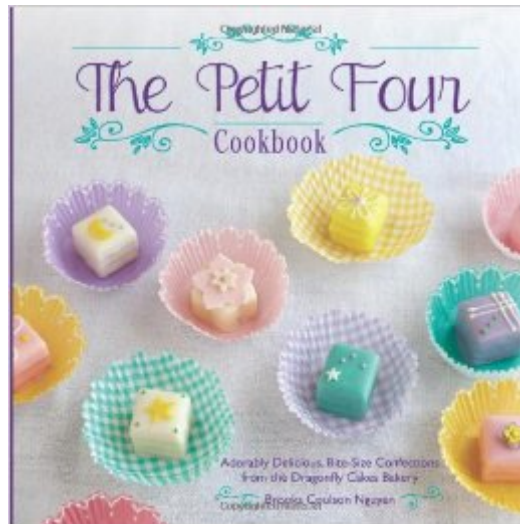


The book was found

The Petit Four Cookbook: Adorably Delicious, Bite-Size Confections From The Dragonfly Cakes Bakery



Synopsis

HANDMADE BITS OF HEAVENDelicate layers of moist cake, buttercream and marzipan, coated in decadent chocolate, petits fours are the quintessential bite-size indulgence. With step-by-step recipes and mouth-watering photos, The Petit Four Cookbook teaches you how to make these decorative French delights. Perfect for any occasion, from teatime, birthdays and weddings, to Valentine's Day, Christmas and New Year's Eve, these wonderful treats and sweet gifts are sure to please every palate. The Petit Four Cookbook offers bold delicious flavors, including: Chocolate; Vanilla; Lemon; Raspberry; Gingerbread; Pumpkin; Orange; Coconut

Book Information

Hardcover: 128 pages

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Product Dimensions: 7 x 0.5 x 7.1 inches

Shipping Weight: 12 ounces (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (27 customer reviews)

Best Sellers Rank: #70,834 in Books (See Top 100 in Books) #15 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #16 in Books > Cookbooks, Food & Wine > Baking > Pastry

Customer Reviews

I advise all potential buyers to take a peak inside the book and carefully and thoughtfully read the product details. It's a small book - both in size 7.1 inch x 7.1 inch and about 122 pages thick. In the book you get approximately: 10 recipes for cakes 10 recipes for syrups to moisten the cakes 10 recipes for fillings to sandwich the layers together 10 recipes for decorations There are many photos to accompany the final delights. The instructions are easy to follow so even a first-time home baker will have success. Also, there are many hints for successful final petit fours. The price for this book is fair considering the amount of recipes it contains. I pre-ordered the book and to my chagrin the price has dropped by about \$4. I only give the book 3 stars because I was hoping for more from a professional baker. More exotic flavors and twists on the classics. I also expected something a bit "larger" than the size listed in the product detail - but does receive and likewise post inaccurate details. A larger size would've have allowed some of the fillings, syrups, and decoration recipes to

be absorbed into one recipe and offered more space and pages for different cake recipes and flavor combinations. I'd limit recommendation of this book on a case-by-case basis. I mean, compare with giving a meat-lover's cookbook to a vegan or vegetarian. It's not a bad book - but I wish it had more. I'd recommend it to someone I knew just wanted to get started with making petit-fours and not to someone with advanced baking or pastry skills.

I loooooove this book. If you have tried and failed to make petite fours then this is the book for you. My very first batch had guests wanting to find out which bakery I had gotten them from and then wanting to place orders once they knew I had actually made them. Yes they can be time consuming but the book shows that it is little stages and preparation before hand that makes them easier than you would think.

This is a great book for anyone wanting to learn how to make petit fours. The book is cute and small with 127 pages. It includes beautiful petit fours with inspiring photos. I purchased a few of the books along with a box of petit fours from dragonfly cakes as gifts to friends for the holidays. They make the perfect gift for friends that love to bake or just love to eat!

Love this book!! I like that it has so many recipes and pictures to look at. Has great recipes and information on steps to make petit fours and love all of the recipes! Yes I would recommend this book very much! Ann Omosowofa

Bought this for my daughter (10 YO) who loves to bake tiny treats and really wanted to learn to make petit fours. None of the recipes or info we could find online was very helpful and we kept having dessert failures. This book changed that. We can now make petit fours with confidence and success and are having fun. In general, this is the type of dessert that requires a bit of patience, even with great directions and guidance, so I don't recommend it for those who are completely new to baking or for younger children. It still requires practice, but at least the directions are clear and we understand why certain tools and ingredients are necessary and how to deal with and correct problems.

Looking for a small petit cake for a party. These were perfect and not that difficult to make. Had to try several times on getting the frosting right, but finally got it. A little time consuming but worth it.

I waited forever to get this book! I "pre-ordered" it when initially offered it some time ago. It is everything I hoped for; however, there are a few parts of the book that doesn't write about some of my most favorite Petit Fours recipes...perhaps, they will be SHARED in the next book. ;-) Hint, Hint But, all in all... it's an EXCELLENT Book to add to your library! :-D Very beautifully constructed, well written, colorful pictures of "finished" products are outstanding, as well. Amazing company and it's owner-Brooks C. Nguyen super ROCKS!

I am very pleased with this purchase. The book was in excellent condition and recipes appear easy to follow. Strongly recommend.

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