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Lauren Chattman

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#1305613 in Books Workman Publishing 2010-10-13 Original language: English PDF # 1 8.06 x .56 x 8.00l, 1.18 #File Name: 0761156771240 pages | File size: 68.Mb

Lauren Chattman : Cookie Swap! before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookie Swap!:

1 of 2 people found the following review helpful. Five StarsBy CAgreat recipes for big batch baking0 of 2 people found the following review helpful. A+++By LoriThe book arrived sooner than I expected (not that I'm complaining). It had an "extra" recipe (clipped from a newspaper) for "Maple Pecan Refrigerator Cookies" (thanks! :). The book itself is in excellent condition.I had been looking for this book for a while now. Thank you!0 of 2 people found the following review helpful. Two StarsBy JanisOk

Cookie swaps are joyful. Cookie swaps are social. Cookie swaps are hip yet old-school, trendy yet traditional. Cookie swaps are creative, inexpensive, DIY, and a great way to entertain. Cookie swaps are baking meets Stitch rsquo;n Bitch, with newspapers, magazines, and websites?including The New York Times, The Washington Post, Better Homes and Gardens, Real Simple, Family Fun, Southern Living, Kraft.com, and Ed Levinersquo;s Serious Eats?all writing about the trend. Cookie Swap! captures all of this and more in an idea-packed, slightly sassy guide. On the one hand, itrquo;s all about the swap: when to swap (Christmas, of course, and other holidays, but also birthdays, bridal showers, graduation parties, PTA meetings, and fund-raisers?or just at your next book club meeting). And how to swap?with a planner, cookie swap math guide (so everyone gets the same number of cookies), ideas for invitations, decorations, containers, and then, when the crumbs have settled, how to make a keepsake. On the other hand, itrquo;s

all about the cookies. Lauren Chattman is a former professional pastry chef and baking writer who's put together a knockout collection of more than 60 delectable, easy-to-make, simple-to-sophisticated recipes covering every kind of cookie—from crowd-pleasing favorites like Chewy Chocolate Chip Cookies and Pumpkin Cheesecake Brownies to unexpected treats like Flaky Cardamom Palmiers and Green Tea Sandwich Cookies with Almond Cream. Finally, the book ends with a chapter of drink recipes—such as Iced Irish Coffee, Mini Strawberry Milk Shakes and Juicy Sangria—because not every cookie wants milk.

About the Author Lauren Chattman is a former professional pastry chef and the author of several books, including *Bread Making: A Home Course* and *The Baking Answer Book*. Her other books include the IACP-winning *Local Breads*, which she cowrote with Daniel Leader, and *Dessert University*, written with White House pastry chef Roland Mesnier. She lives with her family in Sag Harbor, New York.