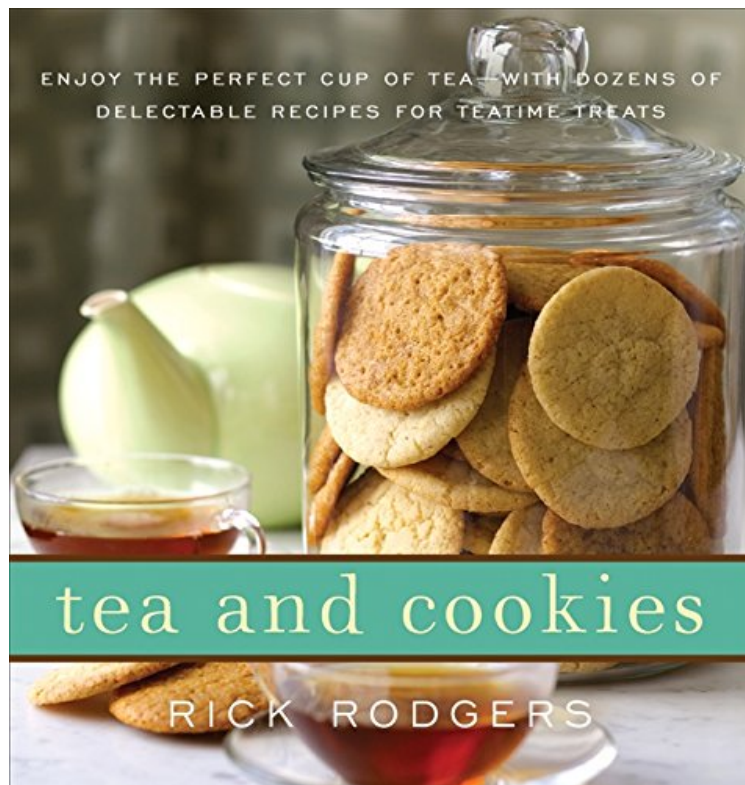


(Read now) Tea and Cookies: Enjoy the Perfect Cup of Tea--with Dozens of Delectable Recipes for Teatime Treats

Tea and Cookies: Enjoy the Perfect Cup of Tea--with Dozens of Delectable Recipes for Teatime Treats

Rick Rodgers

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Rick Rodgers : Tea and Cookies: Enjoy the Perfect Cup of Tea--with Dozens of Delectable Recipes for Teatime Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Tea and Cookies: Enjoy the Perfect Cup of Tea--with Dozens of Delectable Recipes for Teatime Treats:

9 of 9 people found the following review helpful. Super bookBy Sue ScottLove this book to smithereens! Author includes a lot of information about tea and its production and features tea drinks to try. The 8 cookie recipes I have made are excellent, especially the oatmeal one. Forget the Quaker box recipe - this is the world's best! Great photos and very helpful info on the correct way to bake batches of cookies. Learned a lot and I have been baking for 45 years.1 of 1 people found the following review helpful. Nice bookBy R.CI bought this as a tea party reference book. It's pretty good. Has some cold iced tea recipes that I would love to try and make for these hot summer days here in Miami. It has a short history on tea, how to store tea, and how to brew tea also... It has a french macaron recipe, and I'm glad they explained how temperamental they are to make. Most books don't warn you that Macarons aren't the home bakers friend.... No in depth trouble-shooting for Macaron's are given, just some very basic tips. I'm looking forward to using the other cookie recipes and the hot and cold tea recipes for my tea parties.0 of 0 people found the

following review helpful. Love it. I have borrowed this book many times ...By Lisa BlaLove it. I have borrowed this book many times from the library, not available in my library had to be reserved from another library in the system had to wait. Now I have my own! Made the chewy ginger cookies yum.

Enhance your enjoyment of the perfect cup of tea with delectable teatime treats. *Tea and Cookies* by Rick Rodgers; award-winning cooking teacher and author of more than 25 acclaimed cookbooks, including the *Seasonal Gatherings* and *101 series*; is an exquisite gift book on the history and culture of tea that includes practical information on the many varieties available to tea lovers and delicious recipes for cookies to serve with each cup.

From the Back Cover Treat your friends and family to a flavorful cup of tea and a plate of scrumptious cookies In *Tea and Cookies*, acclaimed cookbook author Rick Rodgers celebrates this time-honored combination of beverage and dessert, offering delicious hot and cold tea varieties as well as sweet things to nibble on between sips. Rodgers starts with tea, revealing its rich history and demystifying the process of preparing the perfect cup; from choosing the right tea leaves to the proper steeping times for every flavor. Here, too, are an array of recipes, from the indulgent Orange Spice Tea and Rooibos Hot Cocoa to the refreshing Mango Tea Slush and Peachy Iced Tea Cooler. Rodgers then provides dozens of recipes for whipping up the perfect accompaniments, including international delicacies like French madeleines and macarons and Scottish shortbread; elegant varieties such as Chocolate Sandwich Cookies with Earl Grey Ganache; and tearoom treats like Pistachio Meringues and Currant Cream Scones. Whether you are serving a large group of friends, preparing a quiet tea for two, or indulging in a personal treat, this book will guide you through the perfect pairings of tea and cookies. About the Author Rick Rodgers is the author of more than thirty-five cookbooks, including the bestselling *101 series* (*Thanksgiving 101*, *Christmas 101*, *Barbecues 101*) and beloved cookbooks on everything from fondue to slow cookers to comfort food. His recipes have appeared in *Cooking Light*, *Fine Cooking*, and *Food Wine* and on epicurious.com, and he is a frequent contributor to *Bon Appetit*. He lives in the New York tristate area.