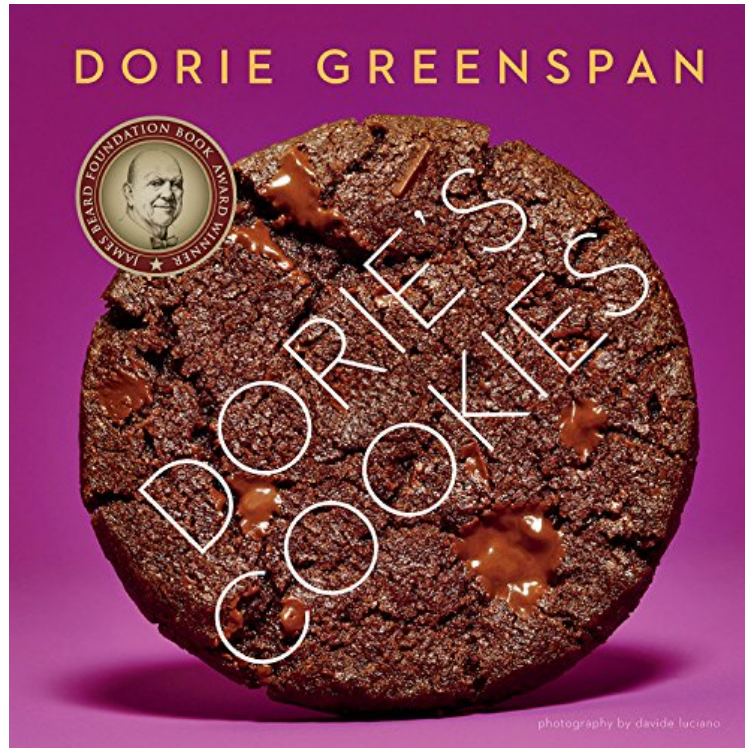


(Free read ebook) Dorie's Cookies

Dorie's Cookies

Dorie Greenspan

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#11535 in Books Greenspan Dorie 2016-10-25 2016-10-25Original language:EnglishPDF # 1 9.00 x 1.43 x 9.00l, .0 #File Name: 0547614845528 pagesDorie s Cookies | File size: 26.Mb

Dorie Greenspan : Dorie's Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Dorie's Cookies:

115 of 121 people found the following review helpful. Not What I Was Expecting....By bsbUnlike a lot of the reviews already posted here, I was not already a Dorie fan when I purchased this book. I had heard of her and noticed this book was getting a lot of press in all the foodie sources I follow, and as a lover of cookies, I preordered the book. For some reason, I had assumed that it would be more like a "cookie bible"... a source of standard, well loved cookies from all over the world. Not at all! Dorie's Cookies is more like a Senior Thesis on cookies- like Dorie sat around in her kitchen trying out recipes that turn traditional cookie making on it's head. The chapter on Cocktail Cookies was really intriguing to me, and since Thanksgiving was coming up, I thought if I tried out some of those recipes they'd be great at the appetizer table.So far, I've tried 4 recipes from the book. Frankly, I've found all the recipes a bit fussy and sort of delicate. I'm used to baking things like Tollhouse Cookies, where my big secret is to double the chocolate chips and cram tons of other things in there to change it up, like pretzels or corn flakes and no matter what I do to them I can't ruin them. So I found the recipes I tried here a bit more precious and exacting than I was used to. I started with the Sesame Sea Salt Cookies, which were kind of like a pie crust where butter was cut into the flour. I found I needed to add 2T more butter to get the dough to come together properly, and if you accidentally leave the dough for any time more than 1 hour in the freezer, you will not be able to cut it without getting cracked cookies. That said, they turned out amazing and were devoured from everyone at our Thanksgiving party, from my 8 year year old to the

