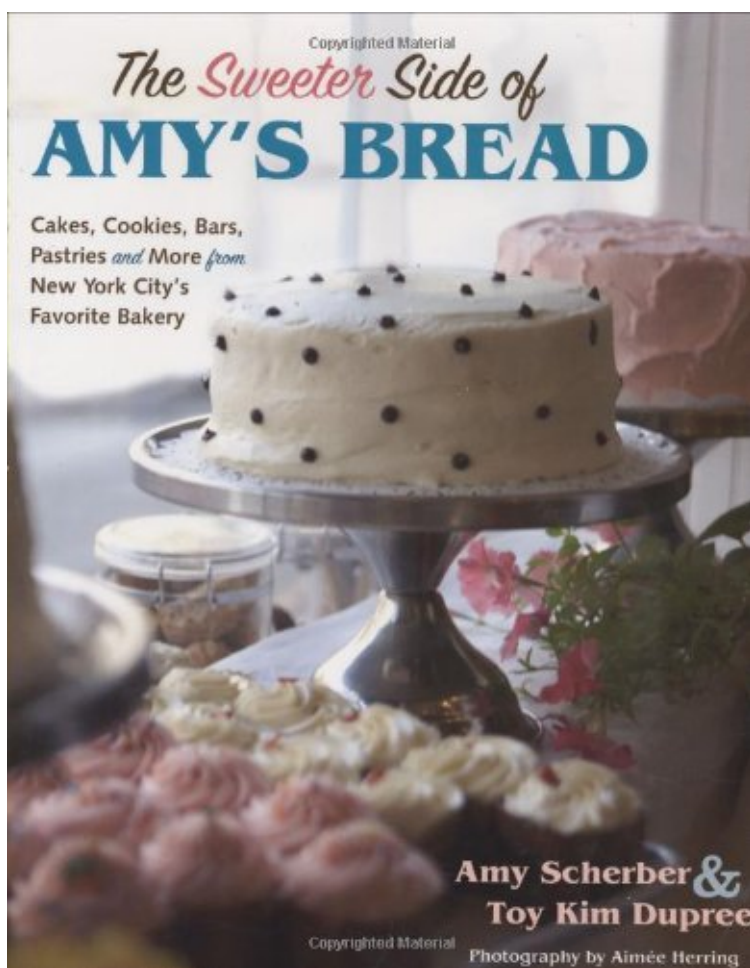


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The Sweeter Side of Amy's Bread: Cakes, Cookies, Bars, Pastries and More from New York City's Favorite Bakery

Toy Kim Dupree, Amy Scherber

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Toy Kim Dupree, Amy Scherber : The Sweeter Side of Amy's Bread: Cakes, Cookies, Bars, Pastries and More from New York City's Favorite Bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised The Sweeter Side of Amy's Bread: Cakes, Cookies, Bars, Pastries and More from New York City's Favorite Bakery:

0 of 0 people found the following review helpful. AMY'S BREAD ROCKSBy Mary JohnsonI LOVE THIS BOOK THE RECIPES COME OUT LIKE THEY ARE SUPPOSE TO. I have baked my way through most of this cookbook and have baked each one of her cakes at least 2 times. The German Chocolate Cake is one of the best recipes I have

ever tried, I baked this cake three times already and everyone said it was the best German Chocolate Cake they have ever tasted. The Devils Food Cake Frosting is to die for, it alone was worth buying this cookbook, I will use this recipe for the rest of my life. The Red Velvet Cake had a perfect texture it was moist and light just like fluffy pillows. The Coconut Cream Cake had the most wonderful custard frosting that was easy to make and kept well for days in the refrigerator. I made the Yellow Cake with pink frosting for my granddaughter's birthday and it was a hit. I baked all the scone recipes in this cookbook and they all were easy to follow, great for breakfast. 0 of 0 people found the following review helpful. Ginger snap! By Chelsea L Ginger snaps recipe was the sole reason we got this book as I grew up near their flagship location and their ginger snaps are delicious! enough said 1 of 1 people found the following review helpful. Our favorite Amy's items AT HOME, and so easy! By BM Coop OK - we both bake. So, this isn't just a book of quickbreads and muffins; some of the recipes demand a little more experience, or lacking that, a sense of adventure and willingness to learn. But since I can't walk past Amy's without a Pecan Sticky Bun or a Cherry Cream or Banana Oat Scone or a Lemon Bar, it's a joy to be able to share these items with family and friends without breaking the bank (at \$3 an item - reasonable, but not for a group). There's also a lot of interesting insights into how a professional bakery works (ingredient sourcing, adapting recipes up for huge batches or down for home use, the ebb and flow of life in the store) which makes it a n interesting read (for folks like me who actually read cookbooks for more than the ingredient list!) Also, the price is far less than the in-bakery price, so this book has been a bargain from the get-go! Enjoy!

