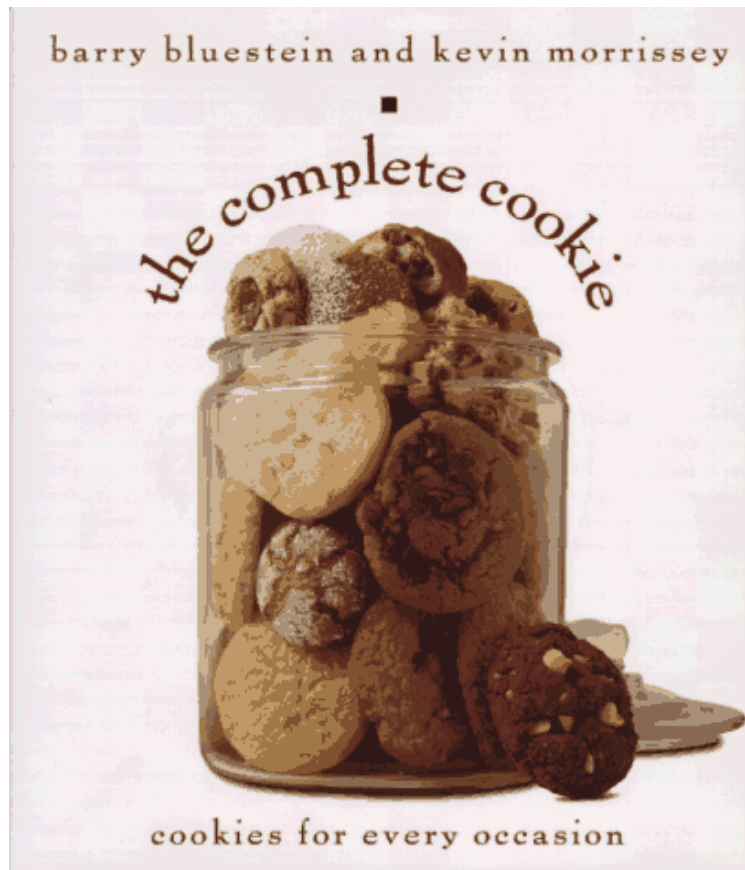


The Complete Cookie

Barry Bluestein, Kevin Morrissey

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Barry Bluestein, Kevin Morrissey : The Complete Cookie before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Cookie:

0 of 0 people found the following review helpful. This book will solidify your reputation as a baker. By Potluck Queen Looking for special cookies? You seriously will not be disappointed in this book. Cookies are delicious and easy enough for beginners to make. Only 6 photos. Contents include: INTRODUCTION SPECIAL RECOMMENDATION THE COMPLETE COOKIE CUPBOARD * chocolate * flour * nuts THE COMPLETE COOKIE KITCHEN THE COMPLETE COOKIE CRAFT FILLED COOKIES * no bake chocolate peanut butter cups * chocolate rugalach * chocolate currant crescents * Viennese raspberry sandwiches * apricot filled chocolate thumbprints * caramel Mexican filled oatmeal sandwiches * black darts * cocoa almond medallions * almond filled strips * orange marmalade triangles * chocolate pecan tartlettes * individual chocolate chip cheesecakes * orange cheese cups * apricot linzer cookies * poppy seed kolacky * pecan thumbprints with chocolate garnache filling * raspberry kolacky SHAPED PRESSED MOLDED COOKIES * ginger pear biscotti * chocolate hazelnut biscotti * citrus mandlebrot * chocolate tulle cookies * kringlers * raisin mandlebrat * walnut bow ties * snickerdoodles * brandy apricot crescents * chocolate grouchies * chocolate nut pizzelles * vanilla pizzelles * licorice spritz * chocolate

madeleines * almond spritz * 5 spice springles * anise madeleines * Scottish shortbread * sugar cookie squares * exotic shortbread * nutty bleu cheese wedges

