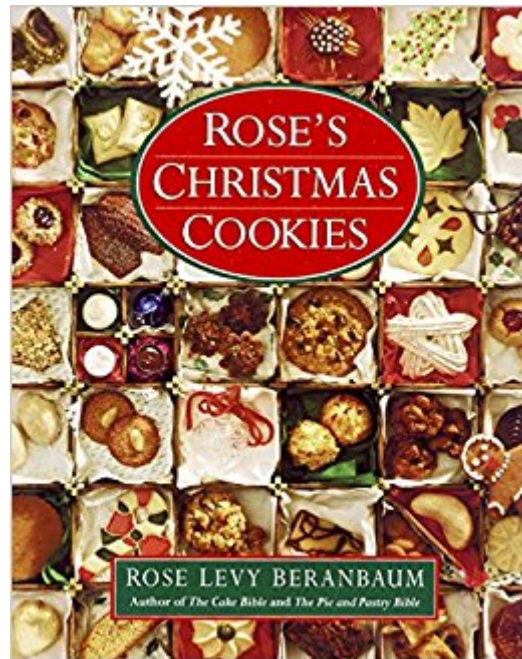




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Rose's Christmas Cookies



Synopsis

Since its 1990 publication, Rose's Christmas Cookies has been a phenomenal success. Who can resist Chocolate-Dipped Melting Moments Cookies or moist Mini-Cheesecakes with Lemon Curd . . . or David Shamah's Jumbles, a fabulous cross between a chocolate-chip cookie and a chunky candy bar bursting with raisins, chocolate chips, and pecans. Whether you need a cookie to decorate your tree or grace your mantelpiece (cookies like Stained Glass or Christmas Wreaths), a sweet to send (Mahogany Butter Crunch Toffee, Maple Macadamia Bars), or a special holiday treat for your dinner party (Praline Truffle Cups, Chocolate-Pistachio Marzipan Spirals), you'll find that perfect something here. Complete with 60 cookie recipes and a color photograph of each cookie for handy reference, this easy-to-use and fun-to-read book will result in scrumptious, festive, and splendid-looking cookies every time.

Book Information

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Customer Reviews

Christmas and cookies are synonymous. Extolling that happy truth, Rose Levy Beranbaum's Rose's Christmas Cookies provides a comprehensive selection of 60 cookie recipes for eating and decoration, for keeping and giving, that is probably the last word on the subject. The author of the award-winning *The Cake Bible*, Beranbaum has applied her passion for precise, foolproof recipes to the pleasurable business of cookie making. Including full-page color photos of every cookie, and more than 50 line drawings of techniques and templates, the award-winning book is both easy to use and a delight to the eye. Novice bakers and old hands alike will enjoy baking from it. The

recipes are arranged in chapters devoted to tree and mantelpiece cookies; cookies to make for and/or with kids; cookies for sending, for open house, and holiday dinner parties, among others. Included are recipes for classics such as Scottish Shortbread, Chocolate-Dipped Melting Moments, Mexican Wedding Cakes, Spritz Butter Cookies, Springerle, and Pfefferkuchen. Also offered are Beranbaum's own creations, such as Maple Walnut Sablés Sandwiches, and those of her friends, like Lora Brody's Christmas Phantoms and Mrs. King's Irresistibles. Where applicable, recipes offer optional mixing methods for food processor or electric mixer (or by hand).

Beranbaum's "Smart Cookie" accompanies each recipe and provides hints on ingredients and techniques. Decoration, storage, and cookie-sending information abounds. Concluding with a color-photo-illustrated glossary of ingredients and equipment, the book is encyclopedic on its subject and virtually guarantees Christmas (or any time) cookie-making success. --Arthur Boehm

Like Judy Knipe and Barbara Mark's *The Christmas Cookie Book* (LJ 10/15/90), this features favorite holiday cookies of all kinds from the author of the authoritative *The Cake Bible* (LJ 8/88). There are simple cookies to make with kids, fancy cookies for parties or gifts, beautiful cookies to hang on the tree, and, for the ambitious, a gingerbread cathedral complete with stained glass. Each recipe is accompanied by a full-page color photograph, and Beranbaum's instructions are as clear and detailed as ever--but most of these are fun and easy to make, as Christmas cookies should be. For all subject collections. Copyright 1990 Reed Business Information, Inc.

