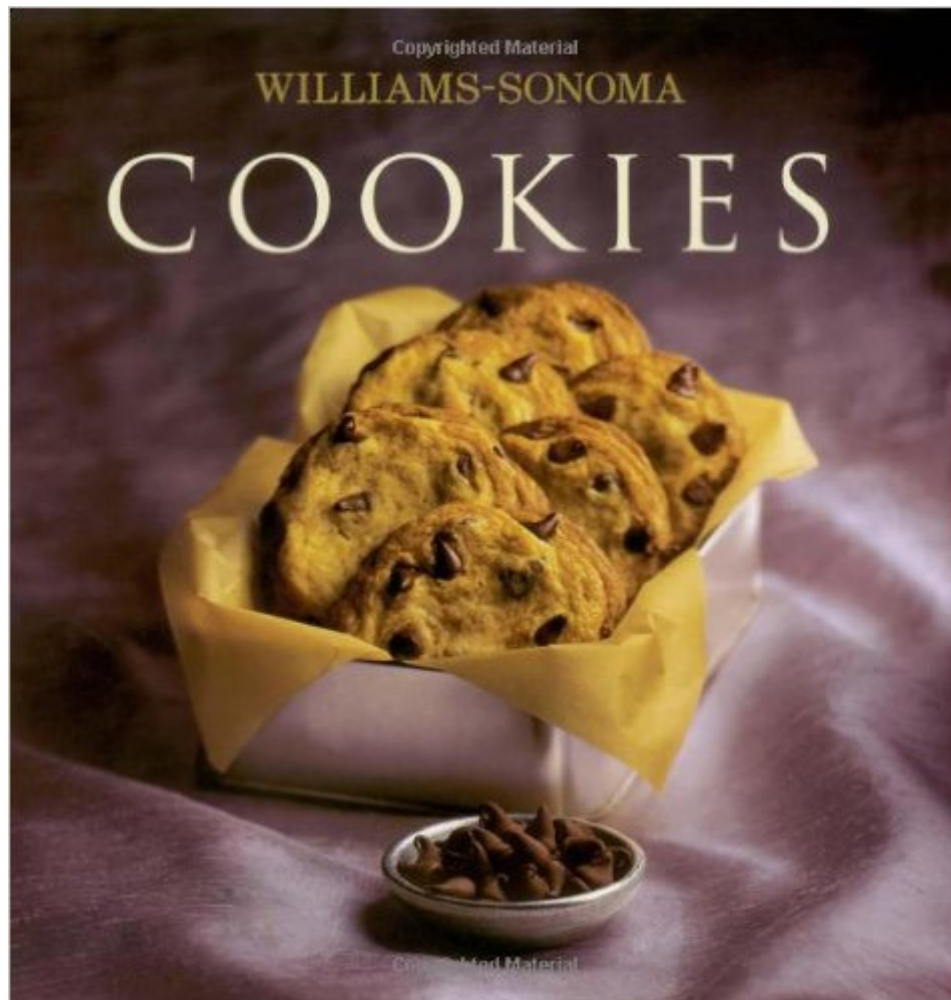


The book was found

Williams-Sonoma Collection: Cookies



Synopsis

Whether it's a classic chocolate chip cookie for an afternoon snack at the kitchen table, a tangy lemon bar as a treat after lunch, or a delicate jam-filled cutout cookie shared at a special gathering of friends, we all have a favorite cookie or two that we just cannot resist. Williams-Sonoma Collection Cookies offers over 40 delicious recipes, including time-honored favorites as well as fresh new ideas. Brighten up a rainy day with chocolate cookie sandwiches, tempt guests with light hazelnut meringues after a dinner party, or celebrate the holidays with sweet and sparkly cutout stars. Here, you will find all the classics as well as cookies for making with and enjoying with kids or for sending to faraway friends. If you are planning a party or searching for a cookie to establish new holiday tradition, you'll find plenty of recipes with style inside these pages. In addition, a chapter devoted entirely to decorating provides you with simple ideas for transforming cookies into little works of art. Full-color photographs of each cookie recipe help make it easy to decide which one to bake, and photographic side notes throughout highlight key techniques or essential ingredients, making this book the ideal source to have on hand for making cookies. An informative basics section and glossary fill in all you need to know to create a wide array of irresistible cookies.

