

# Macarons: Authentic French Cookie Recipes from the Macaron Cafe

*Cecile Cannone*

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**Cecile Cannone : Macarons: Authentic French Cookie Recipes from the Macaron Cafe** before purchasing it in order to gage whether or not it would be worth my time, and all praised Macarons: Authentic French Cookie Recipes from the Macaron Cafe:

0 of 0 people found the following review helpful. No shell recipes! By Molly J Southern II was looking for a better recipe for the shells after the recipe in another book didn't turn out well. This book doesn't offer any variations on the shell, just the fillings! They share tons of photos of beautiful macarons, but don't give you any clues on how to get the different shells- such a bummer! 0 of 0 people found the following review helpful. Written very well By kee kee kay The recipes are complicated but instructions break them down so they are easily understandable to the average foodie. Lots of good tips on ingredients. 0 of 0 people found the following review helpful. Fantastic!!! By Marianne Fanning If you are going to try to make macarons - this is the only book to follow. And follow is the right word - to the letter! If you do exactly as the author says your macarons will be heaven. But keep in mind - it takes practice and any little hitch in the process and your macarons will suffer.

PRAISE FOR AUTHOR CECILE CANNONE'S MACARONS: "Feather-light, at once crunchy and chewy, and distinguished by rich buttercream filling." ? The New York Times "Rival those in Paris." ? Zagat "Addictive." ? Time Out New York Cuter than a cupcake and more delicious, the adorable macaron is très en vogue. Now you can make

these crowd-pleasing cookies at home! Packed with helpful and inspiring color photos, this book offers everything you need to bake stunning macarons, including:•Step-by-step instructions for baking perfect shells•Simple tricks for making smooth, melt-in-your-mouth fillings•Decorating tips for dazzling, artistic cookies•Delectable flavors from chocolate and espresso to lemon and pistachio

About the AuthorCecile Cannone was born and raised in Paris and is well-known for her baking skills. She opened the first Macaron Café in 2007 in New York City and recently opened a second location in New York to meet increasing demand. Cecile still bakes macarons everyday and enjoys coming up with new flavors.