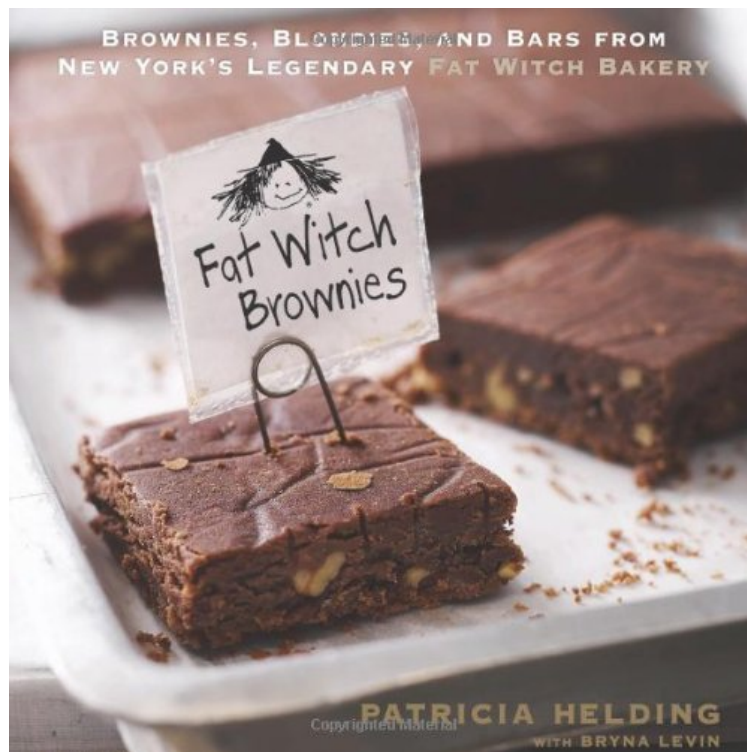


(Library ebook) Fat Witch Brownies: Brownies, Blondies, and Bars from New York's Legendary Fat Witch Bakery

## Fat Witch Brownies: Brownies, Blondies, and Bars from New York's Legendary Fat Witch Bakery

*Patricia Holding*

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**Patricia Holding : Fat Witch Brownies: Brownies, Blondies, and Bars from New York's Legendary Fat Witch Bakery** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fat Witch Brownies: Brownies, Blondies, and Bars from New York's Legendary Fat Witch Bakery:

4 of 4 people found the following review helpful. I made the coconut bars. I'm an experienced baker ...By J. BeckerI made the coconut bars. I'm an experienced baker and they were awful. Way too gooey to be called a bar. I threw them out.256 of 262 people found the following review helpful. Not The Actual RecipesBy Nyc DollLet me start out by saying that being a New Yorker, I've visited the Fat Witch Bakery more times than I can count or remember. If I haven't strolled into the store to buy their treats, or sent my husband there on a 911 dessert emergency, I've had them delivered to my apartment by messenger. I could pick out a Fat Witch brownie from a lineup, blindfolded. So, to say I know them well is an understatement :) This is a beautifully produced, photographed, and written book - one that I've been anxiously awaiting so that I can replicate the Fat Witch brownie magic at home. However, much like a previous reviewer said, all of the recipes I have tried (and I'm a very experienced home baker) produce cake-like brownies and are very much UNlike the actual dense and rich Fat Witch brownies/blondies from the bakery. It's evident that Patricia Holding guards her recipes and ingredients well - you'll never find an ingredient list for any of her bars on the bakery's

website... they are only printed on a tiny label that is affixed to each treat, almost as if they don't want anyone to actually read them. After having tried numerous recipes from the book, and two of the recipes twice over using different methods each time, it makes me think that none of the recipes will replicate the Fat Witch bakery's products, nor are they the same recipes that the bakery uses. This is a great dessert bar cookbook if you have no interest in mimicking Fat Witch brownies. In my mind, the reason professional bakeries and restaurants release cookbooks is so that home cooks can recreate their favorite dishes and desserts for their own family and friends. I've never come across another restaurant/bakery cookbook that comes as far away from the original dishes/desserts as this one... it makes me absolutely irate that Patricia Holding acts like she's opening up the vault, and all she's doing is publishing a set of bar recipes that bear little to no resemblance to what has made her bakery so famous. 1 of 1 people found the following review helpful. sadly, a little ho-hum but was still a hit. By CustomerBought to pair w/ a brownie pan from bride-to-be's registry...she loved it, only con in my eyes was the size of the book. I didn't pay attention to that detail, expected it to be 'regular book size' not quarter sized.

At long last, the owner of New York City's legendary Fat Witch Bakery shares her top-secret recipes for decadent and delicious brownies, blondies, and bars. Patricia Holding's rich, intensely chocolatey Fat Witch brownie is a New York obsession, an internet sensation, and arguably the very best brownie to be found on the planet. Unlike other bakeries that feature a range of desserts, Fat Witch, launched by Holding in 1998, specializes only in brownies? baking and selling over 2,000 each day. In *Fat Witch Brownies*, Holding showcases for the first time her favorite spins on the classic chocolate brownie with creations like the Banana Bread Brownie and the Breakfast Brownie, and she expands her repertoire even further with recipes for other scrumptious bar-shaped confections. With over 50 recipes that can be baked in the same 9 x 9-inch pan and require fewer than 10 ingredients, Holding shows that baking from scratch is neither expensive nor time-consuming. All of her recipes include ingredients from local grocery stores, and are ready to serve in one hour or less. Beginning with tips on the proper tools, timing, and techniques, continuing with five chapters of recipes, and finishing with fabulous frostings, *Fat Witch Brownies* allows you to explore the versatility and richness of brownies and bars and create the incredible desserts in your very own kitchen that have made Holding's bakery famous.

About the Author PATRICIA HELDING is the owner of Fat Witch Bakery, which she launched in 2001 in a small space in Chelsea Market. She has appeared on The Food Network, Oprah, CBS, CNN, and MTV, and has been featured in several national publications. She lives in New York City.