

[Ebook free] Milk Cookies: 89 Heirloom Recipes from New York's Milk Cookies Bakery by Tina-Marie Casaceli (April 6 2011)

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#File Name: B00DIKZ1IK | File size: 32.Mb

**From Chronicle Books : Milk Cookies: 89 Heirloom Recipes from New York's Milk Cookies Bakery by Tina-Marie Casaceli (April 6 2011)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Milk Cookies: 89 Heirloom Recipes from New York's Milk Cookies Bakery by Tina-Marie Casaceli (April 6 2011):

57 of 60 people found the following review helpful. Ironically InaccurateBy Shannon AdamsFlavorful cookies. Enticing pictures. But the recipes take some figuring out- note in the margins, trial and error, which is not what I paid for.At the beginning of the book, we are advised to use weight measurements instead of "cups" or "tsp" etc. The thing is, when something called for "1 1/2 cups", she would list it as "7 oz." Well, a cup is supposed to be "5 oz". I went ahead and followed her measurement instructions since they were just a bit off; and I have no idea if my base dough turned out correctly. I do know that while she says the dough should make 2 dozen cookies, mine made over three, and although I could have possibly made smaller cookies (though I was shooting for 1 1/2 inch balls, just as advised) the interesting thing is that they were still incredibly under done at 8 minutes. In fact, they weren't really ready for 15 minutes. Is my oven going out? I don't think so; I just baked a cake for my daughter's birthday last weekend, without much deviation from the recipe. I suspect the cookies would turn out differently if I used measuring cups.It would, as some other reviewer suggested, be helpful if Tina would have described how the dough is supposed to feel. The peanut butter dough turned out the lightest peanut butter cookie dough ever (which is a good thing!) but was it right? Was it

too light, and therefore took longer to bake? Maybe I'll have to go down to the bakery and taste one to find out. June 1 update: My daughter was attracted the picture of the creme-filled chocolate cookies (like Oreos) and we made them- again, I decided to go with the weight measurements. Is anyone else using those? Or are you just using cup measures? Anyway, they turned out beautifully- but almost inedibly sweet. Even my five-year-old could only take three bites before putting it down. I'm going to try the blondies next, and the chocolate chip cookie, and if I can't get those to work, I'll sell this book back. June 11 update: We tried the chocolate chip cookies, using 10 oz. flour instead of 8 oz. as recipe called for. Delicious! Great texture! Finally! I've been wondering how all of the recipes are consistently short on flour in the recipes and I think it might be that she expects you to pick up 1-3 oz. flour in her last step where you dump the dough onto a floured surface and finish mixing it there. But again, when she emphasizes accuracy and provides weight measurements for everything, it might be helpful for her to say for example, "flour a clean work surface with 2 oz. flour" in order to get consistent results. As for me, I'll just interpret each cup of flour as 5 oz and I think everything will come out okay. Thanks for your patience! I really wanted this book to be great. It did take some figuring out. Fire her editor! Ha ha. 54 of 57 people found the following review helpful. Kinda Like Two Books in One By k8inut This book is a bit like two cookbooks in one. The first half of the book consists of the recipes for the basic doughs and their variations. There are five basic doughs: vanilla, double chocolate, oatmeal, peanut butter, and sugar. Some of the recipes that accompany the doughs call for simple additions (salted peanuts + peanut butter dough), but others take the dough and make it into a different type of cookie (sugar cookie dough to lemon drop cookies). I love making up a batch of dough and then baking fresh cookies from it over the next few days. These recipes are a great way to take it one step farther and make up one dough but get several different kinds of cookies from that dough. The book says that the doughs can be stored in the fridge for a week or the freezer for a month, so they definitely lend themselves to being made ahead of time. I tend to judge a cookie book by it's chocolate chip cookie recipe. The vanilla dough has ground oatmeal in it, and the chocolate chip cookies that come from it remind me of the ones from the \$250 department store cookie recipe legend (which I mean as a compliment since I like to make those when I can't decide between chocolate chip cookies and oatmeal cookies). I did find that even though the recipe doesn't call for re-fridgerating the dough before baking, that my cookies held their shape better after the dough was chilled. There is also a more traditional chocolate chip cookie recipe (with an untraditional ingredient), and a recipe for chocolate chip bars. The second half of the book has individual cookie recipes and is divided into special cookies, family favorites, and brownies and bars. Some of the recipes are pretty standard (snickerdoodles, gingersnaps, etc.), but there are also some recipes that are more unusual (ciambelli, sfingi, etc.) All of the recipes have measurements listed by weight and by volume. 6 of 6 people found the following review helpful. Weights and volume measurements are off By Anita I tried the oatmeal dough, used weights because the book said I should (and I have a good scale, and I know weights are more reliable), and it turned out like batter. I then weighed the recipe's volume amounts of oats and flour, and found weight measurements are short (if you use the weights, you won't be using enough flour or oats). I added oats and flour to my oatmeal "batter" to make up the difference that I found and then baked a couple of cookies to test it, and it was good. The vanilla dough was fine when made with the volume measurements and adding a tad more flour (1/3 c). By looking at the Dark Chocolate dough recipe, it looks like that will be fine (as long as it's not made with the weights). But the Peanut Butter recipe has a strange flour to butter/peanut butter ratio that makes me think it will be a problem that needs more flour than the recipe calls for. I would like to know others' experiences with these recipes. It was good to read Shannon's review so I knew I hadn't turned into a bad baker all of a sudden. I like the cookbook for the combination ideas it gives me, but I really shouldn't have to be figuring out the errors myself. Hire a test kitchen! Update on 10/29/11: I made the oatmeal cookies again and simply cutting the butter to 2 sticks (and not 3) and keeping the rest of the ingredients the same made perfect cookies. I used weight measurements for the sugars and oats, but I continue to use volume measurements for the flour. I do not kneed the dough in any of these recipes. I can't see how that could possibly be necessary. I just mix in the nuts and chips with a wooden spoon after removing the dough from the mixer. I think all recipes in this book which call for 3 sticks of butter should be cut to 2, and then you'll have the proper consistency.