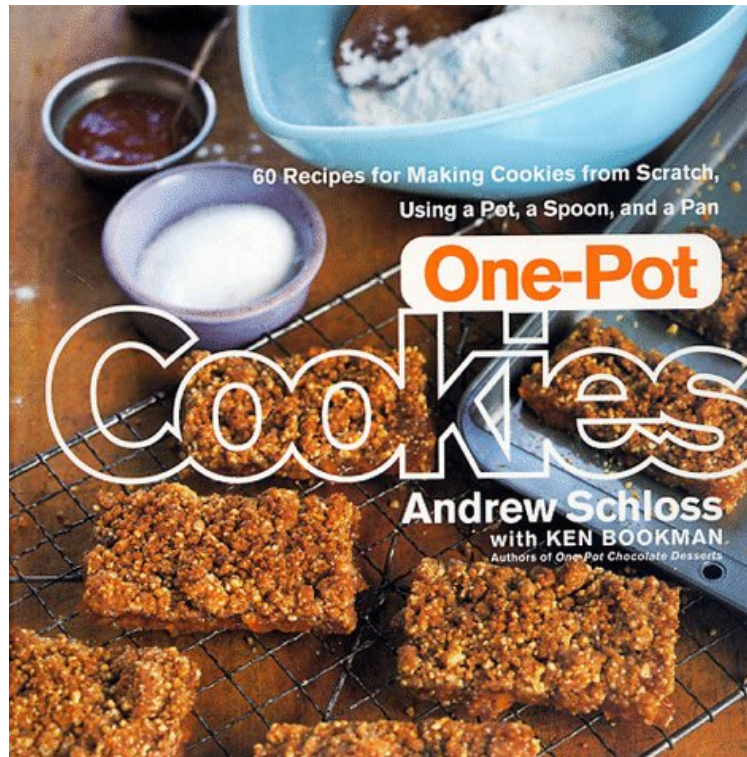


[Pdf free] One-Pot Cookies: 60 Recipes for Making Cookies from Scratch Using a Pot, a Spoon, and a Pan

# One-Pot Cookies: 60 Recipes for Making Cookies from Scratch Using a Pot, a Spoon, and a Pan

Andrew Schloss

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**Andrew Schloss : One-Pot Cookies: 60 Recipes for Making Cookies from Scratch Using a Pot, a Spoon, and a Pan** before purchasing it in order to gauge whether or not it would be worth my time, and all praised One-Pot Cookies: 60 Recipes for Making Cookies from Scratch Using a Pot, a Spoon, and a Pan:

7 of 7 people found the following review helpful. The best cookie book you will ever own! By Cake Lady I owned this book for years and lost it in Katrina. I had to get another one. This book is, by far, the best cookie book I've ever owned. I can't even name the best recipe in the book, but if I had to choose a few to never do without, I would go with the Pecan Pie Bars, Ugly Duckling Brownies, and the Walnut Coffee Dunkers. Any one of those three is worth the price of the book alone, but all three, coupled with many, many others, make this book priceless. This has to be the easiest book to use. A pot, a spoon, a pan and a couple of measuring cups is really all you will need. You can have a batch of the most delicious brownies, warm from the oven, in about 35 minutes. The dunking cookies, a.k.a. BISCOTTI!!!, are done, start to finish, in less than an hour with the majority of that just cooking time and not actual work. If you've never had real, homemade biscotti, you have no idea what you are missing. None of that hard, brittle, flavorless cracker tasting stuff; this is crisp, with a slight yielding texture, and so full of nuts and flavor that you will never want the packaged stuff again. As an aside, over the years of making these brownies (which, btw, always come out perfect) I have found that using foil makes them even easier. I form the foil to the outside of the pan and then put it

