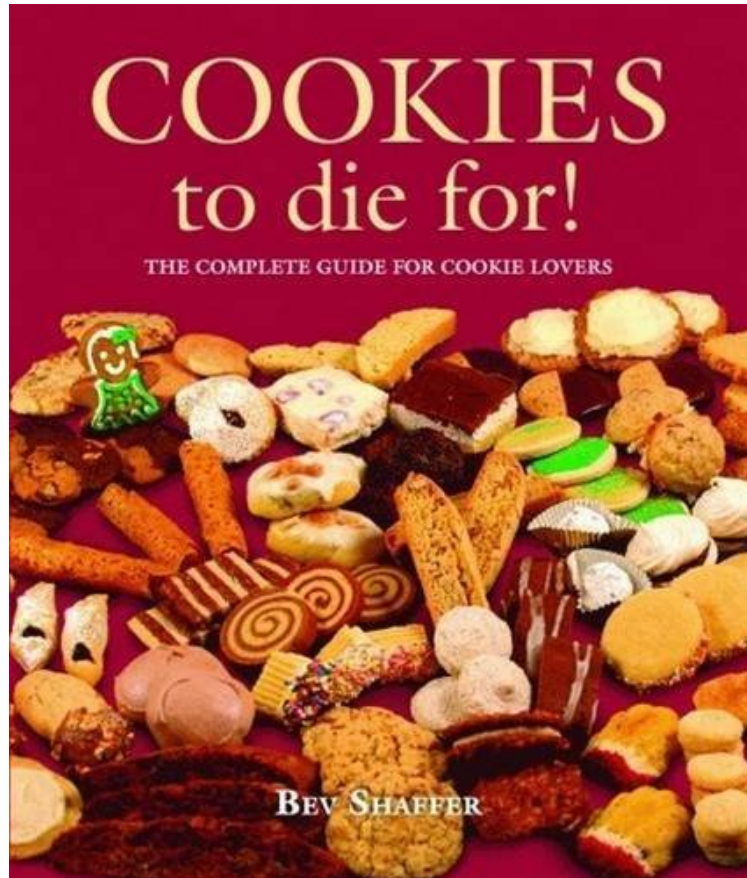


## Cookies to Die For! (Cookbooks to Die For)

*Bev Shaffer*

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**Bev Shaffer : Cookies to Die For! (Cookbooks to Die For)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cookies to Die For! (Cookbooks to Die For):

0 of 0 people found the following review helpful. Cookie bible By Kate Thomson This book is my cookie bible. The best chocolate chip (chunk) cookie recipe I have ever used is inside! And a whole wheat version of snickerdoodles that is so good there is no reason to ever make them with white flour again! If you love baking and trying unique things, you will love this book. Unlike many baking books, I have yet to make something from this book that is a loser. Buy it!  
0 of 0 people found the following review helpful. Great cookies By Sandi I was familiar with this book and decided to buy a copy for myself. Lots of great choices in here for my Christmas cookie plates.  
4 of 5 people found the following review helpful. Good Collection By Betty Junior Good collection of cookie recipes...you'll be satisfied with this book. However, there aren't many pictures of the cookies...for those of you who like a picture of every recipe.

Award-winning author of "Brownies to Die For!", Bev Shaffer dishes up another delicious cookbook, this time perfecting the art of the cookie. From cookie basics and troubleshooting to adventures into the flavorful world of

Almond Toffee Crunch Cookies, Chocolate Chocolate Cookies with Chocolate, and Cranberry White Chocolate Blondies, Shaffer assembles a treasure trove of recipes that celebrate her lifelong love of baking. Her detailed instructions and fun-loving style are guaranteed to make every cinnamon-sugar-topped anise crisp and honey gold macaroon a cooking experience to die for!

From Publishers Weekly Starred . Cookie monsters, sweet-tooths and venturesome bakers take note: the litany of treats in this inventive collection may make it the last cookbook you need (at least until you have to buy a replacement volume for your dog-eared, butter-stained original). In nearly 200 recipes organized by method (rolled, refrigerated, filled) and theme ("cookies with a heritage," "celebration cookies"), Ohio chef and cookbook author Shaffer makes time for classics like gingerbread, black and whites and amaretti (as well as riffs on biscotti, shortbread and oatmeal cookies), but devotes the majority of her tour to tasty new classics like tender Tart-Topped Lemon Cookies, Chocolate-Topped Marshmallow Bars and a rich, walnut-studded banana bar covered with a rich browned-butter frosting. Though names like Cinnamon Sugar-Topped Anise Crisps and Lacy Cranberry Oatmeal Cookies with Orange Glaze may intimidate, bakers will find Shaffer's instructions to-the-point and her ingredient lists mercifully short. Readers who overlook Shaffer's text in their rush to break out the stand mixer will be missing salient (but brief) tips on various cookie styles and avoiding doughy, crumbly or burned cookies, proving this comprehensive volume's subtitle is no lie. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Starred -"Cookie monsters, sweet-tooths and venturesome bakers take note: the litany of treats in this inventive collection may make it the last cookbook you need (at least until you have to buy a replacement volume for your dog-eared, butter-stained original). In nearly 200 recipes organized by method (rolled, refrigerated, filled) and theme ("cookies with a heritage," "celebration cookies"), Ohio chef and cookbook author Shaffer makes time for classics like gingerbread, black and whites and amaretti (as well as riffs on biscotti, shortbread and oatmeal cookies), but devotes the majority of her tour to tasty new classics like tender Tart-Topped Lemon Cookies, Chocolate-Topped Marshmallow Bars and a rich, walnut-studded banana bar covered with a rich browned-butter frosting. Though names like Cinnamon Sugar-Topped Anise Crisps and Lacy Cranberry Oatmeal Cookies with Orange Glaze may intimidate, bakers will find Shaffer's instructions to-the-point and her ingredient lists mercifully short. Readers who overlook Shaffer's text in their rush to break out the stand mixer will be missing salient (but brief) tips on various cookie styles and avoiding doughy, crumbly or burned cookies, proving this comprehensive volume's subtitle is no lie. (Feb.)" --Publishers Weekly Web Exclusive s,01/12/2009 From the Publisher "You really don't want to go through another holiday season without Cookies to Die For!" --Shirley O. Corriher, author of CookWise and BakeWise "Pass the milk--I can't wait to dig in." --Michael Symon, Food Network Iron Chef and owner, Lola and Lolita restaurants "Bev brings an unabashed passion for cookies to life in 'Cookies to Die For!' where her colorful anecdotes and reflections on baking paint a picture of a life with cookies." --Ken Rubin, culinary anthropologist, consultant, and writer