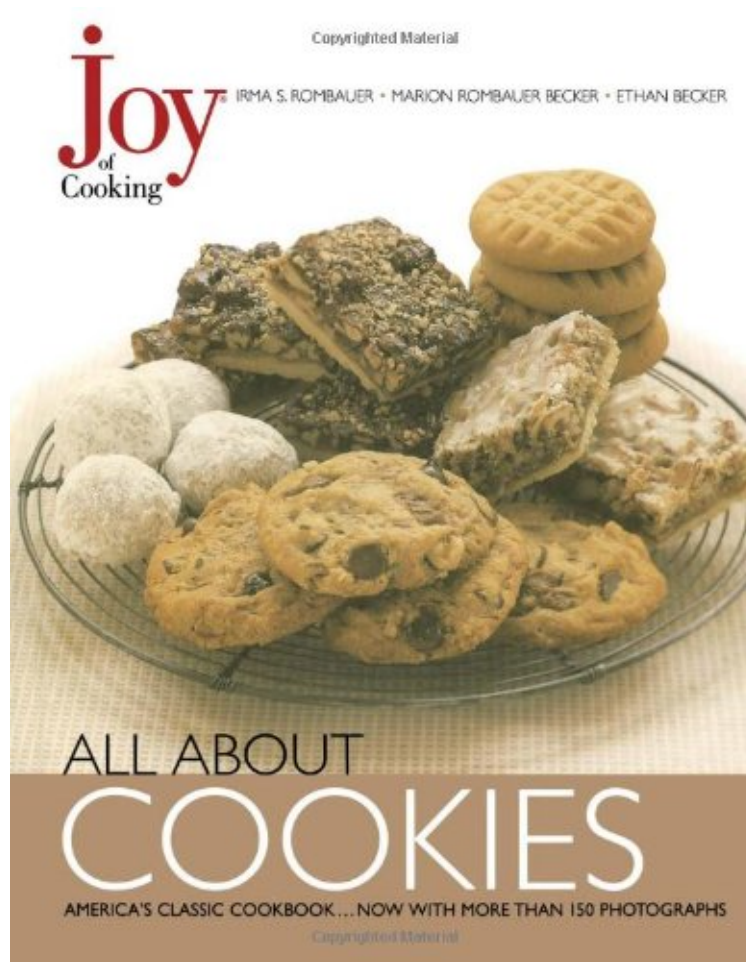


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Joy of Cooking: All About Cookies

Irma S. Rombauer, Ethan Becker, Marion Rombauer Becker
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Irma S. Rombauer, Ethan Becker, Marion Rombauer Becker : Joy of Cooking: All About Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Joy of Cooking: All About Cookies:

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cook book collection, and filed it under books for the kids to use bcz I want them to understand the basics of the ingredients before they use, and potentially waste, ingredients on failed creations. So far it is working like a charm.

A fresh and original way to put the classic advice of Joy of Cooking to work -- illustrated and designed in a beautiful and easy-to-use new book. * A celebration of all the classic JOY cookies: Blondies, Dream Bars, Lemon Curd Bars, Ginger Snaps, and Classic Oatmeal and Chocolate Chip * Includes innovative cookies such as reduced fat Almond Thumbprints and the Fourteen-in-One Cookie, a master recipe whose variations make 14 different cookies * Clear, comprehensive instructions for all aspects of cookie baking from handling the dough and decorating the cookies to packaging them for gift giving

From Publishers Weekly Part of Scribner's "All About" series, adapted from the Joy of Cooking cookbooks, this volume includes dozens of cookie recipes, divided by type: drop, bar, rolled, filled, and the like. The recipes span the traditional-Oatmeal Raisin and Chocolate Chip both make an appearance-to innovative entries like Chocolate-Coated Mocha Biscotti. The recipes are easy enough for even a fledgling baker to follow, and they're accompanied by inspiring full-color photographs. Becker, the grandson of the founder of the Joy of Cooking franchise, includes tips on how to package cookies for travel, how to turn Christmas cookies into ornaments and even how to bake cookies at high altitudes. But the best proof of how all-around useful Becker wants this resource to be is that he includes low fat, and delicious, versions of most of his popular cookies. Copyright 2002 Reed Business Information, Inc. From Library Journal This latest batch of spin-off cookbooks from the All New All Purpose Joy of Cooking includes one on a topic that was not covered in that revision. The chapter on canning and preserving, much of which was written by cookbook author Sylvia Thompson, unfortunately didn't make it into the 1997 revision because of space limitations, so it's nice to have it appear as its own book. Like the other "All About" titles, and unlike the big Joy, these all include color photographs, as well as additional material not included in the revision. Canning Preserving is recommended for all collections on the topic; the other titles are for most libraries. Copyright 2002 Reed Business Information, Inc. About the Author Irma Rombauer self-published the first Joy of Cooking in 1931 with the small insurance payout she received after her husband committed suicide during the Great Depression. Suddenly, society wives who used to enjoy a kitchen staff no longer had the money to employ them and began cooking for themselves. The instruction "stand facing the stove" was a bit more pragmatic than we realize. In 1936, the first commercial edition was published by Bobbs-Merrill. Marion Rombauer Becker, Irma's daughter, joined the Joy dynasty and revised and updated each subsequent edition until 1975. That edition was the first after Irma's death and was completely Marion's. Her son, Ethan Becker, has returned the book to the family's voice, revising the 1975 edition for the 75th Anniversary Edition. Ethan Becker is the son of Marion Rombauer Becker and the grandson of Irma S. Rombauer, the original author of The Joy of Cooking. He attended Le Cordon Bleu in Paris, but learned how to cook from his mom. An outdoors-man, he is a master of the grill and at cooking game. His outdoor gear and survival and combat knives are sold internationally under the brand Becker Knife and Tool. Ethan and his wife, Susan, a writer, editor, and artist, live in East Tennessee at their home, Half Moon Ridge. His website is TheJoyKitchen.com. Irma Rombauer self-published the first Joy of Cooking in 1931 with the small insurance payout she received after her husband committed suicide during the Great Depression. Suddenly, society wives who used to enjoy a kitchen staff no longer had the money to employ them and began cooking for themselves. The instruction "stand facing the stove" was a bit more pragmatic than we realize. In 1936, the first commercial edition was published by Bobbs-Merrill. Marion Rombauer Becker, Irma's daughter, joined the Joy dynasty and revised and updated each subsequent edition until 1975. That edition was the first after Irma's death and was completely Marion's. Her son, Ethan Becker, has returned the book to the family's voice, revising the 1975 edition for the 75th Anniversary Edition.