

(Free download) Extreme Brownies: 50 Recipes for the Most Over-the-Top Treats Ever

# Extreme Brownies: 50 Recipes for the Most Over-the-Top Treats Ever

Connie Weis

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**Connie Weis : Extreme Brownies: 50 Recipes for the Most Over-the-Top Treats Ever** before purchasing it in order to gage whether or not it would be worth my time, and all praised Extreme Brownies: 50 Recipes for the Most Over-the-Top Treats Ever:

11 of 11 people found the following review helpful. Holy Brownies, Batman! By Carrie Knecht For starters, this book is serious eye candy...pun intended. It certainly has a wealth of extreme brownie and blondie recipes. But lets get to the point...how do they taste? So far, I have made two recipes from this book: the milk chocolate macadamia nut brownies, and the snickering brownies. For the milk chocolate mac brownies, I couldn't find the Mauna Loa chocolate covered mac nuts, and I didn't feel like ordering them. So I substituted plain roasted macadamia nuts. Otherwise I followed the recipe as given. My 69-year-old mother said, "This is the best brownie I have ever had." Let me tell you, my family has a serious sweet tooth. That is really saying something. But one recipe success could be a fluke, right? So I made the snickering brownies. They might be the best brownie I've ever had. Every layer is really tasty...together it is really a snickers bar on top of a brownie. It was a bit time consuming to make, but nothing about it was difficult. Connie gives very clear, concise directions. I was super impressed when I took my out of the pan, cut them up, and saw that they looked exactly like the picture! Awesome! Something about her brownie base recipes...they are seriously fudgy but still with a dense cake texture. Indescribably good. If you think you may make brownies even once in a

while, BUY THIS BOOK. You won't be sorry. 2 of 2 people found the following review helpful. Delectable, Crazy Delicious Brownies with a higher level of Quality By Sarina I've made two recipes so far (the PM brownies and the caramel-stuffed sea salt brownies), both turning out divine!! I love how she includes weight amounts because I've been pining to make use of my scale, and having these accurate measurements also help clean up. It's also great how specific equipment and brands of ingredients she uses are listed, so there is NO question left in the mind for if the right pan or chocolate is being used to match hers. The texture of these brownies surprised me when I first made the PM brownies--they are of high quality, the kind that if you walked into a chocolatier shop and bought, wouldn't be disappointed with. My boyfriend, his family, and my friends and coworkers absolutely loved them. They are truly heavenly! Because the recipes so far have turned out so well, I'm leaving this as a five star. However, one thing that I would have appreciated would be if estimated times for prepping and baking were included. I have to do extra prep before even selecting a recipe to make sure I even have the time (they can be pretty time consuming, especially if you're getting eggs to room temperature like she instructs). Another minor thing would be it would have been nice if there was a picture for each recipe. Most of them do have a picture, but towards the ends a lot of them are just recipes with no pictures. How much more expensive would it have been to print a couple of more color pages with pictures? I would have been more to get them, anyway. They are such great motivational tools as well to make the recipes! 2 of 2 people found the following review helpful. Definitely Extreme!! By Deborah The cover of this book doesn't lie - these are definitely extreme brownies!! If you are looking for a basic, one-bowl brownie, that's not what you are going to get with this book. But what you will get are some extreme, creative and awesome brownies that are sure to impress. I made the Mega Mallow Coconut Brownies, and fell in love even though I'm not a major chocolate lover. I can't wait to make more from this book - I know it will come in handy this summer for picnics and potlucks!

These are the last brownie recipes you will EVER need in your life. Once you take a bite of Connie's brownies, you will never be able to eat any other brownie again without feeling sad or disappointed. This cookbook provides detailed instructions for the 50 BEST brownies and blondies on earth, like none you have ever experienced before! Extreme Brownies is a collection of 50 wildly creative, extensively tested recipes from pastry chef and restaurant consultant Connie Weis, owner of brownie business Brownies S'more in Virginia Beach, VA. Connie believes that brownies can't just look great, they have to taste great and have the right texture, making them above all, calorie-worthy. Pastry chef techniques and flavors are incorporated into detailed easy-to-follow recipes, elevating brownies and blondies into baked goods that could easily be morphed into high-end restaurant desserts, as she has done many times. Because Connie is such a precise and careful baker, the recipes in this scrumptious book make it possible for home bakers to reproduce without difficulty brownies such as her best-selling Caramel-Stuffed Sea Salt Brownies, her signature "PMS" Brownies, and many others, including Spotted Cow Brownies, Black Walnut Fudge Frosted Brownies, Espresso Cacao Nib Coffee Marshmallow Brownies, Holy Heavenly Hash Brownies, S'more Galore Brownies, Harlequin Truffle Brownies, Raspberry Ripple Cheesecake Brownies, Triple Blueberry White Chocolate Blondies, Lemon Mascarpone Blondies, and many others. Also included is TODAY show host Hoda Kotb's favorite Peanut Butter Cup Brownies. These are the most extreme brownies you've ever seen and like none you've ever tasted before!

"My family descended on Connie's brownies like crazed people coming off a juice cleanse. They are unlike any confection I've ever had. Hanging out in that space between a rich pudding and fudge, her brownies are really something I'd like to eat alone, in small bites, possibly in bed." (Vivian Howard, chef/co-owner of Chef the Farmer) "If you've ever tasted one of Connie Weis' brownies, grab a napkin. Her new cookbook, "Extreme Brownies," is certain to elicit a mighty Pavlovian response." (Lorraine Eaton, Virginia Pilot) About the Author Connie's passion for food landed her a job in the specialty food business as the merchandise manager/buyer for the Taste Unlimited stores in southern Virginia. She has been an executive pastry chef, director of food development, restaurant consultant, food editor, and has appeared on the TODAY show with Kathie Lee and Hoda to do a cooking segment with her brownies. Besides cooking and baking, Connie's interests include organic gardening, with the plants started in her greenhouse fed by eggshell (from brownies) enriched compost. She currently participates as a part-time vendor at the Old Beach Farmers Market with her business, Brownies S'more in Virginia Beach, Virginia, where she resides with her husband Don.