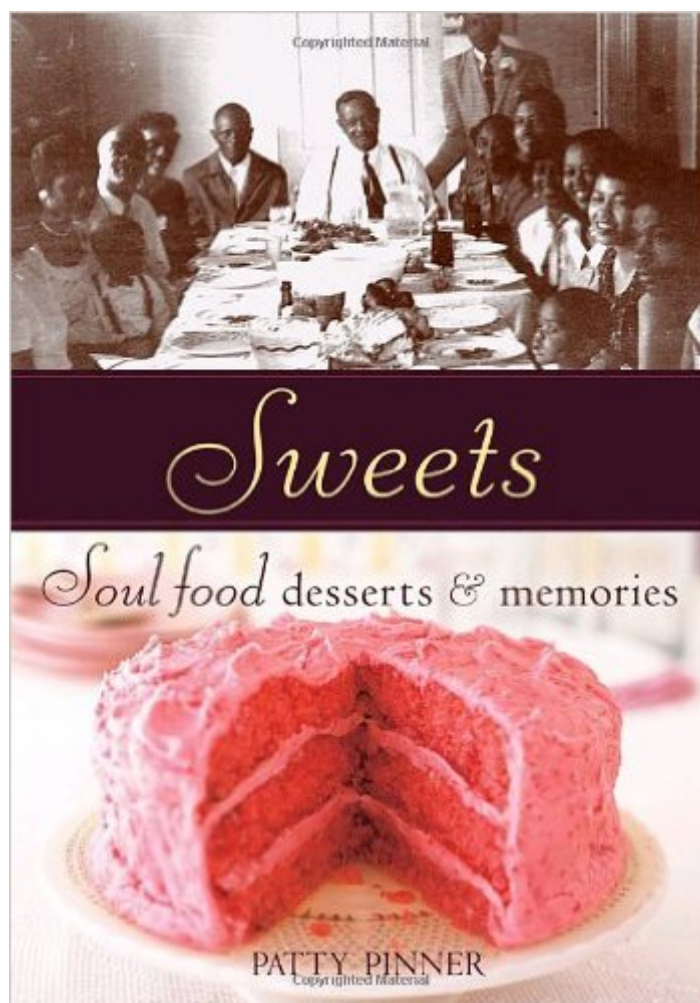


The book was found

Sweets: Soul Food Desserts And Memories



Synopsis

A beautifully photographed cookbook of sugary sweet soul food desserts, influenced by the women in author Patty Pinner's family. Growing up in a large African-American family in a small town in Michigan, Patty Pinner spent her childhood helping the women of the house-the Queens of Soul Food-whip up the sweet treats that crowned family dinners, neighborhood gatherings, and church socials. In SWEETS, Patty shares her family's stories, maxims, and magical desserts, many named after family members like Cud'n Daisy, Aint Sug, and My My, her beloved grandmother. Part recipe book, part family history, this sweet-as-can-be cookbook is a heartfelt tribute to women who ruled the home and the kitchen with their wisdom, hearts, and cooking.

Book Information

Paperback: 176 pages

Publisher: Ten Speed Press (November 1, 2006)

Language: English

ISBN-10: 1580087981

ISBN-13: 978-1580087988

Product Dimensions: 7.1 x 0.6 x 10 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (126 customer reviews)

Best Sellers Rank: #126,940 in Books (See Top 100 in Books) #27 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food](#) #378 in [Books > Cookbooks, Food & Wine > Desserts](#) #483 in [Books > Cookbooks, Food & Wine > Baking](#)

Customer Reviews

I got this book & read it cover to cover. I have over 250 cookbooks, and I am a snob when it comes to good cookbooks. Out of all my cookbook, I'd say that this is in the the top 5. It takes me back home to KY, and my grandmother kitchen. And reminds me of all the wonderful food that we ate at home & at the church revivals. All the women would try to out cook each other. The recipies in this book, are almost word for word & step for step what I remember watching my grandmother & the other ladies I grew up watching cook. Patty, you call this Soul food cooking. But to me & everyone raised in the south. It's just really good/great home cooking. I'd love it if you came out with a cookbook on veggies & meats etc. Bless your heart for writing this book. I thought I lost the chance to make several of the dishes listed in your cookbook. I lost my grandmother, and her recipies with her. I'd only remember some of them. So now, I have them back, and I've already started using your

cookbook. will only let me give you 5 stars. But if I could I'd give you 100. Yes people the book is that good. I cook on the side for a living, so I know what I'm talking about!!!!

Memories! The cover of the paperback edition has a strawberry, pink, cake on the cover. The minute I saw the cover I was taken in and once I opened the book to a random page and got a glance of the recipes inside, I was immediately transported back to my childhood and my family. Standing there in the bookstore, I immediately wanted to run home and begin baking these delectable desserts. I bought the book and I love the recipes and its contents. Ms. Patty Piner needs to take things a step further and write a Novel. I adored reading the stories about her family. The feeling I get reading it is just as fantastic as the recipes! By far, the best and most complete soul food dessert book I've ever seen. All of her "Ainties, Uncles and Cudn's" brought those stories to life. I will be getting the hardcover version of this book as well as purchasing it for gift giving! Update: Made the "MY-MY'S" cake and it was delicious! Moist, tasty, makes a great birthday cake. The frosting given with the cake was also unique and tasty, albeit, labor intensive as some of the recipes are, but I think that's what gives the book its charm. (After all, they lacked modern appliances). I also tried the recipe with my own version of vanilla frosting, umm good! I've made this cake 3x in less than a month.

