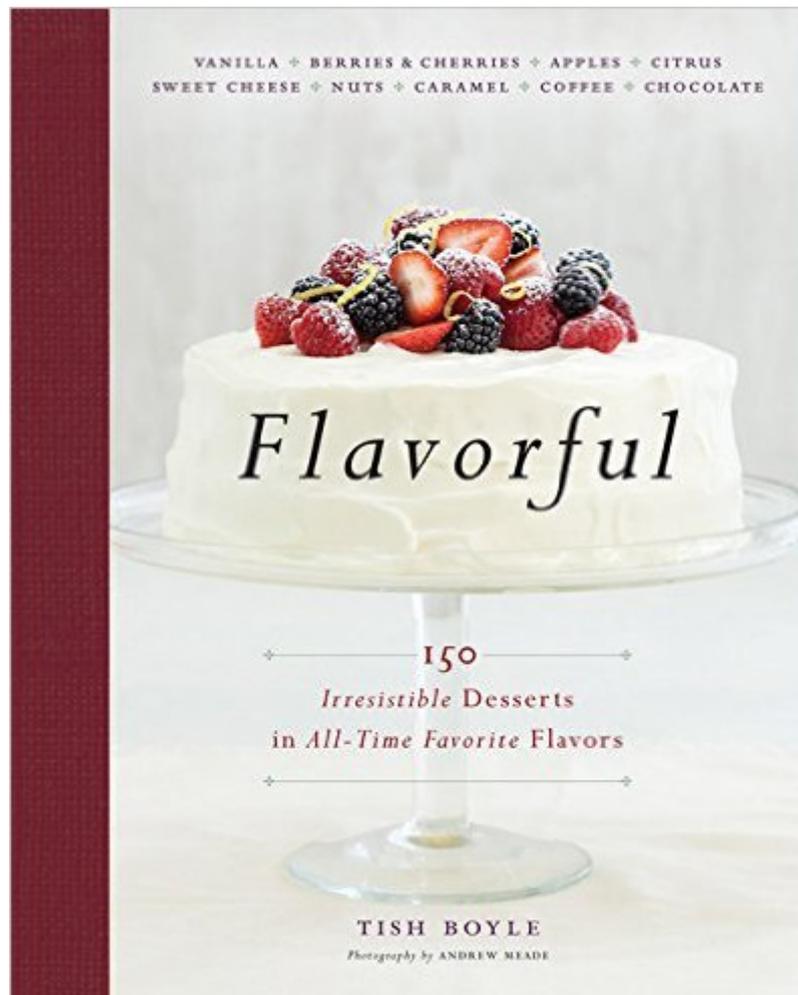


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Flavorful: 150 Irresistible Desserts In All-Time Favorite Flavors



Synopsis

Recipes for desserts and other sweets of all kinds in nine all-star flavors, including vanilla and chocolate, fruits for all seasons, coffee, caramel, and more Pastry chefs have a secret weaponâ”an insidersâ™ list of customersâ™ most popular flavors. Vanilla, berry and cherry, apple, citrus, cheese, nuts, caramel, coffee, and chocolate: These are the surefire hits that appear on menus across the country time and again. Author Tish Boyle has translated this list of go-to ingredients into a stunning collection of more than 150 recipes for baked goods and other desserts, with a chapter dedicated to each singular flavor. Recipes range from easy cookies and brownies to gorgeous layer cakes to spoonable parfaits to playful takes on donuts, cream puffs, candies, and ice cream. Boyle is a favorite among pastry chefs and bakers in the know for her reliable and pitch-perfect recipes, which are given here in both volume and weight measurements. Combined with luscious photography and a timeless, classic design, this is a must-have for bakers and dessert-lovers of all stripes.

Book Information

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Customer Reviews

View larger Ganache-Filled Peanut Butter Cookies from Flavorful Makes about 28 sandwich cookies Both kids and adults will snap up these chocolate-filled peanut butter sandwiches. The exceptionally tender shortbread cookies are filled with a creamy chocolate ganache that has just a hint of peanut flavor. They might sound like theyÃ¢Â™re overly rich, but they are not. I like them equally at room temperature or chilled, with a big glass of milk. Special equipment: 2-inch flower-shaped cookie cutter; 1/2-inch round pastry tip. Make the ganache 1. Put the chocolate in

a medium bowl and set aside. 2. In a medium saucepan, heat the cream over medium-high heat until bubbles form around the edge of the pan. Add the peanut butter and whisk until completely combined. Whisk in the salt. Pour the hot cream mixture over the chocolate and let it stand for about 1 minute to melt the chocolate. Whisk until the chocolate is melted and the mixture is smooth. Cover the surface of the ganache with plastic wrap and refrigerate until firm enough to spread as a frosting, about 3 hours. Make and assemble the cookies 3. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter at medium speed until creamy, about 1 minute. Gradually add the brown sugar and beat until well blended, about 1–2 minutes. Add the peanut butter, vanilla, and salt and mix at medium-low speed until blended, scraping down the sides of the bowl as necessary with a rubber spatula. With the mixer on low speed, add the flour and mix just until blended. Turn the dough out onto a work surface and divide it into two pieces. Place one of the dough pieces on a large piece of waxed paper (at least 17 inches long) and flatten it into a disc. Place another piece of waxed paper over it and roll it out to a rough oval that is 3/4–1 inch thick. Repeat with the remaining piece of dough. Stack the dough ovals, still between layers of waxed paper, and refrigerate until firm, at least 2 hours (or up to 3 days). 4. Preheat the oven to 325–350 F. Line two baking sheets with silicone baking mats or parchment paper. Remove one of the dough ovals from the refrigerator. Peel off the top piece of waxed paper. Replace it loosely and flip over the dough. Peel off the other piece of waxed paper. Using a 2-inch flower-shaped cookie cutter, cut out as many cookies as possible from the dough. Using the narrow end of a 1/2-inch plain pastry tip, such as Ateco #6, cut out a hole in the center of half of the cookies. Transfer the cookies to one of the baking sheets, spacing them 1/2 inch apart. Bake for 12 to 15 minutes, until they are just beginning to turn a very light brown around the edges. Let them cool on the baking sheet for 10 minutes before transferring to a wire rack to cool completely. Repeat with the remaining dough oval. Gather up the dough scraps, shape them into a disc, and re-roll between sheets of waxed paper to a thickness of 3/4–1 inch. Chill for at least 30 minutes before cutting out more cookies. 5. Spoon a heaping teaspoon of the ganache onto the flat bottom side of each of the whole cookies, leaving a 1/4-inch border around the edge. Top each with a cookie with a hole in the center, pressing down lightly so that the ganache seeps through the hole slightly. Store the cookies in an airtight container in the refrigerator for up to 4 days. Bring to room temperature before serving.

Ingredients 2/3 cup (113 g/4 oz) finely chopped semisweet (60% to 62%) chocolate
3/4 cup (174 g/6.13 oz) heavy cream 1/4 cup (60 g/2.1 oz) creamy peanut butter Large pinch of salt
16 tablespoons (226 g/8 oz) unsalted butter, cut into tablespoons and slightly softened
1/2 cup firmly packed (108 g/3.8 oz) light brown sugar 2/3 cup (160 g/5.6 oz) creamy peanut

butter 1 teaspoon (4 g/0.14 oz) vanilla extract 1/4 teaspoon (1.6 g/0.06 oz) salt 2 cups (265 g/9.3 oz) all-purpose flour

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