grandparents. They are not salty, not sweet, tiny and dainty and the entire batch fit in my smallest Tupperware container. I then made the Puffed Grain and Miso Cookies. These didn't work out at all and we ended up throwing these out without bringing them to the party. I bought a ton of new ingredients that I had to search out from 3 different locations for these cookies- puffed rice, goji berries, puffed barley, and brown rice syrup. Perhaps it was the brand of miso or rice syrup that I used but the flavor of these was just too strong. My kids immediately hated them, my husband, who was drinking a beer at the time, started out liking them with his beer but after a few also found the flavor just too much. Then, because I needed to have some chocolate represented, I made the famous World Peace Cookie. In the intro to this recipe Dorie tells you the dough is kind of fussy, and she was right. Yes, the flavor was wonderful- super deep and lingering chocolate, but cutting the cookies from the logs was a challenge and next time I just might make this dough into a simple drop cookie and see what happens. A few days later, I made the Snow Topped Brownie Drops which was fairly easy and super delicious. However, the picture shows gorgeous bright white cookies and as thickly as we rolled our cookies in confectioner's sugar, our cookies did not look like that. Our sugar had melted into a pretty ghostly, thin covering. Still worth eating and making again. So of the 4 cookies I made, 1 was a complete dud, and 2 were pretty fussy to make, and 1 came out slightly visually disappointing. I still give this book 5 stars because I find that rather than find the Ultimate Snickerdoodle recipe, I'd rather flip through this book and find something completely new and surprising. A lot of the recipes in this book make relatively small batches of small, dainty cookies. So it's a bit of jumping through hoops to get like 25 cookies, as opposed to 1 bowl and a few minutes of mixing time to get 4 dozen Tollhouse cookies that you can just slop onto the sheets after no freezing time. To me, this is more about the experience of making and experimenting than it is about churning out a huge batch of the old standard, reliable recipe. It's like baking an interesting recipe for a chic dinner party rather than mass quantities of something expected for the school bake sale. I'm plotting what I will make next and that anticipation is part of the pleasure of this book. Finally, I am seeing a lot of people critiquing the book's layout and I find it doesn't bother me at all. I love seeing a full page picture of the cookie I am making. To me, it's part of the pleasure of browsing through this beautiful book. I don't find it such an inconvenience to have to turn the page while making the cookie- it's not the hardest thing to do.

36 of 39 people found the following review helpful. Hands-down the best cookie book ever. By Jennifer Guerrero I didn't think I needed another cookie book, then I thumbed through this. This is hands-down the best cookie book I've ever bought. There's a huge variety of classics, and some really special cookies. Great instructions! Beautiful photos. It's a surprisingly big volume, so make a little space in cookbook village. Pictured below: 1) Honey-Blue Cheese Madeleines - p427. Delightfully savory little cookies. I could see this as an hors d'oeuvre, along with a cheese course, or along side a salad or cup of tomato soup. 2) Macarons - p312. Her method is a very easy one. I intended to make mine yellow and fill them with my favorite strawberry lemonade jam from Ball Complete Book of Home Preserving, but grabbed an orange food color paste by mistake, so I went for it. I added 1/4 t Boyajian Pure Orange Oil, 3.4 Fluid Ounce to the batter, (They make lemon and lime oils, too, that are fun with curd fillings!) and filled them with Milk Chocolate Ganache - p476. Yum! 3) World Peace Cookies - p335. These are the cookies on the cover, so I had to try those! Amazing! Really. She's not overselling with that name. 4) Chocolate-Pecan Pie Cookie Bars - p74. Terrific! 5) Brunorsquo;s New Yearrsquo;s Waffles ndash; p253. These are my favorite cookies in the book so far. Theyrsquo;re flavored with cinnamon and rum, and wonderfully crisp. The instructions call for a pizzelle iron. I have a Krumkake iron (Scandinavian version of a pizzelle iron). That made 14 big cookies instead of 120 tiny ones. I had to tweak the recipe to accommodate it. Each cookie took exactly 3 Tablespoons of dough, rather than frac12; teaspoon. I flattened them into thin disks before putting them into the iron because the dough is so sturdy, and I didnrsquo;t want to break my machine pressing it. In the krumkaker, the cookies took 55 seconds. Chef's Choice 839 Krumkake Express I can't wait to try the rest! 1 of 1 people found the following review helpful. Adding another 5 star review! By Fizz379 I love baking but still would probably be considered a relative novice. I have made three cookies from the book -- the lemon sugar cookies (plus a variation with almond extract instead of lemon), the rosemary parmesan savory cookies, and her classic best chocolate chip cookies (modified with nutmeg and cinnamon). I have yet to try some of the more complex recipes, but based on these I know that they will turn out great. The directions are so thorough and specific that you cannot make a mistake except through your own error (I accidentally turned my oven off when I meant to just shut off the timer). She also includes a lot of instruction in terms of ingredients, tools, process, etc. The classic best chocolate chip cookies are the best chocolate chip cookies I have ever baked and they are not even a featured recipe! Enjoy,

James Beard Award-winner for Best Baking and Dessert Book 2017 All-new collection from a "revered icon" and "culinary guru" (New York Times). Over the course of her baking career, Dorie Greenspan has created more than 300 cookie recipes. Yet she has never written a book about themmdash;until now. To merit her ldquo;three purple stars of approval,rdquo; every cookie had to be so special that it begged to be made again and again. Cookies for every taste and occasion are here. There are company treats like Portofignos, with chocolate dough and port-soaked figs, and lunch-box Blueberry Buttermilk Pie Bars. They Might Be Breakfast Cookies are packed with goodiesmdash;raisins, dried apples, dried cranberries, and oatsmdash; while Almond Crackle Cookies have just three ingredients. There are

dozens of choices for the Christmas cookie swaps, including Little Rascals (German jam sandwich cookies with walnuts), Italian Saucissons (chocolate log cookies studded with dried fruit), and Snowy-Topped Brownie Drops. And who but America's favorite baker could devise a cookie as intriguing as Pink-Peppercorn Thumbprints or as popular as the World Peace Cookie, with its 59 million Internet fans?

