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Marshall Field's Frango Chocolate Cookbook



Synopsis

The contents include: Mousses, Puddings, and Terrines; Cakes, Cheesecakes, and Tortes; Pies, Tarts, and Pastries; Souffles and Crepes; Muffins, Scones, and Other Quick Breads; Cookies, Brownies, and Confections; Ice Creams, Frozen Desserts, and Beverages.

Book Information

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Average Customer Review: 4.5 out of 5 starsÂ Â See all reviewsÂ (6 customer reviews)

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Customer Reviews

Recipes are fun and tasty. If you happen to live near a Macy's, there's a good chance they sell Frango Mints. The Frango Mint cheesecake recipe is wonderful. Book brings back memories of Marshall Fields. Though no amount of baking will bring back the customer centric tradition and unique regional nature of Marshall Fields. Nice work, Macy's.

My mother had this when I was just a child back in the early 80's, and ever Sunday my family would go to the Marshall Field's store at our local mall and every other month take the hour trip into Chicago to go to the Marshall Field's in the city. I remember having Frango Mints around Christmas and will never forget the incredible taste of that chocolate. I'm glad I found this book as it brings back so many memories, and I look forwards to fingering through these recipes to see which one to use first.

I was hoping for inspiring chocoholic recipes. This is a great slice of history but not so great on the recipes. Marshall Field's has had superlative food at many of it's stores but especially the Chicago flagship. The frango recipes are interesting but not fantastic. The Marshall Field's cookbook, on the

other hand, is excellent.

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