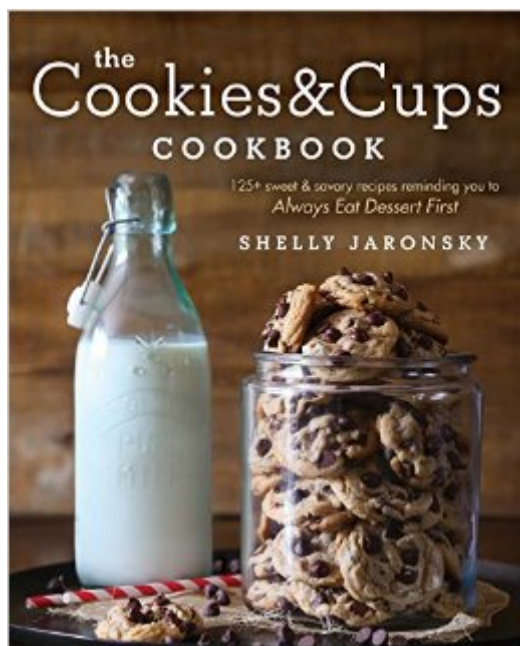


The book was found

# The Cookies & Cups Cookbook: 125+ Sweet & Savory Recipes Reminding You To Always Eat Dessert First



## Synopsis

Wildly popular Cookies & Cups blogger Shelly Jaronsky's eagerly anticipated cookbook features all-new, mouth-watering, delectable sweet treats 100% guaranteed to make you want to eat dessert first. Shelly Jaronsky has a problem. She's an addict. Of the buttercream variety. "Chronicling my life in sugar" has been Shelly's motto since the inception of her insanely frequented dessert blog, Cookies & Cups. With recipes ranging from the deliciously decadent (her S'mores Fudge Bars will make you seriously reconsider everything you thought you knew about baked goods) to the deceptively simple (her Favorite Chocolate Chip Cookie will become an instant staple in your baking repertoire), The Cookies & Cups Cookbook truly has something for everyone, from the cooking novice to the seasoned chef. Now you can bring Shelly's signature style into your own kitchen with more than 125 no-fail recipes, including some reader-approved favorites and a special bonus section dedicated to the quick and savory side of cooking. Authored in the witty, intimate style of the blog that draws more than three million monthly page views and a social following of more than seven hundred thousand fans, The Cookies & Cups Cookbook is the go-to source for all things flavorful, accessible, and irresistibly tasty.

## Book Information

Paperback: 320 pages

Publisher: Gallery Books (April 12, 2016)

Language: English

ISBN-10: 1501102516

ISBN-13: 978-1501102516

Product Dimensions: 7.4 x 1.1 x 9.1 inches

Shipping Weight: 1.9 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars See all reviews (126 customer reviews)

Best Sellers Rank: #13,869 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Baking > Cookies #33 in Books > Cookbooks, Food & Wine > Desserts #85 in Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

## Customer Reviews

First, I was NOT given a free copy to write a review, I actually purchased the book. I'm an avid cookbook collector and baker. I have made several recipes from the book and will probably give it away to a beginner baker. The author stated up front how much she loves salt in her desserts, and the constant use of salted butter is proof. Use unsalted butter, always. It's the only way to control the

amount of salt in your food, and food that is too salty simply doesn't taste good. Case in point, Caramel Apple Upside Down Cake. I made it as directed and it was far too salty for our liking. Also, too much butter in the Caramel Apple Topping; cut it by half so it isn't so greasy. Calling it a Caramel Apple Topping is a stretch - it's butter and brown sugar, boiled. No cream? No vanilla? The cake crumb was a little dense, and greasy around the edges due to the amount of butter in the topping. My Favorite Chocolate Chip Cookies were good; I used unsalted butter, though. I love mini chips in it - I nice gooey bits of chocolate in every bite. The S'mores Cookies were also good, although the graham cracker crumbs got lost and weren't evident for that true s'mores taste. I would use very coarsely chopped graham crackers and add them with the marshmallow bits and chocolate at the end, they will break up a bit more while mixing. Tip - add the marshmallows on top after 8 minutes in the oven or they melt too much and spread way out, and are not at all pretty, then bake an additional 4 minutes. I tried several buttercreams, to include the Perfect Buttercream, Brownie Batter Buttercream, and Creamy Chocolate Frosting. All had lovely flavor, were smooth and buttery, and not over the top sweet like some butter teams are. Again, I used unsalted butter.

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

The Cookies & Cups Cookbook: 125+ sweet & savory recipes reminding you to Always Eat Dessert  
First Sweet Mornings: 125 Sweet and Savory Breakfast and Brunch Recipes  
Low Carb: The Low Carb Dessert BIBLE - with over 200+ Decadent Recipes (The Ultimate Low Carb Dessert CookBook for Rapid Weight Loss)  
Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory  
The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes  
City Tavern Baking and Dessert Cookbook: 200 Years of Authentic American Recipes From Martha Washington's Chocolate Mousse Cake to Thomas Jefferson's Sweet Potato Biscuits  
The Lemon Cookbook: 50 Sweet & Savory Recipes to Brighten Every Meal  
The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion  
Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! Delicious  
Holiday Treats: A Collection of Healthy Holiday Recipes (Dessert Recipes, Holiday, Seasonal, Desserts, Thanksgiving Recipes, Christmas Recipes) (Volume 1)  
Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies)  
Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes  
Crepes: 50 Savory and Sweet Recipes  
Biscuits: Sweet and Savory  
Southern Recipes for the All-American Kitchen  
The Ultimate Muffin Book: More Than 600 Recipes for Sweet and Savory Muffins (Ultimate Cookbooks)  
Ciao Biscotti: Sweet and Savory

Recipes for Celebrating Italy's Favorite Cookie Mini Pies: Sweet and Savory Recipes for the Electric Pie Maker French Tarts: 50 Savory and Sweet Recipes Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion Fondue: Sweet and savory recipes for gathering around the table

[Dmca](#)