

[Free download] SOCIAL BAKING: Twelve of the very best cookie recipes how to Go Basic

SOCIAL BAKING: Twelve of the very best cookie recipes how to Go Basic

R A Von Eberstein

*DOC | *audiobook | ebooks | Download PDF | ePub*



#6373127 in Books 2015 #File Name: B01LBMPIOS28 pages | File size: 30.Mb

R A Von Eberstein : SOCIAL BAKING: Twelve of the very best cookie recipes how to Go Basic before purchasing it in order to gage whether or not it would be worth my time, and all praised SOCIAL BAKING: Twelve of the very best cookie recipes how to Go Basic:

1 of 1 people found the following review helpful. A new classic for creating 'edible happiness!'By CustomerMy French grandmothers's 'Joy of Cooking' by Irma S. Rombauer used to be my 'go-to' cookbook for making cookies. Not anymore! 'Social Baking' by R. A. Von Eberstein is now my favorite resource for creating delicious, wholesome baked treats that I can feel good about serving friends and family. It's also useful for guiding people back to basics when it comes to outfitting your kitchen with healthy, basic ingredients. Unlike big, bulky cookbooks (Nanny's 1946 'Joy' weighs in at a hefty 884 pages!), this nifty little spiral-bound gem lays flat on the counter making it easy to read. The simple recipe instructions create amazing gourmet cookies. My favorites are the 'Ber Good Coconut Pecan Bars and the Contadina Wedding Cakes. All of cookies are perfect for bake sales, holiday gifts, parties and of course, stocking your cookie jar at home. I also appreciate the philosophy behind 'Social Baking'; R.A. Von Eberstein helps us appreciate the bond that is created between people when we slow down, take time to gather together and converse while whipping up 'edible happiness.' This book is perfect as a hostess or wedding gift and is destined to become a new classic.0 of 0 people found the following review helpful. Traditional cookies for every taste!By Karen B.I received the Social Baking, simply cookies book as a gift. It is so well written and the pictures really make you want to jump in and

start baking! Oatmeal raisin cookies are one of my favorites, so that is the first one I tried. They are absolutely delicious and much healthier than my version. One of the main differences is that I use cooking oil, and this recipe calls for butter and brown sugar. In addition this recipe has flax seeds and lemon juice, whereas I use white sugar, nutmeg and cinnamon. I really prefer this version of my favorite cookie, as it is not as sweet as mine and the subtle taste of lemon is quite unique. 1 of 1 people found the following review helpful. Social Baking is a winner! By Customer This book is great. Simple recipes that are lower in sugar and fat than your typical cookie recipe and really, really delicious. I have tried all the recipes except the macaroons and each one is a winner. I am partial to the wedding cakes (melt in your mouth) and the thumbprints (great mix of taste and texture) but as I stated before, they are all really, really good! Bon appetite

Social Baking is a Sweet Way to Connect with Family Friends! Rediscover the pleasures of engaging in conversation, laughing, and perhaps sipping a glass of wine while working with others in the kitchen. What better place to start this transition from "store-bought" to "homemade" than baking cookies with family or friends. Social Baking is a new 28-page, spiral bound book that features 12 of the very best cookie recipes I've collected and recreated over the years. Each time I prepared and tasted the original recipes, I noted handwritten changes in the margins. Tested time and time again, each recipe evolved by increasing or decreasing various ingredients, adding additional ingredients and/or altering the baking time and substituting organic ingredients whenever possible. The ultimate result is a set of simple yet superior cookie recipes that produce delicious, and dare I say, healthy homemade treats. They are perfect for dessert at the end of a special dinner with friends, as gifts or even as part of your holiday traditions. Baking with others and sharing the end product is the essence of SOCIAL BAKING. This little recipe book also serves another purpose. It outlines what is needed for a well-stocked Basic Kitchen and how to get there in incremental steps. Simply put, "Going Basic" is the act of replacing store-bought mixes or packaged cookies with fresh, basic ingredients and the tools needed to prepare and bake really good cookies. It's easy and better for you because you're able to control the quality of ingredients and eliminate preservatives and additives that just don't belong in baked goods or any food for that matter. Create happy memories by the dozen! Get social in your kitchen - Go Basic... You'll taste the love.