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Delicious Starbucks Pastries Recipes: Learn How to Make Your Favorite Starbucks Pastries with These Fast Easy Starbucks Recipes

Jennifer James

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Jennifer James : Delicious Starbucks Pastries Recipes: Learn How to Make Your Favorite Starbucks Pastries with These Fast Easy Starbucks Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Delicious Starbucks Pastries Recipes: Learn How to Make Your Favorite Starbucks Pastries with These Fast Easy Starbucks Recipes:

7 of 8 people found the following review helpful. Better Starbucks Kindle books are availableBy _CustomerSorry folks but the Delicious Starbucks Pastries Recipes by Jennifer Jones is far from the best Kindle book available at if you are looking for Starbucks recipes. I'd take a pass on this cookbook as it contains few recipes and the formatting and/or layout is poor. You will find approximately 23 recipes in this cookbook. The other Starbucks cookbooks at had a better selection of recipes and the books were better written.Also, at Location 62 of 618 you find this mysterious measurement chart with no explanation. The chart is just there. I presume the chart shows equivalencies using measuring cups and spoons but this is not explained.You later find recipes such as the Almond Biscotti found at Location 107 of 618 where the recipe title is on one page followed by the recipe ingredients and instructions on the next page. The recipe is not written well either as the directions start each sentence with a bracketed number followed by a lower case word.Example:"[1]first, heat your oven to a temperature of about 350 degrees and the toast the chopped/slivered almonds for about 10 minutes. Remove them from the oven and allow them to cool to room temperature."The rest of the book is written similar to what was quoted above.You will find some of the following recipes in this cookbook:Almond BiscottiCranberry Bliss BarsCoffee CakeCoffee Italian IcesScottish Oat SconesDo not recommend.4 of 5 people found the following review helpful. Great chance to make my own favorites!!By Jan B. DuncanIf you enjoy pastries from Starbucks, this is the way to get them at a reasonable rate. I like it!!3 of 4 people found the following review helpful. not any Starbucks pastries i recognizeBy nscthough the recipes look good there is no recipe for any Starbucks pastries they currently sell or have sold within the last two years or so

If you are regular Starbucks lover, you will agree with me that those regular visits to your favorite Starbucks store can become rather expensive over time. With this book, that is now a thing of the past as you can now savor your favorite Starbucks pastries right from within the comfort of your own home. With the recipes featured in this book, you can save quite a considerable amount of money and still get the same satisfaction you get from your favorite Starbucks pastries. These recipes are short, sweet, simple and delicious. Some of the Starbucks recipes in this book include; Almond Biscotti Cappuccino-Chocolate Coffee Cake Chocolate Fudge Squares with Mocha Glaze Chocolate Cappuccino Mousse Chocolate Espresso Pudding Chocolate Banana Trifle Cranberry Bliss Bars Coffee Cake Coffee Italian Ices Coffee Cheesecake Coffee Coffecake Date Scones and so much more...