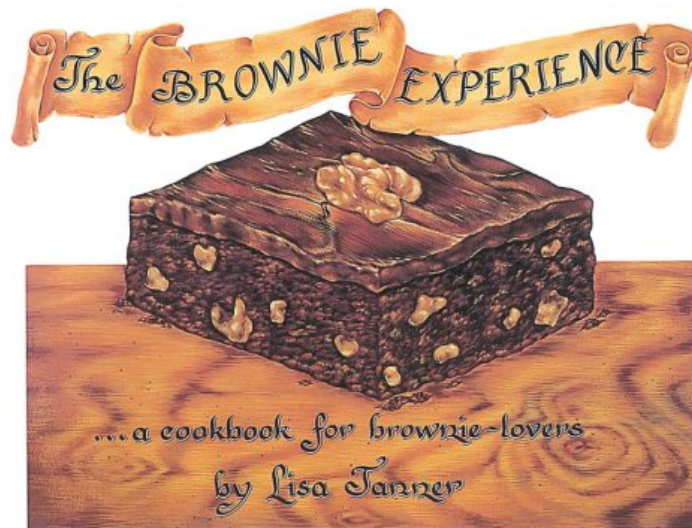


The Brownie Experience: A Cookbook for Brownie Lovers

Lisa Tanner

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Lisa Tanner : The Brownie Experience: A Cookbook for Brownie Lovers before purchasing it in order to gage whether or not it would be worth my time, and all praised The Brownie Experience: A Cookbook for Brownie Lovers:

1 of 1 people found the following review helpful. Diets be Damned!By carol - kern countyIt's a book of yummy brownie recipes. Need I say more? Well, OK: just glad that I didn't put on weight just from reading the recipes.2 of 2 people found the following review helpful. Awesome brownie bookBy E. TurnerWe have made several brownies from this book so far and we love it! Nothing has turned out bad. They do tend to get a little fancy.2 of 5 people found the following review helpful. Blast from the PastBy TexaswomynThis is a charming book reminiscent of books put out by smaller publishing houses a couple of decades ago - a bit egocentric in a positive way. As I opened the book to the hand lettered introduction, I imagined the author living in the hills around Berkeley, CA puttering around her organic garden in the morning and baking these brownies in the afternoon. The recipes look delicious and the hand lettering is somehow sweet to me. I guess it makes me think about the recipe book I'd like to make for my family (though I'd use a charming hand-written-looking FONT in Word). Besides, chocolate, brownies, nuts, how can you go wrong?

As classic as the heavenly sweets that inspired the title, THE BROWNIE EXPERIENCE is a book that will never go out of style. Now, back by popular demand, is the original edition of Lisa Tanner's charming ode to that most versatile of gooey indulgences. Featuring more than 100 chewy, chocolatey (and sometimes not-so-chocolatey) recipes, this truly tasty baking guide will satisfy even the most finicky brownie connoisseur. Bittersweet favorites such as Chunky Black Walnut, Deep Dark Espresso, Sour Cream Chocolate Chip, and Ultimate Fudge are interspersed with "lighter" fare such as Pistachio Milk Chocolate Swirl, Chocolate Kahlua Mousse, and Caramel Coconut Pecan Crunch. And who can forget Turkish Apricot Cream, Pumpkin Praline, and Grasshopper Crème Divinity? -brownies for dessert lovers with, shall we say, unconventional palates. Whatever your preference, THE BROWNIE EXPERIENCE is -once again- the answer to every brownie lover's prayer. More than 100 recipes means you can bake a batch

every other day for five months without repeating the same brownie. Each recipe is charmingly hand-lettered and illustrated by the author. Includes all the brownie basics plus toppings, frostings, fillings, and glazes, as well as brownie cookies, sandwiches, parfaits, sundaes, pies and piecrusts, not to mention menus for brownie buffets, brunches, and, yes, even a brownie orgy!

From the Publisher More than 100 recipes means you can bake a batch every other day for five months without repeating the same brownie twice. Each recipe is charmingly hand-lettered and illustrated by the author. Includes all the brownie basics plus toppings, frostings, fillings, and glazes, as well as brownie cookies, sandwiches, parfaits, sundaes, pies and piecrusts, not to mention menus for brownie buffets, brunches, and, yes, even a brownie orgy. About the Author LISA TANNER is an artist and brownie lover who specializes in food illustration. She lives in Los Angeles, California.