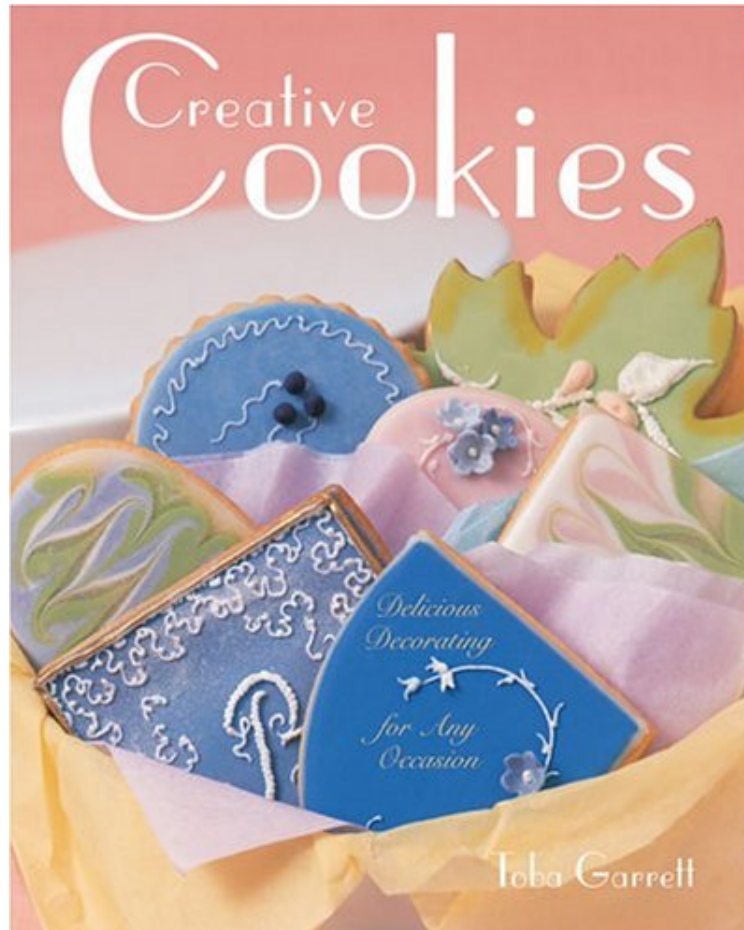


Creative Cookies: Delicious Decorating for Any Occasion

Toba Garrett

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Toba Garrett : Creative Cookies: Delicious Decorating for Any Occasion before purchasing it in order to gage whether or not it would be worth my time, and all praised Creative Cookies: Delicious Decorating for Any Occasion:

3 of 3 people found the following review helpful. THE bookBy Victoria E. MclureIf you buy no other book on cookie baking and decorating, buy this one. This book taught me how to decorate cookies. The recipes are also dynamite. The decorations range from basic to wowza and the instructions are clear. Best of all, the "basic" designs are still wonderful. Your friends say, "oh how wonderful" as you gaze at the ceiling and think, "yeah, I did it with a toothpick!" Everyone thinks you are brilliant and you didn't spend a zillion dollars on supplies or spend a week in the kitchen. Do you have to spend time on the cookies? Of course. Anything worth doing takes time. However, the glacing is much easier to work with than Royal Icing and tastes soooooo much better. I have recommended this book to every student I have ever had - no one has ever been disappointed. In other words, buy this book, read this book, use this book and you will have a blast and have wonderful cookies as well.32 of 32 people found the following review helpful. Easy to follow and funBy A CustomerThis book has very well laid out instructions and beautiful photos,

which makes it very easy to follow. You can go through the sections one by one to learn different decorating techniques. And there are a lot of different ideas in the book, so you can enjoy creating new decorated cookies for a long time. One nice thing is that the book also tells you how well each dough and icing stores and how to store them, so you don't have to use an entire batch at once. I've found that it takes a little practice to get the consistency of the icing just right and to get a steady hand to outline and draw on cookies. And it takes a lot of setup time (e.g. making several colors and types of icing) to duplicate the cookies shown in the book. But overall, I think they can be duplicated pretty well even by an amateur. 1 of 1 people found the following review helpful. Five Stars By Zeninice gift for daughter-in-law who loves to bake

A feast for the eyes as well as the palate, this collection from media favorite Toba Garrett is available again. "The mouth-watering photos are enough to send you running to the store for baking equipment and ingredients...[these are] gorgeous works of art. A wealth of photographs and illustrations ensures that even novices will have success with their cookie-making marathons." --New York Daily News "Marvelous book...Superb photography shows the excellence of Ms. Garrett's work...A must for the cookie aficionado." --American Cake Decoration Toba Garrett--master baker, critically lauded author, and recent guest on Emeril Live--has devised cookies so delectable and exquisitely decorated that home chefs will be searching for occasions to make more. The simple recipes range from gingerbread to shortbread, from sugar cookies to chocolate. But what really makes these extra special are Garrett's clever techniques for turning the cookies into works of art that delight the eye as much as they please the palate. There are ruffled buns in soft pastel hues for a baby shower, a white chocolate rose with eight petals, and a 3D bride and groom for wedding and anniversary celebrations. Anyone can create these effects with confidence thanks to the author's clarity and creativity..

"The mouth-watering photos...are enough to send you running to the store for baking equipment and ingredients...gorgeous...works of art...a very good chapter on equipment...Recipes are clearly explained and a wealth of photographs and illustrations ensures that even novices will have success with their cookie-making marathons." -- New York Daily News About the Author New York, NY