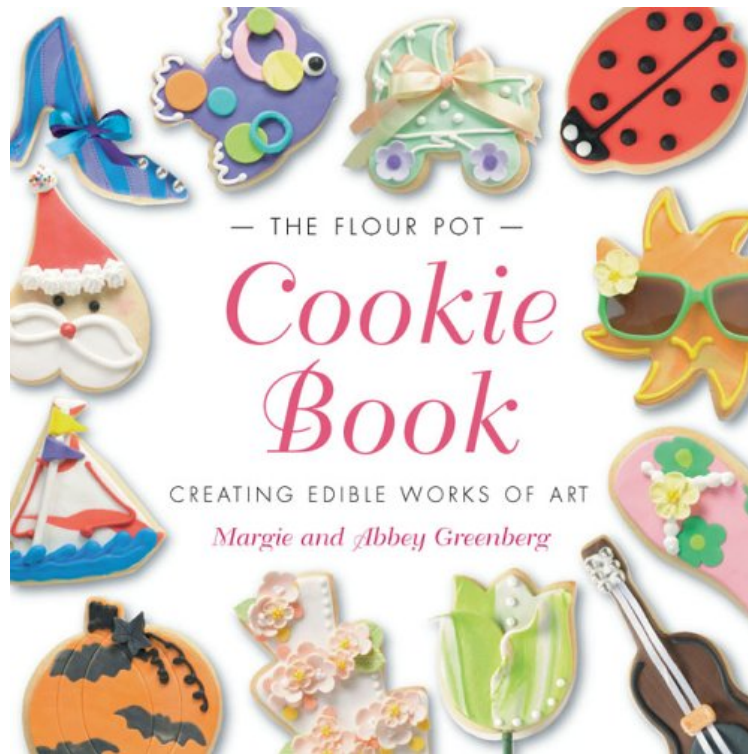


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## The Flour Pot Cookie Book: Creating Edible Works of Art

Margie Greenberg, Abbey Greenberg  
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#1267299 in Books 2006-04-25Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .64 x 8.86 x 8.62l, 1.39 #File Name: 0762425954128 pages | File size: 28.Mb

**Margie Greenberg, Abbey Greenberg : The Flour Pot Cookie Book: Creating Edible Works of Art** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Flour Pot Cookie Book: Creating Edible Works of Art:

0 of 0 people found the following review helpful. okay, but I've seen better cookie booksBy JessI've had this book for sometime now and finally have gotten around to actually using it. I am making cookies for Christmas and decided i wanted to compare two different sugar cookie recipes. I utilized the basic sugar cookie recipe in this book and a popular sugar cookie recipe from allrecipes.com. The recipes do differ somewhat. This recipe uses more flour and one less egg. Overall I found that this cookie dough was much more difficult to work with. I did follow the directions exactly,- even weighing the flour- but the dough was just crumbly and didn't roll as nice as the other dough I made. It was more work to make this dough hold a cut out shape without tearing than the other dough. However, with that said, this dough did make flatter/smoothier cookies for decorating and it did not spread and puff as much as the other dough. I prefer the taste of the cookie made from allrecipes. but I think most people probably wouldn't taste much of a difference. The cookies you can make are cute, but as another reviewer noted, there really isn't step by step picture directions. You get a finished product photo- which is great if you are one of those folks who can just look at the picture and know how to make your cookie look exactly like the photo.I wouldn't recommend this book for a beginner, but it certainly gives cute ideas about what you could do. The book itself is well made (no loose binding issue- which i have had with a few books when I've ordered them on line) along with the amount of cookie ideas warranted the cost. If you are still not sure, i would recommend seeing if you can find this in a local library so you can go check it out for

free before making a purchase. 0 of 0 people found the following review helpful. Cookie book By DarbNice book. 0 of 0 people found the following review helpful. Cookies like you have never seen! By TeaImagine making cookies that have the beauty of wedding cakes. There is even a cookie in this book called "Wedding Cake"! The recipes use fondant as their main icing, with occasional accents being made of royal icing. Each of the cookie recipes has an elegant picture to accompany it. Finding a selection of different shaped cookie cutters will be necessary to make each of the different designs. Everything from ladies hats and martini glasses to ice skates and mittens. The finished cookies are far more beautiful than any I have ever found in any bakery. Use of ribbons, paintbrushes, luster dust and bows is often. The recipes are not just ordinary cookies, they really are making beautiful mini works of art. While at first glance the finished product may seem far too advanced for a beginner, this book shows just how easy it really can be. I would not hesitate getting this for anyone. I like this so much, I'm picking a second copy of the book up with a set of cute teapot cookie cutters as a gift for a friend.

Why wait for the holidays to bake and decorate cookies? Let Margie and Abbey Greenberg show you how to make beautiful and easy cookies that are perfect for gifts year-round--plus, they taste great! The Flour Pot Cookie Book is a fun and fanciful exploration into the world of cookie decoration, featuring designs for all occasions, or for no occasion at all. People will think these cookies are almost too pretty to eat! With more than 40 decoration ideas, grouped by theme, this book is a sure-hit with home bakers.

From Publishers Weekly The mother-and-daughter owners of the Flour Pot, a popular Philadelphia cookie design company, make the art of cookie decoration accessible with a short introduction, brief tips and straightforward photographs of cookies as they should appear when complete. Some projects, such as the Sail Boat and the Party Hats, require freehand work, but for the most part, dexterity with a cookie cutter is the only key skill needed. The Stars and Balloons are especially simple and doable. The designs are more cute than sophisticated, the prose is spotty and the cookies become repetitive (the book features only one dough recipe, and all projects are covered in fondant; a thick, creamy white sugar paste), but this volume is friendly and nonintimidating even for kitchen novices. With cookies divided by occasion (wedding-related, baby-related, "At the Beach," "Seasonal Delights"), it's a handy resource for home bakers who might need to whip up something impressive and colorful without a great time investment. (May) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Margie and Abbey Greenberg are the mother-daughter team that makes up The Flour Pot, a bakery that specializes in unique cookie designs. Using their love of fanciful design, baking, and sweets, Margie and Abbey opened The Flour Pot in October 2004. It has garnered praise and well-deserved attention ever since. The bakery was featured on Food TV's Roker on the Road, and in countless magazines. Margie and Abbey Greenberg are the mother-daughter team that makes up The Flour Pot, a bakery that specializes in unique cookie designs. Using their love of fanciful design, baking, and sweets, Margie and Abbey opened The Flour Pot in October 2004. It has garnered praise and well-deserved attention ever since. The bakery was featured on Food TV's Roker on the Road, and in countless magazines.