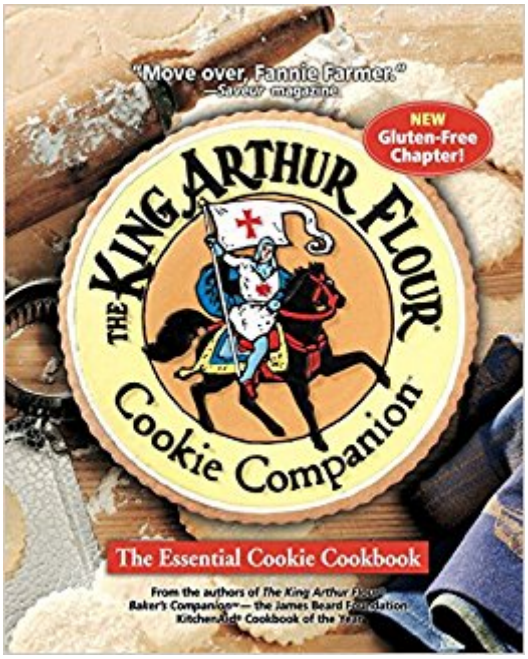
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The King Arthur Flour Cookie Companion: The Essential Cookie Cookbook



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Synopsis

Drawing on the same commitment to the home-baking community that has earned them hundreds of thousands of dedicated followers, the bakers at King Arthur Flour guide you through hundreds of recipes, revealing the secrets to making your own mouthwatering cookies for any occasion.The perfect chocolate chip cookie, the versatile sugar cookie, the best chewy brownieÃ¢â ¬â ¢theyÃ¢â ¬â„¢re all here, plus many more old favorites and many others you may not know. And all created and thoroughly tested by the never-fail team of bakers at King Arthur Flour.YouÃ¢â ¬â„¢ll find a thorough overview of the essential ingredients of cookie baking, along with step-by-step instructions and how-to drawings of techniques that will have you creating great-looking, incredible-tasting cookies in no time. YouÃ¢â ¬â„¢ll also learn tips on substitutions and variations; measuring and weighing ingredients; instructions for making icings, fillings, and dips; and even advice on high-altitude baking. Recipes are enhanced with sidebars full of hints, shortcuts, troubleshooting advice, and recipe lore. Also, each recipe is accompanied by a complete nutritional analysis, and such baking terms as Ã¢â ¬Å“creaming,Ã¢â ¬Â• Ã¢â ¬Å“docking,Ã¢â ¬Â• and Ã¢â ¬Å“foldingÃ¢â ¬Â• are fully explained. Finally, a comprehensive, illustrated chapter describes the key baking tools youÃ¢â ¬â„¢ll want to have on hand. B&W illustrations throughout; color photograph insert

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Customer Reviews

Americans spend over $550 million annually on Oreos, some indication of our cookie infatuation. Meeting that passion head-on, The King Arthur Flour Cookie Companion offers 400-plus recipes for almost every cookie under the sun--from traditional favorites like oatmeal and chocolate chip

cookies (13 recipes including the soft and crisp kinds, plus 11 variations, such a Orange-Pistachio Milk Chocolate Chippers); to global treats like shortbread, tuiles, springerle, and biscotti; to all kinds of bars and soft bites such as brownies, Whoopie Pies, and Hot and Sweet Ginger Squares. The Cookie Companion is in the King Arthur tradition, which means that it's a teaching cookbook--one overflowing with tips, pointers, lore, and other compelling information. Thus, for example, the introduction to Special Roll-Out Sugar Cookies informs readers that thorough dough-rolling creates thin, snapping-crisp cookies, but roll the dough a bit thicker, and "you’ve got crunchy." Their no-detail-too-small introductory basics are greatly aided by the tour-de-force illustrations of Laura Hartman Maestro. For example, a box on bar-cookie cutting shows readers the five basic size configurations, depending on pan dimensions. Bakers who have routinely paused, knife in hand, before a pan of just-baked brownies, trying to decide how to end up with, say, 24 large squares, won't, following the illustrations, do so again. A section on cookie decoration is equally definitive, as is a final chapter on ingredients, which offers, for example, a full discussion of sugars, plus asides like "Is Splenda the Answer to Low-Calorie Baking" (maybe) and "Can I Substitute a Liquid Sweetener for a Dry One to Make My Cookies Sifter?" (sometimes, but never measurement for measurement). With "Create-a-Cookie," a section that focuses on manipulating basic dough mixtures to make checkerboard and pinwheel cookies among others; recipes for glazes, icings, dips and finishes; illustrated equipment profiles; plus color photos that depict the cookies in all their edible glory, the book is, simply, a must-have for cookie bakers everywhere. --Arthur Boehm --This text refers to the Hardcover edition.

The holidays may be the only time of year when store-bought cookies just aren’t special enough to share with friends and family. Even novice bakers are willing to move beyond their comfort zone and try something festive. Now, they don’t have to go it alone. The King Arthur Flour Company, the largest educator of bakers in the world, has provided a thorough how-to on cookies that will appeal to beginners and advanced bakers alike. The company’s bakers have already won The James Beard Foundation KitchenAid Cookbook of the Year award for the King Arthur Flour Baker’s Companion (2003), and now they set their sights on the cookie. The bakers have singled out eight essential cookies—chocolate chip, oatmeal, sugar, peanut butter, shortbread, molasses-ginger, brownies and biscotti—and offer both traditional and exotic recipes, as well as variations and decorating tips to allow for bursts of inspiration. Of course all baking starts with the basics, so the bakers begin by providing information on measuring, baking pans, cookie cutters, ingredients, tools and flour, and they end with a chapter on The Finishing

Touch, where they dissect icing. With mouth-watering photos as motivation and drawings to offer assistance, this cookbook is a must for any serious baker. It leaves no cookie unturned.Copyright Ã Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to the Hardcover edition.

