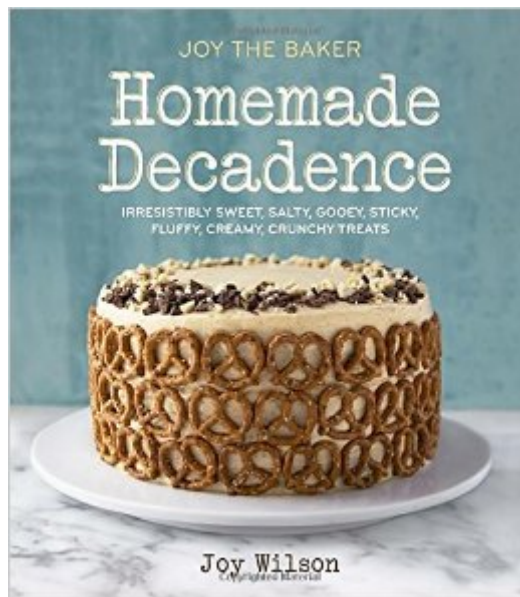


The book was found

Joy The Baker Homemade Decadence: Irresistibly Sweet, Salty, Goosey, Sticky, Fluffy, Creamy, Crunchy Treats



Synopsis

Joy Wilson believes that everything is better with pie. And caramel. And definitely ice cream. Her world is pretty sweet: she dabbles daily in butter and sugar as her blogging alter ego, Joy the Baker. Her new book, Joy the Baker Homemade Decadence, is packed with 125 of Joy's favorite, supereasy, most over-the-top, totally delicious treats, such as Dark Chocolate, Pistachio, and Smoked Sea Salt Cookies; Butterscotch Cream Pie with Thyme-Marshmallow Meringue; Mint Chocolate Chip Cake; and Strawberry Cheesecake Ice Cream. After all, every day is an opportunity for sweets.

Book Information

Hardcover: 272 pages

Publisher: Clarkson Potter (October 14, 2014)

Language: English

ISBN-10: 0385345739

ISBN-13: 978-0385345736

Product Dimensions: 8.3 x 1 x 9.4 inches

Shipping Weight: 2.3 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars See all reviews (99 customer reviews)

Best Sellers Rank: #95,076 in Books (See Top 100 in Books) #81 in Books > Cookbooks, Food & Wine > Baking > Cakes #314 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

In my house, baked goods are occasional treats and always homemade. As soon as the book arrived, I knew I was in trouble. I want to make EVERY RECIPE. If Joy the Baker was trying to make a book about sharing warmly baked love, she succeeded. And my kids are forever grateful for the Breakfast Cobbler recipe. Code: pie for breakfast.

My copy of Joy's first cookbook Joy the Baker is dog eared from use so I knew I'd have to have a copy of her newest. I made the Chocolate Peanut Butter Pretzel Layer cake from the cover as requested by my daughter for her birthday and it was a huge hit. It looks a bit intimidating at first glance, but Joy guides you though with amazing results. The Basic Three Layer Chocolate Cake and the Salted Peanut Butter Buttercream Frosting are the perfect vehicles for the Pretzel Cake. I also made the Graham Cracker Crust to encase the Peanut Butter Pie and my husband was in love with both. The overnight yeasted pancakes and ultimate pancake syrup are to die for. And the

Chocolate Pound Cake with Chips and Chocolate Glaze, OH MY! I've just began my delicious journey with this amazing book and I know if I'm in the mood for a little something sweet this will fulfil that desire. Of course there are other delicious sounding recipes amongst the sweetness and the Roasted Potato Breakfast Nachos are on my to try list soon. Tomorrow morning is the Cinnamon Pull Apart Bread.

I follow Joy's blog and have watched Bonkers Awesome obsessively! I just want to be Joy's best friend! Sometimes cookbooks and baking books are intimidating, but Joy's writing and recipes are inspiring and yeah, delicious!!!! I was actually reading her blog the moment the book arrived on my doorstep. The minute I opened it I flipped through every page. Joy is a wonderful writer - so warm, charming and funny and her recipes are casual, yummy, classy, and impressive. I can't wait to make everything. I already made the Melty Chocolate Truffle Cookies and wow. wow. wow. wow.

