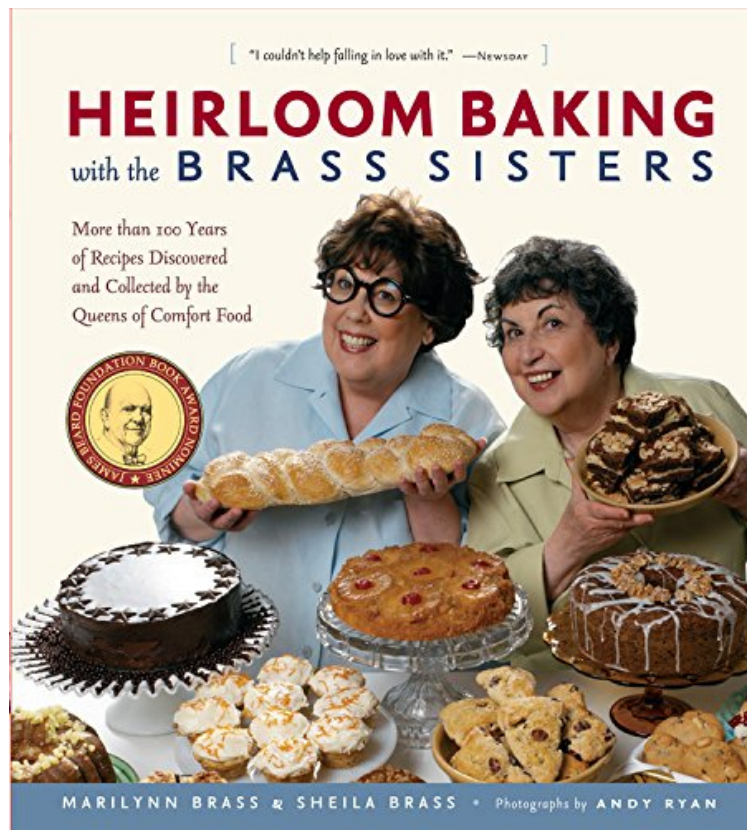


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Heirloom Baking with the Brass Sisters: More than 100 Years of Recipes Discovered and Collected by the Queens of Comfort Food?

Marilynn Brass, Sheila Brass
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Marilynn Brass, Sheila Brass : Heirloom Baking with the Brass Sisters: More than 100 Years of Recipes Discovered and Collected by the Queens of Comfort Food? before purchasing it in order to gage whether or not it would be worth my time, and all praised Heirloom Baking with the Brass Sisters: More than 100 Years of Recipes Discovered and Collected by the Queens of Comfort Food?:

7 of 8 people found the following review helpful. Old-fashioned treatsBy _CustomerAuthors Marilyn Brass and Shelia Brass have created a cookbook filled with old-fashioned bakery treats, some with some special unique flavor profiles, in their cookbook Heirloom Baking. You will find the following chapters in their cookbook: Waking Up to Breakfast Keeping the Cookie Jar Filled A Southern Lady Pours Tea Coming to America The Minister Comes to Dinner Bridge with the Girls Holidays with Family and Friends Comforting the Family In the Good Old Summertime Baking with Mama For the Love of Chocolate Some of the recipes you will find include: Milk Chocolate Sauce Brown Sugar Brownies Virginia P. Lima's Portuguese Bread Grete Leonard's Canadian Butter Tarts Double Lemon Shortcake Lotty Peck's Brown Bread Miss Emma Smith's War Cake Fluffy White Cake Chocolate Fudge Pie Christian Service Cookies Grape-Nut Puff Pudding Cheddar Cheese and Dill Biscuits Hungarian Crisscross

CookiesDixie Dinner RollsOklahoma Strawberry ShortcakeMarshmallow Fudge BrowniesSugar DoughnutsWinchester Nut BreadYou will find color photos scattered throughout their cookbook. You will also find the recipes metric and Imperial measurements so you can choose which measurement system to use in your baking. There is an interactive table of contents making navigation easy. Recommend. MR0 of 0 people found the following review helpful. Precious!By Celia McGillIf you are a Boomer who has lots of miles under your bonnet and more than enough kitchen essentials to sink the Bismark, then you will absolutely love this book! It validates and brings new respect to all of our mothers' and grandmothers' great recipes, do-dads, and kitchen techniques. The Brass sisters have spent two lifetimes scouring every possible venue for fabulous kitchen antiques and those irreplaceable hand written recipes from back in the day. My sincerest thanks to them for compiling them in so lovely a volume, one that is filled with warmest memories, respect and truly useful recipes. Despite over fifty years of "old" cooking, I love the new cooking, but there is often something of too much striving in it: to do one better. Better than what? These are the simple best recipes of many generations, nationalities and locations. It will not replace all of your new James Beard winners, but will find a useful place on your shelf and in your heart. Try their Heirloom Cooking, too! You won't be sorry. 0 of 0 people found the following review helpful. More. Heirloom. RecipesBy joe. TimmonsArrived. To. Day. Just. Before. The. Storm. New. Recipes. Of. Classics. To. Try. Excellent. Series. From. The. Brass. Sisters

JAMES BEARD AWARD FINALIST IN THE BAKING/DESSERT CATEGORYWe all have fond memories of a favorite dessert our grandmother or mother used to bake. It's these dishes that give us comfort in times of stress, help us celebrate special occasions, and remind us of the person who used to bake for us those many years ago. In Heirloom Baking, Marilynn Brass and Sheila Brass preserve and update 150 of these beloved desserts. The recipes are taken from their vast collection of antique manuscript cookbooks, handwritten recipes passed down through the generations that they've amassed over twenty years. The recipes range from the late 1800s to today, and come from a variety of ethnicities and regions. The book features such down-home and delicious recipes as Brandied Raisin Teacakes, Cuban Flan, Cranberry-Orange Cream Scones, Chattanooga Chocolate Peanut Butter Bars, and many more. Accompanying the recipes are stories from the lives of the families from which they came. The Brass Sisters have taken care to update every recipe for today's modern kitchens. More than 150 photographs showcase the scrumptious food in full-color detail. Finally, the Brass sisters encourage each reader to begin collecting his or her own family recipes in the lined pages and envelope at the back of the book.

"It's not often a baking book becomes a cultural icon, but this one is guaranteed to do so." (Cookbook Digest) "I couldn't help falling in love with it." (Newsday) "Heirloom Baking is a keepsake all its own." (Christian Science Monitor) About the Author Marilynn Brass and Sheila Brass are home cooks with more than 119 years of experience between them. They have appeared in their own television cooking specials including The Brass Sisters Holiday on the Cooking Channel and The Brass Sisters: Queens of Comfort Food on WGBH, the PBS affiliate in Boston. They have also been guests on the Food Network's Bobby Flay's Throwdown and on PBS's Simply Ming, hosted by Tsai Ming. They have also made appearances on Antiques Roadshow FYI. Heirloom Baking was nominated for the James Beard Foundation Award in the category of "Baking and Dessert." They are the authors of Heirloom Cooking with the Brass Sisters, also published by Black Dog Leventhal (2008).