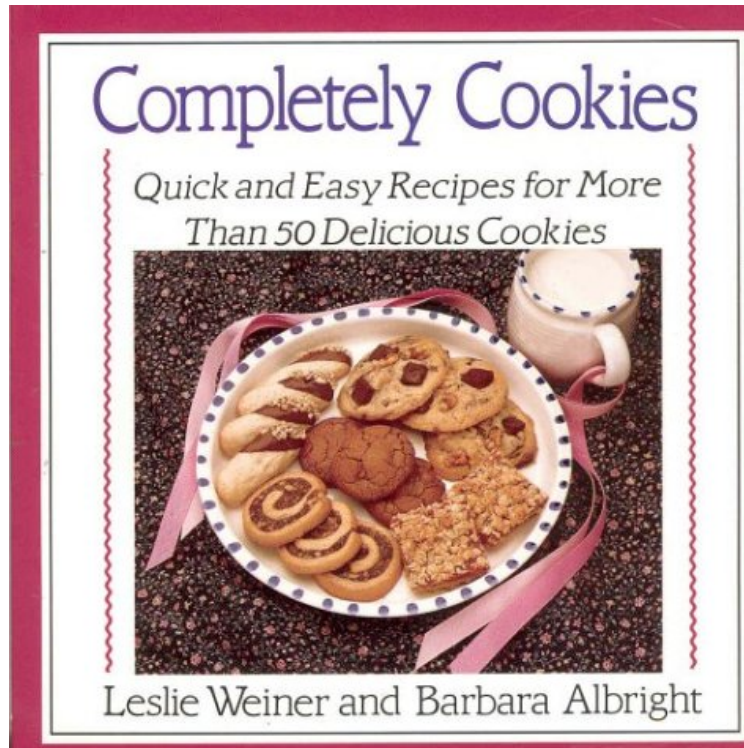


(Ebook pdf) Completely Cookies: Quick and Easy Recipes for More Than 500 Delicious Cookies

Completely Cookies: Quick and Easy Recipes for More Than 500 Delicious Cookies

Leslie Weiner, Barbara Albright
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Leslie Weiner, Barbara Albright : Completely Cookies: Quick and Easy Recipes for More Than 500 Delicious Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Completely Cookies: Quick and Easy Recipes for More Than 500 Delicious Cookies:

1 of 1 people found the following review helpful. Completely Cookies cookbookBy Margaret A. Biddenstadtyou'll find many of the cookies from your childhood and some new soon to be favorites too.

This irresistible book is a cookie lover's dream come true. Along with tips on how to boake, store and ship the perfect cookie, it's packed with recipes for classic favorites and decadent new delights. Drop Cookies: Cappuccino Chip, Apricot White Chocolate Chunk, Old-Fashioned Raisin Oatmeal, Peanut Butter OatiesStuffed Cookies: Chocolate Raspberry Hearts, Espresso Cream-Filled Brownie Sandwiches, Poppyseed HamantaschenRefrigerator, Rolled and Shaped Cookies: Soft Gingerbread, Black Forest, Chocolate Bears, Chocolate-Dipped Hazelnut FingersBars and Brownies: Marbled Cream Cheese Brownies, Apricot Oat Bars, Chocolate Chip BlondiesComplete with a section on creating your own variations on the Classic Chocolate Chip, this bite-sized book delivers batch upon batch of scrumptious, fresh-baked treats.

From Publishers WeeklyWeiner and Albright (Mostly Muffins) continue their alliterative cookbook series with an

entry for bakers who like their cookies straight, no chaser. True, they offer sensible advice on conversion, baking and mailing, but the bulk of the text is devoted to more than 50 cookie recipes. (Not present are cloying introductions, food-inspired poetry or portraits of the cook-as-artist.) Recipes are divided into cookie types--bar, drop, refrigerator and rolled--and feature both standards and exotica. Updates of tried-and-true favorites include date-nut pinwheels, while white chocolate, raspberry and coffee turn up in many of the more modern entries (apricot white-chocolate-chunk cookies, framboise brownies). A chapter called "Create Your Own Cookies" defeats gastronomic boredom. Instructions throughout are straightforward and simple. For the cookie lover, the book is the equivalent of a Swiss army knife--portable and multi-purpose. Illustrations not seen by PW. Copyright 1991 Reed Business Information, Inc. From Library Journal Fortunately for dessert lovers, Weiner and Albright, authors of *Mostly Muffins* (St. Martin's, 1984) and *Simple Scones* (St. Martin's, 1988), lost interest halfway through writing what was to be *Only Oats* and instead developed these tasty new cookie recipes. Albright is editor-in-chief of *Chocolatier*, so it's not surprising to find lots of chocolate creations here, along with Gingered Brandy Snaps, Lemon Sesame Cookies, and other temptations. For most collections. Copyright 1991 Reed Business Information, Inc. About the Author Leslie Weiner, currently a freelance food writer, lives in Westfield, New Jersey. Barbara Albright, formerly editor-in-chief of *Chocolatier* magazine lives in Norwalk Connecticut. They are the authors of *Mostly Muffins* and *Simply Scones*.