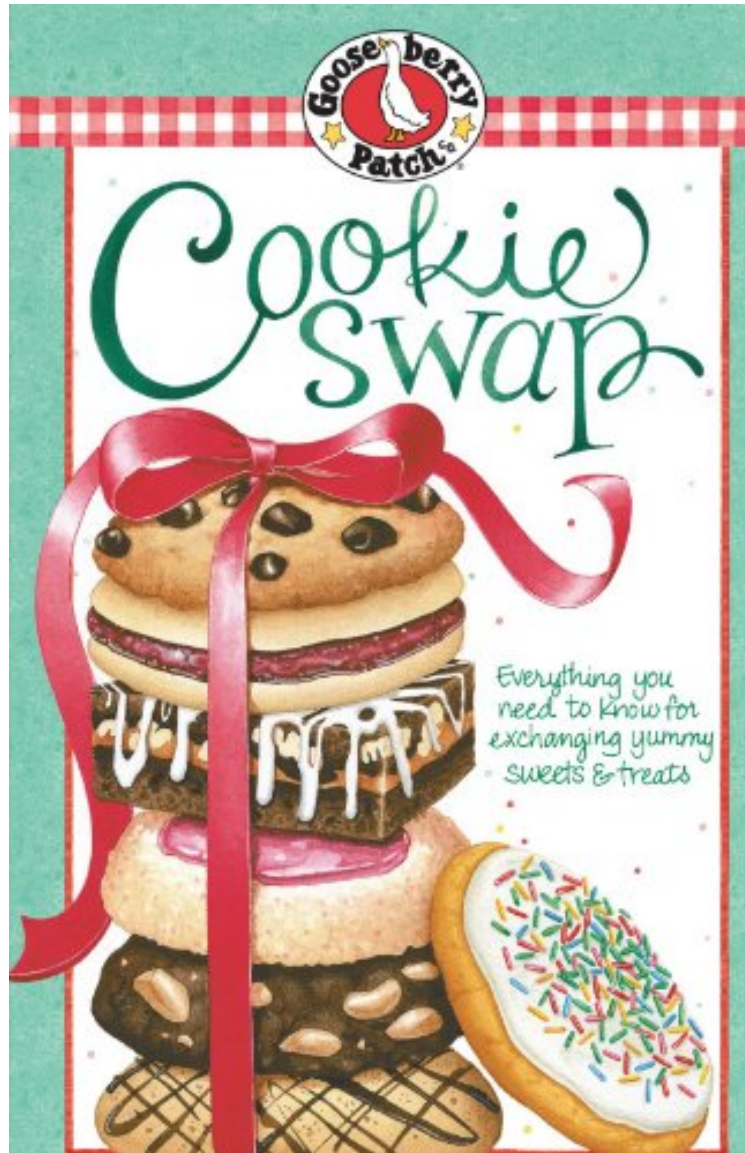


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Cookie Swap (Gooseberry Patch)

Gooseberry Patch

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#1217911 in Books Gooseberry Patch 2003-01Original language:EnglishPDF # 1 8.50 x .9 x 5.50l, #File Name: 193189038232 pages | File size: 70.Mb

Gooseberry Patch : Cookie Swap (Gooseberry Patch) before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookie Swap (Gooseberry Patch):

2 of 2 people found the following review helpful. Perfect Idea for a Holiday Party or Christmas BakingBy Rebecca of This is a really fun cookbook with lots of ideas for a Holiday party. Suggestions are given for what to serve alongside the cookies - like punch and hot chocolate. The idea is that everyone coming to the party brings a plate of cookies. Ideally all your friends have a Kindle and can download this recipe book so they can make one of the recipes.One of

the good ideas in this book is the "cookie-decorating contest." This may take a bit of work to set up but the kids at your party will love it. Some of the delicious recipes in this book include: Chocolate and Vanilla Swirl Cookies, White Chocolate-Raspberry Diamonds, Chocolate-Toffee Delights, Holiday Peppermint Fudge, Merry Mocha Mix, Snowy Eggnog Teacakes, and much more... All I can say is that the girls who run Gooseberry Patch are having way too much fun. They write really useful cookbooks that help you create that feeling of a cozy home we all crave. ~The Rebecca Review

11 of 12 people found the following review helpful. Easy Cookie Swap ideas! I'm hosting one this year. By SusieQTpie

Each year I tell myself that I'm going to have a cookie swap but then it never happens. I'm so excited to get this Kindle book, Gooseberry Patch Cookie Swap Cookbook early enough to help me actually do it this year. The cookbook starts off with Hints for a Successful Cookie Swap. The time frame of planning starts 6 weeks before the event. That is good to know because, honestly, I had no clue when or where to start. The planning stages in the book takes you all the way to 1 hour before your event! I love the idea that everyone is to bring copies of their recipe. I am so excited for my cookie swap. I am going to actually invite the people who I know are young moms, young women who do not have a lot of baking experience. I think this will be a good way for them to get recipe ideas and a variety to share with family and friends. Through out the book there are other tips ideas for your cookie swap. On to the recipes! The book contains Classic cookies that work great for a cookie swap. Some of the tasty recipes include Merry Spritz-mas Cookies (I've never made these), White Chocolate Raspberry Diamonds, Peppermint Cookie Wands, Linzer Tart Cookies (I make a similar version of these every year and they are a HUGE hit), Nutty Butterscotch Squares, Sparkling Orange Snow, Sweet Chocolate Toffee Delights and Homemade Chocolate Caramels. I'm a huge Gooseberry Patch friend. Search for SusieQTpies Scraps of Life blog to find out about more of their cookbooks right here on my blog! Leave a comment and let me know you stopped in. I'll visit you back if you have a blog, website, etc. Want a sneak peek recipe? Here is one for you from this cookbook.

