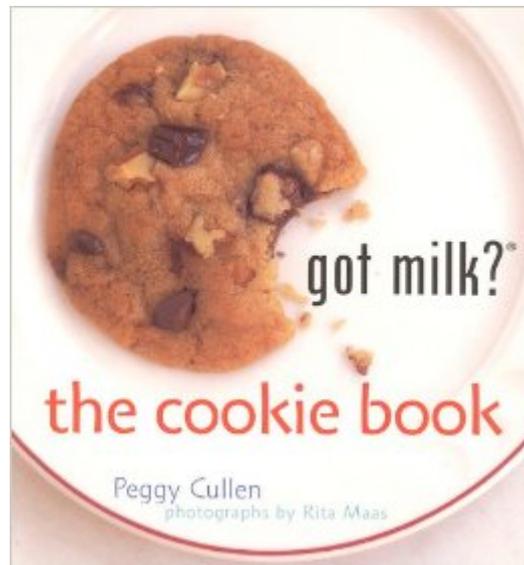


The book was found

Got Milk? The Cookie Book



Synopsis

Are you a muncher, a dunker, a nibbler? A chomper, a splitter, or a frosting licker? Inspired by the overwhelming popularity of the Got Milk?® campaign, this book is the perfect companion to a tall, cold glass of milk. Studded with 34 lip-smacking color photographs, Got Milk?® The Cookie Book boasts more than 50 unturndownable cookie recipes. Perfect for all ages, this easy-to-follow book has something for everyone. Chocolate Quakes will delight the whole family. And when they ask for moreâ€”lots moreâ€”serve up a sweet and satisfying batch of Choco Lots. Throw an afternoon tea party and impress guests with Gilded Dark Stars and dainty Lace Cookies. For little ones who want to try their hands at baking, it's child's play with a whole chapter devoted to chocolate chip cookies every way you like them, from thick and chewy to crisp and crunchy. Plus, there are lots of tips and tricks for baking great cookies every time. Got Milk?® The Cookie Bookâ€”because you never outgrow cookies and milk.

Book Information

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Customer Reviews

I've been baking cookies for over 20 years and never before have I ever come across a book as informative about baking cookies as this delightful book. This book helps explain why some cookies turn out chewy, and why others turn out crunchy. There are recipes for various kinds of chocolate chip cookies - classic, thin and chewy, thick and chewy, crisp and crunchy, double chocolate chip, peanut butter, etc. Apart from cookies, there are also recipes for biscotti, shortbread, macaroons and meringues, amongst others. This is not only a book for beginners, it is also a book for the cookie connoisseur.

There are so many books about cookies that it's very difficult to tell what's good and what's not. Despite its simple title, I reach for this book when I'm in the mood to make cookies and/or have a question about them. Of course there is the requisite introduction on equipment, technique, ingredients and storage of cookies. Chapters here include an entire section devoted to chocolate chip cookies, based on whether you like them thin and chewy, thick and chewy, classic, etc. There are loads of variations on the different recipes, as well as helpful tips. There are also delightfully creative cookies like the stained glass cookies, which involve cutting out smaller shapes from a large cookie and melting hard candies inside them. I have not stopped baking from this book since I bought it, and every recipe has turned out beautifully. This book is recommended for beginners and advanced bakers alike. PS: The Utterly Buttery Shortbread recipe (pg. 61) is to just die for!

This is a wonderful book of good basic standards. The recipe for sugar cookies is one of the best I've ever come across. It makes a beautiful sturdy cookie that is crispy and delicious and can be decorated or eaten plain. One of my other favorites are the recipes for Oatmeal CCC, Crispies and the like. These are excellent recipes. There is great information on ingredients, technique and it's presented in a very readable and enjoyable format. I LOVE this book.

I have way too many cook books and even cookie books at that. This is the first review I've written because I wish I would have bought it sooner!!! It is smaller than some of the best selling cookie books out there, but I was very impressed. But I'd rather have a small book with great recipes and photos and cookies I'm interested in than a huge book with only a few good recipes. It is also informative about techniques and results; I learned quite a bit and I have baking books and magazines galore! The pictures are beautiful and so far the recipes have been great! Simple enough for beginners, but appreciated by this experienced baker. Money well spent!

What a perfect gift for the holidays! I just ordered 24 copies of "Got Milk? The Cookie Book" to give to all of my friends. The Molasses Spice Cookies were the best I've ever tasted, and all the recipes that I have tried have been delicious and absolutely "fail-proof". This book is written in such a beautiful very readable style, and is full of great baking info.

This is really a little gem of a book. It has wonderful pictures and you can see they took their time to take care of the graphics (as usual with Chronicle Books). It is clear that it was written with the

beginner baker in mind, therefore it is very easy to follow the recipes, but it is a nice addition to anyone's cooking library! It is divided into several chapters, each devoted to one kind of cookie, and the introduction to each chapter is really chockfull of information about the different steps of your creation, in fact they contain all the tips you ever dreamt of! Some recipes include interesting variation that you can easily try, once you get the hold of it. It includes all the classics (there is a section on Chocolate Chip Cookies and one on Shortbread, one on Meringues and Macaroons and more), so it is good for all those people that are looking for easy, foolproof recipes for the old staples (with a twist), but if you are looking for new original creation, you should think about something else. Personally I found great cookies, that got me a reputation as "artist baker" when I gave my creations at Christmas! The gingerbread cookies and the snappy sugar cookies were big hits, together with the chocolate swirl meringues (easy, really easy and yummy!) I'm really glad I found this book, as it has the no-fuss, super tasty cookie recipes I was looking for. Thanks, Ms Cullen!

I saw Peggy Cullen on Cooking Live recently and I had to get this book. Everything I've made has been great. Mocha Choc. chips, chewy cc, fudge tops, stained glass sugar cookies and the chocolate sandwich cookies-- all easy- all a hit! Great directions and pictures too.

I love cookies and this is one of the greatest cookbooks I own. The cookies always turn out fantastic and delicious. The recipes are straightforward and easy- an excellent addition to any bakers kitchen!!!!

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