

One Sweet Cookie: Celebrated Chefs Share Favorite Recipes

Tracey Zabbar

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#1025444 in Books 2015-04-14 2015-04-14Original language:EnglishPDF # 1 9.39 x .99 x 7.561, .0 #File Name: 0789329328192 pages | File size: 64.Mb

Tracey Zabbar : One Sweet Cookie: Celebrated Chefs Share Favorite Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised One Sweet Cookie: Celebrated Chefs Share Favorite Recipes:

28 of 29 people found the following review helpful. simply perfectBy Tirz..I LOVE this book!!! Every page is sooo beautiful! I've looked through this book countless times already. Yesterday I baked "Todd's favorite triple chocolate and walnut cookies", page 78, and took them to a party - they were a real hit! More than one person asked for the recipe...All I can say is: you REALLY have to buy this book. It's gorgeous, has lots of pictures, the recipes are precise and easy to follow, AND THE COOKIES ARE TO DIE FOR!Honestly, you won't regret buying it!4 of 4 people found the following review helpful. So far great cookies!By Frenchcrepel recently purchased this cookbook when a friend of mine raved about it. I have only tried two cookies and both were terrific. The first was Tracy Zabbar's,"Chumleys" made with pecans, chocolate chips and brown sugar. I made them in a square brownie pan so they were thick and then cut them the size of a biscotti and sent them off to my daughter at college. The kids have been

asking me to make them again. The second cookie I made was the coconut chocolate chip. This was my favorite and one of the best cookies I have ever had. My friend made the sugar topped molasses spice cookies and said they were delicious too. The book is well formatted with pictures of the cookies and directions are clear. I would recommend this book to anyone who enjoys making cookies. 0 of 0 people found the following review helpful. Gave as a gift By MJR4 Gave as a gift

A delectable collection of cookie recipes from New York's best chefs, pastry chefs, and bakers. Cookies are the perfect end to a wonderful meal. One-bite meringues and macaroons melt in your mouth, while linzers and tuiles are the ultimate fanciful confections. Tracey Zabar has selected distinctly original cookie recipes from seventy-five of the very best culinary talents in Manhattan. Some are the chefs' personal recipes, while others are the signature creations of top restaurants—Le Cirque, Eleven Madison Park, Gramercy Tavern, Artisanal, City Bakery, Felidia, Daniel, and Blue Hill at Stone Barns are included in this scrumptious mix. This irresistible array of more than ninety confectionary recipes for the home baker includes butterscotch and oatmeal cowboy cookies from Chef Mario Batali and his son Benno; coconut macaroons from master baker Sarabeth Levine; a chocolate chip cookie invented by Chef Todd English of Olives that combines his children's favorite chocolate flavors with walnuts; Chef Jason Weiner of Almonds' rugelach; and Eli Zabar's tempting buttery sugar cookies. There are also international cookies—Jammy Dodgers from England, wedding cookies from Puerto Rico, Kipferl from Austria, and Lamingtons from Australia. And chefs Francois Payard, Andre Soltner, and Daniel Boulud have added artful creations to the plate. This beautifully photographed book will not only appeal to discriminating dessert lovers but also to fans of New York City's culinary scene, the cookie-swap aficionado, and the bake-sale maven.

"One Sweet Cookie, a calm, graceful book, provides a number of tempting recipes that serve up what they promise." ~Sharon Kebschull Barrett, New York Journal of Books
"Zabar expertly edited the recipes and clearly tried each one herself; they are easy to follow and yield great results." ~Newark Star Ledger
"When cookie-obsessed baker Zabar couldn't convince friends to participate in a cookie swap, she orchestrated a virtual exchange, the result of which is this outstanding collection of recipes from more than 50 well-known New York City chefs. With contributions from Dorie Greenspan, Michael Laiskonis, Maury Rubin, Laurent Tourondel, and others, this delightful book is perfect for readers who can't decide among other recently published titles." ~Library Journal
"Every conceivable version of a cookie is covered." ~Craft Gossip
"Cookbook provides plenty of inspiration. The international array of cookies includes cherished family favorites and signature best sellers from 70 of New York's best culinary talents. This is a book to buy and keep." ~Modesto Been
"A pretty book that will draw you in visually at first and hold you with a nice variety of enticing, well-written recipes. The beginner baker can gain confidence and inspiration while seasoned bakers can experiment with old favorites and discover a few new gems." ~The Kitchn
About the Author
Trained as a pastry chef, Tracey Zabar teaches private baking classes. Ellen Silverman's photographs have appeared in many cookbooks, including Karen DeMascos' The Craft of Baking, as well as in leading lifestyle magazines.