Holiday Peppermint Fudge
Ingredients
4 c. sugar
2 5oz cans evaporated milk
1 c. butter
2 c. semi-sweet chocolate chips
7 oz jar marshmallow creme
1/2 t. peppermint extract
2/3 c. red white peppermint candies, coarsely broken

Directions
Combine sugar, milk butter in a heavy 3-quart saucepan; bring to a boil over med-heat, stirring constantly. Reduce heat to medium, heat and stir for 10 minutes. Remove from heat; add chocolate chips, marshmallow creme and peppermint extract. Stir until chocolate and creme are melted and mixture is smooth; pour into a buttered aluminum foil-lined 13 x 9 baking pan. Sprinkle with candies; cover and refrigerate until set. Cut into squares to serve. Makes 5-6 dozen.

13 of 14 people found the following review helpful. Great holiday ideas for a gathering of friends or colleagues! By BarbZ

This book is not only a guide to creating a fun holiday gathering, but it is full of interesting recipes for holiday cookies (really, edible gifts... it includes a few drink mixes). The book is sprinkled with creative ideas: The beginning lays out a plan for setting up the cookie exchange event over a period of weeks prior to the event. Throughout the book are fun ideas to make the event more interesting: cute ways to vary invitations, cute ideas to perk up the party table, party themes, a party "give away" of a collection of recipes, etc. Some of the more interesting recipes: peppermint fudge, stained glass cookies, yummy cappuccino bites, chocolate wrapped peppermint cookies. Appropriate for an office event or a home gathering with friends.... at a time when many are watching holiday spending, this is an easy way to create a low cost event! Enjoy!

Everything you need to know to host a cookie exchange! You'll find easy-to-follow how-to's with a handy checklist to make swapping a cinch, clever invitations and a recipe card to copy and color, tried true recipes plus nifty ideas for packaging and presenting cookies. Try nutty butterscotch squares, chocolate-vanilla swirl cookies, magical creme wafers, chocolate peanut butter secrets and more, including recipes for fudge, caramels and hard tack candy too!

From the Author

Holiday Peppermint Fudge
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2-5 oz. cans evaporated milk
1 c. butter
2 c. semi-sweet chocolate chips
7 oz. jar marshmallow creme
1/2 t. peppermint extract
2/3 c. red and white peppermint candies, coarsely broken

Combine sugar, milk and butter in a heavy 3 quart saucepan; bring to a boil over medium-high heat, stirring constantly. Reduce heat to medium; heat and stir for 10 minutes. Remove from heat; add chocolate chips, marshmallow creme and peppermint extract. Stir until chocolate and creme are melted and mixture is smooth; pour into a buttered aluminum foil-lined 13"x9" baking pan. Sprinkle with candies; cover and refrigerate until set. Cut into squares to serve. Makes 5 to 6 doz.

From the Back Cover

Dear Friend,

Nothing says happy holiday like a cookie swap with friends! Everyone loves freshly baked batches of cookies, mouth-watering recipes to sample and share and warm gatherings with friends. Host a cookie swap and everyone will go home with dozens of different treats to enjoy. It's so easy!

We've included everything you need in this nifty handbook! Cookie Swap is a collection of tried true recipes, easy ideas for exchanging homemade goodies and all the how-to's you'll need for hosting this memorable get-together. Try whipping up Magical cream Wafers or Merry Spritz-mas Cookies to present at this year's swap. Prize-Winning Peanut Butter Cups and Cranberry-Oat Bars are sure to be a hit and White Hot Cocoa is just right for serving alongside delicious treats like Yummy Cappuccino Bites and Homemade Chocolate Caramels.

You'll also find a simple timeline inside and clever tips for making your gathering extra special. We've included invitations to copy and send to friends along with a recipe card for jotting down your favorite recipes to share. Stir up some fun with those you love!

Start a Sweet Tradition!

Vickie Jo Ann

About the Author

Gooseberry Patch was founded in 1984

by Vickie Hutchins and Jo Ann Martin, two moms looking for a way to do what they loved and stay home with kids too. 25 years later, they're best known for their collection of family-friendly, community-style cookbooks. Each book is created with today's time-strapped, budget-conscious families in mind and filled with recipes shared by cooks all across the country. Along with treasured family recipes, each book includes the stories that go along with these tried true dishes. With more than 200 titles and nearly 9 million copies in print, plus an ever-growing collection of eBooks, Gooseberry Patch has grown from a kitchen-table operation to a nationally recognized best-selling publisher. Check out their books below and visit their website (gooseberrypatch.com) to get thousands of free recipes and lots more free goodies.