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The Southern Cookie Book



Synopsis

The world loves cookies. The English have their biscuits, Germans their keks, and Italians love to dunk biscotti or amaretti into whatever they might be sipping. While the affinity for cookies is universal, distinctions abound. The cookies of the South are no exception. Now, the editors of Southern Living magazine and the revered Southern Living Test Kitchen bring you an all-new book filled with our favorite treat. Just like *The Southern Cake Book* and *The Southern Pie Book*, the two previous bestselling books in the series, *The Southern Cookie Book* imbues a distinctly Southern mindset and flavor to creating and enjoying these treats that can be enjoyed with family, created for special events, or shared with friends and neighbors. There are over 120 tried-and-true recipes that run the gamut of cookies, bars, and confections, with mouthwatering photographs to match each recipe. You'll master classic recipes including Linzer Cookies, Tea Cakes, and Snickerdoodles, as well as venture into new territory with Cherry Pistachio Bark, Peppermint Wedding Cookies, and Bourbon Pecan Gingerbread Cookies. What makes these treats stand out most is their "Southern-ness." Each recipe contains great Southern flavor, ingredients and themes, while many are of Southern origin. The book also includes 10 Tips for "Cookie Rookies," Recipe and Equipment Basics, tips for decorating, and much more. Whether you're an experienced baker, but were lacking the one book that would bring your cookie game to a master level, or just learning the ins-and-outs of baking, *The Southern Cookie Book* will have you creating delicious treats to enjoy and share in no time flat!

Book Information

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Customer Reviews

The temperatures and humidity was excellent for baking so I spent an entire day trying recipes from all five of the main chapters in this book. I'll do a very detail review with photos on The Chocolate Cult in a few weeks when I can fit it into our publishing schedule there. This review will not be insignificant but no aligned photos. As most cookbooks do, this one offers information about the types of ingredients and equipment you'd need to make the recipes inside however I note that of the five recipes I choose, one ingredient that I had not heard of (sanding sugar) was not mentioned in the ingredient section. I think if you are going to have an ingredient section, you need to make sure that you mention all the ingredients that will be showing up. Other tips for making cookies are laid out before the recipe chapters but also included at the beginning of each chapter and sometimes with the recipes themselves. There were quite useful and comparing following the tips or not did demonstrate differences. Chapter: Drop Cookies does not necessarily mean just by the normal teaspoon or tablespoon full but also by cookie dough scoop. The tips here to chill the dropped dough did make a difference in terms of texture and shape of the final cookie. You could also chill the dough itself and achieve the same results I discovered. I tested "Brownie Cookies" (p 44) but substituted out the pecans for peanuts because of allergies. Chapter: Filled Cookies was a touch disappointing because it included not just cookies you put a filling inside of but basically different ideas for the "sandwich" or "whoopie pie" cookie.

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