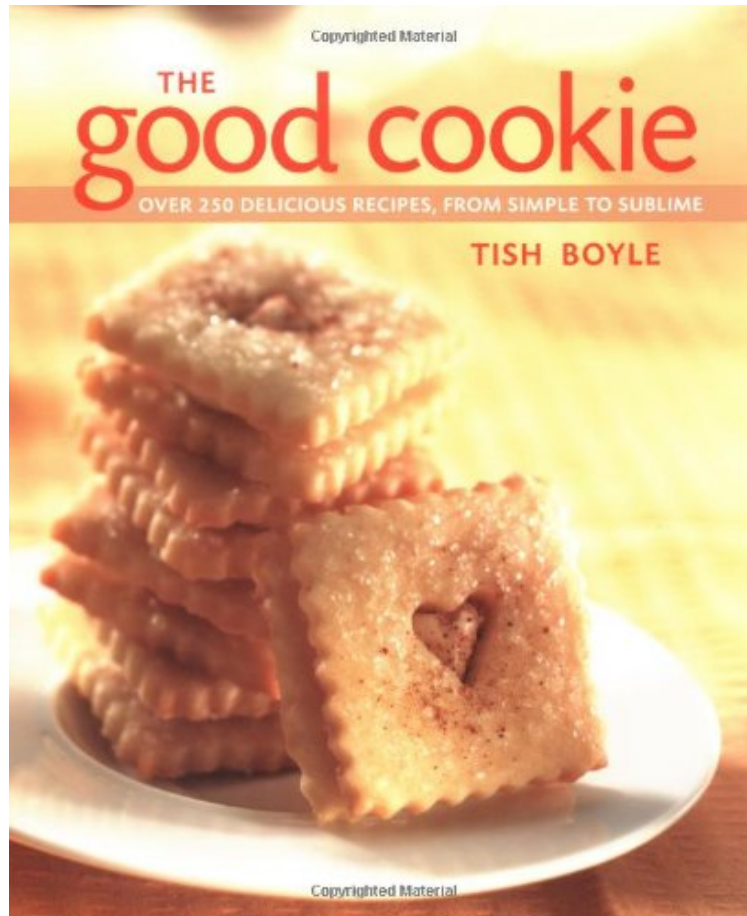


(Download free ebook) The Good Cookie: Over 250 Delicious Recipes from Simple to Sublime

The Good Cookie: Over 250 Delicious Recipes from Simple to Sublime

Tish Boyle

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Tish Boyle : The Good Cookie: Over 250 Delicious Recipes from Simple to Sublime before purchasing it in order to gage whether or not it would be worth my time, and all praised The Good Cookie: Over 250 Delicious Recipes from Simple to Sublime:

7 of 7 people found the following review helpful. Quality and Quantity!!By Love Hawaiian FoodThis book is not only packed with tons of cookie recipes, the quality of the recipes rival any gourmet cookie recipe out there. One of the most amazing parts of this book are the troubleshooting tips that show you how to adjust your recipe ensuring success everytime! Tish Boyle is a master and you will see why when you read this book.1 of 1 people found the following review helpful. Delish!By denpqMust have cookbook for cookie lovers!0 of 0 people found the following review helpful. Five StarsBy Alan RoperYummmm!

A delicious collection of cookie recipes of all kindsmdash;now in paperbackHere's the book that no self-respecting

cookie lover can resist. The Good Cookie shares a fresh and tantalizing selection of more than 250 recipes from around the globe; complete with expert instructions on how to bake them. From rugged Cranberry Orange Nut Bars and irresistible Bittersweet Chocolate Biscotti to sophisticated Chocolate-Filled Almond Hearts, you'll find recipes of every type and stripe. The book features basic drop cookies, beautiful hand-formed cookies, delectable sandwich cookies, complex decorator cookies, and more. Plus, there's plenty of interesting and fun information on the cookie's history, technique, ingredients, and other tidbits of information. Combines a treasure-trove of classic and contemporary cookie recipes with expert baking advice in one handy volume. Written by the food editor and test kitchen director of *Chocolatier* and *Pastry Art Design* magazines. Offers definitive advice on freezing, storing, packaging, and shipping cookies. For home bakers who love to bake cookies, whether they're novice bakers or experienced kitchen hands, *The Good Cookie* is an irresistibly delicious resource.

