

[Mobile pdf] Chewy Goopy Crispy Crunchy Melt-in-Your-Mouth Cookies by Alice Medrich by Alice Medrich (Nov 12 2010)

## **Chewy Goopy Crispy Crunchy Melt-in-Your-Mouth Cookies by Alice Medrich by Alice Medrich (Nov 12 2010)**

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**aa : Chewy Goopy Crispy Crunchy Melt-in-Your-Mouth Cookies by Alice Medrich by Alice Medrich (Nov 12 2010)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chewy Goopy Crispy Crunchy Melt-in-Your-Mouth Cookies by Alice Medrich by Alice Medrich (Nov 12 2010):

4 of 4 people found the following review helpful. Excellent recipes for every day baking cookie swapBy EPICurean M.I have tried making the Pebble Beach Fruits....funny name behind a wheat free fruit newton's made with coarsely chopped fruits spiced with either cinnamon, anise or if you want reconstituted with brandy or cognac. But anyway, tried few recipes...and they were fabulous. The family were surprised, then they loved it. This will be 1 baking book you should on your bakery collection. Most of them are sweet cookies,but there are several savory biscuits, others are made of herbs spices that you don't normally include as a dessert, and others have wheat free versions (her blend is mostly brown rice flour and oats+ xanthan gum to keep it together for structure). The recipes are divided how each are described under textures, ingredients used but don't sacrifice flavors. This book is great for a baker who want to add on their baking arsenal, amateur and pro alike. Different flavors and textures that are great everyday or maybe doing a cookie swap or a baking sale. I am sure will surely cherish these recipes from Alice Medrich.55 of 57 people found the following review helpful. This Book has Everything from Traditional to Unusual to Wheat-Free to Weight Watchers-friendly CookiesBy k8inutThe book starts off with an explanation of terms used in the recipes. Then, it moves into a FAQ section covering a variety of topics, such as pan preparation, cookie, storage, and choosing/preparing the

ingredients. The sections in the book are divided by the topics in the title (crispy, crunchy, chunky, chewy, gooey, flaky, and melt-in-your-mouth). At the end, there are a couple of other informative sections. There is a component section with various things like fillings, frostings, cookie icings, and crusts. There are also ingredient and equipment explanatory sections. Some of the dry ingredients in the recipes, such as flour, sugar, and nuts, are given in both volume and weight measurements. Many of the recipes have an "upgrade" (variation) section following the recipe. There are also mini tutorials throughout the book. For example, there are a couple pages devoted to tuiles. The mini tutorial talks about tuile basics, how to make and use a stencil for tuiles, more efficient tuile baking, and how to make ice cream cones from tuile batter. There are a variety of recipes in this book. There are a few traditional stand-bys like chocolate chip cookies and snickerdoodles. There are also more unusual recipes, such as honey hemp bars, pebbly-beach fruit squares, breakfast biscotti, spicy carrot masala macaroons, and alfajores. Also, macarons are becoming popular, and there is a recipe, with variations, for French macarons. One note for people looking for recipes for individuals with food sensitivities or special diets - there is a guide at the back of the book that lists recipes for wheat-free cookies, dairy-free cookies, cookies made with whole grains, and less fat and 2 (Weight Watchers) point treats. Each of the cookies in the point section lists how many cookies you can have for the points. For example, melting chocolate meringues - 2 cookies for 2 points. Other listings include doughs that freeze well, cookies that will keep for at least two weeks, and quick and easy recipes. For some reason, the listings don't have page numbers with the names of the cookies, but the index immediately follows the listings. There aren't very many pictures in the book - only about 2 to 4 recipes in a chapter are pictured. I find that a little disappointing because I love to see what I'm about to make.

24 of 25 people found the following review helpful. Another Gem From The Expert Medrich By S. Nunez I make no secret of my admiration for Medrich's books. The woman does not put out anything that isn't truly excellent. This book takes many of her previous cookies from various books and updates them as well as giving us a whole new set of delicious recipes. Not only that, she put in weights for every single one! Aside from the precision this affords, it's just that much faster to weigh out everything than bothering with cups. If only all books started including weights! What I love most about her books is present in this one and that's her excellent palate. This isn't another of the far-too-common books out there that wants to beat you over the head with excess. You know the type --- chocolate-covered-caramel-drizzled-nutty-salty-bacon sugar bombs. I can trust that I'm not going to end up with some cloyingly sweet, overly fatty, inedible concoction. There are already way too many books with over-the-top sweet baked goods. Too many that just seem to tack on more, more, not realizing that sometimes less is more. Medrich goes for textural perfection, for clean flavors. She's not trendy, but she is inventive. With a simple variation, she makes something familiar into something completely new. There's never any filler, nothing thrown in that isn't worth making. And she relies on quality ingredients and proper technique to speak for themselves. No gimmicks. Now let me get specific because by now you want to know just what flavors and textures I'm talking about. Her coconut macaroons are perfect. They're crispy and caramelized on the outside, chewy within. These will make you forget stale-tasting, tooth-achingly sweet macaroons. They're also very, very easy to make and very cheap, if that's the sort of thing that factors in for you. As soon as you get this book, you must make the coconut or the sesame sticks (well, you should make both really). They're just perfection. Buttery, crunchy, addictive cookies that nobody can resist. I will say that I found insulating the sheet pans by placing one sheet pan on top of another empty one was necessary for more even baking (so that the bottoms don't brown too much while the tops are still fairly pale), but so far nobody else who has made them has had this be the case. However, if you do have the same problem, well, the solution is pretty simple. The spicy Linzer bars are chewy, nutty, and perfectly spiced. You can trick yourself into thinking they're not as rich in butter as they are and have them for breakfast. ;) The coconut tuiles are simply amazing. I really can't wait to make them again. Golden, caramelized, and with a deep coconut flavor. They're like the cookie version of a potato chip. Her crunchy seed cookies are very hard to stop eating. The fennel seeds in particular keep you coming back for more. The texture is perfect. I've made them twice now. Hazelnut and cacao nib sables are perfectly sandy, nutty, toasty, and just the right amount of sweetness. The texture of the cookie combined with the crunch of the add-ins really is irresistible. They'll remind you a bit of chocolate chip cookies at times, but so much more addictive! There are more I could list, but I'll stop because otherwise this review will be unmercifully long. All the recipes are very straightforward and simple. The results belie this simplicity. :)