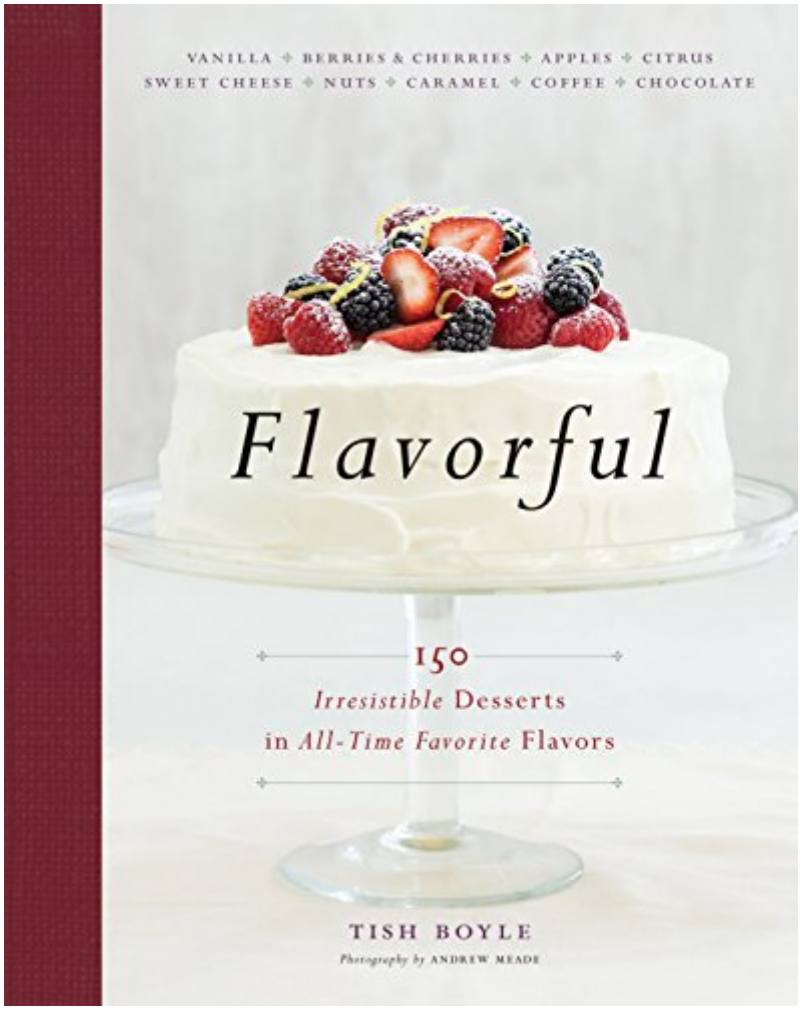
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Flavorful: 150 Irresistible Desserts In All-Time Favorite Flavors



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Synopsis

Recipes for desserts and other sweets of all kinds in nine all-star flavors, including vanilla and chocolate, fruits for all seasons, coffee, caramel, and more Pastry chefs have a secret weaponÃ¢â ¬â •an insidersÃ¢â ¬â„¢ list of customersÃ¢â ¬â„¢ most popular flavors. Vanilla, berry and cherry, apple, citrus, cheese, nuts, caramel, coffee, and chocolate: These are the surefire hits that appear on menus across the country time and again. Author Tish Boyle has translated this list of go-to ingredients into a stunning collection of more than 150 recipes for baked goods and other desserts, with a chapter dedicated to each singular flavor. Recipes range from easy cookies and brownies to gorgeous layer cakes to spoonable parfaits to playful takes on donuts, cream puffs, candies, and ice cream. Boyle is a favorite among pastry chefs and bakers in the know for her reliable and pitch-perfect recipes, which are given here in both volume and weight measurements. Combined with luscious photography and a timeless, classic design, this is a must-have for bakers and dessert-lovers of all stripes.

