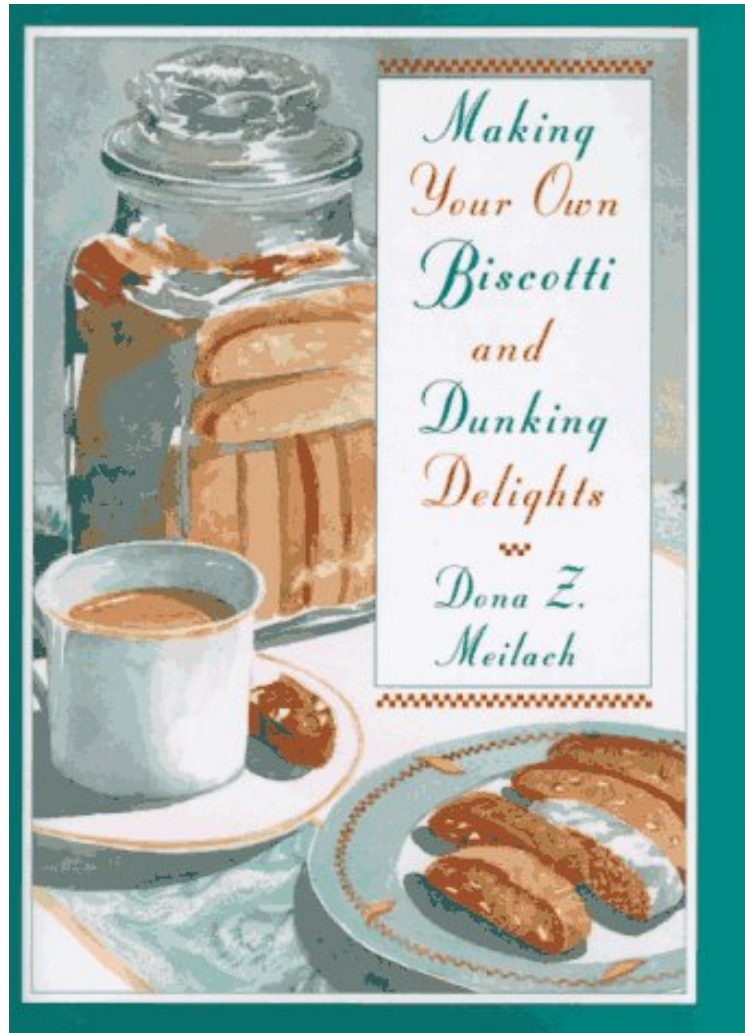


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## Making Your Own Biscotti and Dunking Delights (First Edition)

*Dona Z. Meilach*

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**Dona Z. Meilach : Making Your Own Biscotti and Dunking Delights (First Edition)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Your Own Biscotti and Dunking Delights (First Edition):

1 of 1 people found the following review helpful. Making Your Own Biscotti and Dunking Delights (First Edition) [Hardcover] By ralph ferrara My mother taught me the make vanilla biscotti. But there is so much more to biscotti. This recipe book has a wide variety of biscotti recipes. If you are a biscotti lover, there has not been one recipe, I would not share. 0 of 0 people found the following review helpful. Five Stars By LINDA JACOBS PERFECT 0 of 0 people found the following review helpful. Five Stars By Carol enjoying all the good recipes. Very well written.

Thanks to biscotti, dunking has become socially acceptable. These long, dry, semihard cookies with curved tops and flat bottoms are especially designed for dunking. Their unique texture and taste are perfect for absorbing coffee, tea, punch, wine, or soup. Biscotti date all the way back to Columbus's time when an Italian baker served them with Tuscan wines. From there the idea spread throughout Italy and nearby countries, and eventually each province became known for a particular flavor of biscotti. Traditionally, biscotti (which means "twice-baked") are almond-flavored, but now they may be chock-full of different nuts, dried fruits, chocolate chips, or trail mix. Their tops or sides may be plain; dusted with sugar and cinnamon; frosted with chocolate, white, or lemon icing; or decorated with sprinkles, baci, or ground or sliced nuts. Biscotti for desserts are sweet, but spicy ones are for polite dunking in soups, appetizer dips, or fondues. They are lean, light, and adaptable to our healthy-eating lifestyles. Their grain base and raisins, nuts, and other ingredients provide energy and nutrition. *Making Your Own Biscotti and Dunking Delights* has more than fifty recipes for making delicious, different-flavored biscotti at home. It explains how to make the dough with a spoon, food processor, food mixer, or bread machine. You'll discover easy-to-make toppings and frostings, along with wonderful dipping recipes for appetizers, soups, coffees, ice creams, and more.

Over fifty recipes for this hard, drink-dunker's cookie provide a variety of biscotti, from easy productions to complex layered delights. There are a few other titles covering biscotti: this covers dunking-type cookies from around the world, also, and expands on the biscotti concept. -- Midwest Book About the Author Dona Z. Meilach is the author of several cookbooks, including *The Best Bagels Are Made at Home*, *Marinades Make Ordinary Foods Extraordinary*, *The Best 50 Homemade Liqueurs*, and twenty-five craft books. She lives with her husband, Mel, in Carlsbad, California.