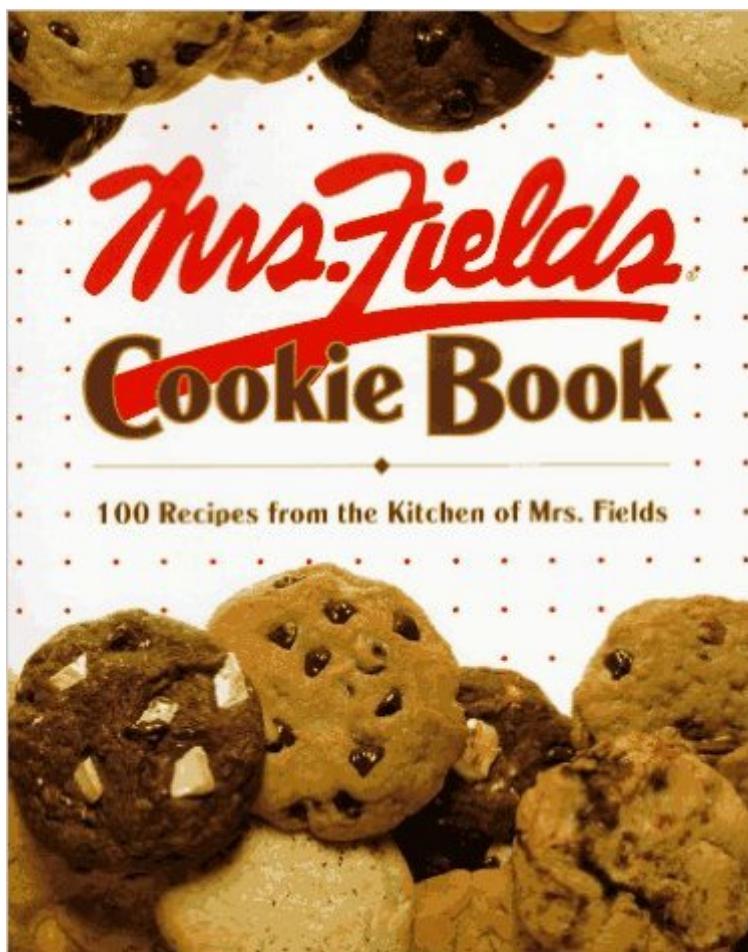


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# Mrs. Fields Cookie Book: 100 Recipes From The Kitchen Of Mrs. Fields



## **Synopsis**

Great book for making great cookies!

## **Book Information**

Hardcover: 120 pages

Publisher: Time-Life Education, Incorporated (1999)

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (84 customer reviews)

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## **Customer Reviews**

If you are considering Mrs. Field's Cookie Book, you won't be disappointed. I've used the recipes from this cookie cook book for at least 10 years, now, and everyone who has ever tried one of my cookies says that they are absolutely wonderful! In a previous review, the reviewer stated that Mrs. Fields recommends baking times that are too long. This isn't true. She uses lower oven temps in her recipes, and this calls for longer baking times. (The lower temperatures keep the cookies from burning easily.) Just wanted to pass this info on. Have fun baking cookies! :)

This is a cookie recipe book I've reached for many times. Although it is a small collection of around 70 recipes, I have not had a batch turn out badly, and it has loads of ideas --especially if you enjoy holiday cookie baking. Divided into the sections of: drop cookies fancy cookies filled cookies bar cookies and special treats, it makes it easy to locate a cookie that suits your mood, especially because there are color photographs of every cookie at the top of every recipe. Instructions are simple and even include photographs to illustrate certain steps, such as rolling cookies or dipping in chocolate, so that all is clearly understood. All recipes are printed on glossy paper--easy wiping. You will find all variations of cookies, such as basic sugar cookies, snowy white chocolate crescents, chocolate sandwich cookies, fruit fille jewels, custard filled cookies, triple layer lemon bars, Caramel filled brownies, and even cakes and pies. Will you find a chocolate chip cookie recipe? You betcha...but don't expect to replace your trips to the Mrs. field's counter. Mrs. Fields noted herself

that this is simply a collection of recipes she loves but not those of her store. To get the taste of her cookies, you gotta make flour from grinding oatmeal to a powder which won't be found herein. But if copycat taste of her brand isn't your goal but, instead, a truly solid collection of recipes I have personally tested for years with flawless results...I think you will find it here. It is my go-to book for cookie batches and truly a "keeper". Negatives: some recipes are common and for a small collection, that may or may not be appreciated. No nutritional info. But I think that is to be expected in a sugar and butter filled cookbook, chocolate chip cookie recipe is just plain ol' Tollhouse you already know and love rather than the signature Mrs. Fields taste. Conclusion: the Mrs. Fields name is for marketing, but the collection is one of great cookies, bars, and even some cakes and pies that all produce great results for this cook.

The Egg Nog cookie recipe is worth the price of this book alone. It is a favorite of our son and thankfully the stores here have egg nog available between October and February. I do substitute Macadamia nuts in the Chocolate chip cookie recipe. Her Peanut butter cookies are awesome. Oh and the Lemon Poppy Seed cookies are GREAT! I appreciate the layout of the book. The ingredients are listed then the simple instructions for mixing and baking. The photographs unlike some cooking publications actually look like what the cookie will look like. Nothing is more disappointing than making something and seeing it has no resemblance to the photo. Another nice thing about her cookies is men love them and so will women. But having sons and a husband who LOVE great tasting non frilly cookies her cookies are the ONLY ones they have given 5 STARS too. That says ALOT!

I use the Blue Ribbon Choc. Chip cookie recipe for every occasion. People LOVE these cookies. They go nuts for 'em. The MOCHA CHUNK Cookies are amazing also. The book is worth the purchase for these two recipes alone. Follow the recipes EXACTLY and you can't go wrong.

I RECIEVED THIS BOOK AS A GIFT YEARS AGO. I LOANED IT TO A FRIEND AND IT NEVER WAS RETURNED (NO SURPRISE). THIS BOOK HELPED TO GET ME STARTED ON BEING A GREAT COOK. SHE HAS WONDERFUL RECIPES. ONE OF MY FAVORITES IS THE BANANA BREAD. I HAD TO ORDER IT AGAIN...I CAN'T COOK WITHOUT IT!

It is a book you enjoy if you are wondering what cookies to bake. The recipes are well explained, nicely pictured and easy to follow so I tried quite a few. But after the first outcomes I decided to bake

the next ones using only the half amount of the indicated sweet ingredients as even my children complained about the overwhelming sweetness of this cookies!

First of all in the first few pages of the book states that these recipes are not the same recipes used in Mrs. Field's cookie stores reason being the store has commercial ovens and uses specially made ingredients for them. I have baked many batches of cookies and I was really taken back by how much butter the recipes was calling for. I followed the book to the tee. I even tested and made sure the oven was the perfect temperature, and used a scooper that makes perfect tablespoon sized balls. and all I got was flat ugly cookies. I made a second batch immediately afterwards thinking I might of overmixed. Same results!! suspecting the amount of butter is the cause of the flat cookies. I definalty think the recipes need adjustments. I'm sorry to say that I really trusted the recipes because of the name on the book. Duh! why would a million dollar francise sell the very recipes that makes the real dough.

I love this cookbook. My copy is really torned from all the baking I've done. The cookies tastes great and it's also an easy cookbook for children..

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