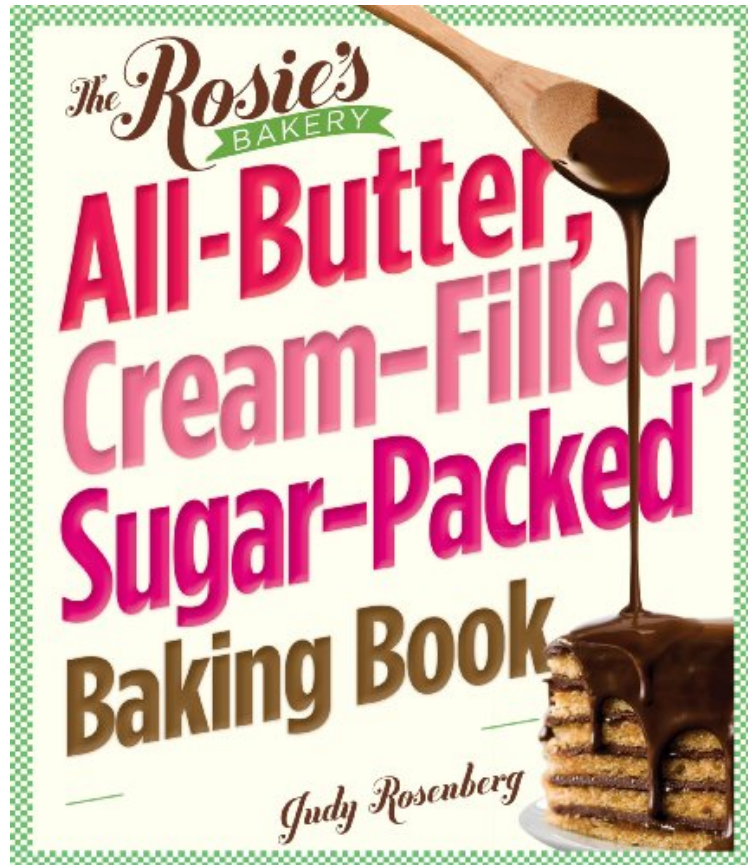


(Read now) The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book

## The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book

Judy Rosenberg

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**Judy Rosenberg : The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book:

13 of 14 people found the following review helpful. Best dessert cookbook ever!By DesignerFor those who have complained in the comments that the recipes are too involved, I'm a little shocked. Yes, there are several steps but no more than an average America's Test Kitchen recipe. And the results you get are definitely worth it. The sugar cookies are the first nice crisp recipe I've tried. The gingerbread cookies were a huge hit. Actually almost everything I've tried has been a huge hit. I need to space out how often I try new recipes but even though it's all-butter, cream-filled and sugar-packed I feel better knowing exactly what goes into my recipe than ordering sweets out. And I get to lick the bowl this way. :)0 of 0 people found the following review helpful. Lots of delicious ideas and resultsBy ElizabethI've enjoyed everything I've made so far, but for 2/3 of the recipes I've made so far what I got was not what I was expecting and I think that's largely due to a lack of pictures. For example, I just now made the butter-glazed nutmeg mounds. I

was expecting small cookies because the dough was measured out in single tablespoons, but they poofed up to be average sized cookies (but really cakey texture, and a bit of an unexpected savory cheese taste? I think I like them but I haven't decided). Similarly, when I made the honeypots, for some reason I expected the base to be fluffier and for the honey topping to soak into it more, but the base was actually more like the crust of a tart and the topping was like walnuts glued together and to the base with honey. Maybe if I was a more experienced baker I could just look at the recipe and envision what I was gonna get, but I'm not at that level yet. Also, it uses a lot of equipment. I don't think there's been a recipe so far where I haven't had to make some adaptation due to not having something (and side note- halving the recipes is difficult. I have bad self-control when it comes to dessert so sometimes I want to make less in the first place.). Granted, I haven't been accumulating kitchen supplies very long- I've only had my own kitchen for about three years. But I think that if I did have all the equipment it wouldn't fit in my apartment. There are some flavors that are surprisingly lacking in this book. Like, there are only one or two recipes that involve caramel. I don't think there's any mint. The primary flavors used are chocolate and butter- so many different types of chocolate cakes and brownies that it's redundant, multiple kinds of butter bars. There's also a lot of coffee, lemon, nuts, various fruits, spices. There are lots of basics too. Can't complain about the sheer quantity of recipes. The table of contents does not list individual recipes, which is frustrating. I'm glad I got this. I have lots of recipes bookmarked with the intention of making them later. If you don't want to put much effort into baking or if you care a lot about knowing what exactly you're going to get at the end of the baking process, this might not be for you. 0 of 0 people found the following review helpful. Learned A lot By Cara I have not made any of the recipes yet, but I did read the book cover to cover. I am an experienced cook and baker and I still learned a lot from Rosenberg's book. She gives very detailed descriptions regarding techniques, storage, etc and includes many helpful tips. Now, I look forward to creating some of the recipes!

Throw moderation out the window. When you want that real homemade flavor, from-scratch frosted layer cakes, brownies that taste like brownies, and cookies that taste like the ones your grandma used to make, only real ingredients will do: real butter, real cream, real chocolate, and lots of it. That's how Rosier's has been baking its award-winning treats for over thirty years, and why the Rosier's Bakery All-Butter, Fresh Cream, Sugar-Packed, No-Holds-Barred Baking Book won an IACP/Julia Child Cookbook Award. Now, that book and the follow-up Rosier's Bakery Chocolate-Packed, Jam-Filled, Butter-Rich, No-Holds-Barred Cookie Book are back, updated, revised, and combined into one super recipe collection. Packed with more than 300 irresistible recipes- more than 40 never before published- from Judy Rosenberg, owner of Rosier's Bakery, the famous chain of New England bake shops that has won numerous Best of Boston awards, The Rosier's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book is for holidays, birthdays, pick-me-ups, the cookie jar, bake sales- when only genuine homemade goodness will do. Fabulous cakes and cupcakes: Lemon Coconut Layer Cake, Velvet Underground Cake, Chocolate Custard Sponge Roll, Sour Cherry Fudge Cake, Coconut Pecan Oatmeal Cake, Mayar's Little Butter Cupcakes, and Coconut Fluff Babycakes. Delectable cookies and bars: Pecan Crunchies, Fresh Ginger Crisps, Dagwoods, Honeypots, Noah Bedoahs. Plus the unspeakably delicious Chocolate Orgasms, and more.

About the Author Judy Rosenberg opened the first Rosier's Bakery in Cambridge, Massachusetts, in 1974. The bakery now has three locations throughout the greater Boston area. Judy lives in Newton, Massachusetts.