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Alice Medrich

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#93579 in Books Artisan 2010-11-12Original language:EnglishPDF # 1 9.06 x 1.00 x 9.06l, 2.94 #File Name: 1579653979384 pages | File size: 26.Mb

Alice Medrich : Chewy Goopy Crispy Crunchy Melt-in-Your-Mouth Cookies by Alice Medrich 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:

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. :)

2010 IACP Baking Book of the Year With recipes organized by texture! Flaky, gooey, crunchy, crispy, chewy, chunky, melt-in-your-mouth . . . Cookies are easy, enticing, and fun. Yet as the award-winning baker Alice Medrich notes, too often, home cooks cling to the recipe on the bag of chocolate chips, when so much more is possible. "What if cookies reflected our modern culinary sensibility? our spirit of adventure and passion for flavors and even our dietary concerns?" Medrich writes in her introduction to this landmark cookie cookbook, organized by texture, from crunchy to airy to chunky. An inveterate tester and master manipulator of ingredients, she draws on the world's pantry of ingredients for such delicious riffs on the classics as airy meringues studded with cashews and chocolate chunks, palmiers (elephant's ears) made with cardamom and caramel, and rugelach with halvah. Butter and sugar

content is slashed and the flavor turned up on everything from ginger snaps to chocolate clouds. From new spins on classic recipes including chocolate-chip cookies and brownies, to delectable 2-point treats for Weight Watchers, to cookies to make with kids, this master conjurer of sweets will bring bliss to every dessert table.

From Publishers Weekly
Medrich presents a compendium of exciting and enticing cookie recipes that reflects every aspect of our widening culinary landscape. Whole-grain flours as well as wheat-free alternatives are becoming more and more prevalent, and people are more often exposed and open to exotic spices and unique flavor combinations. Nibby buckwheat butter cookies, golden kamut shortbread, honey hemp bars, and whole wheat biscotti showcase whole-grain flours, while wheat-free versions of rugelach, toffee bars, butter cookies, and caramel cheesecake bars (just to scratch the surface) aim to please an increasing number of gluten-intolerant dessert lovers. There's a good chunk of dairy-free cookies as well as lower-fat versions (two Weight Watchers points, to be exact). Comfortingly, there are also homey recipes for classic peanut butter cookies, cakey brownies, and rocky road bars. Flavor combos are intriguing, as in the wheat-free grapefruit and basil butter cookies, aniseed and almond shortbread, and nutty cocoa cookie bark with Parmesan and sea salt. The recipes are organized by texture, hence the title, but there's also a section grouping cookies into categories like those containing whole grains, those that keep at least two weeks, ridiculously quick and easy cookies, and cookies to make with kids. This book has redesigned and reframed the often-overlooked cookie and is a boon to the modern, conscious baker. (Dec.) (c) Copyright PWxyz, LLC. All rights reserved.
From Booklist
Textures, as her title shouts out, drive Medrich's latest, more-than-130-recipe-filled cookie collection. Crispy? Try ginger Florentines and lavender tuiles. Crunchy means biscotti and nut slices. Oatmeal and honey hemp stands for chewy. As for goeey, flaky, and melt-in-your-mouth? Check out brownies in many flavors, rugelach, and the resurrected French macarons. Medrich sets the table by insisting (insofar as the written word can) that readers first review the user's guide, a handy compendium of critical FAQs (e.g., how soft is softened butter?), an index of categories (e.g., whole grain, quick and easy, etc.), and troubleshooting details (e.g., the biggest issue with not-great cookies: too much flour). She carefully prepares bakers for success, including upgrades for most recipes (read variations) and notes about specific types, such as biscotti, tuiles, phyllo dough, and macarons. Last is her tech-support chapter, which wraps up her teachings on ingredients, equipment, and resources. It's time to turn on the oven. -- Barbara Jacobs
"Alice Medrich has moved the ball of dough forward with CHEWY GOOEY CRISPY CRUNCHY MELT-IN-YOUR-MOUTH COOKIES, rethinking everything she baked, rebooting classics and modernizing techniques. Above all, Medrich is determined to make us better bakers."—The New York Times
"The new cookie bible."—Ted Allen, quoted in Food Network Magazine
"[Medrich] meticulously reworks old timers such as chocolate chip cookies and Linzer cookies and introduces newcomers like fresh thyme tuiles, and figures out how to perfect them."—The Wall Street Journal
"Cookie lovers of every stripe will find much to love in baking icon Alice Medrich's new book . . . Medrich tweaks all the beloved classics to perfection—from brownies and blondies to shortbread and snickerdoodles—and then offers compelling flavor variations, ensuring that both the cookie purist and the iconoclast are satisfied."—Fine Cooking
"This hefty softbound volume gets my vote as the best of the batch."—San Diego Union Tribune
"Chewy Gooey Crispy Crunchy Melt-in-Your-Mouth Cookies is a must-have for devoted cookie bakers, whether beginners or experts. It's the kind of cookbook you might curl up with on the sofa, for inspiration, and follow closely in the kitchen, for foolproof results."—Dallas Morning News
"With abundant mouthwatering color pictures, Chewy, Gooey is deliciously educational."—Charleston Post and Courier
Medrich presents a compendium of exciting and enticing cookie recipes that reflects every aspect of our widening culinary landscape. Whole-grain flours as well as wheat-free alternatives are becoming more and more prevalent, and people are more often exposed and open to exotic spices and unique flavor combinations. Nibby buckwheat butter cookies, golden kamut shortbread, honey hemp bars, and whole wheat biscotti showcase whole-grain flours, while wheat-free versions of rugelach, toffee bars, butter cookies, and caramel cheesecake bars (just to scratch the surface) aim to please an increasing number of gluten-intolerant dessert lovers. There's a good chunk of dairy-free cookies as well as lower-fat versions (two Weight Watchers points, to be exact). Comfortingly, there are also homey recipes for classic peanut butter cookies, cakey brownies, and rocky road bars. Flavor combos are intriguing, as in the wheat-free grapefruit and basil butter cookies, aniseed and almond shortbread, and nutty cocoa cookie bark with Parmesan and sea salt. The recipes are organized by texture, hence the title, but there's also a section grouping cookies into categories like those containing whole grains, those that keep at least two weeks, ridiculously quick and easy cookies, and cookies to make with kids. This book has redesigned and reframed the often-overlooked cookie and is a boon to the modern, conscious baker."—Publishers Weekly
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