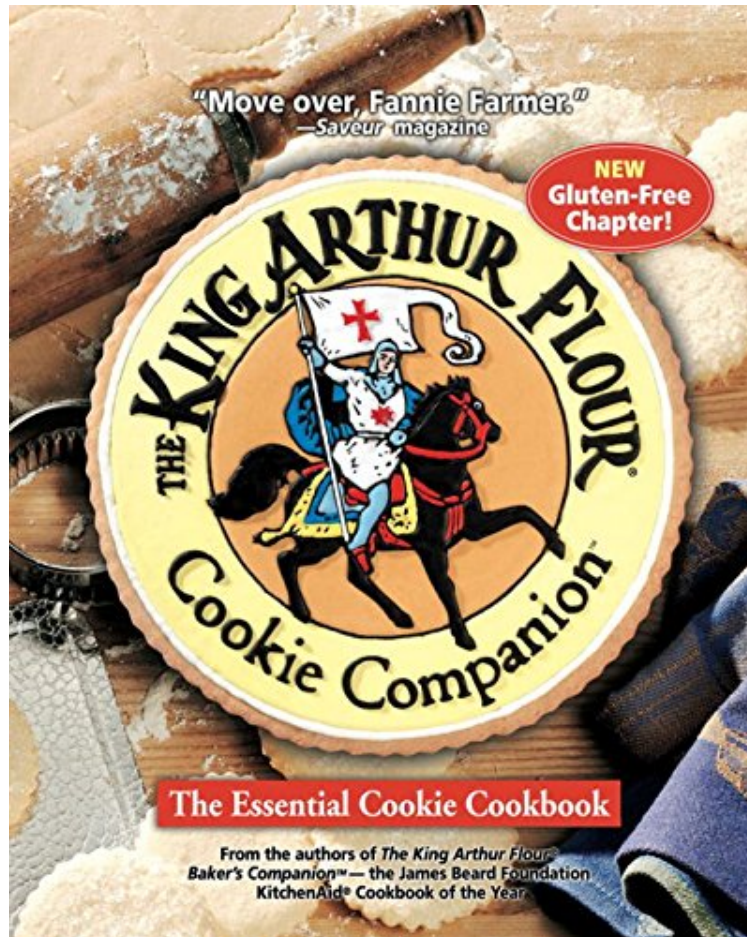


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The King Arthur Flour Cookie Companion: The Essential Cookie Cookbook

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King Arthur Flour : The King Arthur Flour Cookie Companion: The Essential Cookie Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised The King Arthur Flour Cookie Companion: The Essential Cookie Cookbook:

2 of 2 people found the following review helpful. Bought this book since it had great reviews compared to other cookie books usually buy ...By fabiola Bought this book since it had great reviews compared to other cookie books usually buy their all-purpose flour at the market. I love baking but wanted to tackle holiday cookie gift boxes and wanted to practice a few batches before deciding. Got the book today and knew I wanted a basic cookie dough. I baked the butter pecan shortbread cookies they came out perfect!!!! Instructions say to put in a 9 inch round baking pan but since I only wanted a few I rolled out the dough did simple cutout cookies. The flavor texture screams holiday cookies! 7 of 7 people found the following review helpful. Invaluable Addition By Melody I am a mediocre cook but I

am an excellent baker--because of the King Arthur Flour bake books. This cookie companion is the most often used bakebook in my house. Its use of weight rather than volume measurements is helpful (and now I hate baking with volume measurements--blech!), the assortment of cookies is diverse, and thus far I have not disliked a single recipe. Ease of use: Beginner. My favorite recipes are the lavender cookies, hobnails, soft oatmeal raisin, chewy chocolate chip, and their variation on the Jewish tricorn cookies Hamantash. If you want to have endless fun with cookies, buy this book and a 25lb. bag of flour and call your friends over--this will never disappoint! 145 of 147 people found the following review helpful. King Arthur wins again By Margaret Van Meter I received my copy of the Cookie Companion at 10:30 and I had already baked two of the recipes by 5:00. One of the advantages of this great book--no trips to the store for exotic ingredients. Anyone who is a frequent baker already has everything needed on a shelf in the pantry. If you live at altitude, page 22 alone is worth the price of the book. Photocopy it and tape it at your baking prep area. The chapter division in the Companion is very baker friendly. How many times do you say, "I think I want to bake a drop/bar/cutout cookie" and how many times do you just think, "I would like an oatmeal cookie." Go to the chapter for the flavor or main ingredient of what you are in the mood to bake (or have the ingredients for). You will be sure to find a cookie that interests you. I really liked the wide range of choices offered by the multiple recipes for the old standards. Do you want an oatmeal cookie that is soft, chewy, crisp, etc. You can select a recipe that meets your needs and wants for the moment. The recipe headers are fun to read. The descriptions are sometimes amusing and it seems that the author is being very friendly and honest...almost like a friend handing you a recipe with his or her opinion of the results to be achieved. I enjoyed the wonderful illustrations. It is obvious that the artist is quite familiar with baking techniques. The art really enhanced my appreciation of the recipes and the book. Step by step and easy to follow--trademarks of baking with King Arthur recipes. These could be used by a beginning baker as well as by more experienced cooks. The sidebars contain interesting tips on ingredients or techniques. The only negative I have is the touting of some of the more exotic kitchen equipment (which can be purchased from King Arthur's Baker's Catalogue) in the comprehensive equipment listing. But I also read every issue of the catalogue when it arrives, so it is a very minor point. This is another winner!

