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Malts & Milkshakes: 60 Recipes For Frosty, Creamy Frozen Treats



Synopsis

This sweet collection of 60 recipes puts a new spin on an old-fashioned treat with comforting dessert drinks from times new and old! Organized into sections covering Soda Fountain Classics, Modern Flavors, and Boozy Shakes, the 60 recipes for inspired shakes and malts utilize classic ingredients like malted milk and homemade syrups, as well as gourmet herbal infusions and exotic spices. And this delicious volume doesn't stop at shakes! Autumn Martin of Hot Cakes Molten Chocolate Cakery adapts recipes for her signature creations for knock-out cookies, ice cream sandwiches, and sundaes. Recipes include: - Peanut Butter Shake- Salted Malted Malt- Passion Fruit Creamsicle Shake- Earl Grey Shake- Peach Cobbler Malt- Bacon-Oatmeal Raisin Cookie Shake- Lemon Curd Raspberry Shake- Chocolate Espresso Whiskey Malt- St-Germain and Huckleberry Shake- Cherry Brandy Shake

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Customer Reviews

I can't believe there are no reviews published yet for this delicious little volume, so I will jump in. Earlier this month, I saw recipes and photos from this book published in my favorite magazine, so had to order it. Wanted a hard copy but couldn't face a long summer weekend without it so purchased the Kindle version, which I am reviewing. Plan to add a hard copy to my library in the near future. Even without the tactile addition of glossy paper and photos, however, this book goes down smooth, frosty and sweet! Creative and enticing recipes are introduced using a friendly, engaging writing style. As a regular maker and consumer of cold, blended drinks ranging

from smoothies to milkshakes to frosty cocktails and many gradients in between, I immediately found my thinking expanded by the flavors and techniques employed by the author. Best surprise: blended milkshakes (think strawberry flavor) are complemented with stirred mix-ins (think homemade peanut butter sauce) to create compelling, multi-layered desserts. Another great surprise: the pastry chef author provides many extra dessert recipes with the invitation to make your own ice cream or mix-ins "or to simply use store-bought equivalents if that works better for you on a particular day. Also of note: most recipes specify vanilla or chocolate ice cream with a range of homemade or store-bought flavoring ingredients to create both traditional and exotic milkshake flavor combinations, rather than relying on unusual ice cream flavors to provide the variety. Simply delicious" are the best words I can think of to describe this book. Enjoy!

This is a good basic shake book with a few unusual recipes. Happy with purchase.

Great book of goodies. Book came quickly to Hawaii!

Good reading

Delicious recipes for all tastes.

All these recipes are wonderful. I haven't tried them yet. First have to get a blender. Mine broke. They sound so yummy.

The book does not address how to make a simple malted shake. I didn't want to know to make ice cream.

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