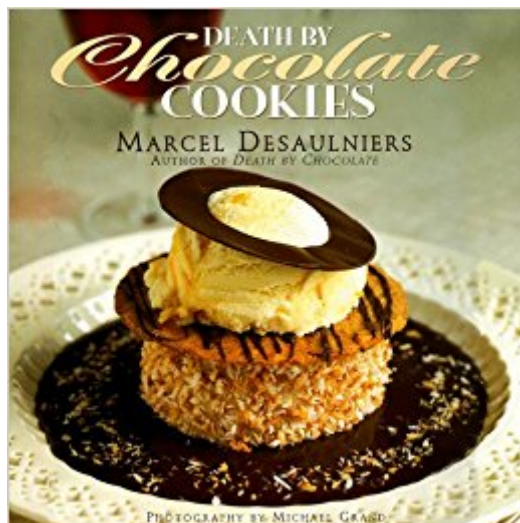


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Death By Chocolate Cookies



Synopsis

Marcel Desaulniers, the prize-winning, bestselling author of such classics as *Death by Chocolate*, *The Burger Masters*, and *Desserts To Die For*, continues down the decadent road he has paved with sweets, turning his attention to one of America's favorite temptations: cookies. With his customary wit and clarity of style, Desaulniers has taken cookies to new heights in this stunning collection of seventy-five easy-to-follow recipes, each of which is captured in full-color splendor. Pared-down preparations, concise instructions, and satisfying results make the chocolate indulgences offered in this book the perfect antidote for anyone who has ever considered baking "work." No one will be able to withstand the temptation of these chocolate cookie combinations, from the simple and delightful Chocolate Peanut Butter Bengal Cookies or Chocolate Raspberry "Cookiecupcakes," to the intricate and impressive Golden Spider Webs with Wicked Ganache and Raspberry Rapture and Chocolate Balloon Cups with Oven-Roasted Pears. Desaulniers also lets us in on some old family recipes; Hattie Mae's Chocolate Pecan Tart Cookies and Mrs. D's Chocolate Chip Cookies make you wonder what other undivulged secrets he's been saving. As Desaulniers writes in his introduction, "Rather than showcasing towering confections like those in *Death by Chocolate* and *Desserts To Die For*, this is a collection of chocolate cookies, bars, brownies, nougat, brittle, praline, ice-cream sandwiches, candies, and biscuits that you can hold in your hand and pop in your mouth. O.K., so I went overboard and pulled out the plate in the chapter 'More Than a Mouthful.' But as Mae West said, 'Too much of a good thing is wonderful.'"

Book Information

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Customer Reviews

There ought to be a law against cookies as sinfully delicious as the ones Marcel Desaulniers

presents in his *Death by Chocolate Cookies*. Chocolate Peanut Butter Love Bars, Chocolate Pecan Tart Cookies, White Chocolate Peppermint Patties, Chocolate Mango Ambush--the names alone are life-threatening, while the full-page color photographs are almost guaranteed to send serious chocoholics into cardiac arrest. Desaulniers devilishly tempts the reader with 75 easy-to-follow recipes that promise untold delight in every bite, from the simplest Chocolate Raspberry Cookiecupcake to the fascinatingly intricate Golden Spider Webs with Wicken Ganache. Dip into *Death by Chocolate Cookies* at your own risk: this much chocolate is almost certainly lethal!

Desaulniers, chef/owner of The Trellis Restaurant in Williamsburg, Virginia, is not one for understatement; his earlier cookbooks include *Desserts To Die For* (LJ 8/95) and this book's predecessor, *Death by Chocolate* (Rizzoli, 1992). Most of the recipes here are less complicated than the show-stopping restaurant desserts in his earlier books. There are family favorites like Mrs. D's Chocolate Chip Cookies, from his mother; recipes "for kids at heart"; and fairly simple "Easy Street" recipes. But there are more elaborate choices, too, such as Golden Spider Webs with Wicked Ganache. The recipe directions are especially clear, and all these mouth-watering treats are shown in full-color photographs. Highly recommended. Copyright 1997 Reed Business Information, Inc.

This is a beautiful book. The photography is truly amazing. However, I have found a number of inconsistencies and what can only be called mistakes in the recipes themselves. For example: in the Chocolate Caramel Puffs, the recipe claims that 1/8th of a teaspoon of lemon juice will make 1/2 cup of sugar look like "wet sand." Go ahead... measure it out and try it. As this is somewhat a central part of the recipe (and affects the caramelization of the sugar) the alterations necessary to achieve the desired consistency make following the recipe a bit difficult. I have noticed similar problems with other recipes, particularly ones that call for chocolate ganaches. I recommend it with hesitation, and should only be considered by expert cooks with a LOT of equipment.

I am not a big fan of this author, but this book is a happy exception. His other books are OK resources for professionals and amateur pastry chefs, but worthless for the average, casual home cook. This is the only one of Mr. Saulniers' books that I feel safe in recommending to a home cook. It is, in short, a collection of very good chocolate cookie recipes, both in flavor and in written recipe quality. In most cookbooks, cookie recipes are an afterthought with standard recipes casually tossed off in a few sentences. This book is entirely different: each cookie recipe has complete, detailed

instructions for each step, including a color photo of the end result. Even someone who has not baked many cookies should have no problems successfully making these cookies. For those who can do the cookie recipe on the back of the chocolate chip bag, this book is the next step. I tried some seemingly incorrect recipes (recipes with no eggs, doughs that seemed to have the wrong balance, etc.), but they all came out as advertised, and I had no trouble with any of them, though I noted that some instructions were inadequate, e.g. cooking something in a saucepan for a certain number of minutes with no indication as to what end result you are looking for. It is also the only cookbook I know of that lists the complete mise en place including all equipment, materials, and ingredients, something I wish more cookbooks would do. Only in the last chapter ("More Than a Mouthful") is the author up to his old tricks: professional techniques inadequately explained; here, home cooks should ignore it, but B&P people should pay close attention. I also note that some photos are cheats, in other words if you prepare the recipe exactly as written, yours will not exactly look like the picture.

I got this to give as a gift because I love mine. I received it in very good condition. Wonderful recipes. Beautiful pictures.

Great chocolate recipes! I've tried several and so far my favorites were the black gold cookies and the outrageously successful excessively somethingorother peanut butter brownies!

Heard about this cookbook from my sister-in-law. She had baked a cookie from the book (crackups). At that point, I knew I had to have it. Now I am interested in other books by this same author. I ate at the Trellis restaurant in Williamsburg, Virginia for the first time and every once in a while, the author, Marcel Desaulniers will stop by to sign his books. It's a must have!

Marcel Desaulniers' recipes are always the BEST!! I'm also fortunate enough to be able to drive up to Williamsburg to experience THE BEST!!!

So many great chocolate delights for everyday or entertaining. Absolutely, one of a kind when it comes to chocolate. Fabulous!

This has been a favorite cookbook of mine for nearly 20 years. The recipes and instructions are so clear, and the introductory section offers a clear and friendly tutorial on supplies if you are a

beginning baker. I love that the recipes vary so greatly in difficulty. The easiest recipes are simple enough that I can bake them with my toddler, and the more difficult recipes are perfect for special occasions (though I'll admit, I have never been brave enough to try some of the very hardest ones!). I have made several of the pastry recipes, however, and I'm no pastry chef - but I was pleased with the results. The brown sugar chocolate chip bars recipe is an all-time favorite!

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