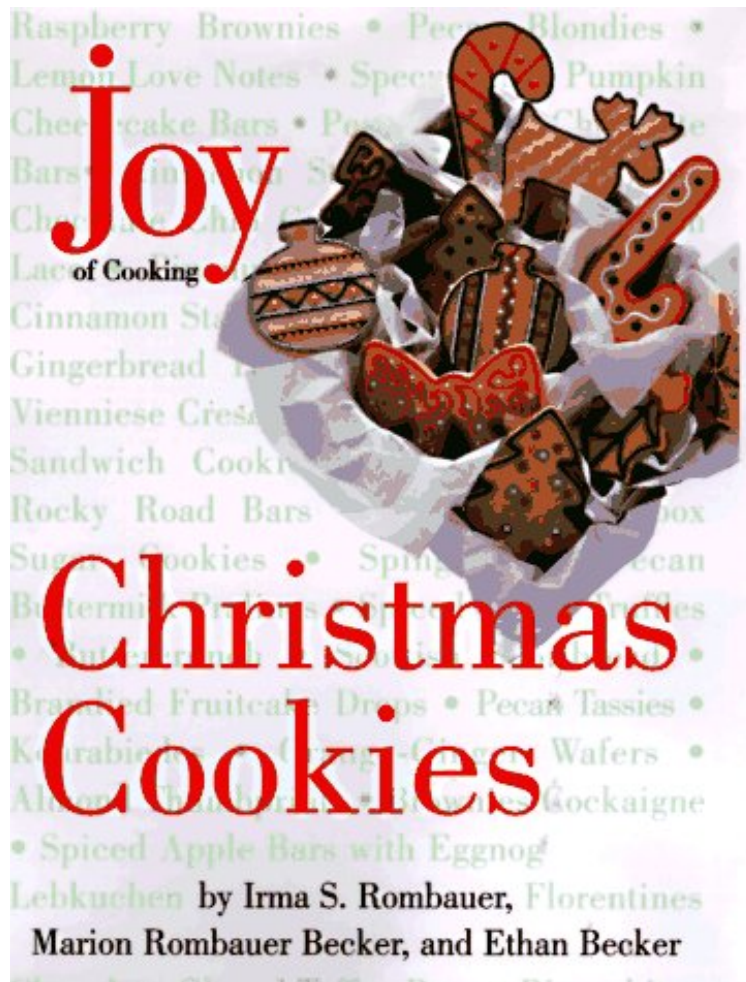


Joy of Cooking Christmas Cookies

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

2 of 2 people found the following review helpful. Oh, Wow!! Purchased this as a recommendation from a friend for my husband who loves to cook. This is the holy grail of cookbooks. We have kept it out in the kitchen to reference non-stop since we have had it. The new favorite to cook is stir fry! Stir Fry Green Beans, Fried Rice, Sugar Snap Peas. This cookbook has really opened another window of creativity and complexity in the meals we are making at home. So glad I purchased it as a gift. This will be our forever cookbook to trump all others. Next on the list is homemade pasta. 8 of 9 people found the following review helpful. Best. Ever. By

SwtNdSpCy This is the book that taught me how to cook! My mom had given me a copy years ago when I was first on my own. I loved it, it is so informative. Not only does it include many recipes (yes, some of them are a bit dated, but I actually kind of like that about it.) but it includes so many tips, instructions, etc that are really pretty indispensable and that are not included in most cookbooks. Sure, most cookbooks include a chapter on equipment, terminology, and maybe even some instruction on heating sources and techniques, but this goes beyond that. This where I learned how to break down a whole chicken (cheaper than buying it already cut up), how to carve meats, how to pick out fruits and veggies, how to prevent dry turkey, how to cook different cuts of meat the best ways, and the green bean casserole recipe (NOT the mushroom soup fried onion dish most know by this name) is still my favorite way to prepare green beans. The newer versions omit a lot of the information I found so helpful, with perhaps the exception of the anniversary edition (I have heard, anyway). I lost my copy years ago, so when I saw my favorite edition for sale on I was truly excited! The book is in very good edition, some light staining around the very edges of the book that may just be from aging paper. I am very impressed with the condition of the book. 1 of 1 people found the following review helpful. Awesome Cookbook By Customer This is a great old cookbook. I love the recipes and the different ingredients they used in this era. I have several different editions of "THE JOY" Cookbook and i can't get enough of the recipes. Excellent tasting recipes, easy to read and understand, and ingredients that are easy to find. Have bought several over the years as gifts for Weddings or Bridal Showers or Birthdays or Christmas gift. Thank you.

