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Cookie Love: More Than 60 Recipes And Techniques For Turning The Ordinary Into The Extraordinary



Synopsis

A new, edgier take on baking cookies, from a James Beard Award-winning chef and the owner of the popular Chicago restaurant, HotChocolate. Mindy Segal is serious about cookies. And *Cookie Love* is your new go-to, never-fail reference for turn-out-perfectly-every-time cookie recipes. Mindy, award-winning pastry chef and self-professed “cookie nerd,” shares all of her secrets for turning classic recipes into more elevated, fun interpretations of everyone’s favorite sweet treat. From Peanut Butter Peanut Brittle Cookies and Fleur de Sel Shortbread with Vanilla Halvah, to Malted Milk Spritz and Peaches and Cream Thumbprints, Segal’s recipes are inspired and far from expected. Inside you’ll find more than sixty perfected recipes for every kind of cookie including drop cookies, bars, sandwich cookies, shortbread, thumbprints, and more, as well as the best tricks and tools of the trade and everything you need to know to build the ideal cookie pantry. A must-have for anyone looking to up their cookie-baking game, *Cookie Love* is a celebration of the most humble, delicious, and wonderful of baked treats.

Book Information

Hardcover: 296 pages

Publisher: Ten Speed Press (April 7, 2015)

Language: English

ISBN-10: 1607746816

ISBN-13: 978-1607746812

Product Dimensions: 8.2 x 1 x 9.2 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 89 customer reviews

Best Sellers Rank: #63,421 in Books (See Top 100 in Books) #24 in Books > Cookbooks, Food & Wine > Baking > Cookies #157 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

"In the richly illustrated pages, Ms. Segal, a pastry chef and the owner of the HotChocolate restaurant in Chicago, reinvents everything from snickerdoodles to chocolate chippers to brownie crinkles, sharpening the flavors, enriching the textures and refining the techniques."-Melissa Clark, *The New York Times*"Smoky bacon candy bar cookies? Folgers crystals with sour cream gianduja shortbread? Graham cracker and passion fruit whoopie cookies? This is not your grandma's bake sale! Pastry chef Mindy Segal, proprietor of Chicago-based HotChocolate Restaurant and Dessert Bar, dares you to redefine your cookie repertoire with these cheeky, sometimes edgy riffs

on the formerly humble cookie."- T. Susan Chang, NPR.org"Your cookie game will never be the same."-Paula Forbes, Epicurious.com

Pastry creator MINDY SEGAL specializes in contemporary American cuisine, putting a modern twist on traditional classics. The James Beard Foundation nominated her for Outstanding Pastry Chef in the country five years in a row, and she was awarded the title in 2012. She has been featured in the New York Times, the Wall Street Journal, Food & Wine, and O, the Oprah magazine, as well as made appearances on television, including Today and the Food Network. Mindy is the proprietor of Chicago's popular HotChocolate Restaurant and Dessert Bar. KATE LEAHY is a freelance writer and recipe developer based in San Francisco. She co-authored Burma Superstar, SPQR, The Preservation Kitchen, and A16 Food + Wine, an IACP Cookbook of the Year and recipient of the Julia Child Best First Book award.

This is the most inspirational cookbook I have purchased in years. I've read through it and tried several recipes, and now many of my favorite cookie recipes seem boring and have been displaced by cookies from this book. It's been along time since I've had so much fun in the kitchen. These cookie are standouts, innovative, truly special. Many of the recipes do contain unusual ingredients. Some you'd be able to find at a regular grocery store (e.g., beer nuts, smoked almonds), and most you'd find at a high end grocery store (e.g., smoked sea salt). I did have to order some ingredients, but they've been new discoveries, and I've had a blast experimenting with (and consuming) the likes of smoked sugar, raspberry beer (lambic), and gianduja. Special ingredients make special cookies. My favorites so far are the smoked chocolate sables and PB&J thumbprints. The book inspired me to create my own cookie, which has been a smash success. Some of the recipes are quite simple, others take quite a lot of time. For some of us, the time is enjoyable - that's why it's called cookie LOVE. But whether or not you love the process, you'll love the cookies. Thank you Mindy Segal!

I saw Mindy on a talk show for PBS. She is a smart and intelligent person who loves to not only bake but cook too. I have made only 2 recipes so far and both have received raving reviews from friends and co-workers. This would make a perfect gift for that special person who loves to bake but keep in mind she uses some hard to find ingredients like goat butter for some of her recipes.

Very inspirational, keeps you going to the kitchen to cook , another new recipe. The pictures, alone, might satisfy your sweet tooth until you can't wait to make the Kolaches, a really

fabulous book

Have not been able to make all the cookies yet but the few that I have made are the most amazing cookies i have ever had. The attention to detail in not only the ingredients, but also the instructions makes it almost impossible to not make amazing cookies. This book covers everything from drop cookies, to tea biscuits. There is something in there for everyone.

This book is truly amazing. Every recipe I have tried came out perfectly! I can't wait to try more. You can tell these are cookies from a chef, each cookie has incredible flavor. Best cookie book ever! It's worth buying this book just for the chocolate chip cookies, alone! Buy it now!

This is the book for bakers who want to go beyond the basics. I love the pictures, and the cookies I made using the chocolate chip recipe were outstanding!

The title of the book "Cookie Love" perfectly captures the content of this book. Written by an experienced and award winning pastry chef, this cookbook is a creative spin on cookie recipes. The introduction provides a good explanation of Mindy Segal's background and thought process about baking. It sets the tone for how many of the recipes in the book were arrived at through experimenting with variations of ingredients or techniques. Included in many of the recipes are some suggested variations to try with the recipes for the adventurous baker looking for ideas. The recipes of the book are grouped by cookie type such as drop cookies, sandwich cookies, bars, etc. The book also includes information on where to buy some of the unusual ingredients, thoughts for consideration on what types of ingredients to stock, equipment to use, techniques to employ, and measurement conversions. While there are recipes that cookie bakers will recognize (e.g. chocolate chip cookies, snickerdoodles) the majority of the recipes in the book take a much more creative spin than what you will find in traditional cookbooks. Examples include citrus and brown butter shortbread, honey peach & honeycomb kolachkes, and smoky bacon candy bar cookies. In general, the recipes are ordered within a theme from easier to more difficult to allow you to work your way up to the more challenging recipes. The photographs in the book showcase well the ingenuity of the recipes. If your preferred baking style is to mix together standard ingredients of recipe specified amounts in a bowl and then baking according to instructions, this may not be the cookbook for you. As a cook who likes to experiment and learn, I am looking forward to embarking on some of these recipes to expand my repertoire into new cookie territory. Although I'm pretty confident in the

kitchen, I plan to start with some of the easier recipes to learn how the ingredients work together and how specific techniques affects the outcome.7/3/15 Update: I made the Oatmeal Scotchies today for a pool party. They were very good - lightly crunchy and the butterscotch chips really worked well with the overall taste.

This cookbook is lovely!

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