Book Information

File Size: 22804 KB

Print Length: 384 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (September 29, 2015)

Publication Date: September 29, 2015

Sold by:Ã Â Digital Services LLC

Language: English

ASIN: B010546CYS

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #437,753 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #42 inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Chocolate #124 inÃ Â Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate #348 inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Desserts

Customer Reviews

View larger Ganache-Filled Peanut Butter Cookies from Flavorful Makes about 28 sandwich

cookies Both kids and adults will snap up these chocolate-filled peanut butter sandwiches. The exceptionally tender shortbread cookies are filled with a creamy chocolate ganache that has just a hint of peanut flavor. They might sound like theyÃƒÂ¢Ã â ¬Ã â„¢re overly rich, but they are not. I like them equally at room temperature or chilled, with a big glass of milk. Special equipment: 2-inch flower-shaped cookie cutter; 1/2-inch round pastry tip. Make the ganache 1. Put the chocolate in a medium bowl and set aside. 2. In a medium saucepan, heat the cream over medium-high heat until bubbles form around the edge of the pan. Add the peanut butter and whisk until completely combined. Whisk in the salt. Pour the hot cream mixture over the chocolate and let it stand for about 1 minute to melt the chocolate. Whisk until the chocolate is melted and the mixture is smooth. Cover the surface of the ganache with plastic wrap and refrigerate until firm enough to spread as a frosting, about 3 hours. Make and assemble the cookies 3. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter at medium speed until creamy, about 1 minute. Gradually add the brown sugar and beat until well blended, about 1Ãƒâ Ã Â minutes. Add the peanut butter, vanilla, and salt and mix at medium-low speed until blended, scraping down the sides of the bowl as necessary with a rubber spatula. With the mixer on low speed, add the flour and mix just until blended. Turn the dough out onto a work surface and divide it into two pieces. Place one of the dough pieces on a large piece of waxed paper (at least 17 inches long) and flatten it into a disc. Place another piece of waxed paper over it and roll it out to a rough oval that is ÃƒÂ¢Ã â |Ã â º inch thick. Repeat with the remaining piece of dough. Stack the dough ovals, still between layers of waxed paper, and refrigerate until firm, at least 2 hours (or up to 3 days). 4. Preheat the oven to 325Ãƒâ Ã Â F. Line two baking sheets with silicone baking mats or parchment paper. Remove one of the dough ovals from the refrigerator. Peel off the top piece of waxed paper. Replace it loosely and flip over the dough. Peel off the other piece of waxed paper. Using a 2-inch flower-shaped cookie cutter, cut out as many cookies as possible from the dough. Using the narrow end of a Ãƒâ Ã Â -inch plain pastry tip, such as Ateco #6, cut out a hole in the center of half of the cookies. Transfer the cookies to one of the baking sheets, spacing them Ãƒâ Ã Â inch apart. Bake for 12 to 15 minutes, until they are just beginning to turn a very light brown around the edges. Let them cool on the baking sheet for 10 minutes before transferring to a wire rack to cool completely. Repeat with the remaining dough oval. Gather up the dough scraps, shape them into a disc, and re-roll between sheets of waxed paper to a thickness of ÃƒÂ¢Ã â |Ã â º inch. Chill for at least 30 minutes before cutting out more cookies. 5. Spoon a heaping teaspoon of the ganache onto the flat bottom side of each of the whole cookies, leaving a Ãƒâ Ã Â -inch border around the edge. Top each with a cookie with a hole in the center, pressing down lightly so that the ganache

seeps through the hole slightly. Store the cookies in an airtight container in the refrigerator for up to 4 days. Bring to room temperature before serving. Ingredients 2/3 cup (113 g/4 oz) finely chopped semisweet (60% to 62%) chocolate 3/4 cup (174 g/6.13 oz) heavy cream 1/4 cup (60 g/2.1 oz) creamy peanut butter Large pinch of salt 16 tablespoons (226 g/8 oz) unsalted butter, cut into tablespoons and slightly softened 1/2 cup firmly packed (108 g/3.8 oz) light brown sugar 2/3 cup (160 g/5.6 oz) creamy peanut butter 1 teaspoon (4 g/0.14 oz) vanilla extract 1/4 teaspoon (1.6 g/0.06 oz) salt 2 cups (265 g/9.3 oz) all-purpose flour

There are some very unique recipes in this wonderful cookbook. Lots of lovely desserts that I haven't found in any of my other dessert/baking cookbooks (and I have a lot). I'm eager to try the several recipes for light and airy cheesecakes.

