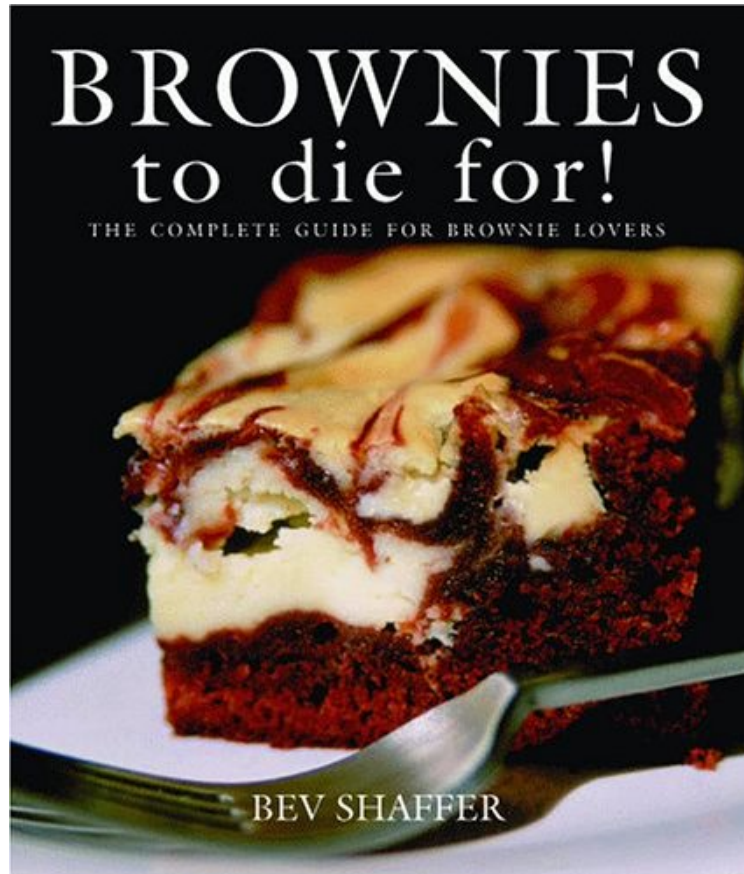


(Mobile book) Brownies to Die For! (Cookbooks to Die For)

Brownies to Die For! (Cookbooks to Die For)

Bev Shaffer

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Bev Shaffer : Brownies to Die For! (Cookbooks to Die For) before purchasing it in order to gage whether or not it would be worth my time, and all praised Brownies to Die For! (Cookbooks to Die For):

0 of 0 people found the following review helpful. One of my go to baking books!By JoanneSo great I have bought two so far; one years ago for myself and recently one for my 21 year old daughter who has been requesting recipes from it so often I bought her a copy. Recently tried the Buttermilk brownies recipe which were very easy and delicious as are all the recipes I have tried so far! If you love baking, chocolate, brownies, blondies.... this is THE book for you!0 of 0 people found the following review helpful. Chcolate more chocolate, what could be better?By Dolly D. TraicoffWhat can I say? It's the. ultimate combo, chocolate and more chocolate0 of 0 people found the following review helpful. Five StarsBy J. OwensBest Brownies ... evah!

Written by award-winning chef, culinary instructor, food columnist, and bakery director Bev Shaffer, this tasted-and-tested collection spans the brownie spectrum. In addition to a history of brownies, baking basics, and useful information on chocolate, the recipes collected here include everything from classics like Deluxe Brownies with

Caramel Sauce and Swirled Brownies to more adventuresome suggestions like Raspberry-Mascarpone-Filled Brownies, Kahlua Brownies, Macadamia-Nut White Brownies, Cappuccino Brownies, and much more.

From Booklist More than a cookie but not quite a cake, the brownie stands as America's favorite homemade chocolate snack, beloved as much by adults as by children. Shaffer documents just how versatile brownies can be by presenting dozens of recipes for these little squares of sweet delight. Shaffer's brownies range from cakey to fudgy, from plain to fruit laden, from unadorned to frosted, from coffee and liquor spiked to creamy white chocolate versions. Coconut, walnuts, almonds, hazelnuts, pecans, and peanuts add texture to these brownies. Other toppings make use of meringue or of marshmallows. One singular recipe wakes up jaded taste buds with its addition of chili powder. Among the many delights of the book is a caramel-sauce recipe that takes time and effort but that yields a rich result. Supplemental recipes include ice creams, sorbets, frozen yogurt, and fruit sauces. Large, full-color photographs ensure that home bakers know exactly what results should emerge from their ovens. Mark Knoblauch Copyright copy; American Library Association. All rights reserved "Wow! Just reading about Bev Shaffer's collection of sensational brownies made me uncontrollably hungry and eager to dash into the kitchen and start baking." From the Publisher "Wow! Just reading about Bev Shaffer's collection of sensational brownies made me uncontrollably hungry and eager to dash into the kitchen and start baking." --Elaine Gonzalez, master chocolatier emeritus and author of "The Art of Chocolate"