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Marilyn M. Moore

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Marilyn M. Moore : The Wooden Spoon Cookie Book: Favorite Home-Style Recipes from the Wooden Spoon Kitchen before purchasing it in order to gage whether or not it would be worth my time, and all praised The Wooden Spoon Cookie Book: Favorite Home-Style Recipes from the Wooden Spoon Kitchen:

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The author of the enormously popular The Wooden Spoon Bread Book returns to the kitchen to whip up a collection of old-fashioned, homestyle cookies for all occasions. Presenting more than 100 mouthwatering recipes, Marilyn

Moore guides the baker through each step of her easy cookie-preparation methods.

From Publishers Weekly Moore (The Wooden Spoon Bread Book) offers a concise, easily usable, very traditional American cookie cookbook. The small format mimics that of the dessert itself. She divides the book into chapters covering drop cookies, bar cookies, shaped cookies, refrigerator cookies and cutout cookies, and she gives general instructions for the baker who anticipates doing some of the work with children and for others who want to organize a celebratory cookie swap for family and friends. Every reader will have his or her own favorites: perhaps banana cookies, which also call for pecans; cornmeal cookies, crisp and plain; oatmeal refrigerator cookies. Rhubarb squares are also enticing. Except for biscotti, most are familiar and American Copyright 1994 Reed Business Information, Inc. From Library Journal Moore, author of the enduringly popular The Wooden Spoon Bread Book (LJ 8/87) and The Wooden Spoon Dessert Book (LJ 2/15/90), now offers a delectable collection of everyone's favorite childhood cookies and more. There is a good introductory section on ingredients, methods, "Kids and Cookies," etc., followed by five dozen recipes for easy cookies of all sorts; some are Moore's version of classics like Toll House cookies, others are old-fashioned cookies that have been unfairly forgotten, and some will be new to most bakers. For most collections. Copyright 1994 Reed Business Information, Inc. From Booklist One more cookie book ably demonstrates that there are as many sweets recipes as American adults and each variation is just as satisfying as the next. To Moore's credit, and similar to her previous culinary collections, all the recipes more than 100 recipes are relatively uncomplicated. Her more innovative contributions to the cookie world? Pineapple drop cookies, rosy rhubarb squares, coconut crisps, cream cheese crisps, and Mumsley's animal crackers, to name a few. Those unaccustomed to dealing with dough will find her basic tips in the first few pages a help in delivering sweet successes. Barbara Jacobs