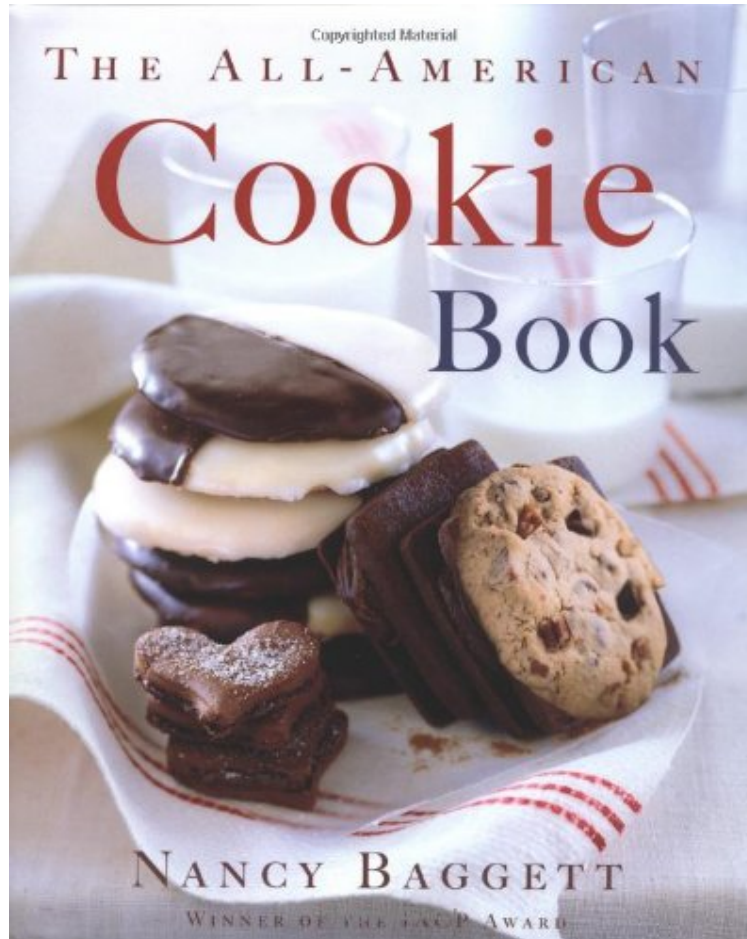


(Free pdf) The All-American Cookie Book

## The All-American Cookie Book

*Nancy Baggett*

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**Nancy Baggett : The All-American Cookie Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised The All-American Cookie Book:

1 of 1 people found the following review helpful. My Most Used Cookie BookBy SThe cookies and brownies I've made from this book is always a big hit. The Chocolate Chunk Brownies received particularly high reviews. Ms. Baggett took the time out to write summaries about the origin of each recipe, and if she had adjusted the original recipe in which way. You can tell she had invested a lot of time into this book, and created it with love. From simple chocolate chip cookies to the more complicated Sour Cherry (or Apricot) Hamantaschen, there's something for everyone.1 of 1 people found the following review helpful. Favorite cookie book of all time.By BusygizmoI had this cookie book, then gave it to a friend. Couldn't live without it, had to replaced it. These recipes are very well written, and delicious. It's work the shelf space if only for the peanut butter cookie recipe. I replaced peanut oil with walnut oil, and they are a guaranteed favorite when ever I make them.2 of 2 people found the following review helpful. Great!By butterfliegelLove the recipes. Definitely "all american" recipes that we can appreciate. I am the worst baker, but I am

happy with how my cookies have turned out! Favorites from every corner of the country are inside. I cannot wait to make the black and white cookies that I miss so much!