This purchase was to replace a copy that I mislaid. I had had it for about 15 years. The recipes are clear, and in most cases use a food processor to mix the batter, although directions are also given for using a mixer. There are a few recipes where Rose says to NOT USE a food processor, and she's right in all of those cases. The only problem I ran into is that no temperatures or baking times are given for using a convection oven. I remembered some advice I'd found in other people's recipes to reduce the oven temp by 25 degrees and lengthen the baking time by 5 minutes. This worked great. Over the years I've made probably half the recipes in the book, and have found them all to be delicious. When I start planning my Christmas baking I go through the book and note how long a given recipe will "keep". I make the ones with the longest times first, and as I get closer to Christmas I make the ones with shorter keeping times. The time estimates are at the end of every recipe and are very helpful. Also helpful, the ingredient measurements are given by volume (cups, teaspoons etc.) AND they're also given by weight (both pounds and ounces, and grams). I prefer to weigh ingredients where I can, because it's more accurate and creates less mess. I will say that

Rose's recipe yields are a bit off the mark. This Christmas every recipe I made yielded fewer cookies than those given in the book. For instance the Swiss lebkuchen says there should be 2 dozen cookies, and my batch was only 19 cookies. But this is the only recipe that was so far off the mark. In all, if you're looking for a book that keeps all your cookie recipes in one place, this is it. And not just for Christmas.

I also used the royal icing recipe and made a billion cookies for Christmas presents. The recipe worked fine. I'm not quite sure why there was so much space used for the gingerbread cathedral, but, well, if I ever want to make a gingerbread cathedral, I'm all set! I appreciate that all recipes use weights as well as volume, since I've shifted over to weighing when I bake--it was really useful when I needed to figure out how much of my big bowl of egg whites to use in the royal icing. One note--she frequently references a particular website for supplies that is no longer in business (I forget now which one) but if you look for that site on Google it will take you to the new company that sells the same stuff.

A nice collection of cookie recipes headed to a family member who makes many cookies for her friends each Christmas.

I love Rose Levy Beranbaum books - she has a way of drawing you in and her recipes are so delicious. I have been creating from this book since I bought it a few years ago and I have not been disappointed. This winter when I create from it - I will try and share some photos of the cookies with the page number they are on. Rose Beranbaum is a very talented lady and I am so happy she has created books for us to enjoy in our own homes.

This book like "The Baking Bible" are must-haves for the baker. Rose's writing style is warm and informative. I learned a few things that I didn't know and tried a few recipes which were variations of things made previously, but better in the long run. This is a great gift for anyone who likes to bake. It says Christmas cookies, but many are good everyday cookies.

This is probably one of the most interesting books of Christmas cookies I've seen. There is a gingerbread house (with detail diagrams) in there that is unbelievably beautiful. Some appear complicated, but most are probably mildly time-consuming. Even then, the beautiful results are sooooo worth your time.

Like her other books, this book was not a disappointment at all! This book definitely inspires you to bake cookies. All you have to do is look through the book and you want to make cookies, and not just for Christmas! The instructions are clear, the recipes are great and the pictures alone put you in the mood. The cookies look like cookies you could get in a bakery and they are far less expensive to make, and for many of them you only need common ingredients you might already have at home, also these cookies contain real butter and flavors which often the bakery ones do not. So if you love to bake and want to save money on going to a bakery, this book is definitely helpful. I just made the Christmas cookies for a Valentine's day party, used Heart molds and followed the icing recipe, decorated them in red sprinkles and they were great! The Maple cookies are nice too, very similar to the green leaf chocolate filled cookies you get in the bakery, in fact you probably could add green food coloring and use one of her chocolate filling recipes or just melt chocolate and sandwich them, use a smaller cookie cutter or simply shape them into a small leaf with a knife and you got those leaf cookies you get in the bakery. I have been baking cookies for a long time, but this book makes baking bakery quality cookies at home simple, and better tasting, less expensive. The author explains very well, while sometimes I do have to substitute for ingredients (instead of maple flavoring, I add a little extra pure maple syrup) the recipes still come out perfect. I have never been frustrated with a recipe in the book at all, as the recipes are forgiving (a little mistake in directions does not ruin it usually). All in all, a great book! This is probably my favorite of all her books as cookies are ideal for any occasion, as you bring them anywhere without worrying about plates or forks and they tend to be more popular than pies and cakes. Furthermore, many recipes require like three or four ingredients I often always have and great for a gift!

The book was in great condition. But, for more experienced bakers, probably not the book for you. For some reason, I was expecting recipes that I didn't already have, and I didn't get that. A good book for mid to beginning bakers.

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