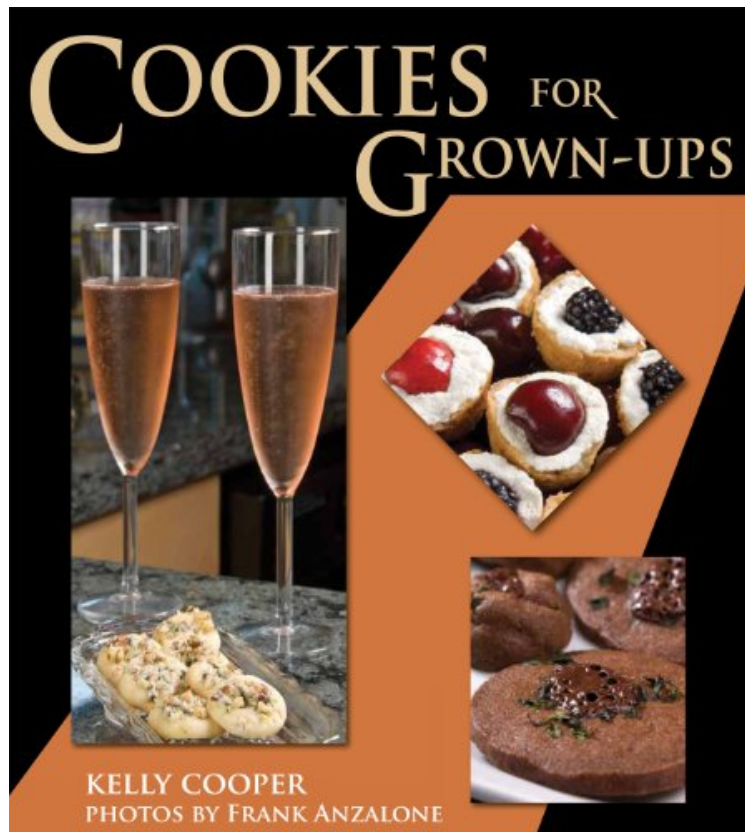


(Download free pdf) Cookies for Grown-Ups

Cookies for Grown-Ups

Kelly Cooper

*ePub | *DOC | audiobook | ebooks | Download PDF*



 Download

 Read Online

#1379827 in Books Red Rock Press 2012-12-01 Original language: English PDF # 1 .60 x 8.60 x 9.101, 1.50
#File Name: 1933176423136 pages | File size: 15.Mb

Kelly Cooper : Cookies for Grown-Ups before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookies for Grown-Ups:

1 of 1 people found the following review helpful. Unique and Delicious! By Dora E. H. Crow
Before this book was published, I discovered some yummy recipes on the author's blog -- and I couldn't wait to try them out. Both "Familiar Memory" and "Delectable" are scrumptious! Not only are these cookies delicious, but the two recipes I've made so far have been very easy to follow. The title may say "grown-ups", but my children and their friends have begged me to make them again. In fact, I'll be making a couple of batches of "Familiar Memory" cookies tomorrow -- one as a gift for a young teen and another as a hostess gift to bring to a grown-up party. This year I won't have any trouble finding a special gift for my friends -- I'll be giving them this book, "Cookies for Grown-Ups", along with freshly baked Grown-Up cookies. 0 of 0 people found the following review helpful. new, fun, distinctive
By Victoria Bartz
Cookies for Grown-ups is the first cookbook I have seen in a long time that does not just recycle old recipes with tweaks, it has really original recipes for new flavor combinations and distinctive tastes and shapes. Made with common kitchen tools, (no fancy presses, machines, or molds needed), and flavorful ingredients that are widely available, these recipes are delicious and memorable. My husband and friends love "Americana", (made with baked sweet potato), "Oh Snap", (hazelnut spread sandwich-style), and the quirky "Curveball". My favorite is "Pink-A-Dot", with grapefruit and poppy

seeds. I'll be making several of these cookies for gifts and for our New Years party, and keep trying new ones all year round. A really fun book with lots of great extra helps, (like the QR code shopping lists), with great photos and clear instructions! 0 of 0 people found the following review helpful. These are awesome recipes. When I used to think of cookies By bluepearl! These are awesome recipes. When I used to think of cookies, I thought of sandboxes, stubby fingers, and runny noses. Now I think of chili peppers, wine, and having friends over. The recipes aren't hard, just really fresh ideas.

Cookie-love is forever and yet for all the remembrances it evokes, our favorite childhood cookie is not always what we want. Even Proust lived on more than madeleines. Our tastes change. As adults, we're allowed to say no to milk, choosing instead a cup of good coffee or tea, a glass of wine, an icy cocktail or a stein of what's on tap. Kelly Cooper knows this. She also knows how to concoct delicious, handheld treats sweet or savory to go with those libations. Yet many of Kelly Cooper's most inspired cookies are built on memories. Her mother taught her to bake in California's orchard-rich Santa Clara Valley, where apricots, figs, almonds and berries overflowed. Her sweet cookies brim with these and other fresh flavors, enhanced by surprise grownup ingredients, such as Gruyere or orange liqueur. You may not be able to imagine precisely the favor fresh thyme does chocolate until you've sampled the cookie called Dark Desire. Her savory cookies are also amazing. No solo baker invented the piquant cookie, but leading culinary writers are beginning to note that no one creates cocktail cookies better than Kelly Cooper does! Indeed, a bite of her Antipasto cookie (featuring bits of Italian salami and cheese) may well convince you to bake for your next cocktail party. Her whimsical cookies are for adults not only because each is carefully paired with a drink but because they're deliciously suited for the discerning palette. We're talking hearty breakfast cookies with dashes of maple syrup and bacon, manly game-time cookies that incorporate beef jerky and late-late night cookies to stir the senses. For any occasion, Kelly Cooper knows just how to mix beloved, familiar flavors with enlivening, new ones and that's the true secret of successful sophistication.

