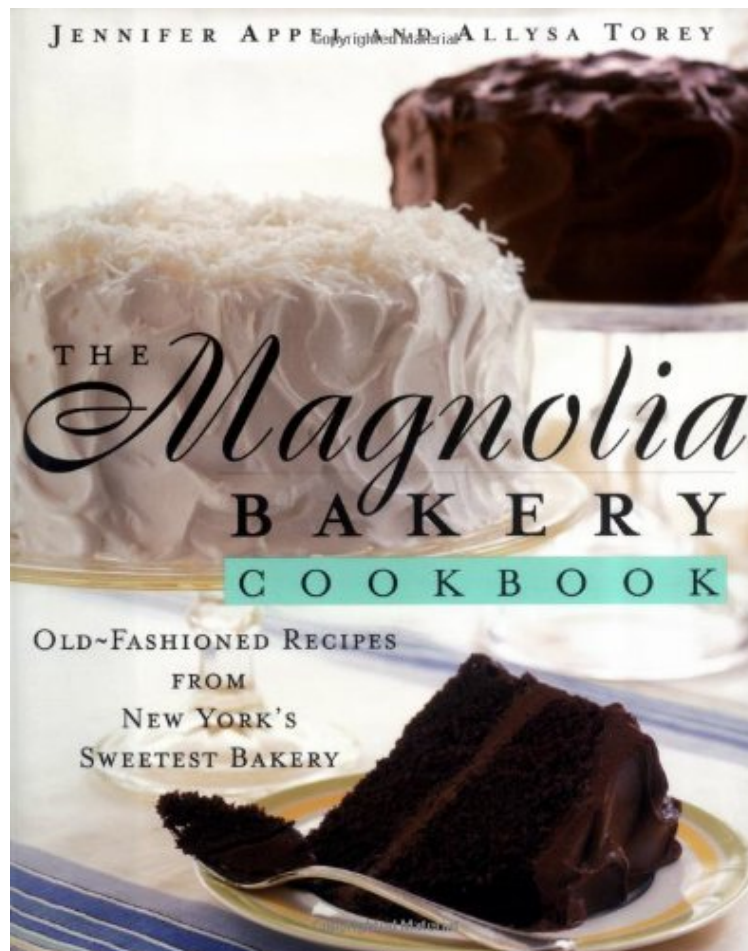


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## The Magnolia Bakery Cookbook: Old-Fashioned Recipes From New York's Sweetest Bakery

Jennifer Appel, Allysa Torey  
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**Jennifer Appel, Allysa Torey : The Magnolia Bakery Cookbook: Old-Fashioned Recipes From New York's Sweetest Bakery** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Magnolia Bakery Cookbook: Old-Fashioned Recipes From New York's Sweetest Bakery:

7 of 7 people found the following review helpful. The Magnolia Bakery Cookbook: NYC Sense Memory By CurlyMunroe I bought this cookbook, because of a red velvet cupcake, purchased at The Magnolia Bakery in Greenwich Village. I devoured the eBook, from cover to cover in several settings. I have been eager to try one of these beautifully written recipes, in hopes of recapturing the sense memory of eating that red velvet cupcake. I finally got up the courage to make one of the recipes, the Coconut Layer Cake for Father's Day. This book offers some fantastic tips in the beginning to set you up for success, when trying on these recipes. I read the recipe several times, and began the

process. The end result was a fantastic layer cake, that received rave reviews from the crowd. My parents compared it to the cakes of their childhood. My seven year old nephew, who never finishes a piece of cake, ate his piece from top to bottom. I would recommend this cookbook to anyone, who is up for a baking challenge, with a fantastic end result. I will most likely, purchase the two others in the collection. Up next from this book, the Humming Bird Cake...0 of 0 people found the following review helpful. AddictiveBy CustomerBuy this book . I tried two of the recipes and almost polished off half of one cake with milk by myself. I baked the cake as a surprise for boyfriend. Took a slice and oh my goodness. So moist so tender and flavorful. He thought I bought the cake when he did finally got a slice. Good book. Im not that into cupcakes but I love to bake cakes. I had to go on a little diet after that crazy night of cake binging .3 of 3 people found the following review helpful. Pretty to look at....By MEDHave many cookbooks displayed in my kitchen - but looked forward to this one because of the reputation of the bakery and the hype surrounding the book. Not impressed - I'm a long time baker and found nothing new here. Most of these recipes can be found in your average cookbook. Much ado about not a lot.

