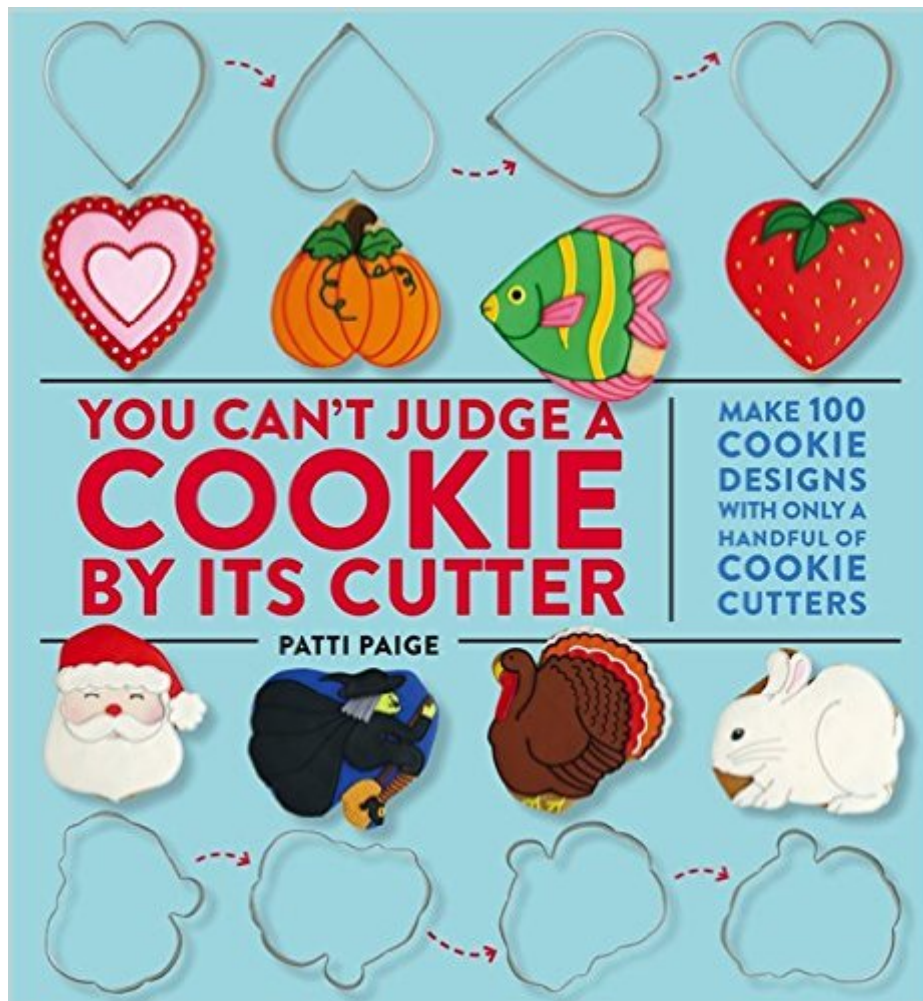


The book was found

You Can't Judge A Cookie By Its Cutter: Make 100 Cookie Designs With Only A Handful Of Cookie Cutters



Synopsis

The big new idea in baking: cookie transformations-- using a few cookie cutters and a twist of the wrist to create 100 totally unique and fun cookie designs! You Can't Judge a Cookie by Its Cutter: Make More Than 100 Cookie Designs with Only a Handful of Cookie Cutters. Dubbed "the most creative baker I know" by Ina Garten, cookie expert Patti Paige reveals the secrets behind her famous decorating techniques and dough recipes. Known for her irresistibly playful cookie designs, Patti shows how, with a change of perspective and her decorating tips, a single cookie cutter is the only tool you need to make a Chick that will transform, into French Fries, a Hen, and a Dog! A pumpkin-shaped cookie morphs into a bunch of bananas or into George Washington's profile; a tea cup into a stork or graduation cap; a ghost into a cat; a football helmet into a bird on a nest or an elephant; a gift box into a spider; or Santa into a turkey , and much more. Plus, Patti shares her seven favorite cookie dough recipes from classic vanilla sugar cookies to vegan gingerbread, and all the tools, tips, techniques and resources needed to create your own transformations in the kitchen - even how to make your own cookie cutters.

Book Information

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Customer Reviews

The author is an incredible talented cookie artist. This book has lots of basic information for beginners. On the other hand I was disappointed on how she describes the process of making the cookies, for example: bake, colour icing, outline and so on... I would have loved to see photos of the decorating process and more information on the process of designing cookies.

I am so excited to receive this book in the mail today. The book is a must have. I am really

impressed with the directions and the lesson learned from the examples. Very good book for the average person just wanting to learn how to be a weekend cookie maker or the professional. I might just get three more for Christmas gifts. Love this book its a keeper

I felt all the info at the beginning of the book was not necessary but anyone who can think of 4 different ways to use one cookie cutter is a genius. I'm having a hard time thinking of different ways of using mine. I'm sorry I don't have the same cutters Patti Paige does so that I can just steal her ideas instead of trying to come up with my own. She has definitely given me the inspiration to push my imagination further than I thought it could ever go.

When you look at cookie cutters you sometimes wonder what else it could be, other than what it says on the sign on the rack. This book truly helps you out and makes things easier. As I bought this for my wife, I was happy to see her face as she glanced through it.

After reading this book I would never look at a cookie cutter the same way again. Some truly ingenious and creative ideas. This book is a great buy filled with so many tips. A must for your collection. Will recommend.

Great book if you want to learn how to decorate a cookie beautifully and professionally. The concept is fun and creative and makes me look twice at every cookie cutter I have. But what's really great about this book is all the amazing how-to information at the beginning of the book- yummy recipes (her sugar dough and vegan gingerbread are amazing), tips that you can tell were gained after years of experience, and of course instruction for everything you need to know in order to decorate these cookies just like the pictures!

I love this book! Great ideas, easy to understand. I'm going to try to make some cookies for valentines day, using the cookie and royal icing recipes. I highly recommend this book. You won't be disappointed.

A bit disappointed, no photos of the decorating process. Photos of the decorating process would be more helpful, then the lengthy directions by themselves.

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