

(Read download) Macarons for the American Kitchen

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Connie Finkelman

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Connie Finkelman : Macarons for the American Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Macarons for the American Kitchen:

2 of 2 people found the following review helpful. Excellent
By Ronald W Wheeler
Great little book with good instructions and pictures. With it I made perfect macarons for my daughter's wedding. Macarons are the most difficult thing I have ever made but finding this book made it a lot easier! They were a big hit!
0 of 0 people found the following review helpful. Recipes use grams, not the usual "American" measurements
By Cat A
Although this book claims to be for the American kitchen, most American home cooks do not use grams when measuring ingredients. If you have a kitchen scale or want to convert everything, you can make this work, but otherwise... other macaron books use more familiar measurements. That said, this little paperback has some good baking advice and interesting flavor combinations.
7 of 8 people found the following review helpful. Miraculous!
By J. Russ
As a complete novice to baking, the concept of a macaron frightened me, to say the least. With some embarrassment, I'll admit that I was drawn to this book by the adorable picture on the cover. However, perusing the simple intro left me feeling reassured, somewhat curious and very adventurous. I had never even prepared chocolate chip cookies for my dinner guests, and the next thing I knew, I was serving a platter of Oreo and s'mores macaroons, which made for an elegant and playful arrangement. Now, I look forward to impressing more dessert lovers and gourmets. This lovely macaron guide helped me overcome both my aversion to reading directions and my lack of experience with baking. Thank you, Connie Finkelman!

For novice and experienced bakers alike, this book will guide you through the process of creating beautiful and tasty macarons in your own kitchen that will rival those of French bakeries. This cookbook contains innovative techniques that simplify the process of creating both the macaron shells and the fillings, cutting down the amount of preparation time required and insuring a consistent result every time. Detailed step-by-step instructions guide you through each facet of macaron preparation and baking, including troubleshooting tips and recommendations for bakeware and

ingredients. The recipes themselves are based on American tastes, featuring flavors like peanut butter, oreo, fig newton and creamsicle. Each recipe has been carefully tested to insure consistent results and delicious flavor.