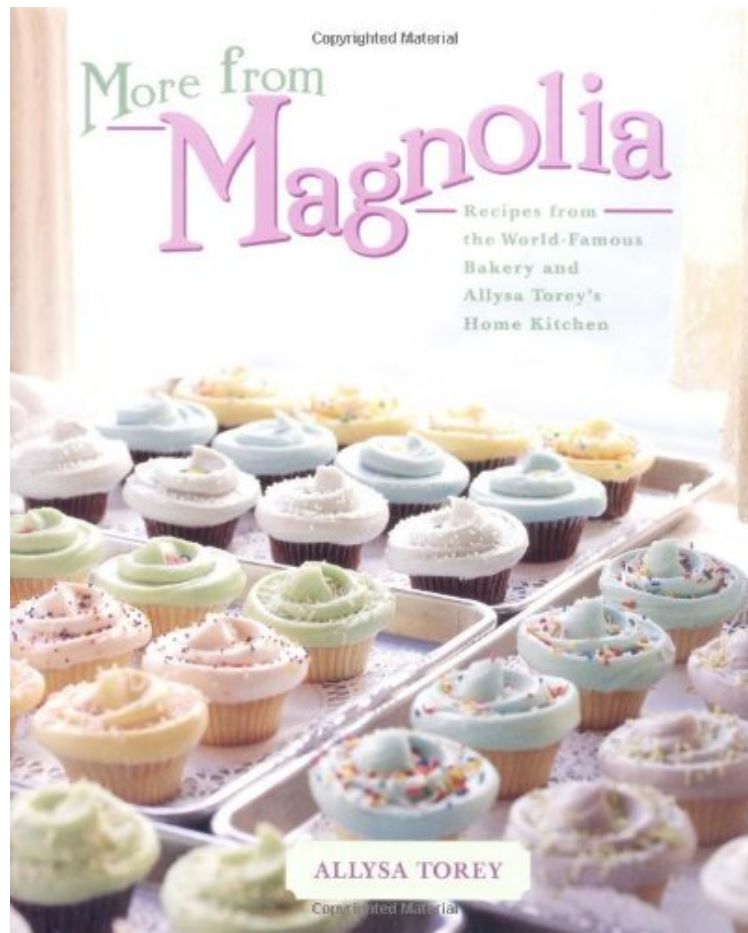



[Library ebook] More From Magnolia


## More From Magnolia

Allysa Torey

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#269036 in Books Allysa Torey 2004-10-04 2004-10-04 Original language: English PDF # 1 9.13 x .70 x 7.371, 1.38 #File Name: 0743246616160 pages More from Magnolia | File size: 50.Mb

**Allysa Torey : More From Magnolia** before purchasing it in order to gage whether or not it would be worth my time, and all praised More From Magnolia:

53 of 53 people found the following review helpful. So far, so perfect. By Example: Mark Twain I purchased this book based on a long-held love of Magnolia cupcakes. A friend took me there one lovely midnight several years ago and I was hooked. Being from Arkansas, no one understood my fascination until the pop culture references started accumulating and everyone wanted a piece of the Magnolia pie. I did not purchase the first cookbook based on the criticisms of several disappointed Magnolia fans/friends. But, on a whim I purchased the second book. The cupcakes, of course, are fabulous. But it was the other desserts that ended up really wowing me. Torey is very creative, but not in such a heavy-handed way. All the recipes are classic with easy to find ingredients and simple preparation techniques. So far I've made: \*Raspberry Cream Cheese Breakfast Buns (beyond words, fabulous) \*Pumpkin Walnut Cookies with Brown Butter Frosting (great for the fall, produced a very cakey, moist cookie--unique) \*Apricot Cream Cheese Struesel Bars (very good, but my least favorite so far) \*Brownies w/Caramel Peanut Butter (Thumbs way up.

