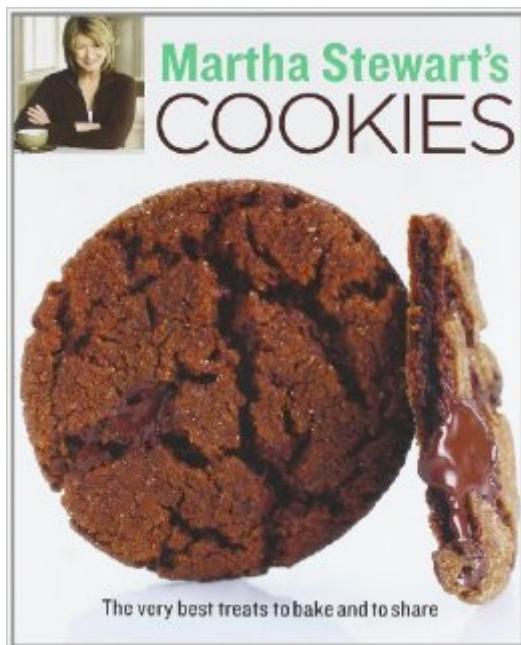


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Martha Stewart's Cookies: The Very Best Treats To Bake And To Share



Synopsis

A perfect Motherâ™s Day gift! Cookies are the treat that never disappoints. Whether youâ™re baking for a party or a picnic, a formal dinner or a family supperâ“ or if you simply want something on hand for snackingâ“there is a cookie thatâ™s just right. In Martha Stewartâ™s Cookies, the editors of Martha Stewart Living give you 175 recipes and variations that showcase all kinds of flavors and fancies. Besides perennial pleasers like traditional chocolate chip and oatmeal raisin, there are other sweet surprises, including Rum Raisin Shortbread, Peppermint Meringue Sandwiches with Chocolate Filling, and Lime Meltaways. Cleverly organized by texture, the recipes in Martha Stewartâ™s Cookies inspire you to think of a classic, nostalgic treat with more nuance. Chapters include all types of treasures: Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Chocolate Mint Sandwiches, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, Turtle Brownies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Fig Bars, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (ANZAC Biscuits, Chocolate Pistachio Biscotti, Almond Spice Wafers); Crumbly and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread, Lemon-Apricot Sandwiches); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). Each tantalizing recipe is accompanied by a lush, full-color photograph, so you never have to wonder how the cookie will look. Beautifully designed and a joy to read, Martha Stewartâ™s Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in standout Martha Stewart style.

Book Information

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Customer Reviews

I purchased Martha's special cookie magazine at Christmas a few years back, and it's simply falling apart now because I've made her cookies again and again. I was excited to see this book as a lot of my favorites from the cookie mag are included and the protective book allows me to keep these yummy recipes in one safe place. The photos are stunning - there's a pictorial table of contents (very unique!) based on things like 'soft and chewy' and 'crisp and crunchy' and there's even a delightful section in the back that shows you how to package your cookies for gifting. I simply can't wait to try the all the recipes!

I love baking and I love cookies. That's what encouraged me to purchase this book and I'm so glad I did. There are around 175 recipes; I now have enough cookie recipes to last a lifetime and all the new possibilities of flavours makes my head spin. I am so glad to see she made ANZAC cookies (something really popular in New Zealand and Australia). They are so devine and definately worth trying. I also love the Lemon-Apricot Sandwiches and the Chocolate Meringues. There are fantastic pictures to go along with them all (making them all the more tempting) and I can't wait to make more than the three I've done already. It's a good way to broaden your taste bud horizons because the variety is endless. I also find her instruction easy to follow which is so important. If you are someone who loves baking and want to try some old favourites or new kinds, it's one of the better books I've seen. I love it and imagine it will be used many many times down the road.

Twice since I bought this book I have had large parties (150+) where it just made sense to put out large quantities of cookies for the marauding hordes. I have made 39 of the recipes in this book and frozen the raw dough of all of them. I loved 35 of them, I ADORED 3 of them (lime melt aways, carrot cake cookies w/cream cheese filling and OMG! the cashew caramel chewies) and been disappointed in one (peanut butter). This book is so good because the book is divided into sections (like Chewy, Cakey, Nutty, etc,) and there is a photo of every cookie. No guesswork! I highly recommend it.

I pre-ordered my book and just received it today. There is a colorful picture for every cookie recipe. I just baked (pictured on the front cover) chewy chocolate Gingerbread cookies and the smell, texture and taste came out sensational. Honestly this is a book worth buying.

This collection of recipes from Martha Stewart Living is beautifully organized by texture & type and covers the gamut from the most basic of cookies to some of the most adventurous. it is not by

martha herself which I found refreshing since it doesn't pre-suppose you have a kitchen full of exotic ingredients and expensive equipment. Even the most daring cookies here can be attempted by a modestly equipped cook. Cookies with similar basic ingredients & textures are grouped together to illustrate how easy it can be to change up a basic recipe and trick it out for a more sophisticated taste-bud or occasion. The old standby's are here as well. All the recipes rely on good wholesome ingredients and very basic preparation methods but they add a flare of imagination. The cookie on the cover is a terrific example - chocolate filled chewy gingerbread! Yum! Inside are other similarly inventive recipes such as Cream Cheese Shortbreads, Chocolate Malt Sandwich cookies and more. The best part of this book is that EVERY cookie is photographed so that you can see exactly how they are intended to look when finished. In addition, the instructions are free from frothy observations or self-congratulatory rhetoric that mar some her other publications. She did not write this book and it shows. Her editors wrote it. And that my friends, is a GOOD THING when it comes to a book such as this which is intended to be the only cookie book you'll ever need. I have already bought several as gifts for young mothers I know and dedicated cookie baking pals. This is really the last cookie book I will ever need. It will take me years to run out of recipes to try from this collection.

I checked this book out at my local library and made a few cookies before ordering it. (I have too many cookbooks as it is). The recipes and photos are divine! The only complaint I have about this book is that I wish the publisher had included measurements by weight. Most home cooks use volume to measure out ingredients, but those of us who use weight have a hard and tedious time going back to volume. That being said, I want to tell you that the most delicious Palmiers and Chocolate Crackle cookies I have ever eaten, came out of this book. During Christmas I bake LOTS of cookies to give away, and this year I received many compliments on the cookies from this book. So next year I will use some of the same recipes plus a few new ones. Besides the great photos and recipes, the Table of Contents is a pictorial of the 175 cookie recipes. All the cookies are right there, in front of you to choose from without having to peruse the entire book to choose what you are going to bake. This to me is a great time saver. The cookies are divided into the following sections: Light and Delicate, Soft and Chewy, Crumbly and Sandy, Chunky and Nutty, Cakey and Tender, Crisp and Crunchy, Rich and Dense, Tools and Techniques, Packaging and Giving, Sources. This is a great book to own, but be careful.....those cookies have a way of jumping out of the page, make you bake them, and then insist on following you everywhere by sitting on your hips, thighs, belly, etc. If you are not a cookie monster now, you will be one if you have this book.

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