

(Download) The Bake Sale Cookbook: Quintessential American Desserts

# The Bake Sale Cookbook: Quintessential American Desserts

*Sally Sampson*

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

 Download

 Read Online

#2161507 in Books 2000-01-01PDF # 1 #File Name: 0739410172223 pagesSally Sampsoncookbookdesserts | File size: 40.Mb

**Sally Sampson : The Bake Sale Cookbook: Quintessential American Desserts** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bake Sale Cookbook: Quintessential American Desserts:

13 of 13 people found the following review helpful. American Dessert Baking For EveryoneBy JKI bought this book on ... based on reviews.I've baked recipes out of all sections of the book but pies. The recipes have all turned out as represented, with no failures so far.My greatest pleasure with using this book is that these are indeed quintessential American desserts, as stated on the cover. I get a kick out of some of the newer dessert books claiming to be American classics, but turn out to be made with whatever ingredient combinations happen to be in the current cooking magazines! Nothing exotic here, and the only expensive items will be the nuts and possibly some spices not already on hand. I consider this important in bake sale items, because I try to hold my cost per item down to a reasonable level.I did read the one 'one-star' review from someone in Philly who stated these aren't really bake sale items and regretted lack of bake sale guidance. Well, I've been baking for bake sales for many years now, for friends with various organizations, and I really have never seen a trend. If I'm asked to bake, I just ask for a general idea of what they'd like to sell (i.e. cake, cookies, etc.) and then go on my own. In fact, I just finished baking 3 cakes on a Halloween theme for a bake sale today. So, I really don't see the point. . . Anyway, these are treats that can be enjoyed by everyone, not just for bake sales. A great book for the less-experienced baker and also a good gift idea!2 of 2 people found the following review helpful. Excellent, dependable recipesBy J. T.I bake a lot. I've found the recipes in this cookbook are

dependable and taste "just as they should." It's nice to know that if you are pressed for time and have no time to test a recipe in advance, 98% of these recipes will turn out the delicious treat you expected. Yes, I have run into one or two that were not quite perfect. But most -- the banana bread; the lemon poppyseed cake; the blueberry pie -- are exactly what I'd hoped for; the sweet tastes of childhood (and, in a few cases, such as the shortbreads, of adulthood). My husband made the applesauce cake with our children without any difficulty; some of these recipes are straightforward enough for beginners. One caution I would add is that when the recipes call for a range of sugar, you might want to choose the lower end of the range. I think the reviewer who disparaged the author for submitting others' recipes in her book may have overlooked the fact that most cooks benefit from others' aid. What cook works in a vacuum? I appreciate when an author is forthright enough to give credit where it's due. Molly Katzen is a famous example; she credits quite a few recipes in her cookbooks to the cooks who worked in her restaurant. I have no problem with a "group approach" when the recipe contributors are clearly acknowledged and those recipes were solicited because the author thought they were perfect for this book. As for the peanut butter recipe, one can't expect the poor woman to try an item she abhors just to say she tasted it; what good would that do in terms of testing? And yet, what American bakesale cookbook could be complete without peanut butter? I think she did the right thing. I give the book four stars only because four and a half is not an option; the book is, in my view, quite good. Give this a try if you have young children and a lot of bakesales ahead of you. 0 of 0 people found the following review helpful. Easy to follow recipes! By Sandie C. The recipes are easy to follow. Book looks just like it's illustration.

More than 100 irresistible recipes that will make you the star of the bake sale and the family dinner table. An accomplished cook and cookbook author, Sally Sampson is also the mother of two school-age children and the veteran of countless bake sales. She knows what makes the perfect bake sale recipe: It's got to be portable, easy to prepare, attractive under less than perfect conditions, and it's got to taste fabulous. In *The BakeSale Cookbook: Quintessential American Desserts*, every recipe -- cookies, bars, cakes, baby cakes and cupcakes, pies, quick breads, muffins, coffee cakes, even Lemonade Three Ways -- meets these demanding criteria. Did your child tell you at 8 P.M. she needed a contribution for the third grade fund-raiser the next morning? Try one of the variations on classic Crisp Rice Treats or Seven-Layer Bars. Baking for a more sophisticated community event? Gretchen Taylor's Three-Layer Mint Brownies, Buttermilk-Glazed Apple Cake Studded with Coconut and Walnuts, or Ginger Pear Pie will sell out in no time. Are you contributing dessert for a potluck dinner this weekend? Bring a Banana Cake with Dark Chocolate Ganache or Black Chocolate Cake with Caramel Icing and there won't be any leftovers. With ideas on how to adapt recipes for specific holidays and kids' birthday parties and essential information about transporting, serving, and displaying your precious baked cargo, *The BakeSale Cookbook* is a taste-tempting and essential collection of all-American desserts. The author will donate 25% of her royalties to Kid2Kid, a nonprofit organization that arranges for frequently hospitalized children to give gifts and support to children presently in the hospital.

.com Brownies, seven-layer bars, Rice Krispy treats, fudge, lemon bars, chocolate-chip cookies--these are just a few of the unforgettably sticky standbys that every bake sale offers and that turn Sally Sampson's *The Bake Sale Cookbook* into such an irresistible read. There are seven recipes for brownies alone, as well as recipes for such classics as gingersnaps, snickerdoodles, and banana bread. While moms baking on a deadline will want to stick to the chapters on cookies and bars, more adventurous bakers will appreciate the chapters on cakes and pies, which round up several core recipes (for pound cake, coffee cake, and apple pie) that are easy, quick, and delicious. You'll find yourself reaching for this no-frills baking book more often than is good for your waistline! --Sumi Hahn Almquist  
From Publishers Weekly  
In this refreshingly low-key collection, Sampson (*The \$50 Dinner Party*; *Recipes from the Night Kitchen*) matches more than 100 "quintessentially American" goodies to that most familiar of fund-raisers. Tempting cookies and bars vie with coffeecakes, quick breads, muffins, pies, turnovers and cakes of all kinds. Sampson found her inspiration in many places. Jam Thumbprint Cookies were adapted from *Joy of Cooking*. The recipe for Oatmeal Raisin Cookies "varies ever so slightly from the recipe" on the Quaker Oats box. There are also selections from friends and many have been reworked from recipe "treasure boxes" passed on by a friend's mother, herself a professional fund-raiser baker. Selections range from the ultra kid-friendly Peanut Butter and Jelly Drops and Rice Krispies treats to such adult pleasers as Hazelnut Shortbread and Greek Cognac Cookies. The standouts, however are the coffeecakes. Some are scented with cardamom; others are enriched with prunes and sour cream or walnuts and rum. The recipe format can be annoying, as instructions are given in lengthy paragraphs rather than manageable steps, and for some reason, Sampson uses kosher salt in all her recipes. Also, the selections here are no more geared to bake sales than those found in any standard pastry book; certainly they aren't any easier or faster to make. Many demand lengthy preparation and clean up. On the other hand, the results are likely to be crowd pleasers, which is the crucial ingredient for any successful bake table, not to mention any brunch or dinner party. (May) Copyright 2000 Reed Business Information, Inc.  
About the Author  
Sally Sampson is the author of the James Beard Award -- nominated *The \$50 Dinner Party* and *Recipes from the Night Kitchen: A Practical Guide to Spectacular Soups, Stews, and Chilies*, and the coauthor of several other cookbooks, including *The Olives Table* and *The Figs Table*. Her work has appeared in a

number of publications, including Self, Bon Appetite;tit, Mode, and Food Wine. She lives with her family in Watertown, Massachusetts.