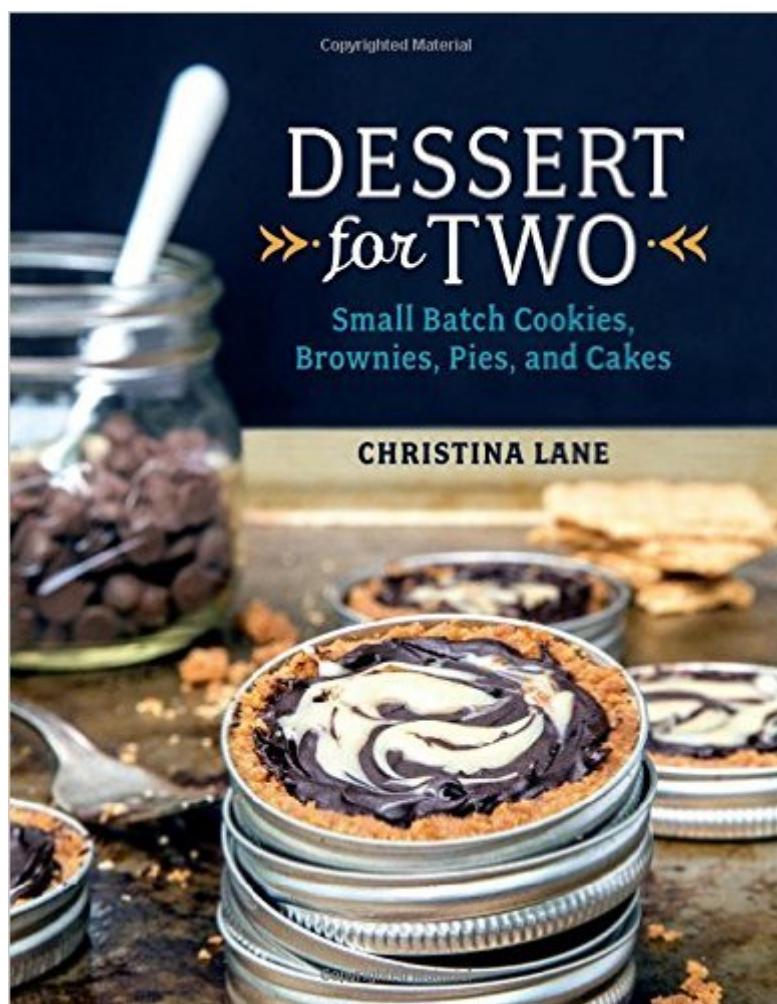


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Dessert For Two: Small Batch Cookies, Brownies, Pies, And Cakes



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

Book Information

Hardcover: 240 pages

Publisher: Countryman Press; 1 edition (February 9, 2015)

Language: English

ISBN-10: 1581572840

ISBN-13: 978-1581572841

Product Dimensions: 7.9 x 1.1 x 10.3 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars (See all reviews) (126 customer reviews)

Best Sellers Rank: #39,153 in Books (See Top 100 in Books) #43 in Books > Cookbooks, Food & Wine > Cooking Methods > Cooking for One or Two #100 in Books > Cookbooks, Food & Wine > Desserts #135 in Books > Cookbooks, Food & Wine > Baking

Customer Reviews

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.

I read a lot of cookbooks, and I love a lot of cookbooks, but it's been a couple of years since I bought one that I know in my heart I could easily use EVERY. SINGLE. DAY. Dessert for Two is everything I wanted it to be. The portions (just 2!) are generous enough to make the recipes not feel like a "diet" book, while automatically building in portion control. And all of that is fabulous. But what was really important to me - are the recipes actually *good* - well no, they're not. They're AMAZING. As a fellow Texan, I found Christina's conversational tone and directions familiar and easy to read. And it made my heart sing to see pralines, divinity, pecans galore, and use of the word y'all. So far my favorite recipe in the bunch is the Brownies for Two. I used a mixture of King Arthur Flour's black cocoa and Ghirardelli's unsweetened cocoa powder to please my dark chocolate loving husband's heart, and zing - did I! I also love that the majority of recipes could easily be doubled or tripled to make "regular" sized desserts, for when you're having company. To me, that makes it two books in one, and quite a bargain at that. The photos are gorgeous and plentiful. Not going to lie, this book could easily also double as a coffee table book, the photos are that good. I already sent a copy to my mama, since it's just her and my dad. Dad has diabetes, but is allowed a sweet treat now and then. My mom wasn't making them, simply because she couldn't deal with having the leftovers around to tempt him. She is SO excited about this concept. Buy this book - you're going to love it.

This was gifted to me and I love it. Great great concept! The recipes I've tried so far are great. The classics are perfect (I finally have a way to make the perfect amount of c-chip cookies!) There are also some great special occasion recipes (wedding cake for two! So fun. Great photography, great tips, very accessible fun writing style. I would absolutely buy for myself if it hadn't been gifted to me.

I LOVE THIS BOOK! We are a household of two and I adore baking, but my husband doesn't have much of a sweet tooth, so this is the perfect solution for me. The selection of desserts in this book is fantastic. There's a great mix of classics and more creative recipes, and the photography is

gorgeous. So far, I've made the brownies, Mississippi mud bars, and bread pudding, and they have all been outstanding. I can't recommend it enough!

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!

The recipes in this book use simple ingredients that we usually always have in the pantry. My husband and I can get three nights worth of dessert out of one recipe- The smaller portions are great for us when we want just a small bite of something sweet later in the evening. We've only had the book for 2 weeks and have made 3 of the desserts- each one has been OUTSTANDING! I've never made my own caramel sauce before, (and I was pretty intimidated to try) but it ended up being super easy and tasted delicious!

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.

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.

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