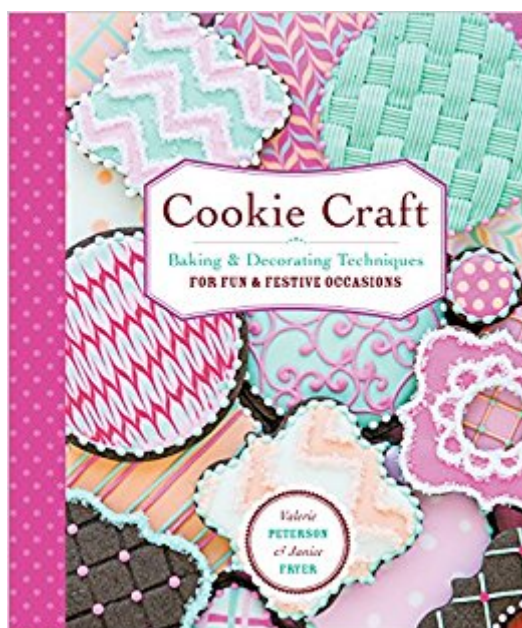


The book was found

Cookie Craft: From Baking To Luster Dust, Designs And Techniques For Creative Cookie Occasions



Synopsis

Beautifully decorated cookies are within reach for every home baker, thanks to the easy and practical methods developed by cookie-crafting enthusiasts Valerie Peterson and Janice Fryer. From rolling and cutting to flooding and piping, you'll find dozens of techniques to turn plain cookies into fun treats for your next special occasion. With instructions for making stand-up cookies, tips on creating icing color palettes, and advice on freezing and shipping, the cookie fun never stops!

Book Information

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Customer Reviews

"Wow. This book might even stop Martha Stewart in her tracks. The cookies are gorgeous and the level of detail is stunning. Instructions include drying time of icing, how to keep metal cookie cutters rust-free, a half-dozen Royal Icing recipes, color palette formulas, plus pages of templates. If cookies are your thing, this book is your lifeline." — Minneapolis Star-Tribune

"If you've longed to make those perfectly iced cookies you see in bakeries and magazines, there's a new book that will get you from dough to done with minimal hassle." — [A]nyone who wants to make beautiful cookies will find [Cookie Craft] jammed with ideas and advice." — J.M. Hirsch, Associated Press

"A must-have for this particularly driven subset of the baking crowd, by New Yorkers who write about food and have mastered pastry arts. The authors take an A-to-Z approach in planning, creating, storing and shipping decorated cookies." — Washington Post

"Word to the wise: Thumb through Cookie Craft after eating. Otherwise, the pages packed with sugary confections will turn you into an insatiable cubicle cookie monster. Those who like to get their hands doughy, regardless of skill level, can find a manageable project here." —

Washington Express "[The] Å Å cookies in this book whet the reader's appetite . . . its tone is one of a helpful friend rather than stern directives." ForeWord Magazine Å Å

The Art of the Cookie From holiday gatherings to kids' parties, decorated cookies make every occasion more festive. Master the techniques Å Å from easy to expert Å Å for baking and embellishing special-event cookies, or plan a decorating party that invites guests to craft their own cookie masterpieces. Design inspiration, clever tricks, and insiders' tips elevate everyday cookies to edible art.

I am a cook, with a culinary degree and I am not a fan of baking. I am a horrible decorator. I can usually make things taste good, but not look good. With this book my first attempt came out pretty good, and I criticize myself harshly. It might seem like a lot of details and steps (it is), but if you read everything and follow every step it will come out really really good. Cookie slats, squeeze bottles, parchment paper, written out game plan, and doodling ideas, all worth having/doing. I made soccer balls, and that is not even in the book! Once I started to try and look at things like they do I realized "I have the power, I can make the rules". I made soccer balls with black sanding sugar. Even with all the work, it was fun, seriously. Awesome!