Christmas and cookies are inseparable. The mere mention of baking cookies conjures up memories not just of tantalizing aromas and great tastes but of warm kitchens and good times with family and friends. Joy of Cooking Christmas Cookies brings together in a single volume 75 indispensable cookie recipes and more than 25 recipes for holiday extras. That's more than 100 recipes, half of which are brand new. This book also offers a sneak preview of the revision of Joy of Cooking, the first in more than two decades. Written with clarity, humor, and a dedication to detail that has always set the Joy of Cooking apart from all other cookbooks, this book will teach anyone from the person who has never baked a single cookie to the experienced home baker how to turn out a perfect cookie every time. A treasure trove of information, this book contains basic instructions on measuring ingredients, handling and shaping cookie doughs, and decorating cookies, supported by helpful line drawings every step of the way. Recipes include the full range of cookies from the simplest one-pan bar cookies like Chocolate-Glazed Toffee Bars and Scottish Shortbread to those that are dropped onto a cookie sheet (don't miss the new Monster Cookies) to Christmas production numbers like Spritz that are piped through a press. On the familiar side are recipes for chocolate chip cookies, brownies, and sugar cookies. Brief but precise directions ensure that the brownies will be fudgy and moist, the chocolate chips chewy, and the sugar cookies meltingly tender. On the novel side are such irresistible new entries as Pumpkin Cheesecake Bars, Tuscan Almond Biscotti, and Chocolate Mint Surprises. Among this Book's unique features: A full-color photograph of every cookie Brand-new recipes for reduced-fat cookies that taste wonderful An easy-to-make gingerbread house Storage suggestions that help you plan your baking time when company is coming Recipes for eggnog, mulled cider and wine, and three kinds of homemade hot chocolate A section on extras-a California fruitcake for the 90s made with dried fruits and nuts, a plum pudding Charles Dickens would have loved, Stollen, Chocolate Truffles, Bourbon Balls, Candied Popcorn, and more. For sparkling additions to any weekday or for a splendid display of special party presentations, the new Joy of Cooking Christmas Cookies is the only cookie book you'll ever need.

.com What's Christmas without Joy of Cooking's delectable holiday cookie recipes? Joy of Cooking: Christmas Cookies makes preparing for the holidays even simpler by combining more than 70 holiday favorites into one book. From traditional Iced Sugar Cookies to politically correct Gingerbread People, Christmas Cookies has what you're looking for to make the Yuletide just a little brighter. There's even a master recipe called Fourteen in One that allows you to make 14 different kinds of cookies--Cornmeal Citrus to Raisin-Spice--with just one dough. With all those recipes and full-color photos to inspire you, Joy of Cooking: Christmas Cookies will give you a head start on having a very merry Christmas. From the Publisher Christmas and cookies are inseparable. The mere mention of baking cookies conjures up) memories not just of tantalizing aromas and great tastes but of warm kitchens and good times with family and friends. Joy of Cooking Christmas Cookies brings together in a single volume 75 indispensable cookie recipes and more than 25 recipes for holiday extras. That's more than 100 recipes, half of which are brand new. This book also offers a sneak preview of the revision of Joy of Cooking, the first in more than two decades. Written with clarity, humor, and a dedication to detail that has always set the Joy of Cooking apart from all other cookbooks, this book will teach anyone from the person who has never baked a single cookie to the experienced home baker how to turn out a perfect cookie every time. A treasure trove of information, this book contains basic instructions on measuring ingredients, handling and shaping cookie doughs, and decorating cookies, supported by helpful line drawings every step of the way. Recipes include the full range of cookies from the simplest one-pan bar cookies like Chocolate-Glazed Toffee Bars and Scottish Shortbread to those that are dropped onto a cookie sheet (don't miss the new Monster Cookies) to Christmas production numbers like Spritz that are piped through a press. On the familiar side are recipes

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