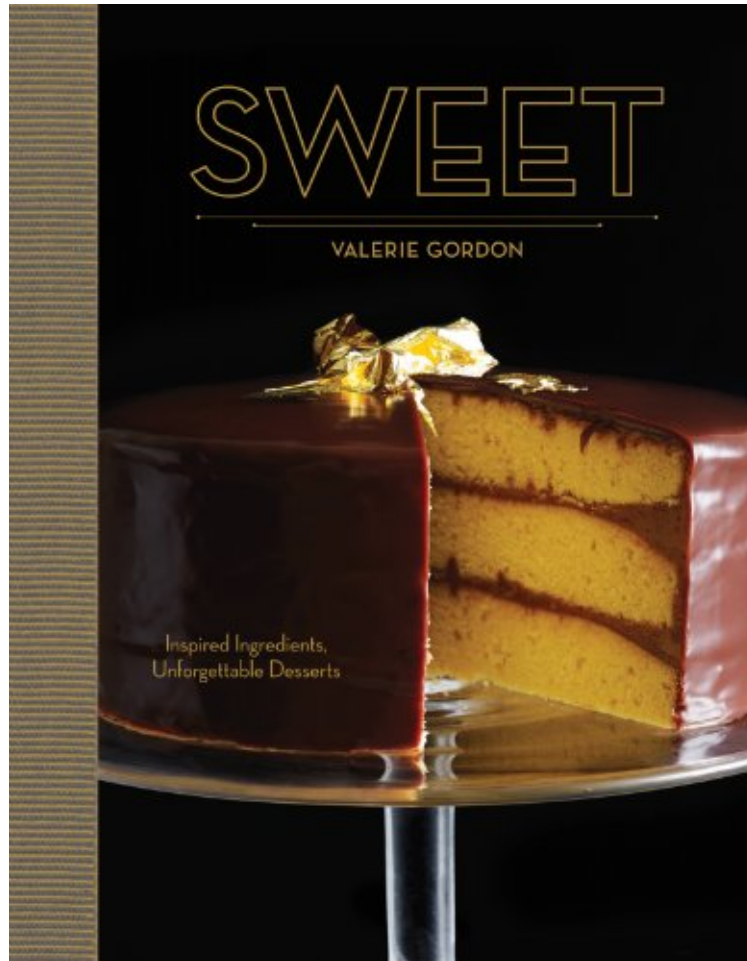


Sweet

Valerie Gordon

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Valerie Gordon : Sweet before purchasing it in order to gage whether or not it would be worth my time, and all praised Sweet:

69 of 73 people found the following review helpful. You may want to hire a new editor or someone with some math skillsBy Ketty LaneI have tried 5 recipes out of this book, and even though the end product was good, there are some issues with the recipes themselves. I would have given this a higher rating if I didn't need to modify almost every recipe I tried. Make sure you read the recipes all the way through before starting out and verify the pan sizes and ingredients!1. The Almond Fleur de Sel Toffee was wonderful.2. I think the pan size is wrong for the Single Malt Scotch Truffles, the ones I made were only .25 thick and did not look like the photo.3. Instructions are missing for the Champagne Cake. The 1st two ingredients in the Champagne Ganache are never mentioned again after the instructing you to "sprinkle the gelatin over the cold water in a small bowl".4. The Lavendar Earl Grey Mini-Cakes are delicious, but i have no idea how you managed to cut 27 3 inch rounds out of a cake poured into a 13 x 18 inch pan. 2 1/2 rounds

work better.5. The Upside-Down Apple and Almond Cakes are delicious, but it would have been helpful to mention that the muffins cups need to be large muffin cups, not regular.1 of 1 people found the following review helpful. Great cookbook from a chocolatier and home baker featured from Unique SweetsBy EPICurean M.I discovered Sweet on a blog, and saw the picture of a famous confectioner, Valerie. I thought I saw her at the Cooking Channel and was featured on the Unique Sweets episode. I remember her for her Peppermint bark and was exquisitely wrapped on a chocolate brown tissue paper and boxed on brown boxes. So I bought this book on ... and these recipes are so divine. You can definitely discover how she develop recipes on her home kitchen, while keeping the shop open. Glad the peppermint bark recipe is here, but recently tried the Lemon Verba green tea ganache for her green tea cakes. The recipe was great and the process of getting the final product was superb. I mean I served it to family and friends to try, they were astonished, surprised, amazed by the flavor combination. Glad that this baker had more recipes that i ever thought. This is a great baking cookbook. If you ever come to Silverlake down Southern California, give yourself a treat and thank Valerie for what she has done in the pastry and chocolate world. I will definitely try other recipes.64 of 70 people found the following review helpful. Star Recipe Missing Instructions!!!!By FrankI decided to buy this book in order to make the lovely cake on the cover of the book for my husband's birthday. He mentioned how great it looked and I thought I would splurge and purchase the book. As I was making the "Champagne Cake" I realized that some instructions were missing. What kind of book is that that the CAKE ON THE COVER had a messed up recipe? For those of you trying to make this recipe you need to mix the gelatin mixture into the warmed chocolate / cream mixture. The recipe also doesn't say to warm the cream. I know these instructions because I had to call the Valerie Confections shop and speak to someone who could guide me. I didn't get a 'oh, sorry this has happened' or a 'feel free to come by for a free muffin or something...' I got a "Oh, yeah that was left off the recipe." and a "Good luck!" What other recipes haven't been tested and copy edited?? I can't even return or exchange the book to because I was a month too late in figuring out this book wasn't worth the money. Valerie Confections-- if you would like to do the right thing and allow me to return this copy to you please email me back. I'm local and willing to drive it over to you.

Finalist, James Beard Foundation Award, Baking Dessert (2013) Since 2003, Valerie Gordon has provided Angelenos with award-winning sweets and baked goods from her boutique in Silverlake and her booths at the Santa Monica and Hollywood farmers' markets. With two restaurants opening in 2013 and this comprehensive cookbook filled with her beloved recipes, now even more people can eat and bake the Valerie way. Favorite desserts like petits fours, cakes, truffles, and cookies have been perfected with the addition of candied rose petals, atomized chocolate, fleur de sel, matcha tea, and other special ingredients. Valerie re-creates desserts from Los Angeles's lost restaurants such as Chasen's and the Brown Derby; she simplifies the process of making jam; she provides an accessible way to mix and match components so readers can design their own luscious cakes and pies. Filled with helpful tricks, recipes for a range of tastes, and gorgeous full-color photographs, Sweet is destined to become every baker's favorite cookbook

Full-color photographs highlight the simple beauty of Gordon's creations. . . . This thoroughly delightful collection is a must-have for baking and confectionary enthusiasts everywhere. Publishers Weekly, starred review
Gorgeous. O, The Oprah Magazine Valerie Gordon's Sweet is full of sumptuous recipes ? quince and pear pie, tiramisu trifle, Champagne cake ? that are sure to entice the sweet tooth in everyone. Los Angeles Magazine
As a cookbook, Sweet sits at the intersection of art and education, with enough know-how to be a solid baking reference, but far too beautiful to be called a textbook. Serious Eats
A gorgeous book full of decadent desserts I will most definitely be eating. Design*Sponge