As Time Out New York says: "The secret to Magnolia's success is simple: Nobody knows how to bake like this anymore." Magnolia's owners Jennifer Appel and Allysa Torey know how, and in *The Magnolia Bakery Cookbook* they share their most mouth-watering recipes. On the corner of Bleecker and Eleventh Streets in the heart of Greenwich Village sits the Magnolia Bakery. This unassuming shop, where the smells of home-style baking weaken even the strongest will, has attracted a clientele that ranges from kids on their way home from school to celebrity glitterati. Cupcakes swirled with pastel frosting crowd the counter, and cakestands display Lemon Vanilla Bundt Cake, Apple Walnut Cake with Caramel Cream Cheese Icing, and Coconut Layer Cake, swathed in fluffy white frosting and covered in drifts of coconut. As Time Out New York says: "The secret to Magnolia's success is simple: Nobody knows how to bake like this anymore." Magnolia's owners Jennifer Appel and Allysa Torey know how, and in *The Magnolia Bakery Cookbook* they share their most mouth-watering recipes, from sweet breakfast treats like Dried-Cherry Crumb Buns to classic Iced Molasses Cookies, from decadently rich Caramel Pecan Brownies and Raspberry Marzipan Cheesecake to refreshing Lemon Icebox Pie. Their easy-to-follow recipes and invaluable baking hints mean that even the inexperienced baker will be able to frost the perfect layer cake, turn out the flakiest pie crust, and whip up the creamiest cheesecake. Illustrated with eight pages of glorious color photographs, *The Magnolia Bakery Cookbook* will inspire you to turn on the oven and create sweet memories for your family and friends.

From Publishers Weekly Appel and Torey are owners of the eponymous Manhattan bakery, which turns out the kind of white-cake treats that graced most tables decades ago. Retro deserts include Chocolate Wafer Icebox Cake, made with Nabisco wafers, and Oatmeal, Raisin, Almond Cookies. These recipes are classics, with a few updated touches. Pecan Pie was handed down from a Texas grandmother; Magic Cookie Bars are packed with chocolate chips and coconut and sweetened with three cans of condensed milk. The unfortunately named Dump Cake is a throwback to old women's magazine recipes, consisting of cherry pie filling, canned pineapple, cake mix, pecans and butter. These super-sweet, mostly buttery items hark back to a pre-cholesterol era. Avidenced by Chocolate Chip, Peanut, Banana Loaf, which the authors describe as "healthy." A chapter on cheesecakes offers Chocolate Swirl Cheesecake and White Chocolate-Hazelnut Cheesecake. A section of baking tips includes little new information for even novice cooks (e.g., advice such as measuring accurately and watching cookies carefully to guard against burning). The same can be said of this book as a whole: these recipes are good, if ordinary. (Nov.) Copyright 1999 Reed Business Information, Inc. Mary Alice Kellogg The Shuttle Sheet The kind of old-fashioned time warp baking so good you'll wonder, is it legal? From the Inside Flap On the corner of Bleecker and Eleventh Streets in the heart of Greenwich Village sits the Magnolia Bakery. This unassuming shop, where the smells of home-style baking weaken even the strongest will, has attracted a clientele that ranges from kids on their way home from school to celebrity glitterati. Cupcakes swirled with pastel frosting crowd the counter, and cakestands display Lemon Vanilla Bundt Cake, Apple Walnut Cake with Caramel Cream Cheese Icing, and Coconut Layer Cake, swathed in fluffy white frosting and covered in drifts of coconut. As Time Out New York says: "The secret to Magnolia's success is simple: Nobody knows how to bake like this anymore." Magnolia's owners Jennifer Appel and Allysa Torey know how, and in *The Magnolia Bakery Cookbook* they share their most mouth-watering recipes, from sweet breakfast treats like Dried-Cherry Crumb Buns to classic Iced Molasses Cookies, from decadently rich Caramel Pecan Brownies and Raspberry Marzipan Cheesecake to refreshing Lemon Icebox Pie. Their easy-to-follow recipes and invaluable baking hints mean that even the inexperienced baker will be able to frost the perfect layer cake, turn out the flakiest pie crust, and whip up the creamiest cheesecake. Illustrated with eight pages of glorious color photographs, *The Magnolia Bakery Cookbook* will inspire you to turn on the oven and create sweet memories for your family and friends.