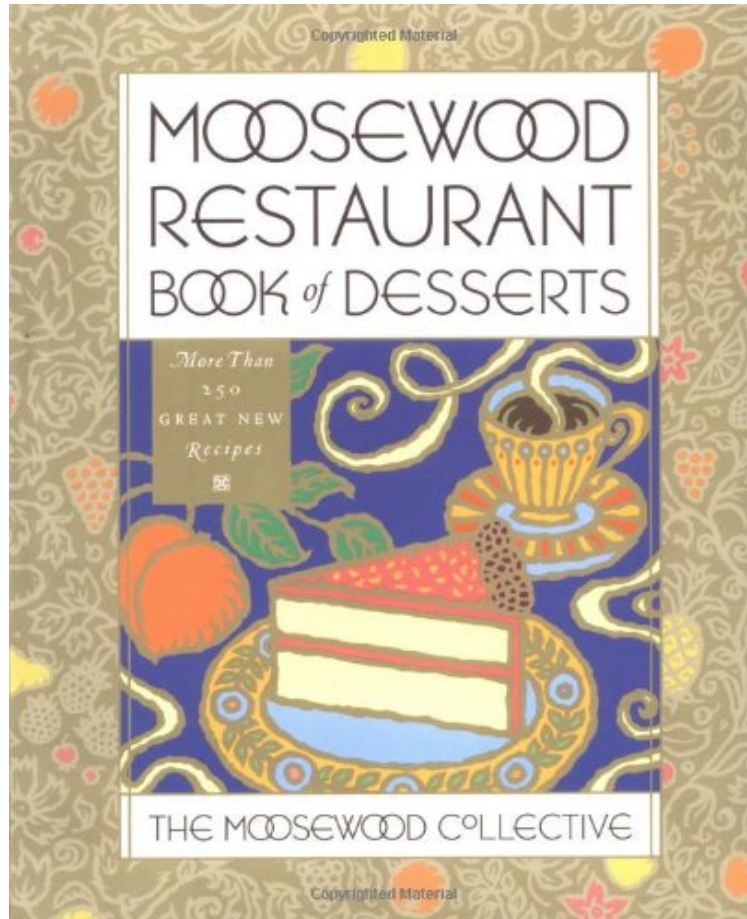


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Moosewood Restaurant Book of Desserts

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Moosewood Collective : Moosewood Restaurant Book of Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised Moosewood Restaurant Book of Desserts:

0 of 0 people found the following review helpful. Always Reliable MoosewoodBy Sondra G. OravetzLove and own just about all the Moosewood cookbooks. I don't make desserts so much any more but when I do then I know I can turn to Moosewood without worrying about the outcome.Delicious collection of wonderful desserts in all categories for all occasions. There are "Easy Fruit Desserts; Cobblers, Crisps and Their Cousins; Pies, Tarts and Filo Pastries; Layered or Filled Cakes; Cheesecakes, Cheese Pies and Parfaits; Cookies and Bars; Puddings and Custards; Frozen Desserts; Muffins, Cupcakes, Breads and Coffeecakes; Dessert Beverages; Sauces and Toppings; Confections and last but not least Moosewood Classics." Over 250 recipes to keep your sweet tooth dancing for years!0 of 0 people found the following review helpful. Excellent dessert cookbookBy OzzyboyAnother great book from the Moosewood Collective. Everything in this book is fantastic. You can find tons of recipes you'll like.0 of 0 people found the following review helpful. The Best Dessert Cookbook EverBy LynneI bought this book as a gift for my coworker who loves food and cooking as much as I do. I read my own copy of the Moosewood Dessert book over the course of a

winter night a decade ago and have used it over and over again to make cakes that people still rave about (years later in some cases!). My coworker poured over her gift book too, and has already used it. Recipes are clear, accurate, use real ingredients, are easy to modify, and are consistently fabulous!

From a simple afternoon snack to the crowning touch on an elegant evening meal, Moosewood Restaurant Book of Desserts includes more than 250 recipes for the absolutely irresistible desserts that are the hallmark of the Moosewood Collective's homey, satisfying fare, including low-fat and fresh fruit treats. 50 line drawings.

.com The Moosewood Restaurant Book of Desserts has the homey but not hokey style you expect from this much-loved restaurant. It is refreshing to enjoy the authors' unvarnished pleasure in food and in sharing about life at the Moosewood as it relates to their desserts. It may be startling to find that the first dessert in this appealing book is nature's best dessert: fresh fruit served with cheese. But these cooks also put butter and eggs to good use, adding enough to make desserts that appeal in their richness. You'll find abundant choices of recipes for every kind of dessert: pies and cakes, puddings, custards, cookies, even special drinks. Chocolate lovers may feel a bit ignored, but fruit, pudding, and cake lovers will be pleased by the 250 recipes in this book. From Library Journal One of the Moosewood pastry chefs coauthored her own low-fat dessert book last year (Kip Wilcox's *Sweetness and Light*, LJ 8/96); now here are more than 250 desserts from the whole cooperative. The well-known restaurant in Ithaca, New York, has always specialized in homey desserts like Cherry Almond Crumble and Old-Fashioned Apple Cake; there are also some more elaborate creations for special occasions as well as recipes inspired by the different international cuisines served at the restaurant each Sunday and a chapter of "classics" that have remained favorites over the years. For most collections. Copyright 1997 Reed Business Information, Inc. Excerpt. copy; Reprinted by permission. All rights reserved. Butterscotch Tapioca Serves 4 Yields 3 _ cups Preparation time: 10-15 minutes Chilling time: about 1 hour Here is a comforting childhood favorite with the rich flavor that grownups crave. It is especially good made with raspberries, which add gems of color and their own distinctive tart-sweetness. 3 tablespoons quick-cooking tapioca 2 cups milk 1/3 cup brown sugar, packed 1/8 teaspoon salt 2 egg yolks 1 tablespoon butter 1/2 teaspoon pure vanilla extract 1/2 cup fresh or frozen raspberries (optional) In a heavy saucepan, combine the tapioca and milk and set aside for 5 minutes. Add brown sugar, salt, and egg yolks and mix well. Cook on low heat, stirring often, for 15 to 20 minutes, until the mixture begins to bubble and thicken. The tiny pearls of tapioca will become more visible as they cook. Remove from heat and stir in the butter until it melts. Add the vanilla. The pudding will continue to thicken as it cools. Pour equal amounts into four serving cups and top with the raspberries, if desired. Chill for about an hour. Variation: For a very low-fat pudding, omit the egg yolks and butter and use skim or 1% milk.