inside, contoured perfectly to fit. Release foil is great, but a little Baker's Joy does the trick, too. You let the brownies cool for a few then lift the whole batch, foil and all, out of the pan. Then you can cut them without ruining the edge ones trying to get them out. 0 of 0 people found the following review helpful. Four Stars By Terry W. Mosier Good recipes. 1 of 1 people found the following review helpful. A great book for children or inexperienced cooks. By Potluck Queen I have had all of the "one bowl" cookbooks for years find them all wonderful!! One bowl? It obviously doesn't get any easier than this still be from scratch. A great book for children or inexperienced cooks. The recipes are interesting tasty without odd or hard to get ingredients. All are excellent but my faves are : chocolate cherry bars, tabbouleh chews, ginger peachy praline bars, marzipan chews, molasses-oat chewies, praline sandies ugly duckling brownies. Contents include: INTRODUCTION techniques \* baking pans DUNKING COOKIES hazelnut crunch \* orange pecan ginger toasts \* chocolate chip zwieback \* pignoli lemon \* \* walnut coffee dunkers \* sesame butter biscotti \* seedy biscotti bricks \* CHOCOLATE COOKIES mud pies \* chocolate cherry bars \* chocolate cobbles \* chocolate peanut jumbles \* chocolate tea biscuits \* gooey mocha walnut bars \* chocolate sugar cookies \* one giant espresso chocolate chip cookies \* licentious chocolate macaroon jewels \* chocolate hazelnut shards FRUIT NUT COOKIES spiced apricot bars \* linzer bars \* pecan pie bars \* ginger peachy praline bars \* apple streusel bars \* almond sandwich bars \* marzipan chews \* macaroon fingers, dried cherry chunkies, cranberry tea squares OATMEAL WHOLE WHEAT COOKIES molasses-oat chewies \* chocolate chocolate chip oatmeal bars \* butterscotch oatmeal whole wheat chews \* dark chocolate oatmeal wafers \* orange cranberry oatmeal bars \* peanut butter peanut bars \* wheat germ oatmeal bars \* pecan corn sables \* graham cookies \* tabbouleh chews SHORTBREADS walnut lemon shortbread \* brown butter shortbread \* pistachio cardamon butter cookies TIP: the first time you make a recipe; follow it exactly ... do not make substitutions. If it says butter don't substitute oleo then wonder why it doesn't taste really good. For small gifts (like a teacher's gift) make drop cookies in muffin tins. Take empty Pringle cans decorate the outside of the can ... you will be able to slip a dozen cookies into the can. By using the muffin tins, the cookies are exactly the right size are uniform. If you want to really know if this book is for you, go to your local library. If they don't have a copy there is always the option of the Inter-Library Loan procedure (books usually take about 3 weeks to arrive). I almost always preview books from the library before purchasing ... it has saved a lot of disappointment

Forget everything you ever learned about making and baking homemade cookies.

From the Publisher "Einstein had no sole claim on matters of time and energy as food writers Andrew Schloss and Ken Bookman demonstrate in One-Pot Cookies, showing home cooks how to make biscotti, brownies, shortbreads, and cookies fast and without turning the kitchen into a disaster area. Techniques carried forward from the authors' earlier volume, One-Pot Cakes, include melting the shortening (and chocolate), eliminating sifting, and using spray shortening to grease pans." --Publishers Weekly

From the Inside Flap Forget everything you ever learned about making and baking homemade cookies. Excerpt. copy; Reprinted by permission. All rights reserved.

Mud Pies I have rarely met a cookie that was better than its batter. So I strive, whenever appropriate, for a consistency wet enough to remind me of batter but firm enough to pass for a cookie. This fudgy puddle of a cookie, erupting with nuts and mega-chocolate chunks, does just that. Makes 25 cookies

6 tablespoons (3/4 stick) unsalted butter  
8 ounces semisweet chocolate, broken in pieces  
1 tablespoon instant coffee powder  
3/4 cup sugar  
Pinch of salt  
2 eggs  
2 teaspoons vanilla extract  
1 teaspoon baking powder  
1/3 cup flour  
1 cup nuts (pistachios, walnut or pecan pieces, chopped almonds, etc.)  
1 package (about 12 ounces) chocolate chunks, or mega-morsels

Preheat oven to 325deg;F. Coat a 9-inch square baking pan with spray shortening and dust with flour. In a large, heavy-bottomed saucepan over medium heat, begin melting the butter. When it is half melted, add the chocolate. Remove from the heat when the chocolate is half melted and stir until the butter and chocolate are completely melted. Stir in the coffee powder, sugar, salt, eggs, and vanilla. Add the baking powder in pinches to break up any lumps. Then stir in the flour, nuts, and chocolate chunks. Pour and scrape the batter into the prepared pan and smooth into an even layer. Bake for 25 minutes, until the top is crusty but still soft inside. Remove from the oven and cool on a rack to room temperature. Cut into 25 squares.

Chocolate Peanut Jumbles These chewy cookies give you three great flavor pairs in one: chocolate and peanut butter, oatmeal and brown sugar, raisins and chocolate chips. Don't worry about the absence of flour; that's one of their secrets. Makes 4 dozen cookies

1/4 pound (1 stick) unsalted butter  
2 ounces unsweetened chocolate, broken in pieces  
1 cup peanut butter, chunky or smooth  
2 cups firmly packed dark brown sugar  
1 teaspoon vanilla extract  
3 eggs  
4 cups oatmeal, quick or old-fashioned  
1 jar (8 ounces) unsalted, dry-roasted peanuts  
6 ounces semisweet chocolate chips  
1 cup raisins

Preheat oven to 350deg;F. Coat a 10 x 15 x 1-inch jellyroll pan with spray shortening. In a large, heavy-bottomed saucepan over medium heat, melt the butter. Continue to cook about 2 minutes, stirring often, until the butter browns lightly. Remove from heat and stir in the chocolate until melted. Stir in the peanut butter until melted. Stir in the brown sugar, vanilla, and eggs. Stir in the oatmeal, peanuts, chocolate chips, and raisins. Pour and scrape the batter into the prepared pan. Moisten your hands and shake off excess water. Gently press the batter into an even layer

with your fingertips, remoistening your fingers if they start to stick to the batter. Bake for 25 minutes, until the cookie is just set. Remove from the oven and cool on a rack for at least 15 minutes. Cut into 48 squares.