BAR COOKIES * pecan toffee fingers * pear caramel bars * roasted almond brownies * 3 citrus bars * fig port bars * peach crumb bars * white chocolate brownies * date nut squares * caramel cashew bars * key lime bars * brandied candied fruit bars * apricot oatmeal wheat fingers * blueberry streusel bars * black linzer squares * sour cherry coconut squares * chocolate covered peanut butter bars * cappuccino cream cheese bars * 3 layer bars * apricot butter bars * hazelnut chocolate squares

ROLLED COOKIES parmesan pepper rounds * chocolate walbut truffles * macadamia butters * old fashioned sugar cookies * cognac dreams * lemon clove cookies * german spice cookies * white Russians * sour cream pillows * chocolate peanut butter thingies * orange rown edge cookie * new england farmhouse cookies * hazelnut horns * caraway cookies

ICE BOX COOKIES * vanilla sugar tea cookies * yin yang wafers * chocolate nut swirls * orange walnut jumbles * lemon sour cream cookies * fig pinwheels * almond cookies * cocoa munt crisps * chocolate sour cherry pillows * cinnamon swirl crisps * pumpkin oatmeal cookies * creole currant nut cookies * brown sugar cookies * almond apricot pillows * prune pinwheels * molasses spice cookies * caramon cookies * chocolate raspberry hazelnut ribbons

DROP COOKIES macadamia Florentines * sesame wafers * java jive mocha snaps * very vanilla cookies * big soft chewy chocolate chip cookies * oatmeal lacies * orange spice crackles * gingersnaps * chocolate white chocolate chunk cookies * tahini cookies * peanut butter chocolate chip cookies * no bake chocolate oat cookies * cashew macaroons * dried fruit hermits * crunchy granola chocolate chip cookies * amaretti * lemon poppy seed wafers * double butterscotch cookies * cakey chocolate mint cookies * cranberry orange oatmeal cookies * pistachio pralines

HOLIDAY COOKIES ginger bells * raspberry Christmas cookies * honey cookies * pistachio spritz wreaths * Mexican wedding cookies * eggnog cookies * date chews * cinnamon puffs * toffee bars * chocolate shots * chocolate nut revels * prune hamantaschen * greek ester cookies * poppyseed hamantaschen * Norwegian sugar cookies * almond biscotti * apricot hamantaschen * apricot marmalade bars * chocolate mandelbread * chocolate cheese cups * Passover date nut bars * chocolate macaroon wafers * miniature mocha nut cheesecakes * cocoa macaroons * honey madeleines * peanut butter jack o lanterns * shortbread ghosts * pumpkin cookies * cranberry cookies * mincemeat bars * cranberry cookies * mincemeat rounds with rum frosting * sweet potato dollops

HEALTHY COOKIES newfangled cocoa brownies * banana bread cookies * savory biscotti * orange madeleines * fig bars * apple currant cookies * big chocolate cake cookies * orange nutty cookies * cappuccino tuiles * brown sugary butterscotch chip cookies * orange chippers * carrot cake cookies * biscotti * oatmeal date cookies * raspberry rugalach * nutty biscotti * chocolate snails * fruit bars * blue thumbprints * raspberry triangles * oatmeal raisin pecan cookies * apricot swirls * currant shortbread * dutch kisses * double chocolate fudgies * fruit nut kisses * ginger squiggles * macadamia macaroons * orange teardrops

TOPPINGS lemon cream cheese icing * orange glaze * chocolate glaze * rum walnut buttercream * strawberry cream cheese frosting * creamy candied buttercream frosting * cafeacute; mocha frosting * chocolate buttercream * white chocolate icing * orange butter icing * lemon cutter frosting * maple glaze

TIP: the first time you make a recipe; follow it exactly ... do not make substitutions. If it says butter don't substitute oleo then wonder why it doesn't taste really good. For small gifts (like a teacher's gift) make drop cookies in muffin tins. Take empty Pringle cans decorate the outside of the can ... you will be able to slip a dozen cookies into the can. By using the muffin tins, the cookies are exactly the right size are uniform. If you want to really know if this book is for you, go to your local library. If they don't have a copy there is always the option of the Inter-Library Loan procedure (books usually take about 3 weeks to arrive). I almost always preview books from the library before purchasing ... it has saved a lot of disappointment.