Drawing on the same commitment to the home-baking community that has earned them hundreds of thousands of dedicated followers, the bakers at King Arthur Flour guide you through hundreds of recipes, revealing the secrets to making your own mouthwatering cookies for any occasion. The perfect chocolate chip cookie, the versatile sugar cookie, the best chewy brownie--they're all here, plus many more old favorites and many others you may not know. And all created and thoroughly tested by the never-fail team of bakers at King Arthur Flour. You'll find a thorough overview of the essential ingredients of cookie baking, along with step-by-step instructions and how-to drawings of techniques that will have you creating great-looking, incredible-tasting cookies in no time. You'll also learn tips on substitutions and variations; measuring and weighing ingredients; instructions for making icings, fillings, and dips; and even advice on high-altitude baking. Recipes are enhanced with sidebars full of hints, shortcuts, troubleshooting advice, and recipe lore. Also, each recipe is accompanied by a complete nutritional analysis, and such baking terms as "creaming," "docking," and "folding" are fully explained. Finally, a comprehensive, illustrated chapter describes the key baking tools you'll want to have on hand. BW illustrations throughout; color photograph insert

.com Americans spend over \$550 million annually on Oreos, some indication of our cookie infatuation. Meeting that passion head-on, The King Arthur Flour Cookie Companion offers 400-plus recipes for almost every cookie under the sun--from traditional favorites like oatmeal and chocolate chip cookies (13 recipes including the soft and crisp kinds, plus 11 variations, such as Orange-Pistachio Milk Chocolate Chippers); to global treats like shortbread, tuiles, springerle, and biscotti; to all kinds of bars and soft bites such as brownies, Whoopie Pies, and Hot and Sweet Ginger Squares. The Cookie Companion is in the King Arthur tradition, which means that it's a teaching cookbook--one overflowing with tips, pointers, lore, and other compelling information. Thus, for example, the introduction to Special Roll-Out Sugar Cookies informs readers that thorough dough-rolling creates thin, snapping-crisp cookies, but roll the dough a bit thicker, and "you've got crunchy." Their no-detail-too-small introductory basics are greatly aided by the tour-de-force illustrations of Laura Hartman Maestro. For example, a box on bar-cookie cutting shows readers the five basic size configurations, depending on pan dimensions. Bakers who have routinely paused, knife in hand, before a pan of just-baked brownies, trying to decide how to end up with, say, 24 large squares, won't, following the illustrations, do so again. A section on cookie decoration is equally definitive, as is a final chapter on ingredients, which offers, for example, a full discussion of sugars, plus asides like "Is Splenda the Answer to Low-Calorie Baking" (maybe) and "Can I Substitute a Liquid Sweetener for a Dry One to Make My Cookies Sifter?" (sometimes, but never measurement for measurement). With "Create-a-Cookie," a section that focuses on manipulating basic dough mixtures to make checkerboard and pinwheel cookies among others; recipes for glazes, icings, dips and finishes; illustrated equipment profiles; plus color photos that depict the cookies in all their edible glory, the book is, simply, a must-have for cookie bakers everywhere. --Arthur Boehm From Publishers Weekly The holidays may be the only time of year

when store-bought cookies just aren't special enough to share with friends and family. Even novice bakers are willing to move beyond their comfort zone and try something festive. Now, they don't have to go it alone. The King Arthur Flour Company, the largest educator of bakers in the world, has provided a thorough how-to on cookies that will appeal to beginners and advanced bakers alike. The company's bakers have already won The James Beard Foundation KitchenAid Cookbook of the Year award for the King Arthur Flour Bakers' Companion (2003), and now they set their sights on the cookie. The bakers have singled out eight essential cookies—chocolate chip, oatmeal, sugar, peanut butter, shortbread, molasses-ginger, brownies and biscotti—and offer both traditional and exotic recipes, as well as variations and decorating tips to allow for bursts of inspiration. Of course all baking starts with the basics, so the bakers begin by providing information on measuring, baking pans, cookie cutters, ingredients, tools and flour, and they end with a chapter on The Finishing Touch, where they dissect icing. With mouth-watering photos as motivation and drawings to offer assistance, this cookbook is a must for any serious baker. It leaves no cookie unturned. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. [...] The King Arthur Flour Cookie Companion offers 400-plus recipes for almost every cookie under the sun—from traditional favorites like oatmeal and chocolate chip cookies (13 recipes including the soft and crisp kinds, plus 11 variations, such as Orange-Pistachio Milk Chocolate Chippers); to global treats like shortbread, tuiles, springerle, and biscotti; to all kinds of bars and soft bites such as brownies, Whoopie Pies, and Hot and Sweet Ginger Squares. The Cookie Companion is in the King Arthur tradition, which means that tips, pointers, lore, and other compelling information. —The King Arthur Flour Company, the largest educator of bakers in the world, has provided a thorough how-to on cookies that will appeal to beginners and advanced bakers alike. — Publishers Weekly