I was so excited when I ordered this book in hopes of it giving me ideas for new cookie designs. One of the cookie artists I follow online had recommended it in her blog and thought for sure this was something for more creative projects. When I received it however, I was very disappointed with the content. The pictures looked really sloppy & all of the cookies were very basic. I've been decorating cookies for about a year and consider myself to be a bit of a novice, but there wasn't much to take from the designs. The content about which tools to use was pretty decent, so I would only recommend this for a cookier who knows next to nothing about decorating cookies. Otherwise, you're better off finding inspiration from Pinterest or other bakers' blogs.

Wonderful little cookie book!! I have tried 2 of the recipes in this book and they are on point!! She gives you all the details on how to make, cut and decorate the most beautiful sugar cookies!! If you decide to start making decorated sugar cookies, do not think you can just pick any recipe and cut them out any old way and decorate! There is a process and special recipes to follow. Otherwise you will get swollen, misshapen ugly cookies and you don't want to upset the kids, do you?

I bake sugar cookies as a hobby, on many holidays & occasions. I've recently been asked to bake cookies as party favors & things. I am in no way shape or form a professional, but it is indeed something I'm passionate about. The recipe I use is right from this book. Though the book only contains four recipes, they are all equally delicious! The book is mostly baking & decorating tips, all of which I've found incredibly useful. I get amazing reviews on my cookies every time! The only tip I can suggest to you is not about the book itself, but your baking procedure. If you're making rolled sugar cookies with cookie cutters, I use about a half a cup to a cup less of flour than the recipe calls for (depending on if I'm doubling or even tripling the recipe). If you're like me, when you roll the cookies, you use TONS of flour. If you cut some out of the recipe, it doesn't take away from the cookies when you add more flour when rolling. The dough also doesn't get as flaky as quickly by doing this. Happy baking! :)

First and foremost, let me say that the shipping from this seller was FAST...almost faster than Prime! What an awesome surprise! This book has great basic cookie recipes and lots and LOTS of tips on decorating and design which are all very welcome for my budding bakery business. Five stars for the seller and the product!

As an avid baker I am thrilled to have found this book! I won't repeat the other fabulous reviews (of which I predominantly agree), but I will say that the dough recipes, information about how to roll out and chill the dough between paper parchment sheets, and the gorgeous photos/details to inspire the most reluctant baker are more than worth the price of this book! That said, I have three minor issues with the book: 1) The authors don't mention bringing the cut cookies to room temperature before baking (unless I missed that part of the book). That allows the cookies to rise as much as possible. When I didn't do that with two batches, the cookies were denser and harder upon drying. 2) The royal icing flood recipe using powdered egg white produced icing that was WAY too runny. I used half of the water in a subsequent batch and it came out better. I prefer the Wilton website royal icing or color flow icing recipes. Note: Color flow produces icing that dries shinier than royal icing. 3) Parchment paper is incredibly expensive if you buy it on the roll...so a quick Google search produced several sites that sold them by the sheets. The authors briefly mention precut parchment sheets in the book; I think that they are indispensable now that I've used them. I was previously devoted to my four Silpat mats but have since retired them. The Webstaurantstore website produced the best value - I purchased 1,000 16 x 24 Quilon parchment sheets (enough for several years of frequent baking), 1 dozen small plastic squeeze bottles with caps, 3 sizes of Vollrath

silicone spatulas, baker's hats (for my kids), and aprons for each of us for a relatively nominal fee. The parchment sheets alone were an amazing find! I fold them in half to roll out the dough between the two halves then run a knife along the folded edge to use 1/2 on each of my two 12 x 16 baking pans. For environmental reasons I didn't use the authors' suggestion of using a plastic disposable table cloth. My kids (ages 10-13) made a bit of a mess during our several decorating sessions but it wasn't anything that a few wet sponges or towels couldn't take care of. Decorating with younger kids may need more preventative strategies. ;-) I used paper plates and/or cafeteria-like trays with my kids when they were younger. One last note: I tried baking a single sheet of cookies in the middle of the oven and compared it to using two baking sheets spaced evenly in the oven (rotating them halfway through baking as the authors describe). While the single sheet did come out a bit better, it was only marginally better. If you need cookies that are done precisely, then a single batch is better. If you can live with a bit of variability, baking two simultaneously won't dramatically alter the finished product. Happy Baking!!!

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