0 of 0 people found the following review helpful. The recipes are expert and clearly come from a long love of baking and careful recipe development
By Ross Ross This is a hidden treasure. It's out of print as of this writing. The recipes are expert and clearly come from a long love of baking and careful recipe development. This is the book that comes out for the holidays.

1 of 1 people found the following review helpful. Four Stars
By dandy-sandie Contains many recipes that are delicious and easy to bake.

Who doesn't love cookies? Milk and cookies evoke memories of childhood treats. The delicate cookies served with coffee in so many restaurants provide a small indulgence without excessive guilt. Chocolate chip cookies are as American as apple pie. In *The Complete Cookie*, veteran authors Barry Bluestein and Kevin Morrissey present home cooks with a single-source reference for producing the best-ever cookies of every kind: filled, rolled, drop, bar, shaped, pressed, and molded. There are chapters highlighting decadent holiday cookies, as well as those of the healthful persuasion (sugarless, flourless, nonfat, and low-fat). Sidebars offer hints and tips galore on decorating, frosting, cutting, and storing, as well as instructions for homemade fillings, flavorings, and candied fruit. Special sections provide a wealth of essential information on ingredients, equipment, and techniques. Illustrated with eight pages of glorious full-color photographs, *The Complete Cookie* is an up-to-the-minute guide for modern cooks. You'll find recipes not only for the classics, including big, chewy chocolate chip and peanut butter cookies, but also novel twists on old-time favorites -- such as chocolate rugalach (out of this world!) and ginger biscotti (divine!) -- to suit sophisticated tastes. Just reading these pages will be enough to have even timid bakers reaching for the nearest sack of flour.

.com The Complete Cookie covers everything about baking cookies. Chatty yet precise, Bluestein and Morrissey explain what equipment works best, describe ingredients you might use for all manner of cookies and provide valuable guidance on technique. The recipes, more than 200, include complex productions and comforting ones. The chapter on holiday cookies includes every occasion from Christmas to Passover. The "Healthy Cookies" chapter is inspired. Cute as a cookie jar, The Complete Cookie offers a charming blend of sophistication and comfort. From Publishers Weekly Delighted to be caught with their hands in the cookie jar, Bluestein and Morrissey (The 99% Fat-Free Cookbook) wax sentimental over the treats most associated with childhood, even as they include confections that would raise June Cleaver's eyebrows. In the afterschool category are Peanut Butter Chocolate Chip Cookies, calling for a generous amount of peanut butter, and cinnamon-scented homemade Graham Crackers. Adult appetites are addressed by the likes of Ginger Pear Biscotti and Cappuccino-filled Hazelnut Sandwiches. There are shaped, pressed and molded cookies, such as a sophisticated Licorice Spritz. The chapter on bar cookies is nothing less than inspired, particularly Fig Port Bars and Roasted Almond Brownies. Holiday cookies come from lots of traditions; even the treats that are low in fat, salt and sugar are tempting. The authors advise on everything from selecting and storing ingredients to kitchenware it would be nice to have on hand. Upscale ingredients that weren't part of grandma's larder?white chocolate, raspberries and hazelnuts?may capture an undue amount of attention and the authors' idea of quick and easy or readily available ingredients may not always jibe with the harried home cook's, but the end result is full of sweet, irresistible promise. Copyright 1996 Reed Business Information, Inc. From Library Journal Doubleday. Sept. 1996. c.352p. index. ISBN 0-385-47773-2. \$25. Copyright 1996 Reed Business Information, Inc.