This book wasn't for me. I was looking for a sweets book with homemade southern recipes and what I received was a book that uses boxed cake mix. Now that is fine if that's what your into but I was really hoping for made from scratch down home stuff. That aspect really turned me off and soured the whole book for me. The stores were absolutely amazing and I felt that I was part of the Piner family but I just wished for more. There were alot of pictures of people but not too many pictures of the actual food. I had hoped for me but...

I am so happy that I stumbled across this book when searching for a southern dessert cook book. I couldn't wait to get it in the mail and quickly went through it to try the first recipe that stood out. I made the down home bred pudding and it was fantastic!! Instead of using regular rum, I used hazelnut liquer and it turned out much better than I could have expected. I also tweaked the measurements here and there because my family loves a "wet" bread pudding. So needless to say, I've been asked to make this for Thanksgiving as the main dessert! I can't wait to try the rest of the recipes. If they are any where close to this one, I'm sure they will all taste amazing!!

I never thought about buying, nor using, a cookbook until I received this book for Christmas. Well, the book wasn't exactly given to me; however, it was a gift to my mom. Nevertheless, I have not put it down for long since. I have already baked the Caramel cake, and although it was a big hit, this cooking time for the icing was off a bit, or I needed to increase the fire a bit. Still, this book is more than just a cookbook; the photos are priceless. Some of the recipes are for desserts that I have never heard of, and some for desserts that I have tasted once, but never seen them again. I love this book, and I really enjoy looking at the photos, reading the stories, and pondering over what to bake next. The only thing missing is pictures of the dishes.

I'm Southern. Born and raised. I moved to the West coast and missed my granny's cakes...this book is charming and has a ton of good recipes for you to try, I'll warn you, the strawberry cake with real strawberry buttercream icing will make you friends all over town, so be ready! :). The recipes are all the "from scratch", real-deal. No light, lite or fat free in this volume...I hate it because I can literally see my waistline expand when I crack it open....what a sweet conundrum to be in! Have fun with it!

Thoroughly enjoyable reading and baking! Patty spins a yarn as well as she stirs-up a cake batter. The recipes are delicious and virtually fool-proof. The stories are heart-warming, and nostalgic. This cook-book / family album is well written, and lavishly illustrated. The stories are reminiscent of the ones I used to hear sitting around my grandma's kitchen table. If the recipes don't hook you, the stories will! I found myself laughing out loud at the antics of Patty's "aunts" as they vied to out-do each other at the family gatherings. Patty has put together a golden treasury of her families' prized desert recipes, and told some pretty good stories about them along the way. "Sweets" is a truly unique protrait of a small-town family who made their deserts the "crowning point" of the family dinner. P.S. This is the one you'll want to set out when company's coming!

[Download to continue reading...](#)

Sweets: Soul Food Desserts and Memories Sweets: A Collection of Soul Food Desserts and Memories The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Pure Chocolate: Divine Desserts and Sweets from the Creator of Fran's Chocolates Sweets & Treats With Six Sisters' Stuff: 100+ Desserts, Gift Ideas, and Traditions for the Whole Family Tea & Sweets: Fabulous Desserts for Afternoon Tea Out of the Box Desserts: Simply Spectacular, Semi-Homemade Sweets Les Petits Sweets: Two-Bite Desserts from the French Patisserie Popular Christmas Memories, Bk 1: 9 Early Intermediate to Intermediate Piano Arrangements of the

Season's Most Popular Songs (Memories Series) Mama's Tea Cakes: 101 Soul Food
Desserts Cleveland Food Memories: A Nostalgic Look Back at the Food We Loved, the Places We
Bought It, and the People Who Made It Special The Food Service Professional Guide to Controlling
Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food
Service Professionals Guide To) Hakka Soul: Memories, Migrations, and Meals (Intersections:
Asian and Pacific American Transcultural Studies) 250 Treasured Country Desserts:
Mouthwatering, Time-honored, Tried & True, Soul-satisfying, Handed-down Sweet Comforts Great
Italian American Food in New England: History, Traditions & Memories Food Politics: How the Food
Industry Influences Nutrition, and Health, Revised and Expanded Edition (California Studies in Food
and Culture) Food Politics: How the Food Industry Influences Nutrition and Health (California
Studies in Food and Culture) More Than Just Food: Food Justice and Community Change
(California Studies in Food and Culture) Food Service Menus: Pricing and Managing the Food
Service Menu for Maximum Profit (The Food Service Professional Guide to Series 13) The Nutri
Ninja Master Prep Blender Whole Food Cookbook: 101 Delicious Soups, Spreads, Entrees,
Desserts & Cocktails For Your Ninja Pro, Kitchen ... Ninja Kitchen System Cookbooks) (Volume 2)

[Dmca](#)