After reading some of this book, I understand how the cookie ingredients work and how to make the cookie spread either a greater distance or a lesser distance. There is a detailed explanation on what changes to make if one is baking at a high altitude. I live in a place that is 4000 feet above sea level; that chapter alone makes buying the book worthwhile. The recipes call for common ingredients available at the grocery store. The recipes are simple and the instructions are clear. The cookies are right tasty. What more could anyone need from a cookie cookbook?

Bought this book since it had great reviews compared to other cookie books & usually buy their all-purpose flour at the market. I love baking but wanted to tackle holiday cookie gift boxes and wanted to practice a few batches before deciding. Got the book today and knew I wanted a basic cookie dough. I baked the butter pecan shortbread cookies & they came our perfect!!!! Instructions say to put in a 9 inch round baking pan but since I only wanted a few I rolled out the dough & did simple cutout cookies. The flavor & texture screams holiday cookies!

I am a mediocre cook but I am an excellent baker--because of the King Arthur Flour bake books. This cookie companion is the most often used bakebook in my house. Its use of weight rather than volume measurements is helpful (and now I hate baking with volume measurements--blech!), the assortment of cookies is diverse, and thus far I have not disliked a single recipe.Ease of use: Beginner.My favorite recipes are the lavender cookies, hobnails, soft oatmeal raisin, chewy chocolate chip, and their variation on the Jewish tricorn cookies Hamantash.If you want to have endless fun with cookies, buy this book and a 25lb. bag of flour and call your friends over--this will never disappoint!

I received my copy of the Cookie Companion at 10:30 and I had already baked two of the recipes by 5:00. One of the advantages of this great book--no trips to the store for exotic ingredients. Anyone who is a frequent baker already has everything needed on a shelf in the pantry.If you live at altitude, page 22 alone is worth the price of the book. Photocopy it and tape it at your baking prep area.The chapter division in the Companion is very baker friendly. How many times do you say, "I think I want

to bake a drop/bar/cutout cookie" and how many times do you just think, "I would like an oatmeal cookie." Go to the chapter for the flavor or main ingredient of what you are in the mood to bake (or have the ingredients for). You will be sure to find a cookie that interests you.I really liked the wide range of choices offered by the multiple recipes for the old standards. Do you want an oatmeal cookie that is soft, chewey, crisp, etc. You can select a recipe that meets your needs and wants for the moment.The recipe headers are fun to read. The descriptions are sometimes amusing and it seems that the author is being very friendly and honest...almost like a friend handing you a recipe with his or her opinion of the results to be achieved.I enjoyed the wonderful illustrations. It is obvious that the artist is quite familiar with baking techniques. The art really enhanced my appreciation of the recipes and the book.Step by step and easy to follow--trademarks of baking with King Arthur recipes. These could be used by a beginning baker as well as by more experienced cooks. The sidebars contain interesting tips on ingrediets or techniques.The only negative I have is the touting of some of the more exotic kitchen equipment (which can be purchased from King Arthur's Baker's Catalogue) in the comprehensive equipment listing. But I also read every issue of the catalogue when it arrives, so it is a very minor point.This is another winner!

This is the BEST cookie recipe book that I have ever bought. The faux reos and the biscotti are soooo good. I can't wait to try more of the recipes. I would recommend this book to anyone who LOVES to bake.

I checked this out from my local library before purchasing. Love this book so much I gave it as a Christmas book to my sister who loves to bake all sorts of cookies with her children. Such a wide variety of cookie plus includes variations for both the chewy, crispy, and cakey texture lover when it comes to chocolate chip cookies and other varieties.

This book is incredibly handy. I've been baking for 16 years and still found enough use for it that I decided to buy it. It has all the basic cookie recipes, from chocolate chip and peanut butter cookies to the ones that are not so well-known, such as Rugelach and Hamantaschen. There are several variations of different types of cookies, as well as sections for drop cookies, roll-outs, no-bake cookies, and even bars. There is a final chapter just for glazes and icings. I've not had such a complete collection of cookie recipes before.Besides all that, though, there are many useful tips throughout. From easier pan greasing to easier icing. The recipe directions are all laid out as simple as possible, too. There are often points in baking something new when the cook might wonder if this

is supposed to have a certain consistency or look to it, but these directions even point that out. "The batter will seem very curdled to you. Keep mixing it, though, and it will be smooth." Or, "The batter may feel very dry, but keep pressing it out until it is level." These are little tips that don't sound like a big deal, but can be very helpful and encouraging. This is a good book to buy someone who is new to baking. They will get really good results. The book includes a section on the different pans and tools to bake with that anyone can find useful, as well as a chart for measurements and weight. The recipes and tips are so thorough, though, that it would make a good buy for the seasoned baker as well.

I tried the soft chocolate chip cookie recipe. It came out great. I am looking forward to more great cookies.

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