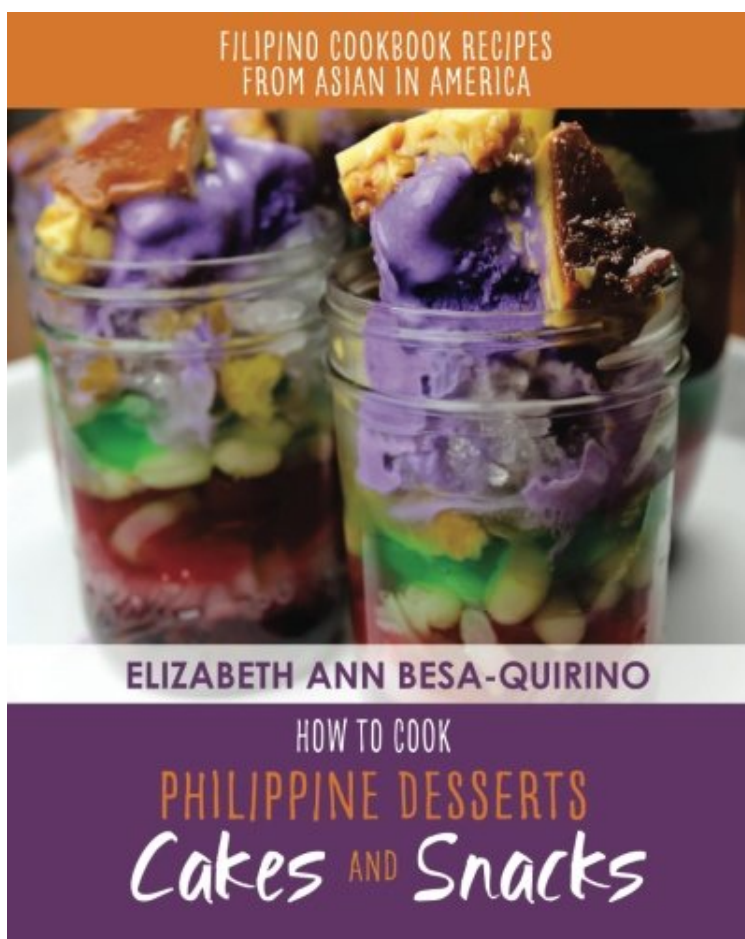


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How to Cook Philippine Desserts: Cakes and Snacks (Filipino Cookbook Recipes of Asian in America)

Elizabeth Ann Besa-Quirino

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Elizabeth Ann Besa-Quirino : How to Cook Philippine Desserts: Cakes and Snacks (Filipino Cookbook Recipes of Asian in America) before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Cook Philippine Desserts: Cakes and Snacks (Filipino Cookbook Recipes of Asian in America):

0 of 0 people found the following review helpful. Three StarsBy bible1It was OK, but some of the ingredients are hard to find.0 of 0 people found the following review helpful. Three StarsBy MJR4no pics3 of 3 people found the following review helpful. the instructions are so clear and easy to followBy JanhizI got this recently as a Christmas present. The photos are so descriptive and the desserts look just so mouthwatering. As baking is not my forte, the instructions are so clear and easy to follow. I tried, to a great success, the butterscotch bars and haleyang ube and got a ldquo;thumbs uprdquo; from my family. Fail-proof! This book would surely be one of my go-to-places for Philippine desserts.

If you love a sweet ending to meals, then this cookbook *How to Cook Philippine Desserts, Cakes and Snacks* is for you. Elizabeth Ann Besa-Quirino, author, award-winning journalist and recipe developer of the popular blog, *Asian In America*, presents 30 all-time favorite Filipino desserts transformed from traditional heirloom recipes into modern treats in her American kitchen. Her desserts are rice cakes, coconut sweets, cakes, pastries and special occasion sweets. Born and raised in the Philippines, Betty Ann, as she is fondly called, channeled her love for sweets in these heritage recipes from her family and friends when she moved to America. Drool over 30 mouthwatering full color dessert photos for every recipe. Indulge in this 100-page cookbook of classic kakanins (rice cakes), coconut sweets like Bibingka, Putong Puti with Cheese, Kuchinta, Sapin-Sapin, Pichi-Pichi; to treasured family recipes of Crema de Fruta, Tocino del Cielo, Taisan de Pampanga, Mamon, Caramel Cake; and popular Ube (purple yam) recipes such as Ube Biko, an easy Ube Haleya, Ube Cupcakes, Ube Doughnuts and many not found on the author's blog. After all, life is short. Make it sweeter with dessert.