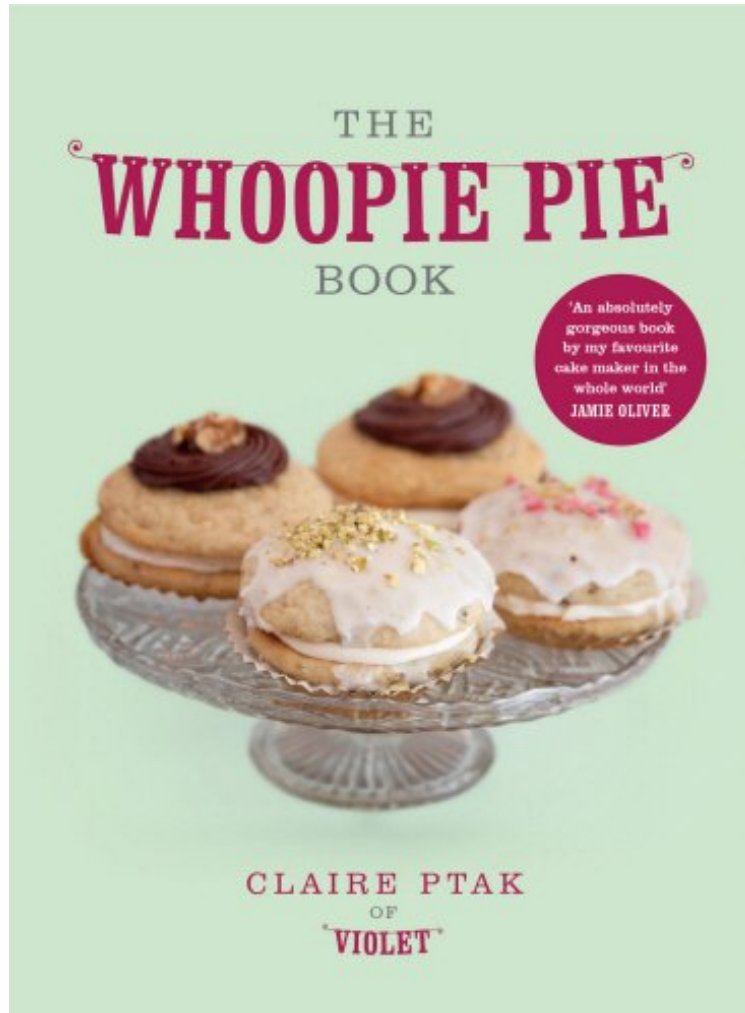


(Download free ebook) The Whoopie Pie Book

The Whoopie Pie Book

Claire Ptak

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#4112369 in Books Square Peg 2011-06-06 2011-06-06 Format: International Edition Original language: English PDF # 1 9.37 x .62 x 6.941, 1.32 # File Name: 0224086790160 pages Square Peg | File size: 45.Mb

Claire Ptak : The Whoopie Pie Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The Whoopie Pie Book:

11 of 13 people found the following review helpful. A beautiful book BUT....By Woodsie the Owl This book is truly beautiful to look at but it is written by a British baker and it is all in Metrics. Also it refers to products that I've never heard of (what is Trek?), caster suger, double creme, frosting sugar etc...(don't email me the answers, I can google too). I'm disappointed because it does make baking these beautiful recipes more laborious instead of less. Also, she is wrong claiming the original American Whoopie pie is chocolate and marshmallow. She is confusing a whoopie pie with a moon pie. However, her salty caramel whoopie pie, key lime WP, Rose Pistachio WP all sound truly

marvelous. Once I figure out where to get crushed candied rose petals, I'll be on my way. If you have the patience to translate all the measurements, then this is the most sophisticated and interesting book on the whoopie pie that you're ever going to find.

Chocolate chip with chocolate marshmallow. Raspberry and nectarine with vanilla bean. Red velvet with old-fashioned buttercream Welcome to the irresistible world of the whoopie pie. These delicious little delights, which hail originally from America, are baking's latest trend. With over 60 mouthwatering recipes this is a Whoopie-baker's bible. It has treats for every occasion including seasonal flavours like rhubarb with vanilla custard, indulgent treats like pumpkin with cream cheese, and cute party snacks like mocha-orange with espresso cream. It even includes alternative sandwich-cookie recipes such as chocolate macarons and peanut butter cookies. Find out what all the fuss is about with *The Whoopie Pie Book*.

"An absolutely gorgeous book by my favourite cake maker in the whole world" -- Jamie Oliver "Move aside cupcakes, whoopie pies are all the rage now" * Daily Telegraph * "The cupcake is dead. Long live the whoopie!" * The Times * "Chic and sweet, the whoopie pie has landed. Cupcakes are so last season" * Sainsbury's Magazine * About the Author Claire Ptak is a California pastry chef who moved to London in 2005 after working at Chez Panisse restaurant in Berkeley, California. She owns Violet, a baking company in East London which supplies her popular Broadway Market stall and is best known for its American-style cupcakes with buttercream frostings that change with the seasons. Violet now is also a cafe and cake shop where whoopie pies have become a much-loved fixture. www.violetcakes.com.