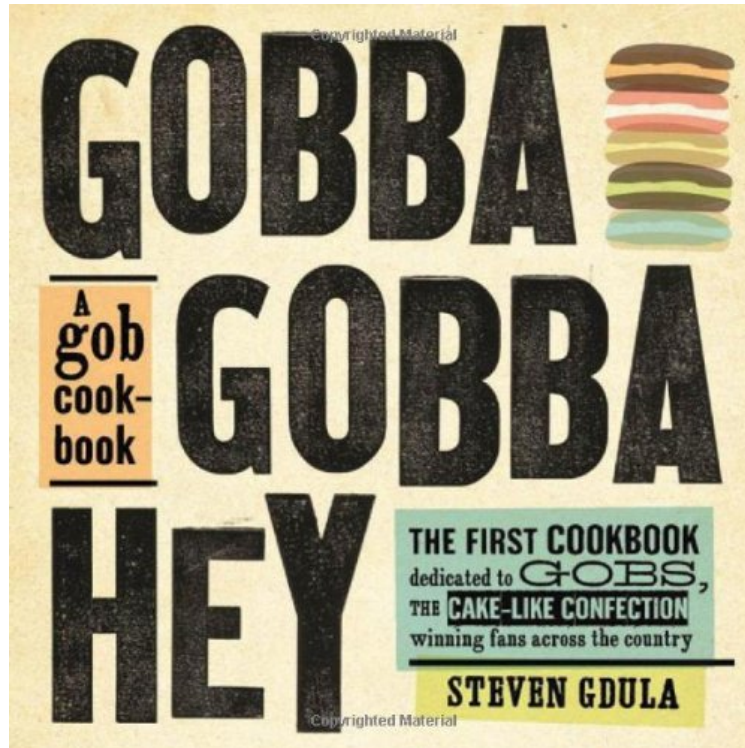


## Gobba Gobba Hey: A Gob Cookbook

Steven Gdula

ePub | \*DOC | audiobook | ebooks | Download PDF



[Download](#)

[Read Online](#)

#1948942 in Books Bloomsbury USA 2011-08-30 2011-08-30 Original language: English PDF # 1 7.29 x .73 x 7.23l, .89 #File Name: 1608194787160 pages | File size: 40.Mb

**Steven Gdula : Gobba Gobba Hey: A Gob Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gobba Gobba Hey: A Gob Cookbook:

3 of 3 people found the following review helpful. Gobba Gobba Hey! is the real dealBy cheesedoodleWe have been buying -- and savoring -- Steve's gobs since he started Gobba Gobba Hey! So I put out an APB for his cookbook and bought it as soon as it was humanly possible. His recipes are as lovable as his personality (both in-person and in print) -- heartfelt, whimsical, delicious, and just generally wonderful. I'm especially excited that I can now give this book as a gift to my non-San Francisco-based friends who've been wondering what the heck we've been making such a fuss about. Soon we will ALL be gobsters! ;-)

2 of 2 people found the following review helpful. As good as the treats it talks aboutBy Just Plain LuckyMy first gob was off Steven's tray on a trip to San Francisco. Since then, we've had them shipped to us cross-country whenever they are available. Now, I can make my own! The recipes are delicious and fun. Sourcing some of the ingredients is a little harder on the East Coast, but the rewards are so worth it. And beyond the great recipes, the stories and inspiration behind them are the true high point of this book. We love it!

0 of 0 people found the following review helpful. Don't call it a cookieBy Matt OlsonA must-have for ALL baking enthusiasts!

When Steven Gdula was growing up in western Pennsylvania, gobs were everywhere--at church bake sales and birthday parties, and even stacked by convenience store cash registers, sparkling in cellophane. Transplanted to

California, Steven found himself dreaming of gobs: two rounds of moist cake joined by sweet, fluffy icing. The only way to satisfy his craving was to start baking them himself-but with a local spin, using seasonal ingredients and grown-up flavors. Once he perfected his recipes, Steven started selling his gobs from a cart on the streets of San Francisco. Calling his enterprise Gobba Gobba Hey (a nod to the Ramones), he was soon on his way to becoming something of a local food rock star. In Gobba Gobba Hey, Steven introduces readers, bakers, and eaters to the gob. These fifty-two recipes-one for every week of the year, from old-school chocolate and vanilla to matcha green tea with lemongrass ginger frosting-make it deliciously evident why gobs couldn't be kept a regional secret for long. Praise for *The Warmest Room in the House* (a Chicago Tribune Favorite Book of the Year)"[Gdula] serves up hellip; a delight, rich but restrained."-Atlantic "Literary comfort food-Very Short List "Vivid, funny and absorbing hellip;Warmhearted."-Dominique Browning, New York Times Book Review

Idquo;These aren't your grandmother's gobsrdquo; ?Pittsburgh Post-Gazetteldquo;Word is the latest confection to enter the sweets fray is the gob, a western Pennsylvania favorite that San Francisco transplant Steve Gdula is now taking worldwide.rdqquo; ?Modern Tonicldquo;[Gdula] has moved far beyond the typical chocolate-vanilla pairing... Half the fun of the book lies in Gdula's chatty, witty descriptions.rdqquo; ?Bay Area News GroupAbout the AuthorSteven Gdula was born in Cambria Country, Pennsylvania, and raised on gobs. His writing has appeared in *Details*, the *Washington Post*, *Time Out*, the *Advocate*, *Cooking Light*, and elsewhere, and he is the author of *The Warmest Room in the House*, an American social history of the kitchen. He is the proprietor of the Gobba Gobba Hey food cart in San Francisco, and he blogs at [thewarmestroominthehouse.blogspot.com](http://thewarmestroominthehouse.blogspot.com) and [gobbagobbahey.com](http://gobbagobbahey.com).