

## Cookies at Home with The Culinary Institute of America

*Todd Knaster, Culinary Institute of America*  
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**Todd Knaster, Culinary Institute of America : Cookies at Home with The Culinary Institute of America** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cookies at Home with The Culinary Institute of America:

0 of 0 people found the following review helpful. Five Stars By Some wonderful recipes. 1 of 1 people found the following review helpful. Do NOT waste your money By Astronautswife Do NOT waste your money! Thanksgiving morning I tried the Rugalach recipe. The errors in that recipe are unreal. I wasted a lot of time and ingredients on this recipe. Very unhappy. Book went in the trash. I wish I could get my money back. 0 of 0 people found the following review helpful. Bo-ring By Kitchen Diva Totally disappointing. Same old, same old cookies. Nothing new, different or creative. I expected a lot more from the CIA.

Chewy, crispy, rich, and crunchy; who doesn't want a cookie right this minute? In the tradition of Chocolates and Confections at Home with The Culinary Institute of America comes Cookies at Home with The Culinary Institute of America, featuring chewy, crispy, rich, and crunchy cookies and offering information about basic cookie-making techniques, equipment, and ingredients. The recipes include a range of options, from quick and easy Chocolate Chip Cookies and Fudge Brownies to cookies that will delight and inspire your guests, including Lemon Meringues and French Macarons. With beautiful full-color photography throughout, Cookies at Home with The Culinary Institute of

America offers easy instructions and features nearly 100 recipes, with helpful tips for decorating cookies for special occasions and packing them for personal gifts. Includes nearly 100 delicious cookie recipes, from classic to contemporary, sweet to savory. Features important step-by-step techniques and beautiful photographs throughout. Developed with the authority of The Culinary Institute of America and the expert voice of Chef Todd Knaster. No matter what kind of cookies you love, from Triple Chocolate Cookies to the festive Gingerbread House, Cookies at Home with The Culinary Institute of America will help you take your home-baked cookies to new and delicious heights.

From the Inside Flap: Cookies At Home with the culinary institute of america. From quick and easy Chocolate Chip Cookies and Fudge Brownies to delightful Lemon Meringues and French Macaroons, this delicious cookie compendium includes nearly 100 recipes of every type and stripe. Cookies at Home covers basic cookie-baking techniques and offers helpful tips on equipment, ingredients, and decorating—all beautifully illustrated with drawings and full-color photography throughout. No matter what kind of cookies you favor, whether as simple as chocolate chip or as complex as a gingerbread house, this book helps you take your home-baked cookies to new and delicious heights. Chapters include: Cookie Baking Equipment: Full details on how to stock your kitchen with everything you need (and nothing you don't) to bake delicious cookies that will delight friends and family alike. Basic Baking Ingredients and Methods: Comprehensive explanations of both basic and special ingredients and their baking properties, as well as methods for mixing and preparation. Decorating and Packaging: Everything you need to know about decorating cookies, including chocolate glaze, royal icing, and other techniques, plus packaging considerations when giving cookies as a gift. Drop Cookies: Easy-to-follow recipes for basic drop cookies such as classic chocolate chip, peanut butter, and oatmeal, as well as more exciting, nontraditional recipes. Bar Cookies: Simple but exciting recipes for traditional bar cookies like brownies and blondies plus techniques for layering and glazing. Rolled, Cut-Out, and Sliced Cookies: Cookies that are cut or sliced from a flattened stiff dough before baking, including sugar cookies, gingerbread, and shortbread. Molded, Stenciled, and Shaped Cookies: Unique and beautiful cookies using premade molds, stencils, or stamps, and usually decorated by hand. Piped and Twice-Baked Cookies: Crisp and dry cookies, such as lemon meringue and biscotti, that are often dipped in chocolate or other coatings. Savory Cookies: Mouthwatering baked concoctions using cheeses, herbs, vegetables, seasonings, and even meats—including puff pastries and canapés. With simple step-by-step techniques, straightforward baking advice, and expertly tested recipes, Cookies at Home will enable you to produce cookies that will rival those of a seasoned professional baker. From the Back Cover: EVERYTHING YOU NEED TO MAKE DELICIOUS, HOME-BAKED COOKIES FOR EVERY OCCASION. Chewy, crispy, rich, and crunchy . . . who doesn't want a cookie right now? In Cookies at Home, you'll find crackles, thumbprints, butterballs, s'mores bars, kipferls, linzers, macaroons, blondies, amaretti, snickerdoodles, and anything else you can dream of. From beloved favorites like Mexican Wedding Cookies and zesty Lemon Bars to showstopping newcomers like Chocolate-Pecan Shortbread and Peanut Butter Whoopie Pies, you'll never run out of delicious ideas. About the Author: Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts, Latin cuisines, and wine and beverage studies. A network of more than 45,000 alumni has helped the CIA earn its reputation as the world's premier culinary college. The CIA, which also offers courses for professionals and food enthusiasts, as well as consulting services for the foodservice and hospitality industry, has campuses in Hyde Park, New York; St. Helena, California; San Antonio, Texas; and Singapore.