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The Beekman 1802 Heirloom Dessert Cookbook: 100 Delicious Heritage Recipes From The Farm And Garden



Synopsis

Dr. Brent Ridge and New York Times bestselling author Josh Kilmer-Purcell are not your average couple: The two Manhattanites left their big city lives behind, and found themselves living in bucolic Sharon Springs, New York, where they became "accidental goat farmers." But what began as a way to reconnect with their own style of modern country living soon exploded into a wildly successful brand, Beekman 1802, named after their historic home. Brent and Josh are now world-renowned for producing everything from magnificent handcrafted goat's milk soaps to artisanal Blaak cheese, and now, with *The Beekman 1802 Heirloom Dessert Cookbook*, they're bringing their special vintage-modern touch to classic, remarkable recipes bound to become family favorites year after year. *The Beekman 1802 Heirloom Dessert Cookbook* will show off the delicious and decadent recipes that the Beekman Boys have collected from across the generations of their family, from Brent's grandmother's Fourth of July Fruitcake to Josh's mother's Hot Chocolate Dumplings. Each recipe will be accompanied by a personal memory from the authors or a story about how that recipe came to be. With eco-conscious and vintage-oriented food production gaining traction as a major culinary trend, this beautiful package will reel in readers, whether they're nostalgic for some classic Americana in their kitchen or just hankering for the perfect Blackberry Betty recipe.

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Customer Reviews

Yes, most of the recipes are vintage, some are riffs on familiar crowd-pleasers, many have been tweaked to give old, tried-and-true recipes a subtle Beekman Farm charm. What you'll find in this

book is a stupendous compilation of great recipes, and just because they are vintage that does NOT mean that these are the same versions that you have on your old recipe cards. The authors term this assortment of recipes "Heirloom", well, maybe for them they are. I can't call them heirloom until I start passing them along to the young cooks in my family. I do anticipate that will happen. In the meantime, I can definitely call them "keepers". In fact, I've got a relative's bridal shower to attend in a few months and I plan to present her with a copy of this book in addition to something from her list.

Why include this book? For one thing, the recipes are that good and they are not difficult for an inexperienced cook. They are recipes that every baker should have in her/his repertoire. For another thing, it is a beautiful book with stunning photography of the finished dishes, vintage kitchenware, and pastoral farm settings. And, last but not least, the authors have included something precious: At the end of each season, (that's how the recipes are divided), they have included ruled, blank, full pages designated for your own family heirloom recipes. I plan to write in some of our family recipes before wrapping up the book for giving. I found it interesting that I recently reviewed another cookbook actually called "Keepers". In it, I was expecting to find great, old-time, tried-and-true recipes--but I didn't find them. The authors of that book used the term to describe recently developed recipes that are tasty and easy to make, therefore easy to turn to in a pinch on a weeknight. In my review I said that I need more in "keeper" recipes: Not only do they have to be straightforward and not complicated, I need to be able to turn to them on the morning of a large, holiday, family/friend gathering. They need to stand the test of time, too. They may be recipes friends and family request time and time again. Little did I know, what I was searching for was in the process of being printed and bound: Because the recipes in this Beekman Farm book are exactly what I was describing. I first saw this cookbook before it was published. It was a temporary download that I received from the publisher for review. Scrutinizing the preliminary pages, it didn't take me long to realize that I had to have my own copy! As you can see by the "Verified Purchase" tag above my review, I now have it in hand. But since I did have the download, I can honestly say I've been working with this book since way before its September 10 public debut. I must admit that I may be biased concerning this cookbook: I collect vintage kitchen items. I attend estate sales as a fun hobby, and when I walk in the front door I ask the way to the kitchen, If I see a recipe file box, I scarf it up and every once in a while I find a valuable jewel in the form of an old, readable, workable, wonderful recipe. I guess, with this type of experience under my belt, I'm not only biased towards vintage and heirloom, but I know a bit about what I'm writing here.

YOU CAN STOP READING HERE, but if you are still undecided, I've included a long list of my favorites below to tempt you. It seems that the Table of Contents and the Index that you can see with the "Look Inside" feature

doesn't tell you much about the recipes, so here goes:

Cakes:--There is a fruitcake based on Black Fruitcake, which is a Christmas favorite down in the Virgin Islands.--How about a buche de Noel made with a raspberry filling? I might finally make one this year!--A coconut layer cake that gives Alton Brown's recipe a challenge;--I love this recipe: Creamsicle Angel Food Cake.--The Cardamom Cake with Coffee Glaze is made in a bundt pan.--A banana cake that is nothing like a quick bread; it's made in a 9 x 13 pan.--Truly a winner: Diablo Food Cake with Custard Sauce; this twist on Devil's Food Cake includes cayenne pepper, cinnamon, allspice and brown sugar.--Plum Upside-Down Cake; the authors call this a "back pocket" recipe and it is because you can use any stone fruit, but I tried it with an assortment of plums and it was beautiful and luscious.--A One-Bowl Chocolate Almond Cake; it was so very easy!--Red Currant Jelly Cake; pieces of jelly are tucked into the batter.

