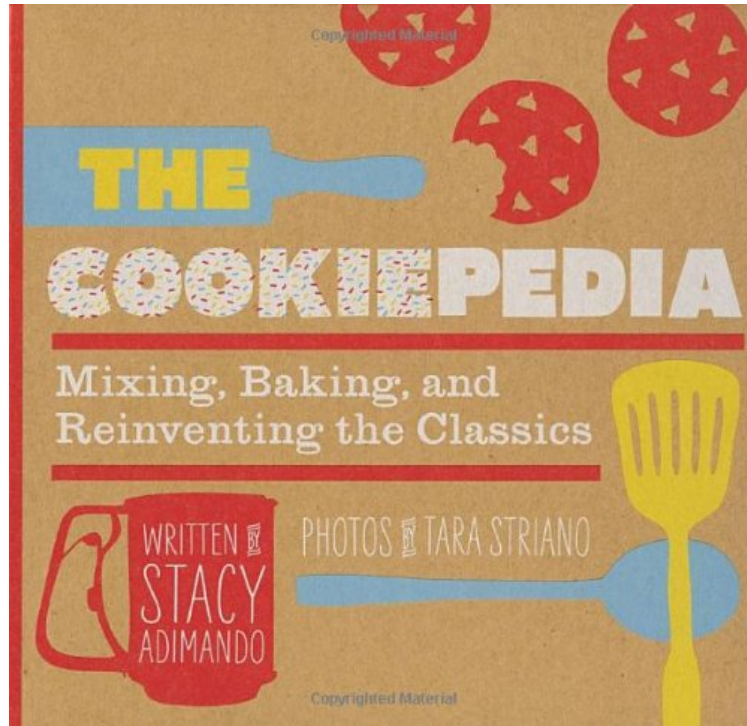


[Free] The Cookiepedia: Mixing Baking, and Reinventing the Classics

The Cookiepedia: Mixing Baking, and Reinventing the Classics

Stacy Adimando

ePub | *DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#1306768 in Books Quirk Books 2011-09-06 2011-09-06 Original language: English PDF # 1 8.21 x 1.19 x 8.671, 1.35 #File Name: 1594745358-spiral160 pages | File size: 69.Mb

Stacy Adimando : The Cookiepedia: Mixing Baking, and Reinventing the Classics before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cookiepedia: Mixing Baking, and Reinventing the Classics:

0 of 0 people found the following review helpful. Excellent!!!By CustomerExcellent I have many many cook books and this is absolutely one of the best. !! Seriously!! Old school and simplicity in one cute book !! You will fall in love:)0 of 0 people found the following review helpful. Great cook book for beginners and cookie lovers!By The BrummsI saw a review for this book on a blog I follow and ordered it for our home. My husband owns the kitchen in our house and I feel like the more inspiration gets the more likely I am to have yummy food around. The sugar cookie recipe in this book is worth the price alone. I love the design, spiral binding and the pictures of each cookie help gauge if you are on the mark with your version at home. I love classic sweets and if you do this is a must try.0 of 0 people found the following review helpful. Love this bookBy LVPLove this book, the recipes are delicious especially the chocolate chip one, every time I bake them everyone loves them

Trendy cupcakes may come and go, but cookies are a timeless treat! If you miss the days when snacks were simple and handmade, you'll love this homespun encyclopedia of cookies. Full of hand-drawn illustrations, gorgeous photographs, and easy how-tos, The Cookiepedia features updated recipes for everything from Amaretti and Almond Biscotti to Mint Thins, Macaroons, Chocolate Chip Cookies and dozens of other favorites--more than 50 recipes in all. With a lovely lie-flat binding and a delightfully whimsical design, The Cookiepedia will be a trusted companion for a

new generation of bakers.

“An encyclopedia of cookies. Oh yes. Buttery, chocolaty, fancy, fruity, spicy and nutty cookies fill the pages of this super cute book. It lays flat, too. Love that.” —Bakerella “A spiral-bound cookbook bursting with more than 50 inspired cookie recipes, it’s set apart by fun extras: funky drawings, tips and tricks, copious room for recipe notes, and more.” —Grandparents.com “All cookie lovers will enjoy preparing and improvising on classic cookies with this scrumptious cookbook.” —Library Journal “For a decidedly fun, down-to-earth approach to baking, this one certainly looks the part: a notebook with a kraft paper cover, wire-bound pages, and simple line illustrations. But there’s more to this than looks. While Adimando arms you with the basics, there’s the intention and hope that you’ll be inspired to create your own.” —Epicurious “The Cookiepedia is written in a fresh, friendly style, like having a sister or a buddy in the kitchen with you.” —Sacramento Bee “If you don’t already own a great cookie baking book with standards and classics, this one will do the trick. If you own a million cookie books, you’re still going to want this one. It’s accessible, fresh, fun, and inspiring.” —Apartment Therapy: The Kitchen “The recipes, delightful hand-drawn illustrations, and full-color photographs make [The Cookiepedia] an absolute delight.” —TucsonCitizen.com “Totally fun!” —Chicago Daily Herald “Every baker needs a go-to cookie book for basic standbys. This cute cookbook is it, and it makes the perfect stocking stuffer.” —FoodNetwork.com From the Author Follow me on Twitter! @TheCookiepedia About the Author Stacy Adimando lives in Brooklyn and is the Food Editor at Every Day with Rachael Ray magazine. She is a recipe developer, graduate of Wake Forest University and the Institute of Culinary Education and a contributor to Serious Eats.