranberries with coconut, almond extract, and white chocolate. By far my favorite cookie recipes that I have come across! Highly recommend!

Nobody's ever made baking history with a scrawny cookie. No matter what the occasion, nothing beats the big, fat, homemade kind. With this deliciously fun cookbook and a few simple ingredients, anyone can whip up a quick batch of one of 50 different gigantic crispy, chewy, or fancy-pants sandwich cookies. From classic Super Chocolate Chip to colossal Mocha Mud Mountains, Jumbo Coconut Macarons to Lemon Whoopie Pies, this is total cookie satisfaction. Introductory material includes tips on buying the best ingredients, techniques such as mixing and forming the perfect round, baking ahead and storing, and for those who actually like to share their cookies how to pack them up safely so they won't break on the way to the party. So, get that sweet tooth ready and bite into a Big Fat Cookie.

From Publishers Weekly Cookies don't always get much credit for being desserts, partly because of their small size. Klivans's creations, however, give cookies the size they need to hold their own at the end of a meal (or anytime). Though she is a former pastry chef and a second-generation cookie fanatic, her recipes are wonderfully clear and appropriate for bakers of all skill levels; in the opening section, she gives basic advice about ingredients, utensils and techniques and offers tips on storage and ingredient substitution. The cookies come in all varieties, supersized, and few are difficult when following the detailed, step-by-step directions. Some are classics or variations thereof (Chocolate Chip-Stuffed Cookies, Big City Black-and-Whites); others, like the Cornmeal Currant Crunch Cookies and the Pineapple and Macadamia Islands, are less traditional; but all look divine, especially as depicted in Antonis Achilleos's luscious photographs. Klivans's writing is friendly and enthusiastic ("This cookie is ready to party") and filled with anecdotes about her family, friends and recipes. The cookies are divided into three categories-chewy, crispy and sandwich-with something to please everyone. Even those who spend very little time in the kitchen will be inspired to break out their baking sheets after thumbing through this enticing book. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Elinor Klivans's Big Fat Cookies opens up a whole universe of giants, including chocolate chip whoppers and king-sized raisin pillows. If you're going to go blow 400 calories on a cookie, do it here." -Boston Globe About the Author Elinor Klivans is a notable cookbook author and food writer, publishing articles for Bon Appetit, Eating Well, Fine Cooking, and the Washington Post among others. A former pastry chef, she is a member of IACP and currently lives in Camden, Maine. Antonis Achilleos is a New York-based photographer, originally from Cyprus. His photographs have appeared in Martha Stewart Living, Real Simple, Food Wine, and Saveur.