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The Cookie Dough Lover's Cookbook: Cookies, Cakes, Candies, And More



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Synopsis

Food blogger Lindsay Landis has invented the perfect cookie dough. It tastes great. ItÃ¢â ¬â„¢s egg free (and thus safe to eat raw). You can whip it up in minutes. And, best of all, you can use it to make dozens of delicious cookie dough creations, from cakes, custards, and pies to candies, brownies, and even granola bars. Included are recipes for indulgent breakfasts (cookie dough doughnuts!), frozen treats (cookie dough popsicles!), outrageous snacks (cookie dough wontons! cookie dough fudge! cookie dough pizza!), and more. The Cookie Dough LoverÃ¢â ¬â„¢s Cookbook features clear instructions and dozens of decadent full-color photographs. If youÃ¢â ¬â„¢ve ever been caught with a finger in the mixing bowl, then this is the book for you!

Customer Reviews

Featured Recipe from Lindsay Landis: Invisible Cookie Dough Ice Pops Funny thing about these popsicles: there's not actually any cookie dough in them. Yet each lick, each bite, has just enough brown sugar and vanilla to make you think that you're eating cookie dough, or at least its essence. Is invisible cookie dough better than the real thing? I'll let you be the judge. Yield: 4 pops Active time: 5 minutes Total time: 3 hours Ingredients 1-1/4 cups milk (skim, 2 percent, or whole, your choice) 1/3 cup light brown sugar, packed Pinch salt 1 teaspoon vanilla extract 2 tablespoons mini semisweet chocolate chips Directions In a microwave-safe container or glass measuring cup, microwave milk 30 seconds or until warm to the touch. Add brown sugar and salt and stir until dissolved. Add vanilla. Place 1/2 tablespoon chocolate chips in the bottom of each of four 1/3-cup ice-pop molds or small paper cups. Top each with milk mixture. Insert sticks and place molds in freezer. Freeze until solid, at least 3 hours. To release pops, run molds under warm water 20 to 30 seconds; they should slide right out. (If using paper cups, simply peel cups away and discard.) Wonky Sticks? If your ice-pop mold does not include built-in sticks or a lid to hold them in place, you may find yourself with sticks pointing every which way but up. To prevent this, simply stretch a layer of plastic wrap over the top of the mold and secure it with a rubber band. Cut a small slit in the plastic, centered over each pop, and insert a stick through each opening. Alternatively, you can adjust sticks as necessary after about 45 minutes of freezing, when the pops aren't yet frozen solid. Featured Recipe from Lindsay Landis: Cookie Dough Crispy Treats Too many adults don't realize that their five-year-old selves were on to something: crispy treats truly are magical. Adults and kids alike can appreciate this whimsical variation on the classic, with its cookie dough swirls and chocolate chip freckles. It's a treat no matter what your age. Yield: 24 treats Total time: 20 minutes For Cookie Dough 1Ã¢Â•â 3 cup unsalted butter, room temperature 1/4

cup granulated sugar 1/2 cup light brown sugar, packed 1 teaspoon vanilla extract 1/4 cup milk or cream 1-1/4 cups all-purpose flour 1/4 teaspoon salt 3/4 cup mini semisweet chocolate chips For Crispy Treats 2 tablespoons unsalted butter 12 ounces marshmallows (about 44 regular or 7 cups mini marshmallows) 1/2 teaspoon vanilla extract 7 cups crisp rice cereal Directions Grease a 13-by-9-inch baking pan with butter or cooking spray. In a mixing bowl, beat together butter and sugars with an electric mixer on medium speed until light and fluffy, 2 to 3 minutes. Add vanilla and milk. Mix in flour and salt and beat on low speed (or by hand) until incorporated. Stir in chocolate chips. Melt butter and marshmallows together in a large saucepan over low heat, stirring occasionally, until completely melted. Remove from heat and add vanilla. Fold in cereal, gently stirring until completely coated. Press half of the cereal mixture into prepared pan. Spread with cookie dough and then top with remaining cereal, carefully pressing into an even layer. (You may find it easier to use your hands for this step; if so, generously butter them beforehand so the cereal mixture doesn't stick to your fingers). Cut into squares. Treats can be stored, loosely covered in the refrigerator, up to 3 days but are best enjoyed within a day of making them.

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