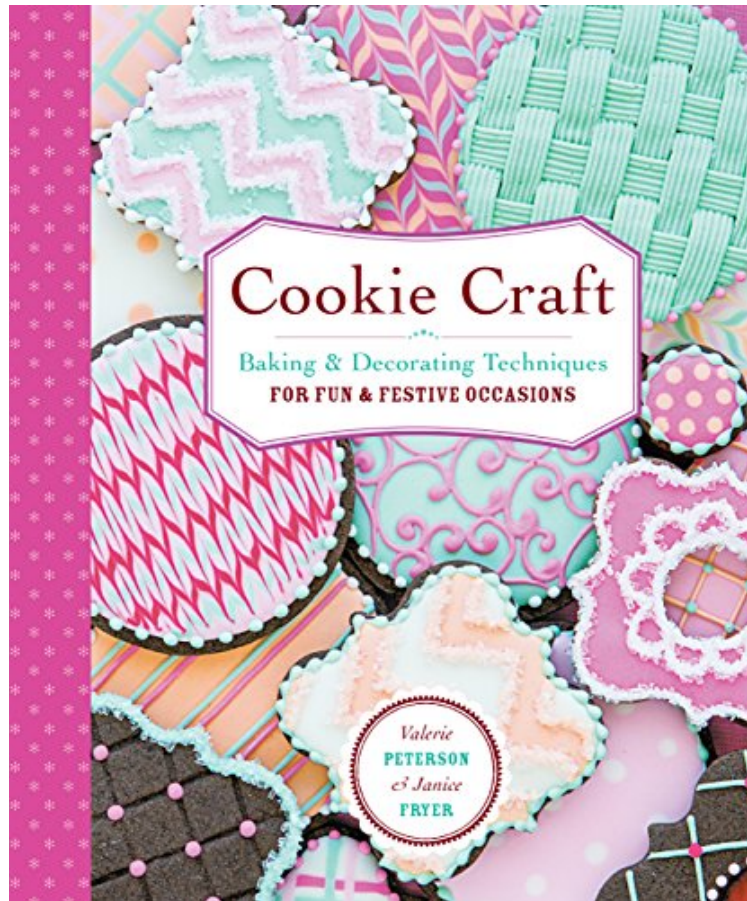


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Cookie Craft: From Baking to Luster Dust, Designs and Techniques for Creative Cookie Occasions

Valerie Peterson, Janice Fryer
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Valerie Peterson, Janice Fryer : Cookie Craft: From Baking to Luster Dust, Designs and Techniques for Creative Cookie Occasions before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookie Craft: From Baking to Luster Dust, Designs and Techniques for Creative Cookie Occasions:

0 of 0 people found the following review helpful. Wouldn't recommend - Content is lacklusterBy India DuBoisI was so excited when I ordered this book in hopes of it giving me ideas for new cookie designs. One of the cookie artists I follow online had recommended it in her blog and thought for sure this was something for more creative projects. When I received it however, I was very disappointed with the content. The pictures looked really sloppy all of the cookies were very basic. I've been decorating cookies for about a year and consider myself to be a bit of a novice, but there wasn't much to take from the designs. The content about which tools to use was pretty decent, so I would only recommend this for a cookier who knows next to nothing about decorating cookies. Otherwise, you're better off

finding inspiration from Pinterest or other bakers' blogs. 2 of 2 people found the following review helpful. Great book for beautiful, complicated cookies!! By Dorothy L Clark Wonderful little cookie book!! I have tried 2 of the recipes in this book and they are on point!! She gives you all the details on how to make, cut and decorate the most beautiful sugar cookies!! If you decide to start making decorated sugar cookies, do not think you can just pick any recipe and cut them out any old way and decorate! There is a process and special recipes to follow. Otherwise you will get swollen, misshapen ugly cookies and you don't want to upset the kids, do you? 6 of 6 people found the following review helpful. my favorite cookie book! By Kellie I bake sugar cookies as a hobby, on many holidays occasions. I've recently been asked to bake cookies as party favors things. I am in no way shape or form a professional, but it is indeed something I'm passionate about. The recipe I use is right from this book. Though the book only contains four recipes, they are all equally delicious! The book is mostly baking decorating tips, all of which I've found incredibly useful. I get amazing reviews on my cookies every time! The only tip I can suggest to you is not about the book itself, but your baking procedure. If you're making rolled sugar cookies with cookie cutters, I use about a half a cup to a cup less of flour than the recipe calls for (depending on if I'm doubling or even tripling the recipe). If you're like me, when you roll the cookies, you use TONS of flour. If you cut some out of the recipe, it doesn't take away from the cookies when you add more flour when rolling. The dough also doesn't get as flaky as quickly by doing this. Happy baking! :)

Beautifully decorated cookies are within reach for every home baker, thanks to the easy and practical methods developed by cookie-crafting enthusiasts Valerie Peterson and Janice Fryer. From rolling and cutting to flooding and piping, you'll find dozens of techniques to turn plain cookies into fun treats for your next special occasion. With instructions for making stand-up cookies, tips on creating icing color palettes, and advice on freezing and shipping, the cookie fun never stops!

Wow. This book might even stop Martha Stewart in her tracks. The cookies are gorgeous and the level of detail is stunning. Instructions include drying time of icing, how to keep metal cookie cutters rust-free, a half-dozen Royal Icing recipes, color palette formulas, plus pages of templates. If cookies are your thing, this book is your lifeline. Minneapolis Star-Tribune; "If you've longed to make those perfectly iced cookies you see in bakeries and magazines, there's a new book that will get you from dough to done with minimal hassle... [A]nyone who wants to make beautiful cookies will find [Cookie Craft] jammed with ideas and advice." J.M. Hirsch, Associated Press "A must-have for this particularly driven subset of the baking crowd, by New Yorkers who write about food and have mastered pastry arts. The authors take an A-to-Z approach in planning, creating, storing and shipping decorated cookies." Washington Post "Word to the wise: Thumb through Cookie Craft after eating. Otherwise, the pages packed with sugary confections will turn you into an insatiable cubicle cookie monster. Those who like to get their hands doughy, regardless of skill level, can find a manageable project here." Washington Express "[The] cookies in this book whet the reader's appetite . . . its tone is one of a helpful friend rather than stern directives." ForeWord Magazine;