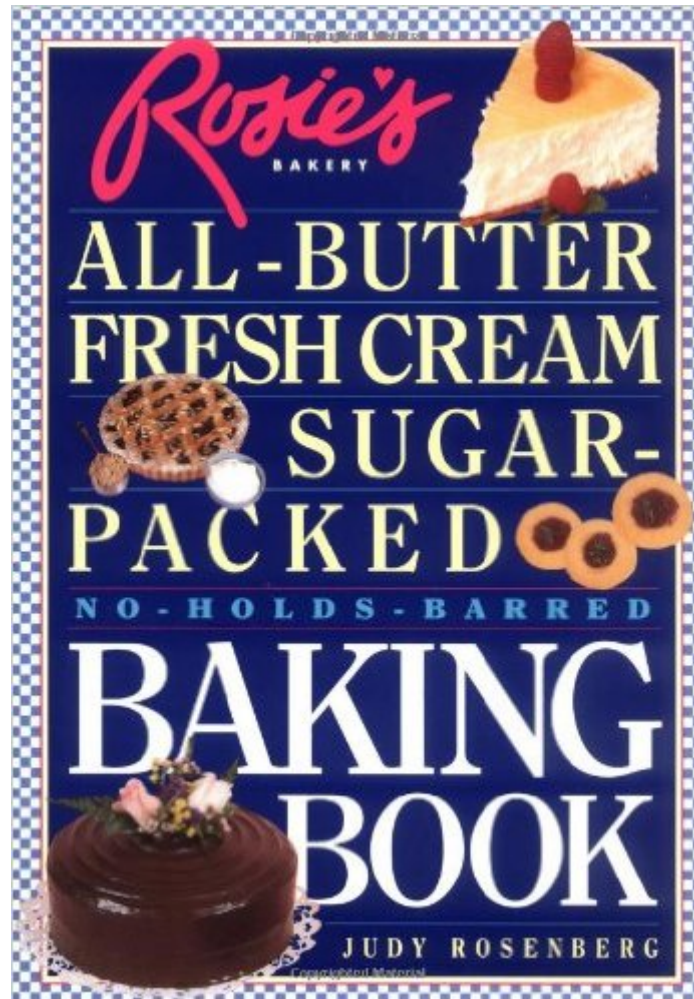


The book was found

Rosie's Bakery All-Butter, Fresh Cream, Sugar-Packed, No-Holds-Barred Baking Book



Synopsis

They're full of butter, cream, eggs, sugar, and sometimes the chocolate doesn't quit. But the cakes, cookies, pies, and goodies assembled in Rosie's Bakery are hands-down the best you'll ever taste. And aren't you worth the treat? A nationally celebrated baker from Boston, Judy Rosenberg shares 200 of her recipes, including Pieces of Cakes: Rosie's Famous Sour Cream Chocolate Layer Cake, The Queen Raspberry, The Velvet Underground. The Smart Cookies: Orange-Pecan-Chocolate Chip Cookies, Gingersnappers, Sunken Kisses, Very Short Shortbread Cookies. The Harvard Squares: Extra Extra Fudgy Brownies, Chunky Chocolate Bars, Honey Pots, Linzer Bars. The Cutie Pies: All-American Apple Pie, Blueberry-Plum Crumb Pie, Nectarine Synergie, Raspberry Chiffon Pie. And The Old Smoothies: Bourbon Bread Pudding, Pumpkin Caramel Custard, Truffle Souffl s. Along the way, the author proves to be a trusted and knowledgeable guide who reveals almost all the hard-won secrets of her baking success. She lists her five basic rules of baking, and gives instructions on how to mix, bake, remove, serve, and store every different kind of baked good-from angel food cakes to filled pastry cookies. Winner of a 1991 IACP/Julia Child Cookbook Award. 181,000 copies in print.