It was sometime around late 2011 that I first discovered Joy Wilson, aka Joy the Baker. How I came across her incredible site, I don't remember, but what matters is that I have never forgotten her and recipes! The very first recipe I ever tried of Joy's was her Angel Food Cake. Once you try it, you'll never go back to the pitiful excuse of store-bought angel food cake! I received her first cookbook as a gift back in 2012, and have loved it, so I was excited to hear about her second cookbook, *Homemade Decadence*! When *Homemade Decadence* arrived, I simply sat and admired all the gorgeous photographs and tried to narrow down which recipes I wanted to try. Good luck with that! I want to try them all. So far, I have made the Dirty Chai Lattes, Confetti Cookies, and Raspberry-Cream Cheese Brownies. All delicious! The only request I received was to skip the fresh raspberries on top of the brownies next time, because they were tart, but that could be since they aren't in season! I still have many, many recipes I want to try from *Homemade Decadence*, and look forward to getting in the kitchen with Joy the Baker's cookbooks for years to come. Overall, I would give *Homemade Decadence* an A+, as it is more than a cookbook, but rather a celebration of stunning photography, humor, and all things baked. Disclosure of Material Connection: I received this book free from the publisher through the BookLook Bloggers Review Program. I was not required to write a positive review. The opinions I have expressed are my own. I am disclosing this in accordance with the Federal Trade Commission's 16 CFR, Part 255 .

Joy Wilson has created and photographed 125 recipes in *Homemade Decadence*. While I have not baked all 125, I can tell you that every recipe I've tried out from Joy the Baker so far has left me

impressed - Not only due to the accuracy and ease of the instructions for each recipe, but also the taste, texture and all around incredibleness of the finished product. The only thing that would make this book better would be scratch and sniff pages - but then again you can just follow one of these recipes and make your entire home smell delightful! Yet another impressive collection of recipes from Joy the Baker...well done!

this is one of the bakers i trust, i got the book as soon as it got to shelves and i tried to recipes already, which were good. I did the dark chocolate, pistachio, smoked sea salt cookies today, the taste good however they dont look like the photo. I bake cookies a lot and to get that look the butter has to be melted. Anyways i searched her blog to check on what went wrong, the temp is different but thats ok, i kept on searching to check other oven tempretures and what i discovered is that the original recipe is david lebovits from the book of chocolate. The exact same thing. Now am just wondering shouldnt that be mentioned? If id rate the book til now its a 4 or even 5 bcs it didnt fail in any means, but i really think the source of the original recipes should be mentioned.

I received my copy of Joy the Baker Homemade Decadence: Irresistibly Sweet, Salty, Gooley, Sticky, Fluffy, Creamy, Crunchy Treats for free from Blogging for Books to review. Considering the author's nickname, I expected this to be full of nothing but baked goods. I am pleasantly surprised to find a great deal more, beginning with creative additions to your morning toast. Every page I turn I say, "ooohh - I have to try that." And I intend on following through. The book begins with lots of treats for breakfast including syrups for the pancake recipes that are available. The Lemon-Poppy Seed Pancakes look amazing. After about 20 breakfast / brunch recipes come the cocktail recipes. Not a logical progression to me but, hey, it's five o'clock somewhere! And seriously, not all are alcoholic such as the Strawberry, Beet and Chia Seed Smoothie (which I probably will pass on in favor of the Champagne-Sorbet Float). The expected recipes for baked goods make up about 2/3 of the book...which is awesome! That's why I requested it. There is something for all tastes here, and updates to classic recipes like Carrot Cake Cupcakes and Almond Angel Food Cake with Vanilla-Scented Citrus. There is also a Vegan Chocolate Cake that I need to try out on my co-workers. This really is a great book to add to a cookbook collection.

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