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One Girl Cookies: Recipes For Cakes, Cupcakes, Whoopie Pies, And Cookies From Brooklyn's Beloved Bakery



Synopsis

One Girl Cookies shares more than 50 recipes from the popular New York City bakery of the same name, as well as the sweet story behind its beginnings. Tucked away on a quiet, tree-lined street in Brooklyn, New York, is One Girl Cookies: a charming bakery and caf   whose owners have created what they call an Urban Mayberry. This dessert destination is famous for its gorgeous bite-sized cookies, amazingly moist cakes, seasonal pies and tarts, and dangerously addictive whoopie pies. It started simply, with one girl baking cookies out of a tiny apartment. From simple old-fashioned confections such as Lemon Bars and Strawberry Rhubarb Pie with Spiced Oat Crumble to modern treats like Orange Butter Drops with Shredded Coconut and Pumpkin Whoopie Pies with Maple Spiced Filling, the recipes featured here will impress and delight anyone lucky enough to get a taste. With beautiful color photos and tips for wrapping and gift-giving, One Girl Cookies will become a cherished addition to every passionate baker's kitchen.

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Customer Reviews

This is a charming book written by the owners of a Brooklyn New York bakery. Featuring lovely

photographs, the book contains a collection of recipes including cookies, cakes, pies and breakfast items. There is a short section on creative packaging. The authors name their creations after members of their families. Their backstory is cute, how they became sweeties amid the sweets. But the litmus test for any cookbook is how the recipes turn out. I first tried the Best Ever Chocolate Cupcakes. It is always dangerous to dub something "best ever" and sadly this recipe did not even make my top ten. Although there was good chocolate flavor, the texture was coarse and bready. All was forgiven with my sophomore outing. I love pecan pie but it is so difficult to find one that is more than an overly sweet gelatinous mess. The recipe here, is hands, down, the best ever. The marriage between the pecans and the maple syrup is sublime and the pecans are truly the star of the show. It looked exactly like the photograph in the book and has earned a permanent place in my holiday repertoire. Were I to change anything, it would be to toast the oats that go in the crust for a bit more depth. My next experiment were the espresso caramel squares with white and dark chocolate swirl. A bar cookies, it is described as a gourmet twix. The final result again looked identical to the photograph but the result was disappointing. While the shortbread base stood up to both the filling and the summer humidity, the caramel layer was bland and surprisingly tasteless despite the addition of coffee. The dark chocolate layer, while delicious, was too thick. Were I to make it again, I would use a different caramel recipe, reduce the amount of dark chocolate and add coffee to it also. Finally, I tried the nana cookies. Subtly spiced with clove, these piped cookies are a delight with coffee. Not too sweet, they look plain. Some of my taste testers thought they were flavorless so next time I will add more cloves. This book has a wide variety of recipes. Most are homey not frou-frou. Although some have many steps, the recipes are not difficult to make and even novices should be able to enjoy success. Inexplicably this book contains no explanatory text about ingredients or measuring. This book is worth the price for the pecan pie recipe alone. Recommended.

This is one of the best dessert cookbooks out there. The recipes in here range across a wide number of cakes, cookies, frostings, etc. The ingredient lists are quite simple and the execution of the recipes is straightforward for any person with a modicum of experience as a baker. If you ever have a chance to visit their retail location in Brooklyn, NY, do so. You won't be disappointed. If you don't have a chance to visit, then buy this cookbook, bake some things and see for yourself.

Everything I make turns out amazingly!!! Never too sweet or too dry - the recipes are perfect! And the instructions are so useful eg beat on low for 2-3 minutes until light and fluffy - hallelujah! Finally

a recipe book where it's hard to make a mistake. I've also adapted a few cookie and cupcake recipes to gluten and/or dairy free and they turn out well

It is a good time to review this book. I have enjoyed it for several months. By now I have made about 15 recipes from this delicious book. Some of the favorites according to my recipients are the whoopie pies and the oatmeal cookies. Both easy and tasty.

EXCELLENT Easy to follow instructions and lots of pictures. I recommend that you buy this recipe book

The ingredients are accessible even in Hawaii. Easy to follow. A good mix of different flavors and some old school recipes that should not be forgotten.

Great gift and bake cook book.

Wonderful!

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