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# **Cookies At Home With The Culinary Institute Of America**



## Synopsis

Chewy, crispy, rich, and crunchy—“who doesn’t want a cookie right this minute? In the tradition of Chocolates and Confections at Home with The Culinary Institute of America comes Cookies at Home with The Culinary Institute of America, featuring chewy, crispy, rich, and crunchy cookies and offering information about basic cookie-making techniques, equipment, and ingredients. The recipes include a range of options, from quick and easy Chocolate Chip Cookies and Fudge Brownies to cookies that will delight and inspire your guests, including Lemon Meringues and French Macaroons. With beautiful full-color photography throughout, Cookies at Home with The Culinary Institute of America offers easy instructions and features nearly 100 recipes, with helpful tips for decorating cookies for special occasions and packing them for personal gifts. Includes nearly 100 delicious cookie recipes, from classic to contemporary, sweet to savory. Developed with the authority of The Culinary Institute of America and the expert voice of Chef Todd Knaster, No matter what kind of cookies you love, from Triple Chocolate Cookies to the festive Gingerbread House, Cookies at Home with The Culinary Institute of America will help you take your home-baked cookies to new and delicious heights.

## Book Information

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## Customer Reviews

Cookies At Home with the culinary institute of americaFrom quick and easy Chocolate Chip Cookies and Fudge Brownies to delightful Lemon Meringues and French Macaroons, this delicious cookie compendium includes nearly 100 recipes of every type and stripe. Cookies at Home covers basic

cookie-baking techniques and offers helpful tips on equipment, ingredients, and decorating—all beautifully illustrated with drawings and full-color photography throughout. No matter what kind of cookies you favor, whether as simple as chocolate chip or as complex as a gingerbread house, this book helps you take your home-baked cookies to new and delicious heights. Chapters include: **Cookie Baking Equipment:** Full details on how to stock your kitchen with everything you need (and nothing you don't) to bake delicious cookies that will delight friends and family alike. **Basic Baking Ingredients and Methods:** Comprehensive explanations of both basic and special ingredients and their baking properties, as well as methods for mixing and preparation. **Decor and Packaging:** Everything you need to know about decorating cookies, including chocolate dÃ©cor, royal icing, and other techniques, plus packaging considerations when giving cookies as a gift. **Drop Cookies:** Easy-to-follow recipes for basic drop cookies such as classic chocolate chip, peanut butter, and oatmeal, as well as more exciting, nontraditional recipes. **Bar Cookies:** Simple but exciting recipes for traditional bar cookies like brownies and blondies plus techniques for layering and glazing. **Rolled, Cut-Out, and Sliced Cookies:** Cookies that are cut or sliced from a flattened stiff dough before baking, including sugar cookies, gingerbread, and shortbread. **Molded, Stenciled, and Shaped Cookies:** Unique and beautiful cookies using premade molds, stencils, or stamps, and usually decorated by hand. **Piped and Twice-Baked Cookies:** Crisp and dry cookies, such as lemon meringue and biscotti, that are often dipped in chocolate or other coatings. **Savory Cookies:** Mouthwatering baked concoctions using cheeses, herbs, vegetables, seasonings, and even meats—“including puff pastries and canapÃ©s. With simple step-by-step techniques, straightforward baking advice, and expertly tested recipes, *Cookies at Home* will enable you to produce cookies that will rival those of a seasoned professional baker.

**EVERYTHING YOU NEED TO MAKE DELICIOUS, HOME-BAKED COOKIES FOR EVERY OCCASION** Chewy, crispy, rich, and crunchy . . . who doesn't want a cookie right now? In *Cookies at Home*, you'll find crackles, thumbprints, butterballs, s'mores bars, kipferls, linzers, macaroons, blondies, amaretti, snickerdoodles, and anything else you can dream of. From beloved favorites like Mexican Wedding Cookies and zesty Lemon Bars to showstopping newcomers like Chocolate-Pecan Shortbread and Peanut Butter Whoopie Pies, you'll never run out of delicious ideas.

I have been baking cookies off and on for many years and we have 'family favorite' recipes but I still bought this book. I wanted to see if ideas had moved on since 'Fanny Farmer' (Marion

Cunningham), the King Arthur Flour Cookbook and my grandma and mother's traditional recipes. I believe that this book, written by expert instructors at the Culinary Institute of America, offers a great way to get organized for cookie baking, to learn a wide range of basic techniques and to learn how to bake and decorate a range of cookies, using good recipes that show influences of Austrian, Italian, French, Hispanic and American baking traditions. More advanced bakers will find recipes that challenge notions of what flavors one finds in cookies and artistic bakers can learn how to do more ambitious cookie decorations. The 218-page, square-shaped book fits on the typical bookshelf and features plenty of 'tasty' full-color photographs of finished products and of some key baking techniques (where appropriate.) The book starts with a chapter on useful cookie baking equipment: weighing and measuring tools; hand tools from rolling pins to sieves to knives, graters, zesters, whisks, spoons and spatulas; tools for baking such as parchment paper, pots, pans, baking sheets and cooling racks; and appliances like ovens, mixers, blenders and food processors. Next, the authors present material on basic ingredients and methods in cookie making. There is a chapter devoted to decorating and packaging cookies that is aimed at the home baker who wants to 'gift' cookies but is probably of more interest to the culinary student who is looking to open a shop or to bake for the restaurant trade. The remainder of the book addresses recipes for various types of cookies: drop cookies, bar cookies, rolled-out, sliced or cut-out cookies, molded, stenciled or otherwise shaped cookies, piped cookies and twice-baked cookies. A final chapter introduces the idea of savory cookies and biscuits to be used with appetizers or partnered with dessert items to add 'punch' or contrast. For seasonal interest, there is a section on baking a Holiday gingerbread house and a template set is included that can be traced and used to cut the cookie panels to assemble the project. Recipes make roughly two-to-three dozen cookies and use traditional ingredients (not commercial bakery substitutes and additives). The focus on ingredients is aimed at real butter, true vanilla extract, cane sugar products, quality chocolate products and the like. Chocolate Chip, Gingersnaps and Peanut Butter cookie recipes aim to produce 'soft and chewy' products. Crisp cookies include the very popular pecan shortbread and Italian-influenced recipes include Amaretti and Pignoli cookies. Of course there are recipes for brownies: fudge brownies, cake brownies, peanut butter swirl brownies, German Chocolate brownies and Blondies. There is a recipe for homemade Whoopie Pie filled cookies. There is a fine recipe for Baklava, made with walnuts and spiked with orange zest. French-influenced offerings include Macaroons and Madeleines. A basic Biscotti recipe is presented and almond, anise and orange biscotti variations are explained. One could continue but you get the idea... Read, bake and enjoy. Make the recipes you feel comfortable with. Adventurous or experienced bakers will appreciate the more advanced

recipes on offer.

Some wonderful recipes.

Do NOT waste your money! Thanksgiving morning I tried the Rugalach recipe. The errors in that recipe are unreal. I wasted a lot of time and ingredients on this recipe. Very unhappy. Book went in the trash. I wish I could get my money back.

Totally disappointing. Same old, same old cookies. Nothing new, different or creative. I expected a lot more from the CIA.

Great book. Most of my favorite cookies were in this book and the recipes are all working so far.

very good

another error. Oatmeal cookies. pg.50 - says 2.5tsp salt!!! BIG mistake. In the trash. actually felt sick after one cookie. Should be only 1/2 tsp salt. Other tested cookies are good.

Professional seller, excellent product!! Very Pleased!

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