For this trailblazing collection of America's favorite cookies, Nancy Baggett crisscrossed the nation, visiting small-town bakeries, chic urban cookie boutiques, rural inns, bed-and-breakfasts, farmers' markets, and the homes of locally renowned cooks. She combed through community cookbooks and searched out long-lost heirloom recipes, sure-handedly reworking every recipe in her own kitchen. THE ALL-AMERICAN COOKIE BOOK celebrates regional gems from every corner of the country: Pennsylvania Dutch Soft Sugar Cookies, New York Black and Whites, New Mexican Biscochitos, Key Lime Frosties from Florida, and Mocha Espresso Wafers from Seattle. A sophisticated hazelnut chocolate sandwich cookie that was the closely guarded secret of an Oregon hostess is here, and so is a delightfully crisp (and easy to roll out) old-fashioned gingerbread cookie recreated from a handwritten 1880 notebook. Homespun classics abound: Chocolate Whoopie Pies, Caramel Apple Crumb Bars, Chocolate Chunk Brownies, and Caramel-Frosted Brown Sugar Drops. The collection also features devastatingly delicious contemporary creations like Chewy Chocolate Chunk Monster Cookies and Cranberry-Cherry Icebox Ribbons. For children and adults alike, one of the most exciting chapters will be the lavishly illustrated "Cookie Decorating and Crafts," which includes everything from simple projects like Christmas cookies and Chocolate Gingerbread Bears to an elaborate gingerbread house. As Nancy Baggett tells the story of America's heritage, she slips in fascinating bits of history, showing the evolution of our homegrown baking traditions.

.com Nancy Baggett went on a culinary journey in search of the best American cookies. Amazed by the remarkable repertoire of American bakers, Baggett spent several years researching and baked nearly 30,000 cookies for The All-American Cookie Book. Every American cookie you can think of is here--more than 150 of them--from luscious Black Bottom Mini Brownie Cups and chewy Chocolate Thumbprint Crackles to Classic Chocolate Chip Cookies and crisp, spicy Old-Fashioned Gingerbread Cookies. More-unusual regional favorites include Savannah Chocolate Chewies, Chocolate Whoopie Pies from Pennsylvania, and Floridian Ambrosia Cookies made with coconut and pineapple. Avid bakers will appreciate the bits of cookie lore and history in this brilliant collection. Baggett also gives interesting insight into how American cookies evolved, and how different ingredients and techniques were introduced. Mouthwatering photographs tempt and delectable descriptions convince you to try nutty, fruity, chocolaty concoctions, every one of them made in America. --Leora Y. Bloom From Publishers Weekly Baggett (International Cookie Cookbook) has spent the last few years searching this country for great cookie recipes, and enthusiasm over the results (such as Fudge Brownies Supreme) characterizes every page of Baggett's wonderful new cookie compendium. Her first chapter covers the basics, though other useful how-to's emerge throughout the book, such as shaping cookie dough in a loaf pan for Cranberry-Cherry Icebox Ribbons. The next nine chapters, mostly divided into flavors (chocolate, fruit, spices, etc.), reveal America's wide-ranging cookie bounty, from Vermont's Maple Sugar cut-outs and Kentucky's Bourbon Fruitcake Cookies to Coffee-Pecan Crunch Bars from Texas and Hazelnut-Chocolate Chip Cookies from Oregon. Enlivened by quotes from old cookbooks, each straightforward recipe tells the story of its heritage, whether it's a simple Mrs. Porter's Improved Jumbles from the 1800s or a contemporary "Chubby" weighing in with one pound of chocolate. (Oct.) Forecast: As a selection of the Book-of-the-Month Club, these cookies will reach the hands of many an American. Copyright 2001 Cahners Business Information, Inc. From School Library Journal Adult/High School--The author's search took her from treasured family recipes to rare book rooms all over the United States. After a brief introduction about the American cookie, Baggett explains "How to make great cookies every single time." Experienced bakers as well as novices can benefit from this section. Estimating that she baked about 30,000 cookies while researching this book, the author states that every recipe has been tested at least three times. She offers clear, easy-to-follow directions for every step, followed by eight chapters divided by the kind of treat: cookies and shortbreads, chocolate and white chocolate chip cookies, nut and peanut cookies, etc. The mouthwatering color photographs add the finishing touch. The last chapter covers cookie decorating and crafts. Dispersed among the recipes is trivia, information about changes in techniques and ingredients, instructions on how to store and freeze, and even quotes from vintage cookbooks. Most of the ingredients are readily available. This is a great book for students in home economics and culinary classes as well as experienced and novice bakers. Carol Clark, formerly at Fairfax County Public Schools, VA Copyright 2002 Cahners Business Information, Inc.