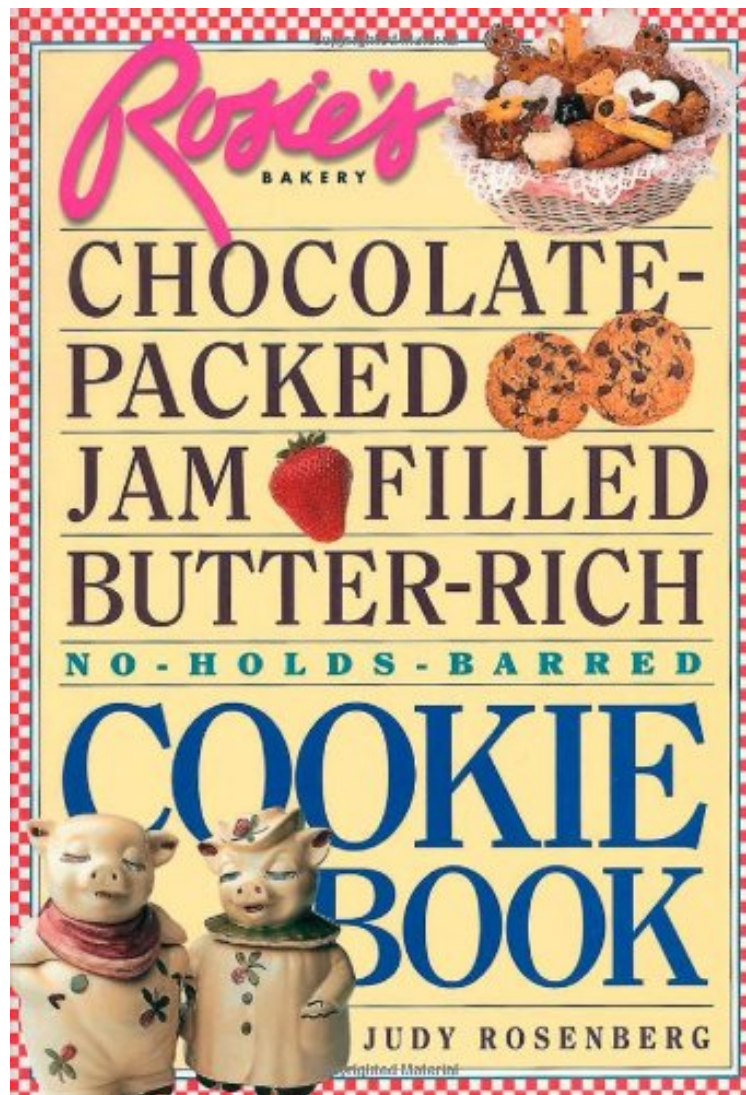


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## Rosie's Bakery Chocolate-Packed, Jam-Filled, Butter-Rich, No-Holds-Barred Cookie Book

Judy Rosenberg

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**Judy Rosenberg : Rosie's Bakery Chocolate-Packed, Jam-Filled, Butter-Rich, No-Holds-Barred Cookie Book** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Rosie's Bakery Chocolate-Packed, Jam-Filled, Butter-Rich, No-Holds-Barred Cookie Book:

3 of 3 people found the following review helpful. Grandma's favorite cookie book! By Bonnie L. This is a no-fail cookie book for extraordinary cookies every time. Mine is dog-eared, stained, and loved. I have kept notes in the margins of the dates when first I tried each recipe, how much it was liked, some family events happening, and any

recipe adaptations made. It has withstood the test of time and the paperback edition still has not fallen apart. I frequently give this book for gifts to my favorite people who bake cookies. It is not a beginner book for the new cook as there are too many choices and too many ingredients to make it easy. But for those who are interested in making disappearing cookies, this is the choice. 8 of 8 people found the following review helpful. Good book, great cookies, bad copy. By Adrian Black This book would have received five stars, except for the fact that mine was printed incorrectly and I must see about returning it for a good copy. One chapter is printed twice, and the duplicate eliminates one section entirely. Odd mistake, and one I've never seen before. On to the content: Ms. Rosenberg's first book was excellent. This wasn't as good, but it was still much better than other cookie books out there. Why? Well, the recipes are easy to follow, fun to make, and good to eat. On making them the frustration level is nil. It is a refreshing book for cooks of all areas of expertise -- and a great volume to share with the kids. There are definitely some noteworthy treasures in here, worthy of becoming the stuff of family legend. Like I said, great book. I look forward to getting a shiny new copy so I can see what I'm missing! ;) 0 of 0 people found the following review helpful. Great bakery, great book. By TJ My favorite bakery in the world - what a great place. The book came quickly and is in great shape.