Book Information

Series: Williams Sonoma Collection

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Average Customer Review: 4.1 out of 5 stars [See all reviews](#) (35 customer reviews)

Best Sellers Rank: #91,299 in Books (See Top 100 in Books) #32 in [Books > Cookbooks, Food & Wine > Baking > Cookies](#) #248 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

I have had excellent experiences using this book. Although some of the recipes call for non-standard kitchen equipment (like Madeleine trays or silicon baking sheet liners) most of the recipes are both easy to use and very good to eat. I particularly liked the chocolate chip cookie recipe; it never fails to turn out chewy and delicious chocolate chip cookies. Here are the rest of the

recipes included: Scotch Shortbread, Sugar Cookies, Lemon Bars, Anise Biscotti, Madeleines, Linzer Cookies, Oatmeal Cookies, Brownies, Blondies, Chocolate Cookie Sandwiches, Black & White Cookies, Nutty Butter Balls, Crisp Chocolate Bites, Ruby Jewel Cookies, Almond Sand Cookies, Neapolitan Cookies, Chocolate Espresso Bars, Almond Crisps Drizzled with Chocolate, Peanut Butter Cookies, Brown Sugar Tuiles, Cigarettes Russes, Pistachio-Spice Cookies, Double-Ginger Snaps, Lizzies, Hazelnut & Dried Cherry Biscotti, Butterscotch Coconut Cookies, Oatmeal, Date, & Walnut Spice Cookies, Coconut-Macademia Triangles, Spritz Cookies, Mexican Wedding Cookies, Moravian Molasses Cookies, Brandy Snaps, Bourbon Balls, Rugelach with Apricot and Pistachio Filling, and Hazelnut Meringues. The book also has an excellent section of decorating tips and every recipe features a beautiful full-page color photo.

As with the reviewer of "Wonderful," I had this on my wish list since I saw it on .com. Having just received it, I have made the chocolate-chip cookies (still searching for the best recipe!), blondies, butterscotch-coconut cookies, and espresso bars. Of course they all turned out wonderful! The pictures in the book are luscious, as will all William Sonoma's books. I feel the author does a good job of presenting cookies with varied flavors (espresso, fruit, chocolate, ginger, etc.) and giving a wide variety of cookies to choose from (bars, rolled, drop). I definitely recommend this book to anyone who loves cookies or just simply enjoys looking at beautiful food photography.

The recipes in this cookbook are very straightforward and easy-to-follow. And at this price, it's totally worth it, because you'll definitely find at least two or three recipes you'll fall in love with. I personally love the Gingersnaps, and they've been a big hit with my family as well. Give yourself a little extra time the first time you prepare any of these recipes: they're not hard, but you'll definitely get better/faster at it the more you do it. Highly recommended for anyone, whether you're a master chef or just a beginner -- the great photos and straightforward directions are perfect for any skill level!

I am not a novice in the kitchen - that's for sure. But with the help of this book, I've managed to make some of the nicest cookies I've ever made. I found the recipes easy to follow and clear instructions. The smells in the kitchen are so good, we've often eaten the goods before they are cooled properly. If you are a little kitchen challenged, this is for you because as I mentioned, I'm finally getting some serious results (and putting on a pound or two).

I originally got this book from the library & have checked it out several times. Beautiful photography,

it is a small book so it's not overwhelming like a large book. the recipes are easy to use & tasty. The author does a good job of presenting cookies with varied flavors (espresso, fruit, chocolate, ginger, etc.) and giving a wide variety of cookies to choose from (bars, rolled, drop). Contents include:THE CLASSICS chocolate chip cookies * linzer cookies * Scottish shortbread * sugar cookies * lemon bars * anise biscotti * madeleinesCOOKIES FOR KIDS crisp chocolate bites * oatmeal cookies * brownies * blondies * chocolate cookie sandwiches * black & whites * nutty butter ballsPARTY COOKIES * ruby jewel cookies * almond sandwich cookies * neopolitan cookies * chocolate espresso bars * almond crisps drizzled with chocolate * peanut butter cookies * brown sugar tuiles * cigarettes russesCOOKIES FOR GIVING pistachio spice cookies * double ginger snaps * lizzies * hazelnut & dried cherry biscotti * butterscotch coconut cookies * coconut macadamia triangles * oatmeal daete & walnut spice cookiesHOLIDAY COOKIES spritz cookies * Mexican wedding cookies * brandy snaps * Moravian molasses cookies * bourbon balls * hazelnut meringue rugelach with apricot & pistachio fillingDECORATING COOKIES decorating with icing * decorating with sugar * decorating with piped icing * decorating with applique * gingerbread menCOOKIE BASICSTIP: the first time you make a recipe; follow it exactly ... do not make substitutions. If it says butter don't substitute oleo & then wonder why it doesn't taste really good.For small gifts (like a teacher's gift) make drop cookies in muffin tins. Take empty Pringle cans & decorate the outside of the can ... you will be able to slip a dozen cookies into the can. By using the muffin tins, the cookies are exactly the right size & are uniform.If you want to really know if this book is for you, go to your local library. If they don't have a copy there is always the option of the Inter-Library Loan procedure (books usually take about 3 weeks to arrive). I almost always preview books from the library before purchasing ... it has saved a lot of disappointment.

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