**Linzer Bars** These delicate crumb-topped cookies take their name and flavor from Linzer torte, a famous tart of raspberry filling baked between layers of spiced nut pastry. Using whole wheat flour (besides providing nutrition) is essential for a toasted flavor. Makes 16 cookies

1/4 pound (1 stick) unsalted butter  
1/2 cup dark brown sugar  
1 teaspoon ground cinnamon  
Pinch of ground cloves  
1 tablespoon dried lemon peel  
Pinch of salt  
1 cup ground almonds  
3/4 cup cornstarch  
3/4 cup whole wheat flour  
1/4 cup seedless raspberry preserves

Preheat oven to 375deg;F. Coat a 9-inch baking pan with spray shortening. In a large, heavy-bottomed saucepan over medium heat, melt the butter, stirring occasionally. Remove from heat and stir in the sugar, cinnamon, cloves, lemon peel, salt, almonds, cornstarch, and flour until a dry, crumbly dough forms. Press about half the dough into an even layer in the bottom of the prepared pan. Spread the preserves evenly over the dough right up to the edges. Break the remaining dough into small pieces and scatter evenly over the top. Bake 30 minutes, until light brown. Remove from the oven and cool on a rack for 20 minutes. Cut into 16 squares and remove from the pan with a small spatula.

**Brown Butter Shortbread** The incredible caramel flavor of this shortbread is all in the technique. Don't let the heat get too high or the butter will brown unevenly. Makes 2 dozen cookies

1/2 pound (2 sticks) unsalted butter  
2/3 cup ground pecans or almonds  
1 cup dark brown sugar  
1/4 teaspoon vanilla extract  
2 cups flour  
1/3 cup cornstarch

Preheat oven to 375deg;F. In a large, heavy-bottomed saucepan over medium heat, begin melting the butter. When it is half melted, add the nuts and continue stirring often until the butter is completely melted and has turned a deep brown. Remove from heat and stir in the sugar and vanilla. Add the flour and cornstarch and stir about 30 seconds, until a smooth, stiff dough forms. Place the dough in a 10 x 15 x 1-inch jellyroll pan. Moisten your hands and shake off excess water. Gently press the dough into an even layer with your fingertips, remoistening your fingers if they start to stick to the dough. With a fork, mark off 24 diamond-shaped bars, piercing diagonal perforated lines through the dough. Bake for 15 minutes, until brown at the edges. Remove from the oven and cool on a rack to room temperature. Cut along the perforated lines to separate into serving pieces.

**The Dampest, Darkest, Deadliest Brownies of All Time** Brownies lend themselves to overstatement. I don't know how many brownie recipes I have seen (and titled myself) that are laden with superlatives. Allow me to add this one to your collection. Makes 16 large brownies

1/4 pound (1 stick) unsalted butter  
4 ounces unsweetened chocolate, broken in pieces  
3/4 cups dark brown sugar  
Pinch of salt  
2 teaspoons vanilla extract  
3 eggs  
1 cup flour  
3/4 cup semisweet chocolate chips

Preheat oven to 375deg;F. Coat a 9-inch square baking pan with spray shortening. In a large, heavy-bottomed saucepan over medium heat, begin melting the butter. When it is half melted, add the chocolate. Remove from heat when the chocolate is half melted and stir until the butter and chocolate are completely melted. Stir in the sugar, salt, vanilla, and eggs until smooth. Stir in the flour until well combined. Mix in the chocolate chips. Pour and scrape the batter into the prepared pan. Bake for 23 minutes, until the top is dry but the center is still damp. Do not overbake. Remove from the oven and cool on a rack until the brownies are cool and firm, about 30 minutes. Cut into 16 squares.

**Pecan Butterscotch Beigies** Pralines--toasted pecans in caramelized sugar--were the inspiration for these sweet, chewy confections. Makes 16 beigies

1/4 pound (1 stick) unsalted butter  
3/4 cup pecan pieces  
1 cup light brown sugar  
1 teaspoon vanilla extract  
Pinch of salt  
1 egg  
1 teaspoon baking powder  
1 cup all-purpose flour  
1 cup butterscotch morsels

Preheat oven to 350deg;F. Coat a 9-inch square baking pan with spray shortening. In a large, heavy-bottomed saucepan over medium heat, begin melting the butter. When it is half melted, add the pecan pieces and continue cooking until the pecans are lightly toasted. Remove from heat and stir in the sugar, vanilla, salt, and egg until smooth. Add the baking powder in pinches to break up any lumps and stir thoroughly. Stir in the flour and mix until well combined. Stir in the butterscotch morsels. Pour and scrape the batter into the prepared pan and spread into an even layer. Bake for 17 minutes, until lightly browned and just set. Remove from the oven and cool on a rack for 30 minutes. Cut into 16 pieces.