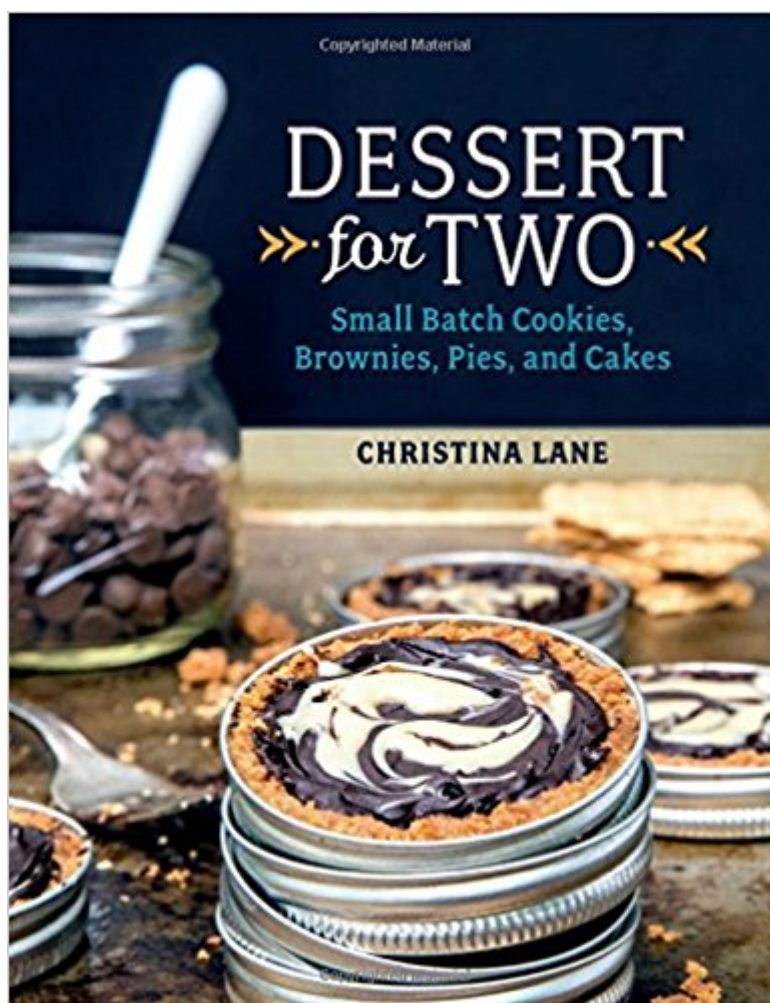


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Dessert For Two: Small Batch Cookies, Brownies, Pies, And Cakes



Synopsis

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. Dessert for Two takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars – brownies, blondies, and marshmallow – rice cereal treats – are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too. 100 color photographs

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Customer Reviews

Christina Lane is the author of the popular food blog DessertForTwo.com, well known for its small-batch recipes. Her food writing and photography have been featured on popular food websites including The Kitchn, Tasty Kitchen, and The Huffington Post. She has also been featured on The Today Show and QVC. A Texan by birth, she has lived all over the States, and describes her recipes as a unique blend of Southern, Californian, and Midwestern. She bakes and eats dessert

daily.

I have only made a few recipes from Christina, but I'm willing to bet that every single recipe in this book is going to be dang near perfect! Her tiramisu for two is like "oh wow, when did we land in Italy?" Her measurements are spot on - very little wastage and makes two normal sized servings for you and your special friend (which could be you-20 minutes from now). She doesn't try too hard to fudge up stuff here - she uses good quality ingredients in tried and true food science. By this I mean, she uses sugar/butter/oil/flour, not substitutions. I love subs that make a recipe healthier, but subs introduce uncertainty that could spell out wasted time and money for the home chef. This cookbook offers you portion control in lieu of low fat or low cal standard portions. And just because it's "dessert for two" doesn't mean you can't double each recipe and make dessert for your family of four. Wonderful book with recipes we all know and love, and many new and creative recipes, for a treat tonight, for the cheat day, for those of us who want to have our cake and eat it too.....and then promptly behave again. Until tomorrow.