Puddings:--Toasted Coconut Rice Pudding with Mango Sauce;--Double Chocolate Pudding, Banana Pudding with home-made Vanilla Wafers, Butterscotch Pudding with scotch;--Orange-Chocolate Pots de Cr me and Vanilla Panna Cotta with a center of lemon curd;

Riffs on Favorites:--Chocolate Rocky Road Potstickers: Rocky Road ice cream add-ins (minus the ice cream) are stuffed into wonton wrappers and gently fried in a skillet.--Chocolate-Espresso Soup: Take hot chocolate, thicken it up, ladle it into soup bowls and top with marshmallows.--Remember the "Crown Jewel Cake" from the Jello Cookbook? Here it is updated and gorgeous, and it doesn't rely on Jello...--Pumpkin Pie is accomplished with Kabocha Squash.--Remember Hello Dollies? These are made with cream of coconut, but you can sub with sweetened condensed milk to make the 60's version. There are also some wonderful pies and ice creams and crisps (and more). The ice creams are simple because they do not include eggs, so no custard to make--just some cornstarch, (Honey Ice Cream, Peanut Butter Ice Cream, Pistachio-Chip. Buttermilk Pie with a pecan crust was elegant in its simplicity. Another wonderful pie is the Cranberry-Apple Custard Pie. The Roasted Rhubarb Crisp is delectable. Obviously, I highly recommend this book. Check out the other Beekman 1802 book:  The Beekman 1802 Heirloom Cookbook: Heirloom fruits and vegetables, and more than 100 heritage recipes to inspire every generation. It was published a few years back and has gotten great reviews (an amazing, solid, five-star average).

I fell in love with this cookbook at the Williams-Sonoma but opted to purchase it from . So far I have made only 2 recipes - the Banana Pudding and the Lavender Lemon Bars. The Lemon Bars were wonderful. Just enough sweet with a wonderful tart flavor. The Banana Pudding (I opted to make the vanilla wafers) was too sweet. For people who like sweet, it was great, but I could only eat a few

bites before I was overcome with the sweetness. Luckily, there are lines at the bottom of each page where you can add your own notes and I will simply update the recipe to alter it for my family's tastes. I do feel that I will have to check sugar amounts for every recipe though.

I'm new to the Beekman cookbooks. I missed their initial heirloom recipes book a few years ago, but I saw this new dessert edition at the local B&N, thumbed through it for about a minute, and decided that I had to order it. This book has become my quintessential winter baking book in a short time. It is a beautifully bound hardcover with a definite heirloom keepsake vibe. I love the plate in the front of the book that reads "the first generation to own this book is" with a blank series of lines for you to fill in. There are blank lines at the bottom of most recipes and after each chapter so that you can pen in your own precious seasonal family recipes. This is excellent if you want to give the book as a gift to a loved one and share your own family heritage. The book is arranged seasonally, winter through fall, to highlight the best that each season has to offer. You will find both classic recipes (do it all yellow cake, banana pudding with vanilla wafers, vanilla pastry cream) and amazing twists (chocolate rocky road potstickers, oatmeal cream pie with ginger cream, cinnamon bun bundt cake). I find that the majority of ingredients are readily available with no special searching or ordering. The recipes are clearly written and many can be made by a novice baker who is detail-oriented. I love the one bowl chocolate almond cake. I only have one small gripe with the book, and it isn't enough for me to downgrade my five star rating. The nostalgic pictures of these desserts are breathtaking. I wish there were more pictures. This book is lush with beautiful photography that captivates the reader and harkens back to another time, but I would rather have pictures of the finished pumpkin jelly roll or banana cake with cream cheese frosting than full page pictures of copper pots, delicate china, and lovely outdoor scenes. There was also one teensy mistake in the well referenced index: all the "g" entries were lumped in with the "f" entries with no delineation. This really shouldn't affect how you use the book. I think this is one of the best baking books to be released this season. Even someone who doesn't cook well would derive a lot of joy from this just by leafing through the pages. I don't think anyone should hesitate to purchase this gorgeous and tasty book.

I always like looking at recipes that are from the past. A must see cookbook, I saw these men on QVC and their food looked very delicious. I have tried several of the recipes and my family enjoyed very much.

This is a collection of recipes which inspires one to take a new look at some old time favorites.

Stunning photos and modern narrative makes this a perfect gift or a great addition to your own library. Blank pages and spaces for notes creates a living book intended to be passed down generation to generation. Bravo! Expect nothing less than perfection from these gentleman.

Not exactly what I thought it would be. I thought it would have real old recipes inside with all the origins of where it came from, not so much. I also ordered the heirloom cookbook and they both had some of the same recipes. was not that thrilled. Had I seen them in the store I would not have purchased but one if I would have purchased it at all.

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