My friends were on the floor after one bite. "Best ever.")\*Apple Tart w/Hazelnut Brown Sugar Crumble (Similar to a traditional Apple Crisp, but with an amazing crust and the hazelnuts provide great texture)\*Pumpkin Cheesecake with Gingersnap Pecan Crust (So simple to make and a lovely combination of tastes)\*Peaches and Cream Pie with Sugar cookie crust (just as amazing as it sounds. The cookie crust could stand for a little improvement, but the filling was amazing.)\*Red Velvet Cake with Cream Cheese Frosting (One of the best I've ever made)I agree with previous reviewers that more photos would have been nice, but the delicious sweets more than make up for this single missing ingredient.0 of 0 people found the following review helpful. A bit of NYC Magnolia's at home.By E Jean GrahamThe cupcakes are the best. I had purchased cupcakes while in NYC and came home and ordered the Magnolia cook book. Great flavors. The cupcakes I make at home are just as good as NYC Magnolia's.0 of 0 people found the following review helpful. Five StarsBy CustomerEverything great, fast shipping

A cupcake can change your life. Ever since Magnolia Bakery opened its doors in 1996, people have been lining up day and night to satisfy their sugar cravings; patiently waiting in line at the old-fashioned yet funky bake shop to buy cupcakes, layer cakes, pudding, and ice cream, much to the surprise and delight of owner Allysya Torey. Now, from the baker who brought cupcakes to everyone's attention, come even more recipes from Greenwich Village's favorite bakery and her home kitchen. Whether it's a birthday cake, weekend breakfast treats, or sweets for a bake sale, you'll find simple and delicious recipes to delight family and friends on all occasions in *More from Magnolia: Recipes from the World-Famous Bakery and Allysya Torey's Home Kitchen*. Beginning with the ever-popular cupcakes and frostings, you'll find the much-requested recipes for the mouthwatering Magnolia's Famous Banana Pudding and sinfully rich Red Velvet Cake with Creamy Vanilla Frosting, all with helpful hints that let you achieve the same sweet results as the bakery. In the well-loved Magnolia style, Allysya Torey brings you new twists on old favorites, such as Devil's Food Cupcakes with Caramel Frosting, Peaches and Cream Pie with Sugar Cookie Crust, and Apple Tart with Hazelnut Brown Sugar Topping. You'll also find breakfast treats like Cream Cheese Crumb Buns and Blueberry Coffee Cake with Vanilla Glaze; and afternoon snacks like Black Bottom Cupcakes, Walnut Brown Sugar Squares, and Oatmeal Peanut Butter Chip Cookies. From Banana Cake with White Chocolate Cream Cheese Icing to Heavenly Hash Ice Cream Pie, these are the desserts that Allysya makes for friends and family at home; unfussy, straightforward, and simply delicious. Illustrated with eight pages of beautiful color photographs, as well as black-and-white stills that capture the daily life of the bakery, *More from Magnolia* is an irresistible collection of new classics that will inspire you to fill your kitchen with sweet things.

.com Located in Manhattan's Greenwich Village, the near-shoebox-size Magnolia Bakery has become a destination for lovers of all-things sweet. The reason? From the beginning its owner Allysya Torey and her staff have offered cakes (and particularly cupcakes), pies, and other pastries that are utterly unpretentious but deeply satisfying in a grandmother-would-have-made-it-if-she-could-have way. *More from Magnolia* Torey's second book, adds to her already impressive recipe roster 75 formulas that range from Pear Streusel Breakfast Buns, and Pumpkin Walnut Cookies with Brown Butter Frosting, to Chocolate Pecan Pudding Pie, and Old-Fashioned Chocolate Chip Ice Cream. Included also are recipes for signature specialties like Magnolia's Chocolate Cupcakes and famous banana pudding, plus a section on frostings and sauces. All are easy to do, even for beginning bakers, and all have the straightforward Magnolia appeal. --Arthur Boehm From Booklist Who would have thought that a good store would limit its customers to a specific number of cupcakes? Or that a down-home bakery, without the patisserie appellation, would have garnered such a following in sophisticated Manhattan? In the second of her cookbooks (following *The Magnolia Bakery Cookbook*, 1999), bakery owner Torey adopts 75 easy recipes to home ovens--with the appropriate preparations, of course. Whether cookies or coffee cakes, cheese pies or ice creams, her sweet stuff is always distinguished by a twist in traditional ingredients--banana bread enlivened by coconut and pecans, or a white chocolate ice cream made crunchier with peanut brittle. Recipes rarely take up more than one page; directions are eminently understandable. Barbara Jacobs Copyright copy; American Library Association. All rights reserved About the Author Allysya Torey and Jennifer Appel are the founders of the Magnolia Bakery in New York City, which now has three franchises. Jennifer Appel also owns Buttercup Bake Shop, which has two locations in Manhattan. Allysya lives in upstate New York, and Jennifer lives in Manhattan.