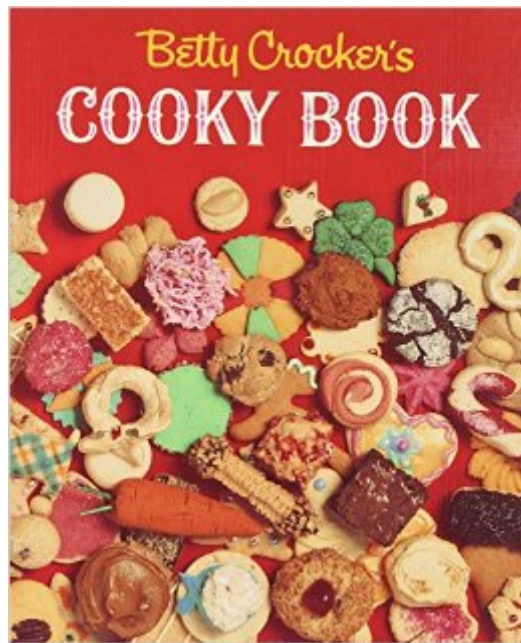


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# Betty Crocker's Cooky Book



## Synopsis

Here is the complete cooky book-more than 450 recipes, dozens of appetizing full-color photographs, and many how-to-do-it sketches. This treasury of cooky baking embraces all tastes-from the old-fashioned and traditional to the new and sophisticated. Plus a large section devoted entirely to holiday cookies. Fun to use. . .perfect to give. Here's the classic treasury of cookie baking that so many people grew up with: the beloved 1963 edition of Betty Crocker's Cooky Book, now in a brand-new, authentic facsimile of the original book. Remember baking cookies with Mom or Grandma when you were a kid? The wonderful smell, the spatulas to lick and, best of all, delicious cookies you'd helped to make yourself? If you grew up baking with Betty Crocker, then you probably had this book, filled with all your favorites-from Chewy Molasses Cookies to Chocolate Crinkles to Toffee Squares and many more! Now, with this authentic reproduction of the original 1963 edition, you can relive those moments, taste the cookies you grew up with and share them with your loved ones. All the charm of the original and all the great recipes are here. Turn to Betty Crocker's Cooky Book to find:

- \* An authentic facsimile of the classic 1963 edition packed with all your favorite cookie recipes
- \* Over 450 recipes, dozens of nostalgic color photographs and charming how-to sketches
- \* Scrumptious recipes for Holiday Cookies (dozens of Christmas specialties), Family Favorites (for lunchtime, snacktime, anytime), Company Best Cookies (fancy enough for company) and much more

This book is a great gift for new and experienced bakers alike. Only one family copy of this favorite cookbook? Now everyone can have a copy of this classic book!

## Book Information

Spiral-bound: 160 pages

Publisher: Hungry Minds (August 2, 2002)

Language: English

ISBN-10: 0764566377

ISBN-13: 978-0764566370

Product Dimensions: 8.9 x 1 x 10.4 inches

Shipping Weight: 1.8 pounds

Average Customer Review: 4.9 out of 5 stars Â Â See all reviews Â (559 customer reviews)

Best Sellers Rank: #129,670 in Books (See Top 100 in Books) #45 in Â Books > Cookbooks, Food & Wine > Baking > Cookies #95 in Â Books > Cookbooks, Food & Wine > Baking > Cakes #352 in Â Books > Cookbooks, Food & Wine > Desserts

## Customer Reviews

Each year at Christmas my grandmother would take out about 20 (it seemed) cookie tins and bake until each and every one of those tins were filled with cookies during the winter months and especially near Christmas. This is also the "cookbook" book we had as children. I fondly remember spending hours just looking through this book and wishing the cookies I wanted to make would magically appear on a plate. Soon, I was old enough to cook the Peanut butter Cookies, Russian Teacakes and Candy Cane Cookies. My favorite page as a child was page 56. A page filled with storybook cookies. Painted and iced sugar cookies. The contents include: Drop, Bar, Refrigerator, Rolled, Pressed and Molded Cookies. Holiday Cookies for Valentine's Day, St. Patrick's Day, Easter, Halloween and Christmas. Cookies for Children, Lunchbox treats, Cookies that will travel, Heritage cookies, Cookies for Special Diets. Brownies, Date Bars, Ginger Cookies, Cookies made from mixes. Teatime Cookies, Cookies for a Crowd, Confections. Best Cookies. In this cookbook, they say you can use either the traditional or the sifting method. We always used the traditional dip and sweep method for measuring the flour. Then, on the next page they explain why your cookie dough might be too soft. I've always found this rather amusing, since you see...if you use the sifting method, you will possibly not have enough flour, at least in my mind. Most cookbooks say to use one OR the other method. Some of the cookies you might enjoy: Old-Fashioned Oatmeal Cookies, Butterscotch Brownies, Holiday Spritz, Snickerdoodles, Christmas Bells, Cream Wafers, Nougat Bars. Definitely a collectable Betty Crocker Cookbook. ~The Rebecca Review

My mom gave me her copy of Betty Crocker's Cookie Book when I got married. The book is literally falling apart -- the back cover is no longer attached, but still sits in the bookshelf next to the rest of the book. This would make a wonderful gift for anyone who likes to bake. It's full of great recipes, some of which I've made so many times that I know them by heart. If you like to bake cookies, buy this book. You won't be disappointed!