.com There are thousands of cookie recipes out there already, and probably hundreds of cookie recipe books. What makes *The Good Cookie* different, and worth making room for, is Tish Boyle. Food editor of the magazines *Chocolatier* and *Pastry Art Design*, Boyle uses her experience as a pastry chef to update, improve, and choose between all those thousands of recipes for classic and best-loved cookies. She also includes recipes contributed by other excellent pastry chefs she's met, and for the remainder she relies on her own creative genius. With over 250 recipes to choose from, Boyle makes the task much easier with mouth-watering introductions that describe in detail the appearance, texture, and taste of every cookie. The chapters are organized by technique, but the recipes are reorganized in an ingenious index by occasion or use: Ship Well, For Grown-Ups, Over-the-Top Chocolate, Bake Sale Bonanza, and the like. You'll find favorites such as Russian Tea Cakes, Lattice-Topped Linzer Bars, and Hermits, and crowd pleasers like Citrus Sandwiches and Blueberry Crumble Bars. Contributions from others include Chocolate Cranberry Spice Cookies, Ginger Fortune Cookies, and Midnight Brownies (made with Midnight Milky Way bars!). But what makes *The Good Cookie* priceless are the gems such as the crispy, chewy Tangerine Kumquat Rounds, explosive with citrus flavor, and Boyle's clear, detailed instructions that ensure their success. --Leora Y. Bloom
From *Library Journal* Boyle, food editor of *Chocolatier* and *Pastry Art Design* magazines, presents more than 250 cookie recipes to satisfy every palate and skill level. Recipes are arranged by type of cookie, including drop, rolled, bar, refrigerator, filled, and decorator, as well as savory cookies and crackers. Readers will relish old favorites like lusty lemon bars and Russian tea cakes, but the strength of this title lies in the author's own imaginative and tempting recipes for orange cream bars, coconut custard squares, raspberry-filled shortbread fingers, monster fudge nut brownies, and other delectables. Recipes are well laid out, instructions are easy to follow, and the color photographs are an inspiration. Baking tips, sources for equipment, storing and shipping guidelines, and a "bite-sized history of the cookie" are informative and will be of particular interest to novices. The "Cookies for Every Occasion" index lists appropriate recipes for everything from "Quick and Easy" to "Bake Sale" to "Over-the-Top Chocolate." Recommended for most cookery collections. Pauline Baughman, Multnomah Cty. Lib., Portland, OR Copyright 2002
Reed Business Information, Inc. Boyle, food editor of *Chocolatier* and *Pastry Art Design* magazines, presents more than 250 cookie recipes to satisfy every palate and skill level. Recipes are arranged by type of cookie, including drop, rolled, bar, refrigerator, filled, and decorator, as well as savory cookies and crackers. Readers will relish old favorites like lusty lemon bars and Russian tea cakes, but the strength of this title lies in the author's own imagination and tempting recipes for orange cream bars, coconut custard squares, raspberry-filled shortbread fingers, monster fudge nut brownies, and other delectable. Recipes are well laid out, instructions are easy to follow, and the color photographs are an inspiration. Baking tips, sources for equipment, storing and shipping guidelines and a "bite-sized history of the cookie" are informative and will be of particular interest to novices. The "Cookies for Every Occasion" index lists appropriate recipes for everything from "Quick and Easy" to "Bake Sale" to "Over-the-Top Chocolate." Recommended for most cookery collections. --Pauline Baughman, Multnomah Cty, Lib., Portland, OR. (*Library Journal*, October 15, 2002)