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#6699893 in Books 1994 #File Name: B008N3EJ4E | File size: 16.Mb

**aa : The Williams-Sonoma Collection: Cookiesnbsp;nbsp; [WILLIAMS SONOMA WILLIAMS-SONOM] [Hardcover]** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Williams-Sonoma Collection: Cookiesnbsp;nbsp; [WILLIAMS SONOMA WILLIAMS-SONOM] [Hardcover]:

0 of 0 people found the following review helpful. A go-to source for gifts and goodies well-liked by all. By Potluck Queen I originally got this book from the library have checked it out several times. Beautiful photography, it is a small book so it's not overwhelming like a large book. the recipes are easy to use tasty. The author does a good job of presenting cookies with varied flavors (espresso, fruit, chocolate, ginger, etc.) and giving a wide variety of cookies to choose from (bars, rolled, drop). Contents include: THE CLASSICS chocolate chip cookies \* linzer cookies \* Scottish shortbread \* sugar cookies \* lemon bars \* anise biscotti \* madeleines COOKIES FOR KIDS crisp chocolate bites \* oatmeal cookies \* brownies \* blondies \* chocolate cookie sandwiches \* black whites \* nutty butter balls PARTY COOKIES \* ruby jewel cookies \* almond sandwich cookies \* neopolitan cookies \* chocolate espresso bars \* almond crisps drizzled with chocolate \* peanut butter cookies \* brown sugar tuiles \* cigarettes russes COOKIES FOR GIVING pistachio spice cookies \* double ginger snaps \* lizzies \* hazelnut dried cherry biscotti \* butterscotch coconut cookies \* coconut macadamia triangles \* oatmeal daete walnut spice cookies HOLIDAY COOKIES spritz cookies \* Mexican wedding cookies \* brandy snaps \* Moravian molasses cookies \* bourbon balls \* hazelnut meringue rugelach

with apricot pistachio filling DECORATING COOKIES decorating with icing \* decorating with sugar \* decorating with piped icing \* decorating with applique \* gingerbread men COOKIE BASIC TIP: the first time you make a recipe; follow it exactly ... do not make substitutions. If it says butter don't substitute oleo then wonder why it doesn't taste really good. For small gifts (like a teacher's gift) make drop cookies in muffin tins. Take empty Pringle cans decorate the outside of the can ... you will be able to slip a dozen cookies into the can. By using the muffin tins, the cookies are exactly the right size are uniform. If you want to really know if this book is for you, go to your local library. If they don't have a copy there is always the option of the Inter-Library Loan procedure (books usually take about 3 weeks to arrive). I almost always preview books from the library before purchasing ... it has saved a lot of disappointment.