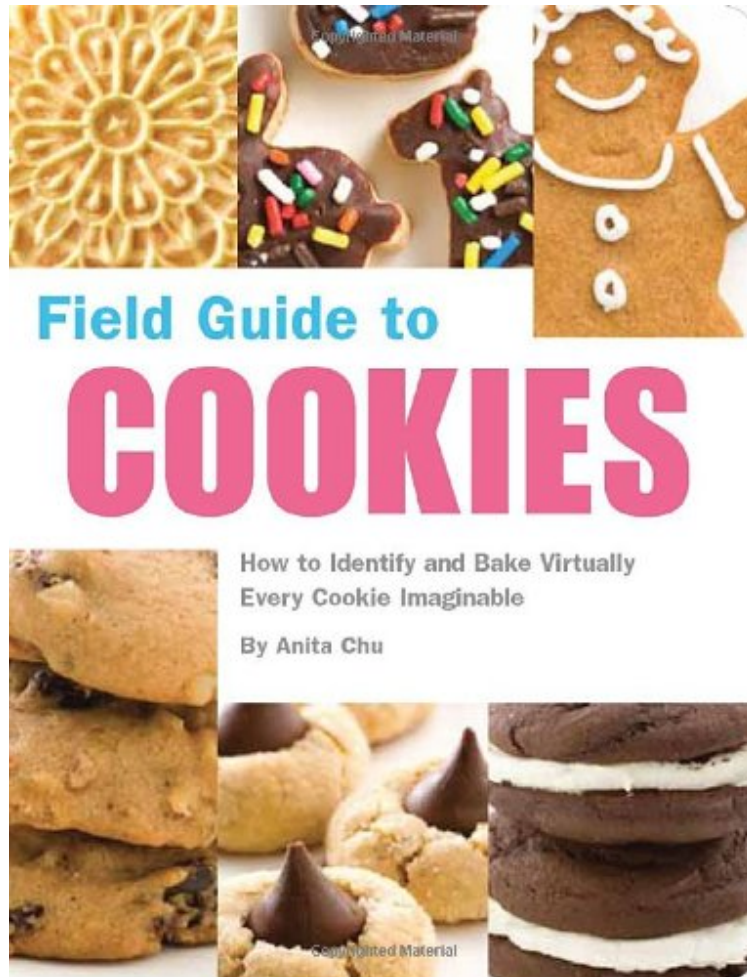


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Field Guide to Cookies: How to Identify and Bake Virtually Every Cookie Imaginable

Anita Chu

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Anita Chu : Field Guide to Cookies: How to Identify and Bake Virtually Every Cookie Imaginable before purchasing it in order to gauge whether or not it would be worth my time, and all praised Field Guide to Cookies: How to Identify and Bake Virtually Every Cookie Imaginable:

1 of 1 people found the following review helpful. Seems rushedBy iShopforMeI have to agree with some of the previous reviewers on this one. The recipes haven't been tested by the author enough. Some of the recipes just seem incomplete and rushed. I have tried baking a few of the cookies and they are just not good. I have followed the recipe exactly and yet they just don't taste great. Seems like a great attempt for a good book just needed more testing.0 of 0 people found the following review helpful. Small size is great for travelBy ianIt's really as all-inclusive as it sounds!The book contains delicious recipes for every cookie I've been able to think of... and then some! Very

satisfying.P.S. Small size is great for travel!0 of 0 people found the following review helpful. Five StarsBy CustomerI think my niece will love this Christmas gift. Great service.

At last, a field guide to baking and identifying virtually every cookie imaginable, from Snickerdoodles to Pfeffernusse! Field Guide to Cookies is the definitive guide to cookies from around the world, with more than 100 recipes and variations on such tried-and-true classics as gingersnaps, whoopie pies, and pinwheels as well as traditional international favorites like pizzelles, baklava, and alfajores. This delectable guide introduces readers to the best techniques for creating drop, bar, molded, rolled, and sandwich variations. Every cookie is photographed in glorious full color, with step-by-step instructions on how to prepare, bake, and store your creations. Entries include fascinating historical background, helpful baking notes, and serving suggestions for each delicious variety. Whether yoursquo;re a baking novice or veteran pastry chef, mouthwatering home-baked confections are just minutes away with Field Guide to Cookies!

About the AuthorAnita Chu is a graduate of Tante Mariersquo;s Professional Pastry program and a former baker for Bittersweet Chocolate Cafe. She channels her love of baking, writing, and photography on her award-winning Web site, Dessert First.