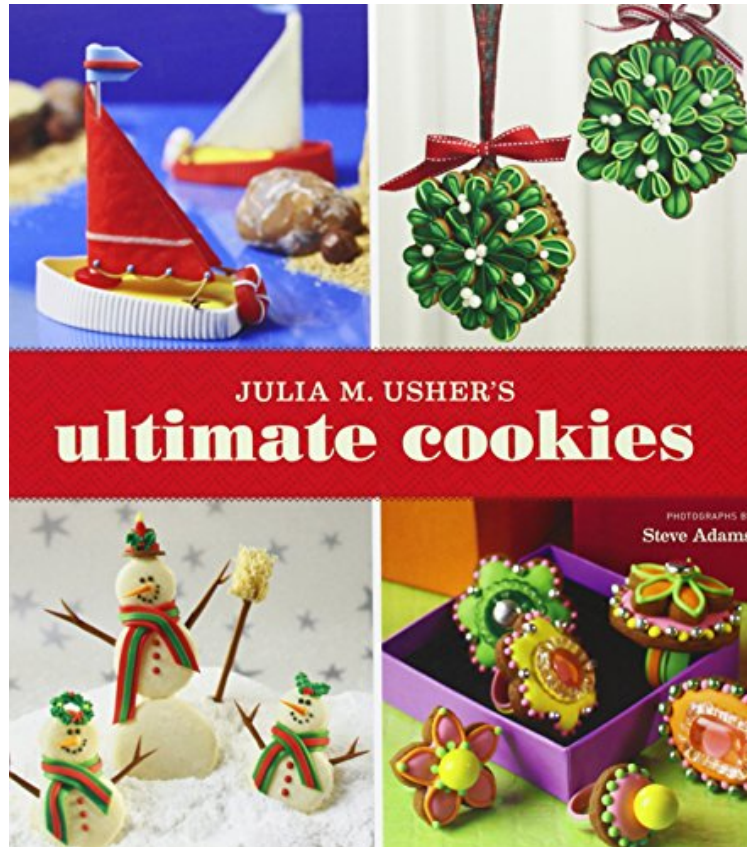


[Download] Julia M. Usher's Ultimate Cookies

Julia M. Usher's Ultimate Cookies

Julia M. Usher

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#167646 in Books 2011-11-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.50 x 9.75 x 1.001, 2.90 #File Name: 142361934X272 pages Terrific photos Each technique visually photographed Many, many ideas for both children and adults Recipes included A must for any baker! | File size: 63.Mb

Julia M. Usher : Julia M. Usher's Ultimate Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Julia M. Usher's Ultimate Cookies:

19 of 19 people found the following review helpful. MAGNIFICANT BOOK!!!! WORTH EVERY PENNY!!! By Karen B This is a wonderful book for all levels of expertise. There are lots of examples of decorating techniques, including fondant, royal icing, chocolate clay, stenciling, painting, using frosting transfer sheets, etc. All techniques are easy to follow with detailed photos. The numerous photos of the decorated cookies are literally breathtaking!!! The 3D Peacocks are amazing and templates are provided for making these, as well as other 3D cookies. There are a handful of cookie recipes, including Sugar Cookie, Shortbread, Tuiles, "GoofProof" Macarons, Meringues, Gingerbread, etc. There also is a recipe for Royal Icing with detailed instructions on how to achieve the "right" piping consistency. Several other useful recipes are included (chocolate clay, chocolate ganache, Italian Buttercream, etc). The extensive Resource List is helpful for locating decorating necessities. This is a BEAUTIFUL, informative book. The author REALLY takes Cookie Decorating to the next level!!! She is extremely creative in her decorating. It's worth purchasing this book just for the photos of her beautiful cookies!!! I HIGHLY recommend this