The Cookie Book should never, ever, EVER be out of print. It's a classic and belongs on the shelf with The Joy of Cooking. When I was a kid, and everyone was poor, we had a friend who baked cookies every Christmas and showed up with a big box for my sister and me. We thought it was the best present we had ever received and waited with bated breath for each year's box. When The Cookie Book was published, there were our favorite recipes: date bars (by far the best recipe I've ever found), Mexican Wedding Cakes/Russian tea cakes, Chocolate Crinkles, Lemon Squares, Snickerdoodles. . . the list goes on and on and on. So I've put in my order for the children who now have children of their own. With luck, they may start their own traditions.

When I was doing my holiday shopping, I was overjoyed to see that Betty Crocker's Cooky Book had been reprinted for the 2002 holiday season. Betty Crocker's Cooky Book was originally printed in 1963. Yes, it's cooky, not today's cookie. The 2002 reprint includes only two short paragraphs of introduction on the title page. The new paragraphs provide warnings about today's ingredients and food safety concerns. They encourage you to ask your mother or grandmother how to make them if you don't understand the ingredients or the recipes. What a great way to share a family heritage, by baking cookies together! The cookbook is divided into 6 sections: Cooky Primer, Holiday Cookies, Family Favorites, Quick 'N Easy Cookies, Company Best Cookies, and Betty Crocker's Best Cookies. The Cooky Primer section includes instructions on how to "measure flour by dipping," Necessary Utensils (including a "rotary egg beater"), Baking Hints, and a Q&A section which covers self-rising flour, correcting cooky dough, and how to prevent soft cooky dough. The Cooky Primer section includes a color picture at the bottom of each page, showing the finished cookies and brownies. On page 11 of the Cooky Primer is a recipe for Butterscotch Brownies. This recipe is my husband's favorite. All the recipe calls for is butter, brown sugar, an egg, flour, baking powder, salt, vanilla, and walnuts. This brownie recipe spells out the secret to baking perfect brownies: "Do not overbake!". My Uncle Glen is a commercial chef, and he taught me that little gem at the precocious age of 10. These brownies have a wonderful butterscotch flavor, and come out of the oven chewy and golden brown. In the Heritage Cookies section, I baked the Old-Fashioned Sour Cream cookies on page 79. This recipe is a little more complex, it calls for shortening, sugar, an egg, vanilla, flour, baking powder, soda (that's baking soda, not tonic), salt, nutmeg, and "commercial sour cream." These little cookies retain their shape beautifully, without using parchment paper! Their delicate texture is accented with a touch of nutmeg, making them a wonder for lovers of spice cakes. One batch made 53 individual cookies. The authors truly saved the best for last with this cookbook. The final section, Betty Crocker's Best Cookies, features favorite cookie recipes over time. Betty Crocker's time begins with Hermits from 1880! Starting with 1880, the cookie recipes move in 10-year increments. For example, 1890-1900 Cinnamon Jumbles. 1920-1930 Brownies. 1930-1935 Molasses Crinkles. These heritage recipes are accented by historical highlights and humorous anecdotes such as "the first brownies were a fallen chocolate cake." This section is made for cookbook lovers of all ages. If you ever wondered what children ate for cookies in 1900 when they got home from school, you'll find your answer here. Cinnamon Jumbles!

I have the original version of this book and thru almost 28 years of marriage it has served me well!

Early on, my copy got wet. The cover is warped and it isn't very pretty, but it's still the one I use time after time. Every kitchen needs a copy of this classic, especially if there are little ones around! There is no better book to use to teach them the basics of cookie baking.....and all Moms need to take time to make cookies with their kids!

I've had a copy of the original Betty Crocker's Cooky Book, 3rd printing since 1966. I use it almost exclusively when baking cookies - it has all the favorites we grew up with! Pictures of each cookie are included and all recipes are fast and easy. An exact copy (same printing) went for big \$\$ on e-Bay. I wouldn't trade mine for anything. I highly recommend this cookbook to all cookie lovers, especially now when it's back in print and you can get your own new "original."

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