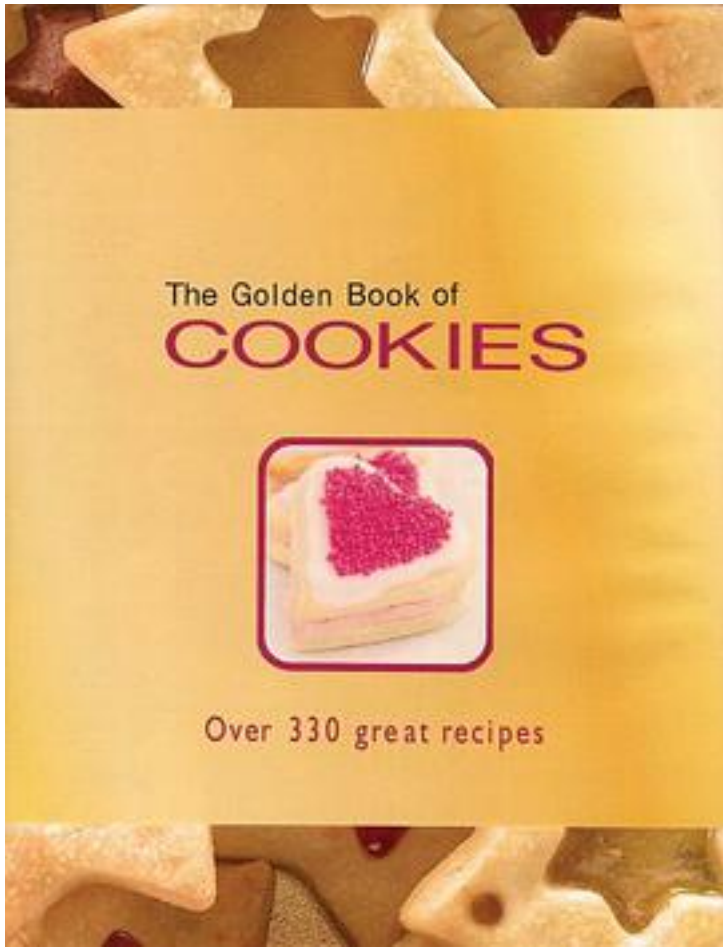


The Golden Book of Cookies



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Everybody loves cookies, but few are aware that the first cookie was baked thousands of years ago. It was probably invented in ancient Persia, and later, the Romans made fried cookies using wheat, water, and honey. In the seventeenth century, Dutch settlers

in New Amsterdam (now New York) were baking little cakes, or " koekje, " a word that was later transformed into cookie. Here is the ultimate guide and definitive book on the art, the baking, and the enjoyment of cookies. Itas filled with fascinating information, wonderful color photos, and easy-to-follow recipes for more than 330 different cookie varieties. Cookie connoisseurs will find recipes for a LI Sugar cookies LI Fruit-and-cream-filled cookies LI Marzipan cookies LI Chocolate chip cookies LI Peanut butter cookies LI Oat bran cookies LI Date crunchies LI Glazed cranberry squares . . . and many more delicious treats. For holiday baking, cookie lovers will find heart-shapes for Valentineas day, frosted gingerbread people for Christmas, trick-or-treat cookies for Halloween, and red, white, and blue frosted stars for the Fourth of July. The bookas added features include advice on ingredients, the four important golden rules for cookie making, and a quick-find index. Every dedicated cookie lover will want to own this lavish volume. Hundreds of color photos.

作者介绍:

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