Oh boy do I love this cookbook. Christina Lane is a genius. So far I have made her red velvet cupcakes and her bourbon pecan pie, and both are amazing. The 6 inch pie pan and 6 inch cake pan can be purchased on line from . (And oh by the way, all you will be saying over these scaled down pans is how cute, how cute). Both of the recipes were great and perfect for two, actually 4. Tomorrow I am making her chocolate cake. I highly, highly recommend this book if you are looking to make desserts on a scaled down version.

This book is the perfect addition to my kitchen! The Lemon Cake with White Chocolate Mousse Frosting is completely irresistible. It is one of the best cakes that I have ever made. I can't wait to try more of the recipes!

This is an awesome cookbook especially if you like small batch cooking. Everything looks good, tastes good, and you don't need exotic pan ware to create these desserts. This would be a great gift for a wedding or for a small family. Of course, if you are on a diet then the small batch approach is helpful too.

Love this book. I've tried the chocolate chip cookie recipe. I wouldn't bother making only one batch of these. I HIGHLY recommend DOUBLING the recipe. Cookies are that GOOD!!!! I've also tried the

chocolate cream pie. It's yummy!! The only problem I had with the chocolate cream pie recipe was that in making the crust with the graham crackers. I use a gas oven and all ovens are different. I followed the recipe and baked it for 10 minutes. I should have done it for maybe 6-8 minutes?? I'll try it again next time =) I have also tried the one bowl chocolate cake (don't let the name fool you...you actually need two bowls). The recipe in the book is slightly different from the recipe online. Anyway, the first time I made the one bowl chocolate cake, it came out dry for me. So I modified the recipe a bit. Recipe calls for 1/3 cup full fat sour cream...when I made it again, I did 2/3 cup full fat sour cream. Recipe also calls for 1 Tbs warm water (or brewed coffee)...when I made it again, I used whole milk instead. I haven't tried the frosting for this recipe yet. Will try it next time. Really looking forward to trying out more stuff from this book!!!!

LOVE LOVE LOVE THIS. Yes, this is another resounding 'hell yes, this is great' review. The idea here is portion control vs. low fat/less flavor recipes in 4-8 serving sizes. Love her notes, she's as approachable and helpful as Nigella Lawson, with the same, 'don't sweat this, it'll be great' attitude about cooking and baking. Her notes are terrific help. She warns when not to get 'inventive' and when you can change things up. Nothing is fussy or requires special skills. She covers the basic, beloved cookies, bars and cakes, but throws in special treats from family or her own explorations. There were so many recipes I'd like to make, I may end baking more than half of the recipes. (Must pace myself. Must share. Or EMTs will have to knock a hole in the wall of my house to extract me after my heart attack.) If you enjoy Nigella Lawson's breezy and delicious approach to food, I think you'll enjoy this.

I gave this book as a gift to my daughter who just got her first apartment. She is going from page to page baking each recipe and so far has made 8 desserts and loved them all. She has shared a few scrumptious desserts with me and I was so impressed I ordered a book for myself. This book has pictures for the desserts and thick pages. In the front of the book there is an item list of pans and accessories needed for the recipes, such as mini cake pans and springform pans, and I took the list to a local kitchen store and purchased all the small items and packaged them with the book. Would make a great bridal shower, birthday or Christmas gift.

i have enjoyed this book. I think though that the recipe for Pralines has too much water. I compared the liquids in this recipe to all the ones on the Internet and the proportion of liquid to sugar was off. The recipe here calls for 1/4 cup water and 1/4 cup cream. I think the total liquid should be 1/4 cup. I

made it both ways, and it worked with 1/4 cup but the 1/2 cup never hardened. There are so many nice recipes to try here. I have enjoyed just reading through it. I have the kindle version.

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