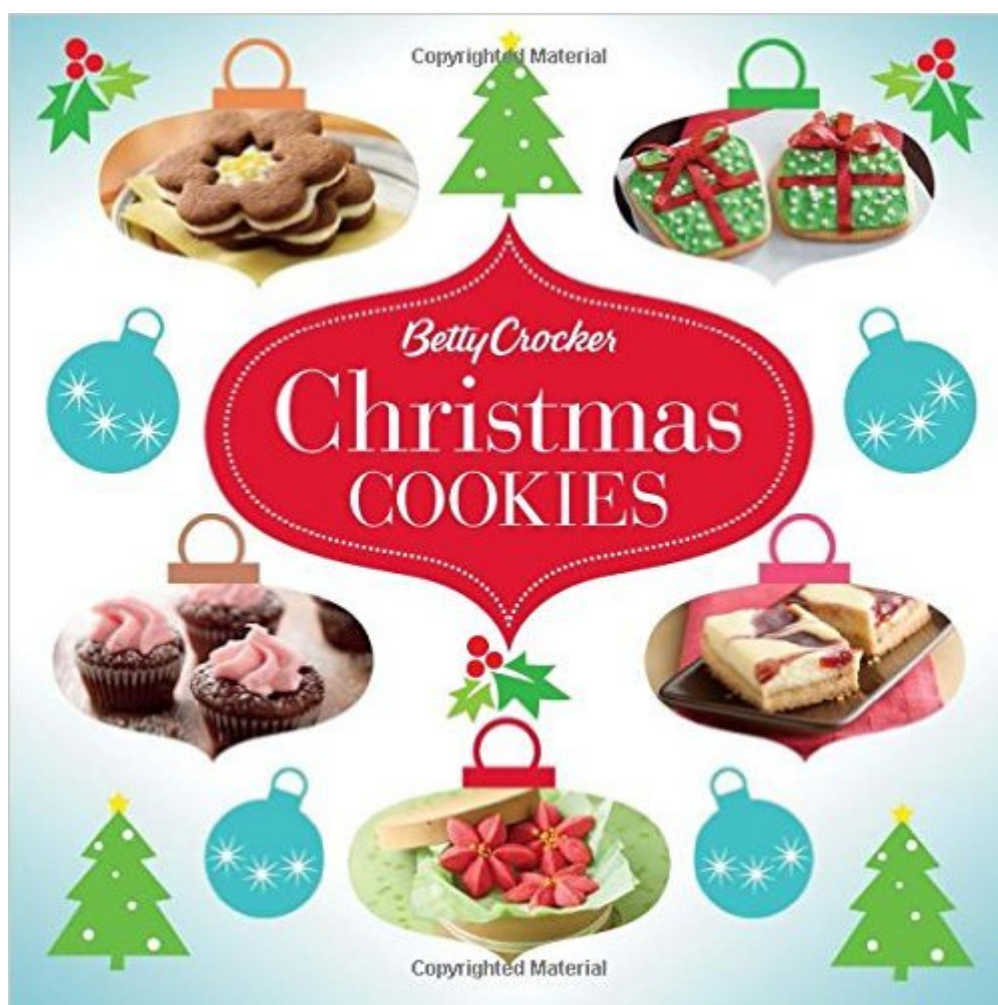


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Betty Crocker Christmas Cookies



Synopsis

A Merry and Delicious Collection of Christmas Cookie Recipes Christmas and baking go hand in hand. With this must-have holiday collection, the whole family will want to help out in the kitchen. Find all the season's favorite cookies, from fun and filled goodies like Gingersnap Sandwich Cookies to inspiring decorated treats like Snowflake Mittens and delicious drop varieties like Chocolate Hazelnut Cookies. Plus, a chapter on special bars and brownies provides festive sweets that are easy to make and share, such as Holiday Toffee Bars. Bakers of all ages and experience will turn to Betty Crocker Christmas Cookies throughout the entire holiday season.

Book Information

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Customer Reviews

I had high hopes for this Christmas cookie book but I'm extremely disappointed. My first mistake is that I did not realize this book was by Betty Crocker before I selected it. This means practically all (about 80%) of the recipes require using one of their products such as:- Betty Crocker sugar cookie mix- Betty Crocker chocolate chunk cookie mix- Betty Crocker peanut butter cookie mix- Betty Crocker Gluten-Free chocolate chip cookie mix- Original Bisquick mix- Bisquick Gluten-Free mix- various containers of frosting- etc. Second, the two recipes I did try were the ones that did not require their product. However, those recipes were not tasty at all. First I made the Raspberry-Pistachio Thumbprints. I followed the recipe precisely. Even though there was a full cup of butter in the recipe, the dough came out crumbly and dry. It was difficult to keep the cookie from falling apart on the cookie sheet. However, they did bake out almost like the picture (all pictures are black and white, by the way) except mine were not as round. I then added the jam after the cookies

cooled. I substituted a flavor of jam I would like, which the recipe suggested. However, the only thing good about the cookie was the jam. It had no taste to me and I plan on throwing them out unless I can get my boyfriend to eat them. Next I made the Cherry-Topped Chocolate Tassies. Once again the dough appeared very dry but it did mold very well. The tassies baked up exactly like the picture. I felt like I was doing surgery to get them out of the mini-cupcake pan because they are very delicate as the recipe says. After they cooled, I tried two. I tried one that was just cooled and another that was refrigerated a while.

ON THE DOWN SIDE As a previous reviewer mentioned ... it's Betty Crocker (but you can get around that) I have better in my collection & have seen worse. What I really dislike is the cover....cutesie cut-out that is relatively easy to rip (yes, I did & it was a library book!) that certainly doesn't add anything to the content but does to the cost. It is also geared to people who want something down & dirty fast or don't know how to bake. WHERE I WOULD RECOMMEND BUYING IT I wouldn't buy it new, but if you get a good or very good copy from a reputable dealer for a penny they have always looked like new to me. Give it as a gift in a company or church gift exchange. Another good bet is for a new bride who doesn't know how to cook. Pair it with homemade cake mix & cookie mix recipes (more on that later), throw in as many baking tins as your budget allows and you have a very nice gift. You could also make a batch of cookies to give as a gift with the cookbook. Even though I graduated from a culinary school, I didn't get the title (and the crown) of potluck queen from my last church for nothing. There is plenty of room in my life for this type of baking and I may actually buy the book eventually. Go to the Fix It Frugal website (unfortunately, won't let me post the link). She has a lot of Betty Crocker mix clones. She also has lots of other make your own stuff. Or just google "homemade yellow cake mix" for other ideas. If you don't own a vacuum sealer unit you can do a bit better than just putting your mixes up in plastic bags. You will need old newspapers, an iron & the zip lock bags that don't have the big red zipper on them (the kind that you need to really make sure you secured properly). Put the mix into the bag.

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