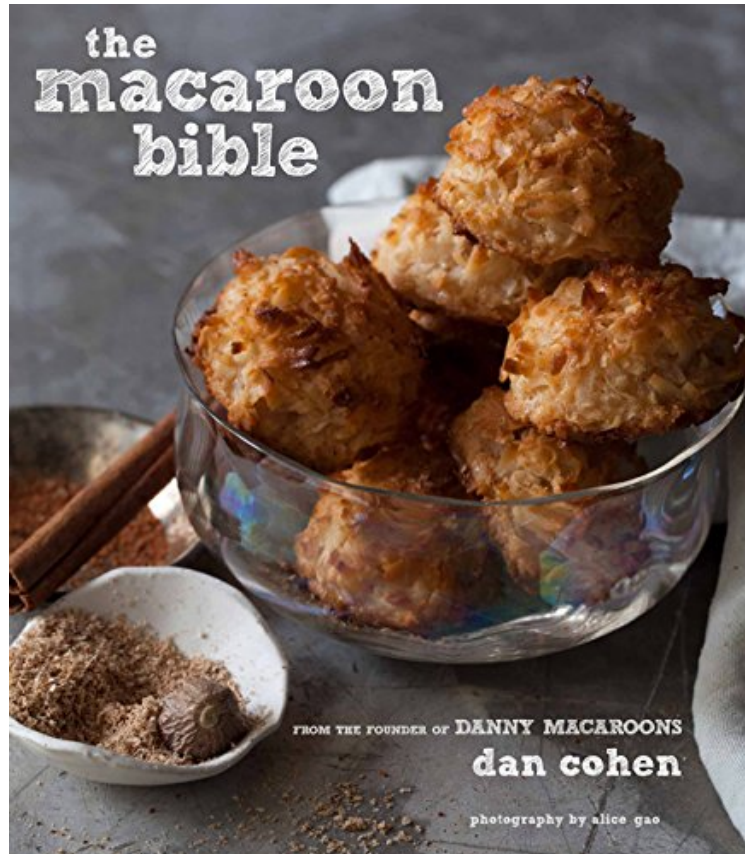


The Macaroon Bible

Dan Cohen

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Dan Cohen : The Macaroon Bible before purchasing it in order to gage whether or not it would be worth my time, and all praised The Macaroon Bible:

4 of 4 people found the following review helpful. THE Ultimate Book for Macaroon Lovers + Makers Alike By Ethan Fixell Got my hands on this beautiful book just yesterday, and I've already excitedly made my way through half of it. That's because, unlike most specialty recipe books, Danny's writing is uniquely engaging and entertaining -- recipes aside, you'll want to actually learn all about the history of macaroons, his company, and how to take "typical" macaroons to the next level. Of course, the recipes are killer, too. I already made his salted caramel macaroons and they came out FANTASTICALLY. On top of that, the book features stunning photos by Alice Gao, and cute little illustrations that are often hilarious. Crack it open once, and you'll never put this charming book down. One word of warning, though: this book is about macarOONs, not the french pastry known as the "macaron." So if you're looking for a book on those boring ol' sandwich cookies, you've come to the wrong place. However, one taste of a Danny Macaroon (whether packaged or made by YOU!), you'll never look back for a macarOn anyway. MacarOONs are here to stay, and Dan Cohen is the dessert-slinging prophet leading the way. 1 of 1 people found the following review helpful. Yes, I'll have another..... By The Wizard I have tried other macaroon recipes, but this one is, by far, the best. It

produces a nicely toasted cookie, with a minimum of stickiness. It also passes the freezer test with flying colors. I have 2 minor complaints....one, the basic macaroon recipe covers almost every recipe in the book, and simply adds variations to the same cookie, and 2, I hate hardcover recipe books, because they are difficult to keep open in the kitchen. I always coil my paperback books so they remain open while in use. 1 of 1 people found the following review helpful. Gorgeous photos and great easy to follow recipes By PL Danny is a genius! Gorgeous photos and great easy to follow recipes!!!!

Despite perennial interest in French macarons, as well as other unique dessert subjects like cake pops and whoopie pies, this is the first book that celebrates traditional macaroons. But these are nothing like the old-fashioned macaroons you may remember. Famous for his flavors of Danny Macaroons like salted caramel, Baileys, and red velvet, Dan Cohen offers macaroons for a new generation with nostalgic appeal for people who grew up on them. This unique cookbook is sure to delight anyone who loves to bake, but one special thing about macaroons is that they're naturally gluten-free, made mostly with shredded coconut, sweetened condensed milk, and egg whites, plus whatever flavors you can imagine. This is great news to people who can no longer eat many desserts like cookies, cakes, and pies. Almost all of the fifty recipes are shown in beautiful photographs, and though making macaroons can hardly be any easier, there are step-by-step technique photos for first-timers.