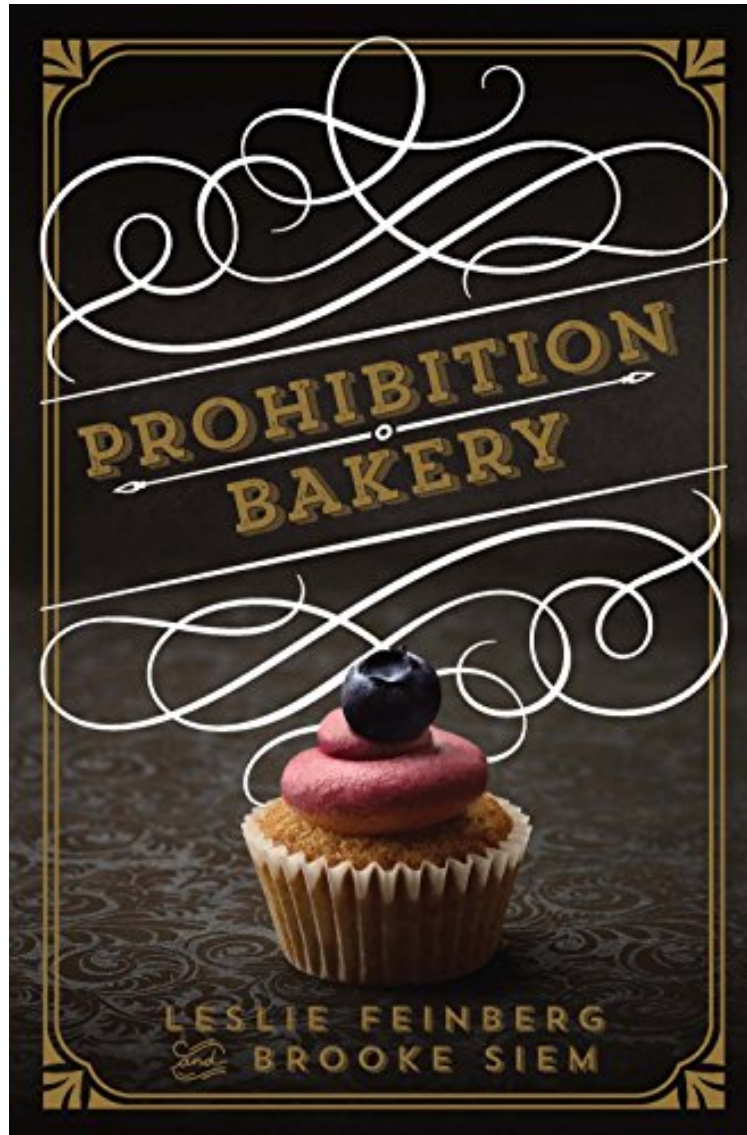


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Prohibition Bakery

Leslie Feinberg, Brooke Siem
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#46414 in Books 2015-10-06Original language:EnglishPDF # 1 8.60 x 1.00 x 6.20l, .0 #File Name:
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Leslie Feinberg, Brooke Siem : Prohibition Bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised Prohibition Bakery:

7 of 7 people found the following review helpful. Great Tips and Perfect Size!By SamSo these are not full-sized cupcakes but mini-cupcakes. I was a little thrown at first when the recipe yield was different than I predicted but for my friends it was perfect. The bite-sizeness makes it easy to eat on the go or at a party and the recipes are easy to follow- right up to decorating. I've made a couple of the recipes and they have become some of my friends' favorites.

Not only do you get recipes for cupcakes, but how to make different jellies, frostings, and infused liquors and almost every recipe has three parts (the cake, a filling, and the icing). I also loved learning more about different drinks I hadn't tried yet and comes with some drink recipes and tips for both stocking your pantry for baking and drinking. Probably one of my favorite books ever. 10 of 11 people found the following review helpful. Great inspiration! By CStephens I love the idea of baked goods inspired by vintage cocktails and this book offers plenty of exciting possibilities! So far I've only made one recipe from it (I just got it earlier this week), but I, along with my taste-testers, were all very happy with the result. I made the "Mexican Hot Chocolate" cupcakes for a gathering yesterday and everyone adored them! There are many more recipes I have doggie-eared, and I expect that I'll be experimenting with some more soon, especially as the holiday season approaches. This is a cookbook for people who truly love a day in the kitchen, as all recipes have numerous steps to them. In many instances, you will need to make jams, jellies, syrups, or basic infusions before even getting started with the cupcake recipes. This should by no means be a deterrent, but if you're a single-bowl type baker, this book may not be for you. The only criticism I have of this book is its design. I think that the publishers went a bit mad when they were planning the layout. It is a nice book to look at, but a hard book to bake from. I adore the historical photos and artwork that appear throughout the book, as well as the author introductions, which appear before almost every recipe, but the publishers laid out the book in such a way that it is hard to read while in the kitchen. It is a tall and narrow book, at a hefty 315 pages, and I found it nearly impossible to get this book to lay flat enough to work from. Most recipes continue over four pages, which means you are constantly flipping the pages. Also, they used a small font, and very large margins, over a darkish page color. I am fairly young with good eyesight, yet I found myself struggling a bit to read the ingredients list and instructions while preparing everything. There is no reason why the publishers couldn't have laid out this book so that each recipe was on two facing pages. Making the book taller and wider book would only have increased its usability and appeal. 4 of 4 people found the following review helpful. Speak-that-Easy and Bake-it-Breezy By HILARY A HAYE This book is delightfully quirky, but recipes are accessible to all bakers. I especially enjoy the notes on curds, liquor infused jams, and cautions on the compatibility of certain base libations. With the resurgence of craft distilleries and small batch liquors, these recipes make for incredible get-togethers. This book is a fabulous gift, but be sure to get one for yourself.

These 50 cupcakes have a kick! The product of Prohibition Bakery, a downtown hole in the wall, they're simply the best, the booziest treats in Manhattan. Each diminutive cake is a perfect, delicious balance of texture, flavor, and fragrance. That's why an astonishing variety of fans, from Food Wine to Playboy, Newsweek, and Thrillist.com, have come together to heap praise upon bakers Leslie Feinberg and Brooke Siem for their creations. Make a "Dark Stormy" (Gosling Rum, ginger beer, and lime), an "Old Fashioned" (whiskey, bitters, orange, and a whiskey-soaked cherry), or other cupcake and yours will become a convert from the very first bite.

About the Author Prohibition Bakery owners Leslie Feinberg, a former bartender, and Brooke Siem, a former chef, created New York City's first alcoholic cupcake company in 2011. Since then, the Lower East Side cupcakery has garnered acclaim from Food Wine, The Today Show, Huffington Post, BuzzFeed.com, Thrillist.com, Playboy, Village Voice, Newsweek, the Washington Post, Serious Eats, and Maxim, among many others.