If you're a fan of famed Manhattan bakery Amy's Bread, you will love *The Sweeter Side of Amy's Bread*, a beautiful cookbook that will show you how to re-create 71 of the bakery's favorite sweet treats. Bake Amy's signature scones, muffins, cookies, bars, biscotti, layer cakes, and other treats in the comfort of your own home! With recipes for tasty breakfast fare like Cherry Cream Scones and Pecan Sticky Buns to delectable sweets like Double Chocolate Chip Cookies and Amy's famous "Pink Cake," this book has illustrated color photos to help you along.

From Publishers Weekly Starred . In this terrific companion to 1996's *Amy's Bread*, bakery owner Scherber and longtime co-worker Dupree focus on the cakes, cookies, scones and bars that have gained their three New York locations rabidly loyal customers (some profiled here, along with notable employees). Scherber and Dupree give bakers plenty of tasty ideas, emphasizing comfort food classics like Pecan Sticky Buns (presented in two versions); Devil's Food , Red Velvet and German Chocolate Cakes; Oatmeal Raisin Cookies; and a luscious, biscuit-like Strawberry Shortcake. Though some recipes can be involved, all are accompanied by thorough and encouraging directions, as well as foolproof tips on everything from dealing with temperamental ovens to the importance of cold butter in certain recipes. Success and failure are largely a matter of practicing and incorporating the techniques scattered throughout, and the authors make patient, skilled instructors. Further, every recipe provides measurements in grams, volume and ounces, helping ensure consistent results. Bakers will be hard-pressed to find a better compilation of fail-proof standards--practical bakers might want to buy two copies, as the first is sure to become dog-eared and butter-stained in short order. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From School Library Journal Starred . Scherber opened the first Amy's Bread 16 years ago, selling wonderful artisan-style breads from a small storefront in New York City's Hell's Kitchen, and her first book, *Amy's Bread*, also written with Dupree, provides recipes for making the breads in a home kitchen. Today she has three shops and a huge commercial bakery that supplies breads to many of the city's best restaurants and food markets, and over the years, she and Dupree, now executive pastry chef, have added sweet treats to their offerings: Cherry Cream Scones, Double Chocolate Chip Cookies, and Coconut Cream Cake, to name a few. There are also recipes for newer savory items, including delectable Cheese Biscuits. Recipe instructions are detailed and clear, with dozens of helpful tips, and the stories about the bakery and some of its special customers are fun to read. For all baking collections. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. In this terrific companion to 1996's *Amy's Bread*, bakery owner Scherber and longtime co-worker Dupree focus on the cakes, cookies, scones and bars that have gained their three New York locations rabidly loyal customers (some profiled here, along with notable employees). Scherber and Dupree give bakers plenty of tasty ideas, emphasizing comfort food classics like Pecan Sticky Buns (presented in two versions); Devil's Food , Red Velvet and German Chocolate Cakes; Oatmeal Raisin Cookies; and a luscious, biscuit-like Strawberry Shortcake. Though some recipes can be involved, all are accompanied by thorough and encouraging directions, as well as foolproof tips on everything from dealing with temperamental ovens to the importance of cold butter in certain recipes. Success and failure are largely a matter of practicing and incorporating the techniques scattered throughout, and the authors make patient, skilled instructors. Further, every recipe provides measurements in grams, volume and ounces, helping ensure consistent results. Bakers will be hard-pressed to find a better compilation of fail-proof standards?practical bakers might want to buy two copies, as the first is sure to become dog-eared and butter-stained in short order. (Oct.) RED STAR REVIEW (Publishers Weekly,

October 20, 2008)