A James Beard Award-winner for Best Baking and Dessert Book 2017 A Tasting Table Fall 2016 Pick An Epicurious Fall 2016 Pick "Greenspan, the IACP and James Beard award-winning chef and New York Times bestselling cookbook author, admits in the introduction to her latest book that she has wanted to create an all-cookie cookbook since she wrote her first book in 1991. It may have taken Greenspan a while to finally give fans the gift of an all-cookie cookbook, but it was worth the wait, as it encompasses all of her influences over the years: the techniques and flavors learned at Julia Child's side, years working with Parisian patissier Pierre Herme, and recipes from the pop-up shop she and her son ran. Fans of Greenspan's other cookbooks will be pleased by the variety of recipes, including old favorites such as the World Peace Cookie. There are elaborate sandwich cookies, humble drop cookies, and revisions of chocolate chip cookies. A chapter devoted to savory cookies offers, among other unexpected treats, honey-blue cheese madeleines and spicy togarashi meringues. Unexpected and magnificent-sounding creations such as a Thanksgiving bar, made with homemade cranberry jam and fresh raspberries sandwiched between a crust made from cocoa-walnut shortbread remind readers that Greenspan is, let's say it, the cookie savant of our time. Recipes in the book, as always the case with Greenspan's recipes, are thorough enough to allow an unsure baker to find success. Accomplished bakers will be challenged and inspired by the breadth of recipes and the many suggestions Greenspan offers throughout the book to modify recipes. This is a cookbook to read, bake, and eat your way through." — Publisher's Weekly "Dorie has written the perfect book to satisfy the Cookie Monster in all of us. These recipes are both classic and inventive and totally delicious." — Ina Garten, Barefoot Contessa cookbooks and television "Close your eyes and dream up your wildest, most delicious cookie. Now, open 'em up. Abracadabra! There's your cookie, right here in Dorie's stunning new book." — Nancy Silverton, James Beard Outstanding Chef "As comprehensively crumbly as you'd expect from Dorie. Her enthusiasm and knowledge are so complete that you just want to put down whatever you are doing and bake a batch of perfect cookies." — Yotam Ottolenghi, author, Jerusalem "I came to know Dorie through her insanely delicious cookies before I fell for her as a hip-as-heck (baking) goddess. Her exacting technique and clever palate make any recipe that comes out of her oven or yours true perfection." — Christina Tosi, Chef/Founder/Owner Milk Bar "There's no one we'd rather have at our side as we work our way through this formidable roster of cookies and their various kin than the indefatigable Dorie Greenspan. She's there with us on every page, nudging us forth with a wink and a grin -- and in signature Dorie style, with a parade of indispensable tips to ensure we reach dessert nirvana." — Merrill Stubbs and Amanda Hesser, Food 52 "This may be my favorite collection of cookies ever!" — David Lebovitz, author, My Paris Kitchen "That sound you hear is holiday bakers clapping" — Los Angeles Times "Dorie Greenspan's latest, 'Dorie's Cookies' combines the best of all baking-book worlds: cutting-edge photography, thrilling recipes and a reassuring and authoritative writing style. This is a lot to expect in any cookbook, but particularly in one centered around cookies. How cutting-edge and thrilling can a cookie be? In Ms. Greenspan's hands, extremely." — The New York Times "How cutting-edge and thrilling can a cookie be? In Ms. Greenspan's hands, extremely. First, there is the playfully unconventional photography by Davide Luciano; the camera gets up close and personal with the cookies, showing off all their intimate, alluring detail. The recipes themselves split the difference between avant-garde and heirloom. With her exacting, thoughtful instructions, Ms. Greenspan anticipates pitfalls and leads you deftly around them." — The New York Times "A 'must-have' compendium of cookies. It was worth the wait. The author always keeps her audience in mind, with clear directions and ideas for substitutions." — Washington Post "A must for the person in your life who goes cookie crazy every holiday season. (You'll be happy, too, as the quality of those cookies goes suddenly way up)." — Boston Globe