CATEGORIES: Vanilla, Berries and Cherries, Apple, Citrus, Sweet Cheese, Nuts, Caramel, Coffee, ChocolateMY THOUGHTS: I really enjoyed baking from this book. I'm happy there were some recipes using cherries. There are a few things I wanted to make but didn't get around to it, like two different lemon cakes and orange cupcakes, chocolate chip cookies, ect.The book is beautiful, I love the deep burgundy spine, but like a lot of cookbooks, this one needs more photos of the baked goods. There aren't many. Many of the recipes seem a little too fancy for me and two of the categories I wasn't interested in at all, sweet cheese and the other, coffee. The majority of recipes I'm not interested in.I received this from the publisher in exchange for an honest review._____THINGS I'VE MADE: CHOCOLATE-CHOCOLATE CHUNK BROWNIE COOKIES, EXTRA-CRUMBLY MUFFINS, SWEET CHERRY AND PEACH CRISP, LINZER COOKIES WITH SOUR CHERRY FILLING, APPLE CRISP WITH PECAN-OAT TOPPING, CORNMEAL SCONESI thought the chocolate chunk brownie cookie dough was a bit bitter but still good. The extra crumbly muffins were perfect. The sweet cherry and peach crisp was very good but I'll use a can of tart cherries in place of sweet ones next time. The linzer cookies looked great but the shortbread cookies softened up shortly after baking. The apple crisp topping didn't turn out right but still tasted good. I added dried cherries and almond extract to the scones and they were great and great-looking. More detailed review here, bit.ly/1MjniVS

I have Tish Boyle's cake book and its pages are dog eared and stained from use , so I didn't hesitate to order her new book Flavorful. The book is beautifully designed with lovely photographs in it along with easy to follow recipes which I couldn't wait to try. So far I have tried the Apple Almond

Tart which was a huge hit and the Blueberry Scones which were the best I have ever had. I also learned so much about chocolate from an expert chef's point of view. If you have the book use it, read it and try all the recipies they really work.

This is the third book by Tish Boyle which we have purchased and this one, like the others is delicious. My wife and I both enjoy dessert (sometimes a little too much) and the ones that we have tried so far have been excellent. I intend to give a few as Christmas gifts to my daughters who also love dessert.

If you've been lucky enough to follow Tish for as long as I have, you know her recipes are fool proof. I mean totally reliable (not like some recipes you find online) -- and best of all: delicious!! I plan to make the Cake Doughnuts this month. I've never made doughnuts before and know with Tish's book I will be successful. That's what I llike about Tish's books: I always find something I like, something that says "AMAZING" and I can't wait to try. And then it works!!I bought this book for myself but I probably will buy a few more copies for xmas gifts. Thanks, Tish!

As the self-appointed president of the Tish Boyle Fan Club, I absolutely love Flavorful. I learned to bake from The Cake Book and was a little nervous that Flavorful was out of my league. But Tish, matron Saint of Baking, is so clear and thorough in her instructions that I'm encouraged to try more challenging recipes. I love that she lists ingredients in volume, ounces, and grams, and none of the recipes require obscure, hard-to-find ingredients or equipment. Flavorful is definitely more sophisticated than her previous books, but there are desserts for any occasion you can think ofÃƒÂ¢Ã â ¬Ã â •brunch, holidays, birthdays, barbecues, anything! Beginners should start with The Good Cookie or The Cake Book, then graduate to Flavorful.

I have all of Tish BoyleÃƒÂ¢Ã â ¬Ã â„¢s books, and I know this one is going to become another favorite baking book. There are so many recipes I want to try, starting with the Ganache-Filled Peanut Butter Cookies and just about anything in the Citrus chapter, among many others. There are both sophisticated creations and homey recipes here, and the authorÃƒÂ¢Ã â ¬Ã â„¢s clear instructions, written in a warm tone, make even the more complicated ones accessible to home cooks, whether novices or accomplished bakers. The recipe notes are knowledgeable and informative and also fun to read. A perfect Christmas gift for any baker on your list!

Upon seeing "Flavorful" I was very impressed with the layout, including the attractive cover to all of the photographs. I perused the recipes, and found that the directions for the recipes were easy to understand. Now, I was ready to try a recipe. Would the baked products taste as good as they sounded? I would not be disappointed! I baked Key Lime Pies for my daughter-in-law's shower. The recipe was easy to follow and looked like they had been professionally baked. All of the guests at the shower, who had the pie, raved and most told me that it was the best Key Lime Pie that they had tasted. Many asked for the recipe. Of course, I suggested that they go to your website and consider purchasing the book. I have already marked several recipes that I will be using for the Holidays. The title "Flavorful" was perfectly chosen!

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