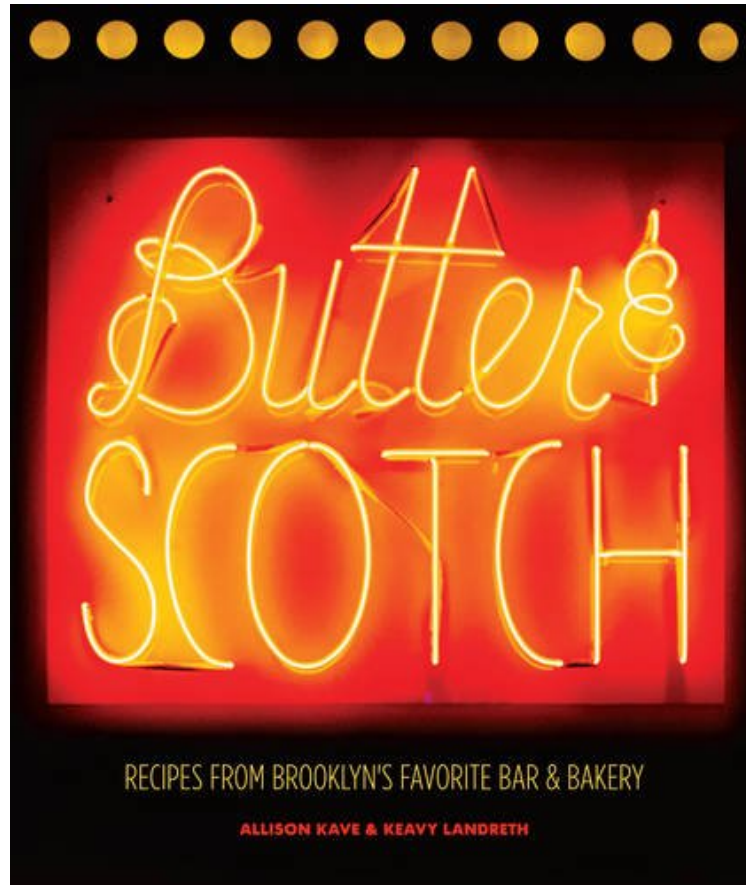


[Free download] Butter Scotch: Recipes from Brooklyn's Favorite Bar and Bakery

## Butter Scotch: Recipes from Brooklyn's Favorite Bar and Bakery

*Allison Kave, Keavy Landreth*

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#348486 in Books Kave Allison 2016-09-13 2016-09-13 Original language: English PDF # 1 9.38 x .75 x 7.881, .0 #File Name: 141972228X240 pages Butter Scotch Recipes from Brooklyn s Favorite Bar and Bakery | File size: 23.Mb

**Allison Kave, Keavy Landreth : Butter Scotch: Recipes from Brooklyn's Favorite Bar and Bakery** before purchasing it in order to gage whether or not it would be worth my time, and all praised Butter Scotch: Recipes from Brooklyn's Favorite Bar and Bakery:

2 of 2 people found the following review helpful. A fantastic dessert book. By Steve The price was worth it if only for the amazing Whatchamacalit Pie. Oh lord so good! This is a great addition to my cookbook library! Easy flow, well-written. I can't wait to try more recipes. 4 of 5 people found the following review helpful. The Lush's Cookbook By Heather Cover Kave and Landreth, owners of Butter and Scotch bar and bakery, present recipes for decadent desserts and luscious adult beverages in their new cookbook, Butter Scotch: Recipes From Brooklyn's Favorite Bar Bakery. The writing style of this cookbook is casual but clear, and photographs show the more intricate instructions for those less familiar with baking. Flipping through the book made me not only hungry, but anxious to try my hand at things like Magic Buns (a recipe that spans seven pages ndash; five of which are photographed steps) and Cheese Puffs. The recipes themselves are well laid-out, making it easy to gather ingredients and follow the steps. Most

traditional cookbooks break down recipes by ingredient, meal, etc. Not so Butter Scotch. This unique cookbook puts recipes into logical, if disorderly, categories such as The Basics (Cakes, Pies, Toppings Cocktails) and nibbles occasions (Late Night, Brunch, Happy Hour, etc.). If this grates at your OCD soul (I feel ya), don't worry; the Index of Searchable Terms makes up for any Table of Contents confusion. Full review (including my experience with two recipes) can be found at: [...] 1 of 1 people found the following review helpful. Is a great gift for someone who likes to cook but wants ...By CustomerArrived promptly. Is a great gift for someone who likes to cook but wants something a little different than traditional cook books.

The team behind Brooklyn's popular dessert and cocktail bar brings you Butter Scotch; a boozy look at dessert. At Brooklyn's Butter Scotch, everything is made by hand, and seasonal, inventive flavors are created to satisfy any sweet tooth; especially those with a penchant for spirits. In their namesake cookbook, Allison Kave and Keavy Landreth dish up more than 75 recipes for incredible desserts, cocktails, and creations that shake up the traditional approach to booze and sweets. From buttery, cinnamon-y Magic Buns for breakfast to gourmet Hot Toddlies at evening's end, Butter Scotch provides recipes for any time of day. The book is packed with popular recipes: world-renowned S'mores Bars, Dark Stormy Cocktail Caramel Corn, Pie Milkshakes, Maple Bacon Cupcakes, and yes, even Jell-O shots. In addition to recipes, Kave and Landreth share the basics behind their recipes; the techniques, ingredients, and essential equipment needed to make the desserts and cocktails. They also suggest pairings, offer base recipes for creative experimentation, and tell you exactly how to cook with alcohol. This cookbook combines two things people love to indulge in; confections and cocktails. Butter Scotch is a grown-up's dream come true. Also available from Allison Kave: First Prize Pies.

Butter Scotch is my happy place. Although it's a few thousand miles away from Paris, Allison Kave and Keavy Landreth opened their mash-up of my two favorite things; cocktails and desserts; in one swell joint, in Brooklyn. Just walking in the door for the first time made me happy. And if they opened one nearby, I'd be happy every evening for the rest of my life. I love cocktails, and I love desserts, so it's nice to find a great place that combines the two. The only issue for me is that it's 3000 miles, or 4828 kilometers, away. So I have to wait until I'm in Brooklyn to get my fix. Thankfully, there's finally this cookbook, which offers recipes for their S'mores Pie; one of the best desserts I've ever had; their addictive caramel corn, their Menta Make a Julep, their Rock Rye Milkshake, their Birthday Cake (which would play a big part in my recipe for happiness) . . . if this is starting to sound loopy, you'll have to forgive me. Buy this book.