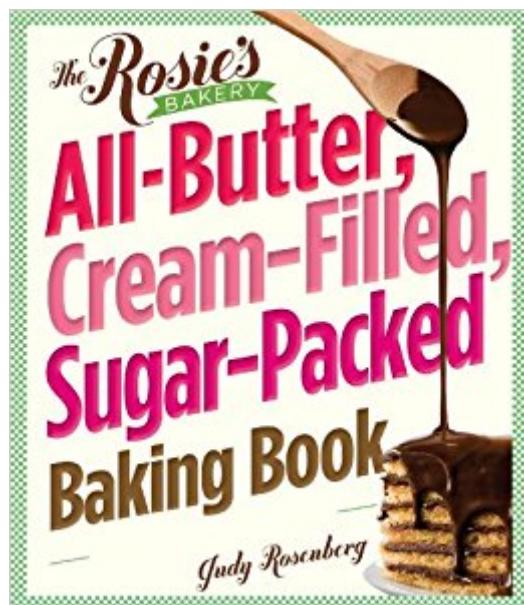


The book was found

The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book



Synopsis

Throw moderation out the window. When you want that real homemade flavor, from-scratch frosted layer cakes, brownies that taste like brownies, and cookies that taste like the ones your grandma used to make, only real ingredients will do: real butter, real cream, real chocolate, and lots of it. That's how Rosie's has been baking its award-winning treats for over thirty years, and why the Rosie's Bakery All-Butter, Fresh Cream, Sugar-Packed, No-Holds-Barred Baking Book won an IACP/Julia Child Cookbook Award. Now, that book and the follow-up "Rosie's Bakery Chocolate-Packed, Jam-Filled, Butter-Rich, No-Holds-Barred Cookie Book" are back, updated, revised, and combined into one super recipe collection. Packed with more than 300 irresistible recipes—more than 40 never before published—from Judy Rosenberg, owner of Rosie's Bakery, the famous chain of New England bake shops that has won numerous Best of Boston awards, The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book is for holidays, birthdays, pick-me-ups, the cookie jar, bake sales—when only genuine homemade goodness will do. Fabulous cakes and cupcakes: Lemon Coconut Layer Cake, Velvet Underground Cake, Chocolate Custard Sponge Roll, Sour Cherry Fudge Cake, Coconut Pecan Oatmeal Cake, Maya's Little Butter Cupcakes, and Coconut Fluff Babycakes. Delectable cookies and bars: Pecan Crunchies, Fresh Ginger Crisps, Dagwoods, Honeypots, Noah Bedoahs. Plus the unspeakably delicious Chocolate Orgasms, and more.

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Customer Reviews

This is an absolute must for anyone interested in American cookies, cakes and pastries. Rosie's recipes are wonderfully delicious, but can be cumbersome with measurements. In particular, the

Nutmeg Sour Cream Cookies, the HoneyPot bars, and the Peanut Butter Chocolate Chunk Cookies are excellent. While the Orgasm brownie is Rosie's Bakery signature item, I think the recipe is a bit lacking. I think Dorie Greenspan's brownie recipes are better. Rosie Measures the brown sugar in tablespoons instead of cups and I find this extremely cumbersome. I've taken the steps of converting my favorite recipes to weight measurements by ounce to ensure more precision. An experience home baker will have no problem with this book, as the recipes are classic and the technique is simple. Watch out for the tablespoon measurements and make notes about cups/ounce conversions.

I have had her 1st book since it was published in 1991 and now I have it's awesome revision with tons of new recipes! It is the only baking book I ever use. It is also the only cookbook that I own without beautiful picture, but her descriptions are so good you can almost taste them!

I like the basic approach to cake baking: here's a recipe for cake layers, here are recipes for fillings and frostings, and here are some combinations. It encourages bakers to see things as a series of blocks or colors in a palette. I really like the Velvet Underground cake in particular. It's one of my favorite bands and now one of my favorite cakes. What I don't like is the current genre of food writing and blogging that I see here. I have my own stories, traditions, memories involving great food and great meals with people I love. I bake and cook to make more. If I want to hear someone else's personal stories, I'll ask a friend. When I read a cookbook, I'm looking for recipes, not a buddy.

