

# Cookies Beer: Bake, Pair, Enjoy

Jonathan Bender

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**Jonathan Bender : Cookies Beer: Bake, Pair, Enjoy** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookies Beer: Bake, Pair, Enjoy:

2 of 2 people found the following review helpful. I didn't have habanero sugar (started too late to special order) so I just added a bit of cayenne pepper to my sugar mix - a finBy SeanCGave this book as a gift to colleagues for the holidays, along with a gift card to a local beer joint and topped it off with a batch of the mexican hot chocolate cookies...yum! The recipe made a ton of cookies (the dough was literally pouring out of my mixer), so much more than the 28 stated. This was not a problem though, because they were superb. I didn't have habanero sugar (started too late to special order) so I just added a bit of cayenne pepper to my sugar mix - a fine modification. Definitely recommend this book to all cookie and beer lovers - a delightful, delicious read.0 of 0 people found the following review helpful. Recipes could benefit from scalingBy StephanieThe book has a great premise and helps introduce non-

bakers and non-beer drinkers to new flavor combinations. As a cookbook, it could use improvement. Simple recipes span multiple pages, requiring a lot of flipping and memory to get things right. Furthermore, the recipes have enormous yields (the Mexican Hot Chocolate cookies, for example, require five cups of flour -- you really need a stand mixer to make these). Baking novices wouldn't know to scale down the recipes or have the right equipment to hold such large batches. 0 of 0 people found the following review helpful. Great Recipes! By Dawn Recipes are unique and flavorful. Love the pairings. Happy to support a local author in Kansas City!

Cookies Beer is the first book that brings together two things that should never have been separated in the first place. Whether you're a baker or a drinker with a baking problem, these pages will provide a series of guideposts for how to put together forty rockin' cookies--collected from celebrated chefs, bakers, and bakeries across the country--with craft beer. The information provides the building blocks for then experimenting with your own cookie and beer combinations. Each cookie, like Steven Satterfield's Chocolate-Almond, Coconut Macaroons, gets its own specific beer (Avery's Brewery Company's The Reverend) as well as a general style pairing (a quadrupel). Along the way, Cookies Beer will teach you how to make your own beer syrup for beer milkshakes, make it a night of Girl Scout cookies and beer, and even how to acquire and bake with spent grain (the by-product of beer brewing). And in the end, when you're ready for it, eight cookie recipes actually made with beer and devised by some of the vanguard craft breweries in the United States, are waiting to be baked. This is Cookies Beer. And you, are about to be popular.

Jonathan Bender brings together two of my favorite subjects--cookies and beer--by weaving together thoughtful and witty stories and anecdotes with honest-to-goodness great recipes from some of the best bakers in the country. Now excuse me while I go and make another batch of these Chocolate Oatmeal Ale Cookies. (Co-author of Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery, Erin Patinkin) Beer drinkers and cookie lovers unite! This is a collection of some seriously mouth watering recipes that are taken to the next level by the perfect beer pairing. From Mexican Hot Chocolate Cookies complimented by smoked porter to beer syrup milkshakes, this book is a delicious celebration of Bender's love for all things baked and brewed. (Co-author of Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery, Agatha Kulaga) About the Author Jonathan Bender is a Kansas City-based freelance journalist, author of LEGO: A Love Story, and founder of Recommended Daily, an online destination for local food news. In 2012, he was named "Media Person of the Year" by the Greater Kansas City Restaurant Association. His work has appeared in The Washington Post, Serious Eats, and Esquire.