book to anyone who enjoys decorating cookies. Her clever decorating ideas are very impressive!!!!13 of 13 people found the following review helpful. A Must for the Cookie EnthusiastBy Anniina JokinenFor those just venturing into the craft and art of cookie decorating, this book is a must. The book starts by covering all the basic tools (and where to get them), tools to avoid, and tools to put on your wish list. Next, Julia explains the how-to's of doughs (rolling, cutting, baking), how to make a pastry cone, and the various "bedazzlers" (extras you can put on your cookies in addition to royal icing). Then comes the tour-de-force section--"15 bottom-to-top decorating techniques"--all the different methods to ice a cookie. Everything is illustrated, step by step, with clear photos, so you know exactly what to do. Even marbling, stenciling, and using decorative wafer papers are covered. These are followed by a section on decorative borders, including beadwork. At the end of the book are recipes and tips for making the perfect consistencies of icing for piping, flooding, and "topcoating" -- even tips on how to make sure your icing makes a perfect, rounded bead. No more pointy dots for anyone! The next 150+ pages are dedicated to various cookie projects, which are explained in minute detail with accompanying photos of each stage. The end of the book is dedicated to various recipes for doughs, icings, and modelling media. A really lovely book; clear, well-written, and well-illustrated. Julia takes the fear and mystery out of cookie decorating, and makes the reader feel that anything is possible with practice. Highly recommended!0 of 0 people found the following review helpful. Love the book!By CABHaven't had a chance to make anything yet, but I LOVE the book! I also love that she has instructional videos on UTube, VERY helpful!!I wanted to make some stuff for Easter, but had other things going on, so wasn't able too.Looking forward to making some beautiful cookies for the family SOON!!

A new book from the author of the best-selling *Cookie Swap: Creative Treats to Share Throughout the Year*. Delve into the world of cookie magic, where you can make everything from edible jewelry to cookie bacon and eggs! Organized by theme, each chapter overflows with luscious photographs and dozens of recipes and cookie crafting ideas. With carefully illustrated details, award-winning author Julia M. Usher expertly guides you in the making of perfect cookie masterpieces. For a knock-your-socks-off look inside, visit: Julia M. Usher on Issuu. (issuu.com/juliamusher/docs/ultimatecookiesforissuuupload?mode=windowbackgroundColor=%23222222)Recent Praise:"This really is the ULTIMATE cookie book. Whimsical, elegant, colorful and creative!! What more could you ask for? You will not be disappointed." - Colette Peters, Author and Owner, Colette's Cakes"This time the clever cookie comes in the guise of Julia Usher. [I] love the fact that she has created an instructional book with clear intent, [and] thoughtful and excellent recipes topped with quality decorations. I see a lot of adequate decorating out there, but this work is inspirational. Cupcakes had better not rest on their laurels: I can easily be persuaded to put them aside when enticed by the decorative crumbs of Julia's cookies. Beautiful book, beautiful work . . . [I] recommend to all edible artists." - Kerry Vincent, Food Network Challenge Judge, Hall of Fame Sugar Artist, Author

