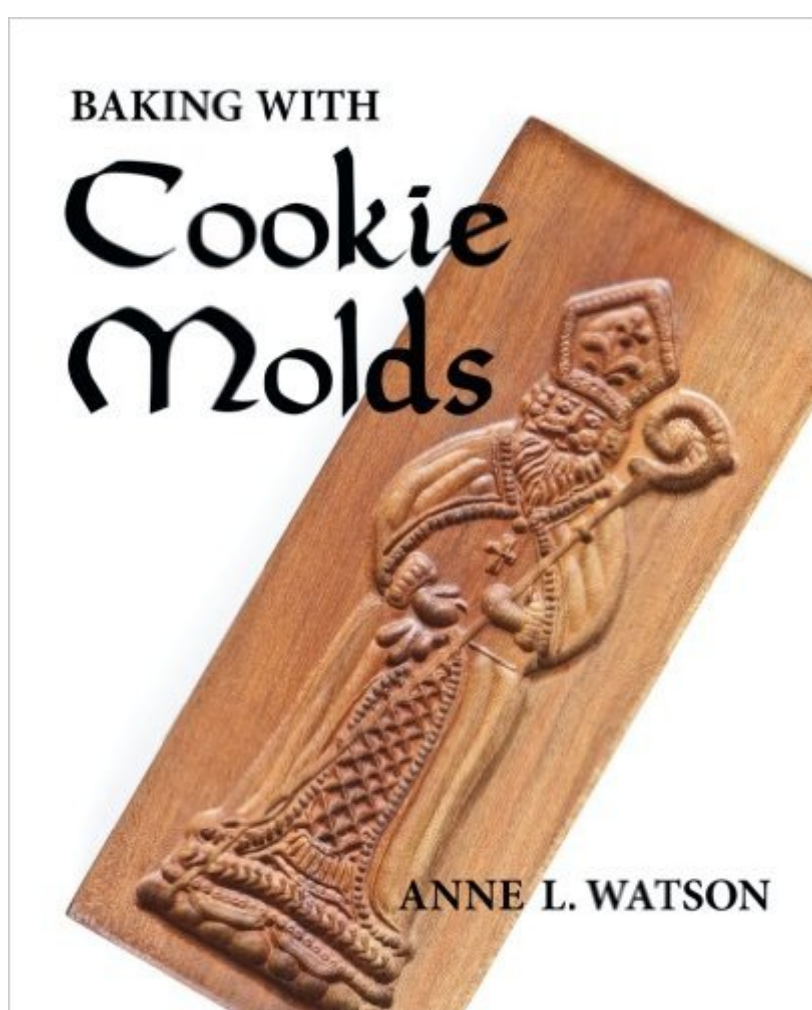


The book was found

Baking With Cookie Molds: Secrets And Recipes For Making Amazing Handcrafted Cookies For Your Christmas, Holiday, Wedding, Party, Swap, Exchange, Or Everyday Treat



Synopsis

THIS IS THE FULL-COLOR SECOND EDITION.Â A SPECIAL NOTE! -- ANNE WILL PERSONALLY ANSWER ANY QUESTION OF YOURS AFTER READING THIS BOOK. ASK ON HER WEB SITE, AND YOU'LL NORMALLY HEAR BACK WITHIN HOURS!Â Beautiful to look at but hard to use. That's the reputation of cookie molds. But should it be?Â In this groundbreaking book, Anne L. Watson restores cookie molds to an honored place in the baker's kitchen by revealing long-lost secrets of their use. With Anne's techniques and recipes, tasty cookies with lovely, detailed designs will literally fall from the mold into your hand.Â Learn how to make traditional molded cookies like speculaas, springerle, and shortbread, as well as modern ones like White Chocolate Lime Cookies and Orange Blossom Wedding Cookies. Learn the tricks of sandwich cookies, layer cookies, chocolate backing, and exhibition cookies. And learn about the molds themselves -- the many kinds, their history, the best places to find them, how to treat them, what makes a good one, and which to avoid entirely.Â With nearly two dozen recipes and almost a hundred photos, "Baking with Cookie Molds" will quickly have you making cookies that both amaze and delight.Â Â //Â Anne L. Watson is the author of several craft books, including the bestselling beginners book "Smart Soapmaking," as well as several novels. In a previous career, she was a historic preservation architecture consultant. Anne lives with her husband and photographer, Aaron Shepard, in Friday Harbor, Washington.Â //Â "Expert instructions guarantee readers a frustration-free experience when using decorative metal, earthenware, and wooden molds . . . After reading this, you'll want to snatch them up." -- Lisa Campbell, Library Journal, Sept. 15, 2015 -- STARRED REVIEWÂ "A tasty treat of practical cookie making, historical cookie-mold information, and a wide range of recipes, all served with appetizing sides of baking history and great photographs." -- Kirkus Reviews, June 16, 2015Â "Anne L. Watson deserves big hugs from bakers everywhere for resurrecting the beautiful and tasty art of baking with cookie molds. Loaded with practical advice on everything from the care and cleaning of molds to proper recipe formulation and molding technique, 'Baking with Cookie Molds' provides all the know-how one needs to put retired molds back where they belong -- off walls and out of cupboards, and into action in our kitchens." -- Julia Usher, author, "Cookie Swap," and Director, International Association of Culinary ProfessionalsÂ "Cookie molds are lovely to admire but often end up as part of your kitchen decor rather than as a baking tool. 'Baking with Cookie Molds' will inspire you to use those molds as they were intended -- to create strikingly beautiful cookies -- and shows that those cookies can be delicious as well! Detailed instructions and photographs make it feel like the author is right

there in your kitchen, baking alongside you and guiding you through each step." -- Christina Banner, author, "How to Build a Gingerbread House"Â "A must read for novice and avid bakers! Anne's story and vast knowledge of cookie molds keeps you entertained from beginning to end." -- Karen Giamalva, President and CEO, LetsBakeCookies.comÂ "Friendly, warm, and inviting." -- Ken Hamilton, The Springerle BakerÂ "A 'honey' of a collection of old and new secrets for shaping edible-art cookies -- with less effort and more success. Will do much to keep this tradition alive!" -- Gene Wilson, HOBI Cookie Molds

Book Information

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Customer Reviews

Cookies or biscuits - easy to make as a basic product in itself but if you want to make something a little more delicate and fine you can soon end up in a world of hurt and frustration if you are not careful. Many people think that only cakes can be really decorated yet the decorated cookie is, itself, a real wonder of art... and often tasty too should you dare to break it up! Anne L. Watson has, in this reasonably slim book, managed to lift the lid on a whole unseen world of biscuit baking that is, in fact, steeped in history and has been an/is a real artisanal art form in its own right. To most people, the reviewer included previously, biscuit moulds are plastic or sometimes metal, often in the form of a shaped press or a basic 3D mould if you are lucky, but there is truly a whole different world out there. For example over time cookie moulds have been made from almost every sustaining material that exists such as glass, wood, porcelain and even wood. One can even purchase resin copies of old moulds that now exist within many prestigious museums around the world! In a very

pleasant and easy-to-read manner the author goes through the entire A to Z of using cookie moulds, starting with the history of cookie moulds before looking at the art and methodology of preparing and using a cookie mould. Once you have learned the magic arts and are ready to take things to a more advanced level your horizons can be expanded further with additional tips, different methodologies and a wide range of recipes. For those who want to truly master the art there is also guidance on making sandwich and layer cookies. Or why not try the ultimate test of skill and determination and make your own mould!

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