"Kelly Cooper's Cookies for Grown-ups is bold and quirky, savory yes, but sweet, too, and full of surprises. Her creations pair with cocktails and wine; one sandwiches a chocolate habanero after-kick between orange-vanilla layers, another links pear and blue cheese." -- Gael Greene, *InsatiableCritic.com* "Kelly Cooper isn't the first baker to come up with savory cookies but she might do it best, for example, in kebab cookies or in one that combines the flavors of pesto. Her sweet cookies also dazzle taste buds with unexpected flavors: chili in a chocolate-hazelnut confection or pumpkin seeds in a spice cookie. The proof is in the baking, and the eating." -- Sylvia Carter, ex-*Newsday* columnist, dining guide, Raleigh/Durham "Ms. Cooper's inventive names and unique flavor combinations beckon us to dive into her book and begin baking. Her recipes are a map to a baking adventure as rewarding as eating the little treasures at its end." -- Nancy Olson, Pastry Chef, Gramercy Tavern, New York City "Baking cookies isn't known as the manliest thing to do in the kitchen but with the flavor combinations that Kelly Cooper has put together, Sundays at my house are now all about football, beer and . . . grown-up cookies!" -- Chris Milano, *Foodie Adventures*, San Francisco "Looking for something different for entertainment ideas? This cookbook is it!...Not only made of sweet stuff only, some of these recipes used peppers, cheeses, veggies and spices...I loved the drink partnering ideas, as well." -- Naomi Blackburn, *The Pub Grub Forum Blog* --Various Sources Many of Kelly Cooper's most inspired cookies for grown-ups have surprises you might have never considered. The flavor of thyme added to chocolate is something you have to experience to appreciate, and her savory cookies are also revelatory. Word is that no one is better at cocktail cookies than Cooper. Try her Antipasto cookie, featuring bits of Italian salami and cheese. You may never go back to oatmeal raisin. --Boca Raton Observer Cooper's collection of cookie recipes will show you that there is a not-so-sweet side to cookies, and it's pretty darn good. It's time to be mature about our cookies and start acting like grown-ups, so make some of Cooper's savory combinations and start the conversation. ---Anne Dolce, *Dailymeal.com* Cookies for Grown-ups is a cookie jar full of ideas...and will inspire home bakers to branch out from their beloved sweet cookie favorites to a treat like Dillicious (brie, cucumber, dill and lemon) for their next adult get together. --Holly Andres, L.A. Daily News Not that long ago the most unique ingredients to push the cookie envelope were sea salt and bacon...but that's kid stuff compared to what Kelly Cooper has created for her recent book, *Cookies for Grown-ups*. She has introduced a whole new way of making a nibble and a nosh into something phenomenal. I plan to eat my way right through the book enjoying each original taste and flavor. ---Kate Lawson, *The Detroit News* Cooper has turned out a volume of imaginative sweet and savory cookies, each with a suggested drink pairing. ---Kimberly Jackson, *New Jersey Star Ledger* In *Cookies for Grown-ups*, author Kelly Cooper reinvents the cookie for the adult palate and suggests adult beverage pairings for each of her more than 80 intriguing recipes for savory and sweet appetizer, snack, and desert cookies. --Alison Highberger, *Bend Voice* This is the ultimate cookbook for men and women who like cookies and for the people who love friends and family enough to bake cookies for them. --Goodreads Author Kelly Cooper's cookbook, *Cookies for Grown-ups* has a number of killer recipes for sweet and savory cookies. Her *Refrescante* (cornmeal, parmesan cheese, cream cheese and Jalepeno peppers) is one of the world's great cocktail snacks. -Max Jacobson, *Las Vegas Seven* I highly recommend this book for the baker seeking inspiration, or to the male pal who

thinks baking is just for ladies. Gentlemen, this book has so many Monday Night Football treats that making them won't get your man-card revoked. ---Rhiana Walker, ConciergeatNetGalley.com Each year I do a massive amount of Christmas baking for friends and a few for Santa too. This year I used a recipe from a new Cookbook, Cookies for Grown-ups by Kelly Cooper. Her cookies go way beyond the chocolate chip standard and offer a variety of unique ideas...Santa, If someone leaves some of these delectable treats for you,. Then you owe me, big fellow. ---Becca Owsley, Kentucky News Enterprise --Various SourcesAbout the AuthorKelly Cooper divides her baking time between her homes in the bustling San Francisco Bay Area and the quiet Nevada desert west of Las Vegas. When she's not inventing cookies, she teaches mobile web development at West Valley College in San Joseacute;