

Whoopie Pies: Fun Recipes for Filled Cookie Cakes

Hannah Miles

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#3289053 in BooksColor: Whoopie Pies Ryland Peters Small 2011-03-10Original language:EnglishPDF # 1
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Hannah Miles : Whoopie Pies: Fun Recipes for Filled Cookie Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Whoopie Pies: Fun Recipes for Filled Cookie Cakes:

1 of 1 people found the following review helpful. Looks can be deceivingBy SylvrI bought this book based on the beautiful pictures and the variety of recipes shown. I bake, my guy is the cook of the house who happens to be from Maine, so he is pretty familiar with the Whoopie Pie. He seemed unimpressed with the book, but he's a chef and doesn't use recipes. My first attempt at the basic whoopie pie started off strong. The cakes came out well but when I attempted the filling, I got nothing but a sticky goeey mess. It was way too loose to pipe onto anything so my guy had to bail me out and whipped up a tasty butter cream frosting which I used successfully. Undeterred I tried again this weekend. I thought the problem was that I had used marshmallow creme not "Fluff" so I made that change. Same result.It seems that more effort went into making a beautiful book rather than testing the recipe. After wasting time and resources on two attempts at what should have been a pretty straightforward recipe, it makes me wonder if I need to invest any more time on any of the other recipes in the book. Too bad, because they all look pretty tasty. but I guess that credit is due to a talented food stylist.I gave two stars because the cakes, with adjustment (lessened the salt), did come out rather well.0 of 0 people found the following review helpful. Good ideasBy Shauna BEnjoy the pictures and easy to follow recipes. I've had to tweak a few to get the right consistency, but overall good!0 of 0 people found the following review helpful. Nice bookBy Debbievery nice book - has several good recipes and ideas - will get lots of use

out of this book

Move over cupcakes-whoopie pies have come to town! Not quite a cake, not quite a cookie, these delightfully squidgy treats are the new baking craze sweeping the world. Originally an Amish tradition, they can be enjoyed in a variety of flavors with different fillings, as Hannah Miles shows in this colorful collection. Classic Pies are the perfect indulgence. Deliciously simple recipes include Classic Chocolate and Marshmallow Fluff Pies, Pumpkin Pies, Red Velvet Pies, and Pecan Pies. A chapter of less conventional but no less delicious Fruity Pies boasts a juicy Raspberry and Cream Pie, Key Lime Jello Pie, Lemon Sherbet Pie, and Banoffee Pie. Luxury Pies make perfect homebaked gifts and include chocolate-box pretty Rose and Violet Pies, refreshingly minty Grasshopper Pies, creamy Coconut Cloud Pies or grown-up Almond and Amaretto Pies, perfect for dessert with a cup of coffee. Ideal for any celebration, Party Pies offers plenty of creative inspiration. Try a Giant Whoopie Birthday Pie, a towering rainbow-hued Whoopie Pie Croquembouche, or elegant Oyster Pies, each one complete with its own sugar pearl. Get baking today and create your own whoopie pie sensations. Fun, retro food is back in vogue and whoopie pies are the latest baking craze, following hot on the heels of cupcakes. More than 25 recipes for delightfully different home-baked treats. From simple classics to fun new ideas, there's a whoopie pie to suit everyone.

Oct 13 Originally published in French, this book presents a distinctly continental take on American whoopie pies, known as les whoopies and found in patisseries throughout Paris. You'll find an eclectic collection of flavours, from classic vanilla to lavender, as well as an unusual selection of savoury options including sundried tomato and bacon whoopie pies. With easy-to-follow instructions and crisp photography, these pretty, Parisian treats will surprise and delight your guests. Wedding Cakes About the Author A lawyer and MasterChef finalist in 2007, Hannah Miles has developed a second highly successful career as a cook and food writer. She has a monthly column in Country Kitchen and Country Town House magazines and writes for Delicious. She is also the author of Sundaes Splits, Whoopie Pies, Mini Cakes, The Gluten-free Baker, and Popcorn Treats, all published by Ryland Peters Small and lives in Bedfordshire, UK.