Celebrating rich, buttery, over-the-top treats, award-winning baker and author Judy Rosenberg shares 150 inspired but easy-to-make cookie recipes that never stint on the good stuff. Think chocolate chips and chocolate chunks, mounds of jam and heaps of nuts, the butter crunch of real shortbread and the tender chew of a gooey bar. Cookies and milk will never taste the same again. Among the old favorites and new classics: Noah's Chocolate Chocolatey Chocolate Chips, Hazelnut Crisps, Banana-Nut Chocolate Chunks, Almond Biscotti (low-fat, but don't tell anyone), Coconut Dainties, Pucker-Your-Lips Apricot Linzer Bars, and adorable little custard-filled Boston Cream Pies.

From Publishers Weekly Rosenberg, owner of the successful Boston-based Rosie's Bakery, fears no excess when it comes to baked goods or prose. Home bakers who aren't overwhelmed by recipes that have nearly as many steps as cookies yielded are sure to find something in this exuberant collection to make their hearts beat faster?and not just from cholesterol. Chapters are organized by cookie texture (few people, Rosenberg notes, ever say they're in the mood for a refrigerator cookie). While it may require a legalistic mind to discern the boundary between "Chewy Crunchy" and "Crispy Chompy," it's what's inside that counts. In "Chewy Crunchy," there are 10 kinds of chocolate chip cookies and five kinds of oatmeal cookies, including one with cranberries and orange. "Crispy Chompy" covers more chocolate-chip variations, shortbreads (Toasted Coconut Macadamia Shortbread), Lovely Lemon Crisps, Fresh Ginger Crisps, ground nut-based confections and several recipes for mandelbrot and biscotti. The chapter on brownies and bars is inspired, offering classics and the unexpected like Hazelnut Cranberry Linzers and a delicately grainy Semolina Shortbread Bar. There are also cakey cookies and sandwich cookies, including Triple Ginger Lemon Sandwiches, and tips on mixing, storing and baking. If Rosenberg doesn't inspire readers to pick up their rolling pins, she will certainly leave them craving a local franchise. BOMC/Good Cook selection; author tour. Copyright 1996 Reed Business Information, Inc. From Booklist Like Rosenberg's previous baking book, Rosie's Bakery All-Butter, Fresh-Cream, Sugar-Packed, No-Holds-Barred Bakery Goods Book (1991), this is certainly not for the weight conscious. It is, however, an amazing resource that brings together a great assortment of cookies. Rosenberg's ingenuity shines through in every section. "Why can't cheesecake come in bars or Boston cream pie in cookies?" she asks, delivering more than a few bite-size versions of old favorites. In fact, there's so much here, it may be tough deciding what to bake first. Bakers can choose from 10 varieties of chocolate chippers, an extensive assortment of sandwich cookies (recipes for these aren't always easy to find), a selection of minatures perfect for special occasions, and much, much more. Instructions are clearly written and numbered, with Rosenberg's pleasantly chatty comments restricted to brief headers. Rolled cookies, drop cookies, bar cookies--no matter the preference--there's a version worth sampling here. Stephanie Zvirin From the Back Cover ALL PRAISE, AND PASS THE COOKIE JAR. Celebrating rich, buttery, over-the-top treats, award winning baker and author Judy Rosenberg shares 150 inspired but easy-to-make cookie recipes that never stint on the good stuff. Think chocolate chips and chocolate chunks, mounds of jam and heaps of nuts, the butter crunch of real shortbread and the tender chew of a gooey bar. Think Chocolate Peanut Butter Volcanoes, Maple Softies, Sacher Tortes, Pumpkin Whoopee Pies, Oatmeal Thumbprints, Blond Linzer Bars, Pecan Crescents, Poppyseed Hamantaschen. And because it's cute;s Rosie, think My New Brownie. Judy Rosenberg is the author of Rosie's Bakery All-Butter, Fresh Cream, Sugar-Packed, No-Holds-Barred Baking Book, winner of an IACP/Julia Child Cookbook Award. Ms. Rosenberg opened the first Rosie's Bakery in Cambridge, Massachusetts, in 1974.