I bought the original edition back in 1990's when I was a newlywed and didn't know much about baking. I have learned a lot since then and made probably two dozen of her recipes from this book--all wonderful. Her peanut butter cookies are my family's favorite and I have tried a ton of different recipes. The best recipe in this book is the Honeypots. I made these for our state fair and won the blue ribbon! These recipes are fantastic!

I have had this book for a while. Made several recipes. Some I have made in whole or part from other sources. Rosies methods, details, and instructions are spot on. Meaning my cakes, cookies, and pastries come out even better than before. Her attention to detail in the beginning of her book is a must. She kindly reminds me in many recipes how to incorporate this and fluff that. I mean, when was the last time a recipe included how long to beat, and when to scrape? For beginners and semi pros this is a super addition to your collection. Now if you'll excuse me I have a batch of her Maple

Softies in the oven. They taste like pancakes!

Well, I should admit that I was never on a diet, but I'm sure as "you know what" not going to even think about getting on one now--or ever--this book is just THAT good! Maybe a better title for this review would be, "Do You Really Need Another Baking Book After This?" Well, I'm just a tad excited about this book, so my answer to that question right now is, "NO, NO! A thousand times NO!" I am a mom who loves to bake and indulge myself and the kiddies (and the hubby, if he's game) after a long week of work and school. So I'm not a pro or even a wanna-be pro, but I LOVE a good dessert and find that most of the time, if you want something baked right, you have to bake it yourself--and this book helps you make our sweet dreams a reality! With enough beyond-sound recipes and variations to please most, if not all, this book is exactly what I've hoped for. I love Judy Rosenberg's light hearted and passionate attitude for her craft--I love that SHE loves what she does and wants us all to take a trip to the truly decadent side. Most importantly, every single recipe that I have attempted thus far has resulted in tasty success and cute little messy mouths all around! I am proud to say that I have even been able to put my own spin on a few of these gems. Now, there are no photos or overly-done formatting styles here, but as you read, I am POSITIVE that you will not miss any of that and still feel totally empowered in your kitchen and have a strong urge to put something yummy in your oven. I think all I need now is a cute little apron to prance around in...

This is quickly becoming a "go to" book for recipes. The first recipe I tried was the ginger shortbread. Cookies were a HUGE hit at Christmas. Probably one of the best cookies I've had/made. I've tried a couple of other recipes and both were really good. No pictures, which is too bad, but the recipes work, so easy to give them a go. The banana cake recipe was ever so slightly fiddly, but was well worth the extra effort. You cannot go wrong with this book and it is money well spent in this day and age of online recipes (that usually don't work so well).

I owned a copy of The Rosie's Bakery All-Butter, Cream-Filled, Sugar-Packed Baking Book by author Judy Rosenberg long ago. I gave that copy away. I purchased an Kindle copy of this same book and remembered why I gave the print book away. Her recipes look tasty and delish. Some of her recipes are a bit more work than I am willing to commit to. I am slowing down when it comes to baking and cooking after spending over 40 years doing both. I am looking for easier recipes that taste good. Rosenerg's book does not appeal to my streamlined cooking approach. It's not a bad book, it's not the book for me as I've changed the way I cook. At one time I did make homemade

puff pastry and rich multi-layered cakes. Today, I am happy with simpler desserts. If you wish to bake in fine style, and want to devote the time to serious baking, I'd recommend her book. As to the recipes you will find recipes such as: Queen Raspberry Cake, Tosca Bars, Apple-Cranberry Torte, Orange Birthday Cake Bars, Booms, You will find one sexually named recipe that I can not post in this review as the review would be censored. Be warned though there is a recipe name with sexual connotations. There is an interactive table of contents and an interactive index to make navigation easy. Recommend with caveats given.

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