This time the clever cookie comes in the guise of Julia Usher. [I] love the fact that she has created an instructional book with clear intent, [and] thoughtful and excellent recipes topped with quality decorations. I see a lot of adequate decorating out there, but this work is inspirational. Cupcakes had better not rest on their laurels: I can easily be persuaded to put them aside when enticed by the decorative crumbs of Julia's cookies. Beautiful book, beautiful work . . . [I] recommend to all edible artists. (Kerry Vincent, Food Network Challenge Judge)This really is the ULTIMATE cookie book. Whimsical, elegant, colorful and creative!! What more could you ask for? You will not be disappointed. (Colette Peters Colette's Cakes)Julia Usher has integrated insane creativity with a passion for cookie decorating to produce one of the most inspirational sugar art books ever printed. Ultimate Cookies delivers a lip-smacking guide to creating gorgeous cookies for any season. (Nancy Quist, President Fancy Flours, Inc)Julia Usher is the most talented and creative cookie decorator I know. Her techniques are flawless, as are her beautiful cookies, and this book is the ultimate reference for beginners as well as seasoned cookie decorators. Flip through these pages and you'll soon find yourself in the kitchen, creating awe-inspiring edible works of art and decorating like a pro. (Tish Boyle, Editor Dessert Professional)Astonishingly beautiful cookie creations with effective, user-friendly explanations make Ultimate Cookies an absolute must-have resource for experienced and new decorators alike. Every page is an absolute delight! (Marian Poirier Sweetopia.net)Julia Usher has integrated insane creativity with a passion for cookie decorating to produce one of the most inspirational sugar art books ever printed. Ultimate Cookies delivers a lip-smacking guide to creating gorgeous cookies for any season.(Nancy Quist, President Fancy Flours, Inc)From the AuthorMove over, cupcake! The decorated cookie has arrived! Don't get me wrong. I love cute cupcakes as much as the next baker, but can we be frank? They've hogged the spotlight for far too long, don't you think?!The present of a lovely decorated cookie is truly transcendent. We all know this instinctively. We bask in its fragrance as it takes shape in the oven. We ooh and ahh over the icing artfully laid on its top. We smile as its buttery crumbs caress our tongues. It's a rare gift that not only tickles the fancy and teases the palate, but satisfies all the way to the heart. What?! You say I've got a soft spot for cookies? I won't deny it. It comes from years of cookie-decorating fun with my sibs under the supportive tutelage of my mom. Each Christmas we donned her frilly June Cleaver-esque aprons and tried our darnedest to outdo one another with the cleverest cookie design. Even when

disfigured cutouts or errant icing blobs foiled our plans, we earned Mom's unswerving praise -- and, better yet, the excuse to eat our mistakes. Warm and fuzzy memories aside, cookies are practical and infinitely adaptable, too. Dough can be made ahead, frozen, and then cut and baked when you've got the spare time. Cookies can be top-coated, flocked, stenciled, marbled, rubber-stamped, stacked, and arranged into countless 3-D designs. And once baked and decorated, cookies have the advantage of a relatively long shelf life. If you've poured your heart and soul into a fabulously decorated treat, it only makes sense that you should be able to admire it for a few days without it going stale or bad, right? Okay, yes, a part of me hopes that Ultimate Cookies will spur the next crazy baking trend. But my bigger aim is to share my joy of cookie decorating and all the tools needed to bring this joy more completely into your life. If you smile while turning the pages, then I'll smile, too, knowing that Ultimate Cookies struck a chord with you.

Live sweetly, Julia M. Usher

From the Inside Flap

Create the ultimate cookies with Julia M. Usher's wildly creative cookbook! In these pages you will learn all the tips, tricks, and secrets to making fabulous and unbelievably fun cookies. Make caterpillars and butterflies, ladybugs, lollipops, Halloween spiders and Christmas snow globes, edible jewelry, and breakfast in bed with fried eggs, orange slices, and bacon! Usher provides basic cookie and icing recipes suited to many applications, as well as detailed, step-by-step instructions for making everything from custom templates to pastry cones to cookie constructions in 3-D. With more than 40 incredible yet doable cookie projects and almost 300 beautifully illustrated photographs, Ultimate Cookies shows how cookies can add sweetness to every occasion throughout the year.

JULIA M. USHER

Julia M. Usher is a celebrated pastry chef and food writer who has designed extraordinary desserts for such magazines as Better Homes and Gardens, Fine Cooking, Bon Appetit, and Modern Bride, and such books as Vera Wang on Weddings and For the Love of Food. Julia is Contributing Editor at Dessert Professional magazine, a James Beard Foundation Journalism Awards finalist, and President-Elect of the International Association of Culinary Professionals. Her first book, Cookie Swap: Creative Treats to Share Throughout the Year, was a three-time Cordon d'Or Culinary Academy Awards winner. Julia is also author of the popular site juliausher.com, where she regularly shares tips for one-of-a-kind dessert and party design.

STEVE ADAMS

Steve Adams is a well-known food and beverage photographer based in Saint Louis, Missouri. His clients are international in scope, including Nestle, Bacardi, and Kraft Foods. When not shooting beautiful food, Steve enjoys cooking in his wood-fired oven and traveling. Visit him at steveadamsstudio.com.