

The book was found

Marshall Field's Frango Chocolate Cookbook



Synopsis

The contents include: Mousses, Puddings, and Terrines; Cakes, Cheesecakes, and Tortes; Pies, Tarts, and Pastries; Souffles and Crepes; Muffins, Scones, and Other Quick Breads; Cookies, Brownies, and Confections; Ice Creams, Frozen Desserts, and Beverages.

Book Information

Hardcover: 176 pages

Publisher: Contemporary Books (December 1988)

Language: English

ISBN-10: 0809244357

ISBN-13: 978-0809244355

Product Dimensions: 7.9 x 7 x 0.9 inches

Shipping Weight: 15.2 ounces

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #333,871 in Books (See Top 100 in Books) #75 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #889 in [Books > Cookbooks, Food & Wine > Desserts](#) #1083 in [Books > Politics & Social Sciences > Anthropology > General](#)

Customer Reviews

Recipes are fun and tasty. If you happen to live near a Macy's, there's a good chance they sell Frango Mints. The Frango Mint cheesecake recipe is wonderful. Book brings back memories of Marshall Fields. Though no amount of baking will bring back the customer centric tradition and unique regional nature of Marshall Fields. Nice work, Macy's.

My mother had this when I was just a child back in the early 80's, and ever Sunday my family would go to the Marshall Field's store at our local mall and every other month take the hour trip into Chicago to go to the Marshall Field's in the city. I remember having Frango Mints around Christmas and will never forget the incredible taste of that chocolate. I'm glad I found this book as it brings back so many memories, and I look forwards to fingering through these recipes to see which one to use first.

I was hoping for inspiring chocoholic recipes. This is a great slice of history but not so great on the recipes. Marshall Field's has had superlative food at many of it's stores but especially the Chicago flagship. The frango recipes are interesting but not fantastic. The Marshall Field's cookbook, on the

other hand, is excellent.

[Download to continue reading...](#)

Marshall Field's Frango Chocolate Cookbook
Chocolate, Chocolate, Chocolate
Guittard Chocolate Cookbook: Decadent Recipes from San Francisco's Premium Bean-to-Bar Chocolate Company
The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker
Chocolate Wars: The 150-Year Rivalry Between the World's Greatest Chocolate Makers
The Little Books of Champagne, Chocolate, and Roses: The Little Book of Champagne/The Little Book of Chocolate/The Little Book of Roses
Chocolate Modeling Cake Toppers: 101 Tasty Ideas for Candy Clay, Modeling Chocolate, and Other Fondant Alternatives
The Chocolate Connoisseur: For Everyone With a Passion for Chocolate
Couture Chocolate: A Masterclass in Chocolate
Essence of Chocolate: Recipes for Baking and Cooking with Fine Chocolate
Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory
Raw Chocolate Treats: Healthy Recipes for the Chocolate Lover
Chocolate Fit for a Queen: Delectable Chocolate Recipes from the Royal Courts to the Present Day
There's Always Room for Chocolate: Recipes from Brooklyn's The Chocolate Room
The Chocolate Therapist: A User's Guide to the Extraordinary Health Benefits of Chocolate
Wildflowers in the Field and Forest: A Field Guide to the Northeastern United States (Jeffrey Glassberg Field Guide Series)
Field Guide to Lens Design (SPIE Press Field Guide FG27) (Field Guides)
Kerry James Marshall: Mastry
Kerry James Marshall: Look See
Kerry James Marshall: Painting and Other Stuff

[Dmca](#)