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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

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## Customer Reviews

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.

"Cookie Love," a new cookie cookbook by Mindy Segal of Chicago's HotChocolate restaurant and dessert bar. I was so excited about getting a review copy of this. I requested it with my sister, a home baker, in mind. This is our combined review. A cookbook should be made to last for quite a while. (Cookie Love seems to be. A weighty tome, bound in hardcover, with sewn binding so that it lays flat on the counter, or on your knees when you're reading in bed. Yes, cookbooks make good bedtime stories.) A good cookbook should make you hungry as you read it. (Yes. Indeed. Hungry for raspberry rugelach!) It should have lots of photos. (Check. Full color and full page.) The narration- recipes and introductions- should be detailed and conversational. (I loved the personal stories she included. What's the first cookie Mindy distinctly remembers eating? A brownie krinkle, the day her kindergarten teacher came to lunch. When did get get serious in the kitchen? Age thirteen, when she received a KitchenAid mixer as a Hanukkah gift.) Mindy is serious about baking. It's art, craft, work, love, and science. That's why this book is such delightful reading, and why it will lead to delicious kitchen adventures. There are recipes for every kind of cookie. Drop, sandwich, shortbread, biscotti, thumbprint, and all of them have been taken to new heights. You'll see expected ingredients used in unexpected ways, and you'll see unlikely ingredients used to make new favorites. Does she call for some things that you may not have right in hand? Yes, occasionally, but there's usually a good reason for it. Goat butter adds a "mild tang," sorghum syrup adds a "rounded sweetness," and Cyprus salt is "assertive and crunchy."

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