Book Information

Paperback: 256 pages

Publisher: Workman Publishing Company (January 10, 1991)

Language: English

ISBN-10: 0761106332

ISBN-13: 978-0761106333

Product Dimensions: 7 x 0.6 x 10 inches

Shipping Weight: 1.2 pounds

Average Customer Review: 4.8 out of 5 stars   See all reviews   (60 customer reviews)

Best Sellers Rank: #118,997 in Books (See Top 100 in Books) #35 in   Books > Cookbooks, Food & Wine > Baking > Pastry #325 in   Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

When I lived in Boston, some years ago when there was a Rosie's bakery in Harvard Square that was forever crowded, I used to pop in there to ogle at all the absolutely mouth-watering treats. Mind you, I couldn't eat a thing, being intolerant to wheat, but my goodness was the "window-shopping" a treat. With the publication of this cookbook, now folks can truly enjoy their own heaven on earth in their own home. Thank you, Rosie! or I should really say Judy! I can truly fully understand now why

her bakery was always so very packed with customers. Besides of being easy to follow, full of helpful tips and interesting anecdotes, these recipes are to die for. I've tried quite a few, and every single one is hands down without fail the most delicious, delectable, divine desserts I have ever made. You cannot go wrong with this cookbook if you are looking for delicious treats to bake. Besides of cookies and bars, she has recipes for cakes and pies, scrumptious frostings. (By now, you may be wondering how I can be eating and enjoying these various treats... I substitute the wheat flour called for in the recipes with a rice flour mix + guar gum, which makes me even more appreciative that Judy has written this cookbook. Finally, I can have a taste of her goodies.)

Judy Rosenberg doesn't leave anything to guess work. Everything that I have made out of this book has been amazingly delicious. So many bakers give complicated instructions and yet still manage to leave something out. Judy is not like that. I have never met her but I feel like I know her after reading her book. She is with you in the kitchen. It is like she is sharing her recipe with somebody she really likes and she really wants it to be good. Her Cheesecake Ala Rubens has become my signature recipe. I make it with her Pumpkin cheese cake gingersnap crust. People go crazy over this cheesecake. Even before anyone has tasted it the buzz will start with this cake because it is a show-off cake even unadorned. My children have been heartbroken many times at Church because they couldn't get in line fast to get a piece. Not being from the south, she is almost apologetic offering her Pecan Pie, but it ended my search for a classic recipe. She might not be southern but her Pecan pie is. It is firm, smooth, tall, and proud, versus shallow, sticky, runny and sad. I live in Georgia and I grew up in Virginia and every time I take her pecan pie anywhere women ask me how I made that pie, and want the recipe. I love this book.

Rosie's recipe for chocolate sour cream cake layers makes the best chocolate cake I've ever tasted. As a friend of mine commented, "It's the essence of chocolate!" The book also contains a three-ingredient chocolate frosting recipe, made in a blender, that is quick, easy, and perfect on the chocolate cake. The intro section of the book, which describes how Rosie started her baking business, is also very interesting. I enjoyed getting the inside story on this successful self-made entrepreneur. Thanks to Rosie for sharing her delectable recipes. This cookbook is a keeper!

If you're going to have dessert, then have dessert. That said, why try to bake diet fudge cake? Ironically, these aren't actually the heaviest recipes I've read for desserts - the sour cream fudge layer cake (Okay I slipped in fat free sour cream with no harm!) is actually quite reasonable in the

calorie department and fabulous. Oh, who am I kidding? This is no diet book, simply one of the very best baking books with foolproof recipes, explicit instructions, a friendly tone, and enough variety to please all. I recommend it as a classic for perfect baked goods. It has a place of honor on my shelf. Cookies, cakes, frostings...simply the best. Everyone will think you had a friendly grandma who taught you everything.

I'm a semi-professional baker with 15 wedding cakes under my belt, and the owner of many baking books, including The Cake Bible. I consistently use Rosie's recipes, modifying them to bake anywhere from a 6" to a 16" cake. The sour cream chocolate cake is absolutely the best I have ever tasted, and I am constantly trying new recipes. You can bake this cake 2 to 3 days ahead and it still is moist and delicious. If you own only one baking book, this is the one!

I have many baking books, but this is my favorite. (You can probably tell just by looking at it: the pages are worn, stained, and falling out of the book!) There are no pictures, but her descriptions of flavor and consistency are so good that I now prefer them to pictures, and wish more cookbook authors would describe their food better. Almost every time I've brought something made from this book to a gathering, I've been asked for the recipe. This happened so often that I finally bought more copies to give as gifts to the friends and family who kept asking for recipes. I'm most often asked to make the cream cheese pound cake. I recommend using her recipe for lemon icing (from her lemon cake cookie recipe), and drizzling a little (you only need ~1/3 the icing recipe) on top after the pound cake cools. The only thing that is a little bothersome is the precise measurements found in many of the recipes: it's not uncommon to find an ingredient measured in cups plus tablespoons and/or teaspoons. However, the results are so good that I've found they're worth a little extra bother.

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