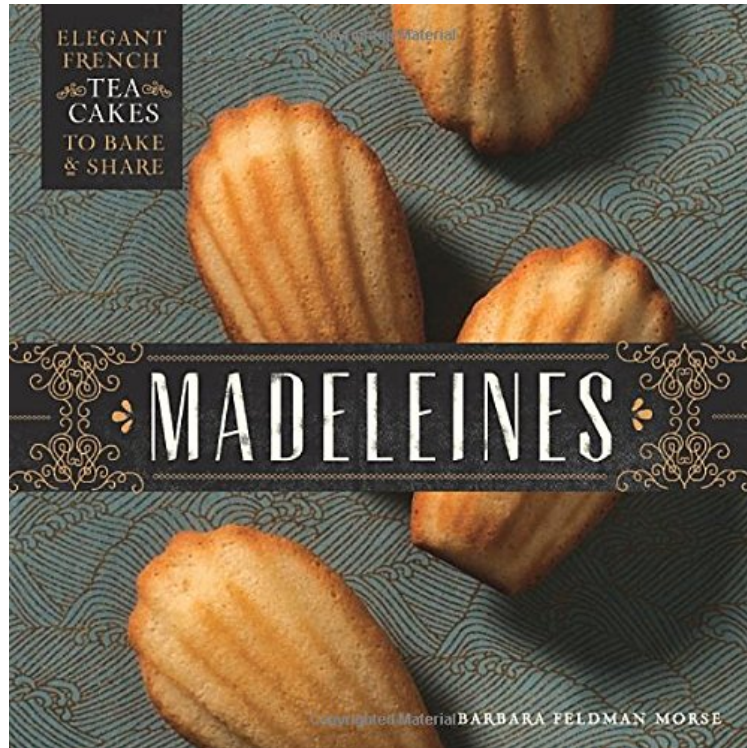


(Read free) Madeleines: Elegant French Tea Cakes to Bake and Share

Madeleines: Elegant French Tea Cakes to Bake and Share

Barbara Feldman Morse

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Barbara Feldman Morse : Madeleines: Elegant French Tea Cakes to Bake and Share before purchasing it in order to gage whether or not it would be worth my time, and all praised Madeleines: Elegant French Tea Cakes to Bake and Share:

1 of 1 people found the following review helpful. Fun book to start making madeleines By J. Campbell I've had these wonderful French tea cakes in France, so I knew the book would not teach me to replicate those. But I was pleasantly surprised at the variety of recipes, the easy instructions, and the joy of my friends. My first try were the Cheese Danish ... I overfilled the first molds in the pan so my finished madeleines weren't the most attractive, but still tasted great. Their appearance was much improved in my second pan when I filled molds only 3/4 full. I also made the Pina Colada (I didn't use optional white chocolate but did add chopped bits of toasted coconut pineapple marshmallow. Took both to an event today with about 40 people and my little cakes disappeared to rave reviews. I preferred the Pina Colada, but the Cheese Danish disappeared first. I saw people going back for 2nds, 3rds, maybe even stealthily grabbing a 4th! I didn't give the book 5 stars, because of the lack of measurements in grams. I prefer weight to volume measurements to bake. For some that won't effect their enjoyment of this book. I'm going to have fun experimenting with the other recipes in this great little book. 9 of 10 people found the following review helpful. I love Madeleines and use to purchase them at different stores By Mark D. I love Madeleines and use to purchase them at different stores...not anymore...I make them and they taste so much better then store bought. I don't think I can make enough of the Lemon-Poppy Seed Madeleines as they taste wonderful and if unwatched they will disappear quickly. I have not made any of the savory Madeleines, but am getting ready to as I think they would go great with different meals. I am impressed with

the quality of the book. I would be perfectly happy gifting this book to friends who love to cook.0 of 0 people found the following review helpful. Different book?By CustomerDifferent book? Last year I downloaded a Kindle Free version of this book. It included a donut madeleine using the spice mace and cake flour (very good). The new book does not include it but I would like to have it . Anyone know of this?

The petite shell-shaped cakes known as madeleines are versatile, pretty, and absolutely delicious. Made famous by Marcel Proust in his novel *In Search of Lost Time*, this classic French treat is now loved the world over. Beautifully illustrated and lovingly researched, *Madeleines* features recipes for an incredible variety of flavors and combinations, including such decadent desserts as Dark Chocolate Espresso Madeleines, savory appetizers like Pesto and Pine Nut Madeleines, and showstoppers like Cheesecake Madeleines with Lingonberry Preserves And making these adorable cakes has never been easier—author Barbara Feldman Morse has developed a unique quick-and-simple method for baking perfect madeleines again and again. Pour a cup of tea and enjoy this quick trip to France with *Madeleines*!

About the AuthorBarbara Feldman Morse is a prize-winning baker whose recipes and writing have appeared in the *Boston Globe*, *Oakland Tribune*, *Sacramento Bee*, *South Florida Sun-Sentinel*, *Bostonia Magazine*, and *Nob Hill Gazette*.