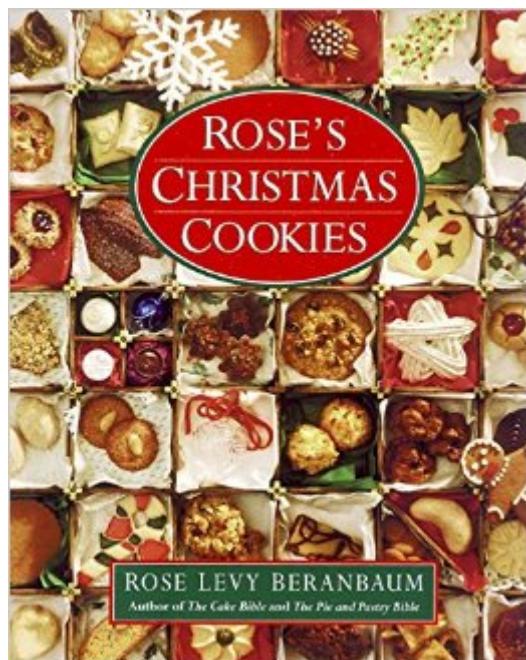


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# Rose's Christmas Cookies



## Synopsis

Since its 1990 publication, Rose's Christmas Cookies has been a phenomenal success. Who can resist Chocolate-Dipped Melting Moments Cookies or moist Mini-Cheesecakes with Lemon Curd . . . or David Shamah's Jumbles, a fabulous cross between a chocolate-chip cookie and a chunky candy bar bursting with raisins, chocolate chips, and pecans. Whether you need a cookie to decorate your tree or grace your mantelpiece (cookies like Stained Glass or Christmas Wreaths), a sweet to send (Mahogany Butter Crunch Toffee, Maple Macadamia Bars), or a special holiday treat for your dinner party (Praline Truffle Cups, Chocolate-Pistachio Marzipan Spirals), you'll find that perfect something here. Complete with 60 cookie recipes and a color photograph of each cookie for handy reference, this easy-to-use and fun-to-read book will result in scrumptious, festive, and splendid-looking cookies every time.

## Book Information

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Average Customer Review: 4.6 out of 5 starsÂ  See all reviewsÂ (111 customer reviews)

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## Customer Reviews

'Rose's Christmas Cookies' by Rose Levy Beranbaum is a cookie baking book you should have if you enjoy baking cookies, even if you have one or a dozen other books on cookie baking. She gives the same lovingly detailed tutorial on virtually every aspect of cookie baking which you may want to know. I have reviewed two other major cookie books and have skimmed several other books I plan to review and Beranbaum's book stands alone in the amount of detail she gives on cookie baking technique. Anyone familiar with her 'Bibles' on bread, pastry, and cakes will be familiar with the depth to which she goes in explaining the secrets of this little corner of baking. There are several reasons that make this book stand out from the pack. First, there is the detailed coverage of cookie

baking ingredients and tools. The most important tool aside from the oven is the cookie sheet. I am chastised by reading that my pricy Calphalon jelly roll pans plus Silpat silicone lining is not the best platform for baking cookies. Also, there are great sections on how to deal with some of the more fussy nuts such as hazelnuts and how to tell the difference between unblanched, blanched, slivers, sliced, chopped, medium coarse chop, fine course chopped, and powdered nuts. Also, there is excellent coverage of virtually every other ingredient. Beranbaum, for example, explains the differences between butters and imitation butters and why the imitations simply don't work as well as the real thing. This treatment is especially good in giving formulas for substituting one combination of ingredients for another. The most useful is how to replace brown sugar with granulated sugar plus molasses. This is so easy, I wonder why I bother to stock brown sugar at all.

Like many of you out there in review land, I bake a couple thousand or so cookies each Christmas to give as gifts. Usually round about September, friends and relatives start asking me if I'm going to bake the ones that are their particular favorites, whatever those might be. As a veteran cookie baker, I can't say enough good things about this book from Rose Levy Beranbaum. First of all, there is a large, full color glossy of every single cookie in the book. So you know exactly what they should look like. Secondly, she not only gives you very, very explicit measurements in both cups and grams, but her directions are quite thorough and well-explained. Then she tells you exactly how to store each kind of cookie, and how long it keeps. This is really helpful to me, since I bake about a dozen different kinds of cookies for gifts between Thanksgiving and Christmas. This way I can bake the cookies that keep the best first, and work my way toward the more fragile ones toward the end. It's hard to imagine how anyone might have failed with any of these recipes. They're fabulous, and guaranteed to win you popularity, if not outright love. Some of my favorite ones from this book have been the Swiss Lebkuchen, the Peanut Butter Jewels, the Lemon Bars, and the Melting Moments. The Lemon Bars are a lot more work than the usual version of this cookie -- you have to pre-bake the shortbread crust, cook the lemon curd, then combine the two and bake, but it's well worth it -- by far the best lemon bar I've ever made or eaten. The Melting Moments cookie, a fragile meltaway covered with high-quality dark chocolate is my personal favorite. The only thing in this book that didn't work for me was the gingerbread for the gingerbread house.

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