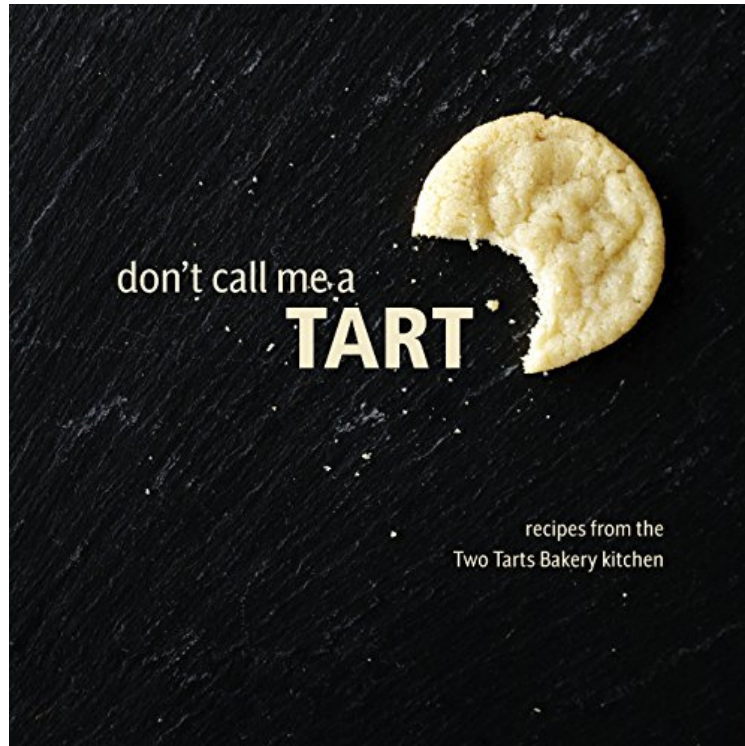


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Don't Call Me a Tart: Recipes from the Two Tarts Bakery Kitchen

Elizabeth Ann Beekley

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Elizabeth Ann Beekley : Don't Call Me a Tart: Recipes from the Two Tarts Bakery Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Don't Call Me a Tart: Recipes from the Two Tarts Bakery Kitchen:

3 of 3 people found the following review helpful. All my favorite TartsBy CustomerI sorely miss the Two Tarts storefront in Portland, so I was delighted that all of my favorite recipes from this bakery were included in this recipe book...cappuccino creams, marionberry linzers, and hazelnut baci! So far I have made the cappuccino creams, and they were divine!0 of 0 people found the following review helpful. Good but expected moreBy Sew It SeamsNice but should be more substantial for the money. I will make the pecan tassies, but giving this away as a gift. Price should be about 15 dollars.0 of 0 people found the following review helpful. Four StarsBy CustomerLoved the refreshing take on putting this book together. Spoken like a true tart!

Growing up in a family of eleven children, sisters Elizabeth Beekley and Ceceila Korn understood early on that learning to cook equaled survival. Learning to bake, on the other hand, provided one with the valuable "favored sibling" status within the ranks. One could escape a whole lot of hairy family situations with a fresh batch of cookies on hand. It made perfect sense, then, that the sisters not only survived their youth by honing their baking skills, but later went on to support themselves with their flour, sugar, and butter-fueled obsession. In 2007, the sisters opened Two Tarts Bakery. It quickly became a farmers market darling, drawing long lines at their Saturday PSU stall. A retail

store quickly followed. Tucked away in a corner of Portland's Alphabet District, this tiny, shoe-box-of-a-bakery produced a product often hailed by customers as the "crack cocaine of cookies." The tiny, diminutive treats were cleverly packaged as ready-made gifts. It was a warm, happy, inviting spot, where many a friendship was kindled, and many a laugh was shared. Years later, when it came time to peel back on the work hours and retire, customers implored the sisters to create a cookbook by which they could recreate their favorite Two Tarts cookies at home. So here you have it! More than 30 of our most popular recipes, with detailed instruction and saucy commentary to boot.