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## Great Cookies: Secrets to Sensational Sweets

Carole Walter

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#653042 in Books Clarkson Potter 2003-11-04 2003-11-04 Ingredients: Example Ingredients Format: Deluxe Edition Original language: English PDF # 1 10.35 x 1.15 x 7.75l, 3.10 #File Name: 0609609696416 pages | File size: 64.Mb

**Carole Walter : Great Cookies: Secrets to Sensational Sweets** before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Cookies: Secrets to Sensational Sweets:

1 of 1 people found the following review helpful. Everyone loves cookies By NachoForce I love all of the cookie recipes in this book. If you are tired of the same ol chocolate chip cookies get this book (it's CHEAP!) and start making some neat cookie you've never seen or heard of before! Nicely organized and nice pictures make this a great cook book for the collection or for a gift for that baker you know. 4 of 4 people found the following review helpful. BEST cookie book, hands down. By Alex L. I've never cooked my way through an entire cookbook before, but I'm slowly but surely making it through this one. Absolutely every single recipe I tried has come out perfectly. I have to say that I'm used to baking by weight instead of volume, so I was concerned/skeptical about how the cookies would turn out. I'm happy to say that her recipes are incredible! The pecan tassies are the best I have ever tasted (I've lost

track of how many people have asked me for the recipe). The chocolate and vanilla moonstones melt in your mouth, as do the butter nut bonanzas, the toffee nut bars, and the scalloped sugar cookies. Her triple layer peppermint bars will make people think you run a bakery out of your home, and they're perfect for Christmas. I could go on and on and on about how amazing this book is, but I suggest you get it for yourself because it is one that you will turn to time and time again--I know that I sure have. 11 of 12 people found the following review helpful. Lives up to the name-- SENSATIONAL!! By Cabushka Here in western PA, the cookie table is a tradition at wedding receptions. For my daughter's July wedding I wanted more than the usual run-of-the-mill favorites and purchased several cookie cookbooks. This was by far the best! I probably baked 12-15 of these cookie recipes for the bridal shower wedding reception. Guests were drooling! They were so beautiful easy to make. Nancy's Nuthouse Cookies are now my favorite chocolate chip recipe. The Strudelettes were yummy much easier than I imagined. Only the recipe for Peanut Jumbles was disappointing, but a little chocolate ganache rescued them. If you are looking for something elegant but still easy, this is the book for you. Carole Walter's directions are detailed and simple to follow. I am buying a copy for my mother-in-law for Christmas and can't wait to start baking again for my son's April wedding!

Carole Walter's fans know her as an award-winning author, teacher, and mentor, and her new book will keep them cheering, as she turns her attention to the most popular theme in home baking: cookies. Packed with more than 200 delectable recipes and more than 150 tantalizing photographs, *Great Cookies* skillfully and joyfully answers the call for a colorful, all-inclusive cookie book. From traditional favorites like Snickerdoodles, Oatmeal Raisin, and Favorite Lemon Squares to future stars of the cookie jar like the trail mix-inspired Teton Trailers and chewy, chocolaty Midnight Macaroons, *Great Cookies* provides something to satisfy every taste and every occasion. There's even a section devoted to the quintessential American cookie--chocolate chip. With nuts or without? White chocolate or milk? Chocolate dough? Oatmeal in the dough? Carole provides a dozen chocolate chip recipes in all, plus definitive research on a crucial issue: "Not All Chocolate Chips Are Created Equal." Drop cookies. Bar cookies. Piped, pressed, and rolled. *Great Cookies* covers every conceivable method for baking these tasty confections. In the more than thirty years that she has studied and taught baking, Carole has cataloged a wealth of helpful tips and troubleshooting hints that for the first time are gathered in one collection. With guidelines for measuring and substituting ingredients, storing and freezing, recapturing that fresh-from-the-oven flavor, decorating, even gift-wrapping and shipping, *Great Cookies* addresses all the basics and then some. And this ultimate guide is rounded out with authoritative information on ingredients, equipment, and the foolproof techniques for which Carole is known, including the essential "Secrets" hints for every type of cookie. With master baker Carole Walter by your side, you may never look at a glass of ice cold milk the same way again.

From Publishers Weekly If you want to know how to make a chocolate chip cookie that doesn't run or how to cut Lemon Squares so the edges are neat, Walter (*Great Cakes, Great Pies and Tarts*), winner of a James Beard Award, has just the careful advice. All of the classic American cookies are here--Hermits, Oatmeal Raisin Cookies, Carole's Best Brownies and Gingerbread People--as well as treats like Hamentaschen and Athena's Baklava that have been assimilated into the North American palate. Most recipes make three dozen (or more, as in Blondies), so unless you have five children, you'll be halving ingredients. Missing, too, are recipes that kids can make. However, directions are easy to follow--even on the first try, home cooks will enjoy attractive, predictable results for tidbits like Sesame Coins or Coconut Lemon-Lime Tassies. Special sections, like secrets for making Chocolate Chip Cookies, tell how to reheat cookies and explain how brown sugar provides a chewier texture. A glossary of ingredients and methods covers everything from the right temperature for ingredients to the difference between jelly roll pans and cookie sheets. Some recipes are time-consuming and require special ingredients, such as superfine sugar for Florentines or rice flour in Scotch Shortbread, and most require electric mixers or processors, resulting in more refined and reliable cookies, rather than homey creations. Copyright 2003 Reed Business Information, Inc. From the Inside Flap Carole Walter's fans know her as an award-winning author, teacher, and mentor, and her new book will keep them cheering, as she turns her attention to the most popular theme in home baking: cookies. Packed with more than 200 delectable recipes and more than 150 tantalizing photographs, *Great Cookies* skillfully and joyfully answers the call for a colorful, all-inclusive cookie book. From traditional favorites like Snickerdoodles, Oatmeal Raisin, and Favorite Lemon Squares to future stars of the cookie jar like the trail mix-inspired Teton Trailers and chewy, chocolaty Midnight Macaroons, *Great Cookies* provides something to satisfy every taste and every occasion. There's even a section devoted to the quintessential American cookie--chocolate chip. With nuts or without? White chocolate or milk? Chocolate dough? Oatmeal in the dough? Carole provides a dozen chocolate chip recipes in all, plus definitive research on a crucial issue: "Not All Chocolate Chips Are Created Equal." Drop cookies. Bar cookies. Piped, pressed, and rolled. *Great Cookies* covers every conceivable method for baking these tasty confections. In the more than thirty years that she has studied and taught baking, Carole has cataloged a wealth of helpful tips and troubleshooting hints that for the first time are gathered in one collection. With guidelines for measuring and substituting ingredients, storing and freezing, recapturing that fresh-from-the-oven flavor, decorating, even gift-wrapping and shipping, *Great Cookies* addresses all

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About the Author Carole Walter has studied patisserie and the culinary arts with notable chefs in the United States, France, Austria, Italy, and Denmark. A master baker, cooking teacher, writer, and consultant, she is the author of the James Beard Award-winning Great Cakes and the Julia Child Award finalist Great Pies Tarts. She lives in northern New Jersey.