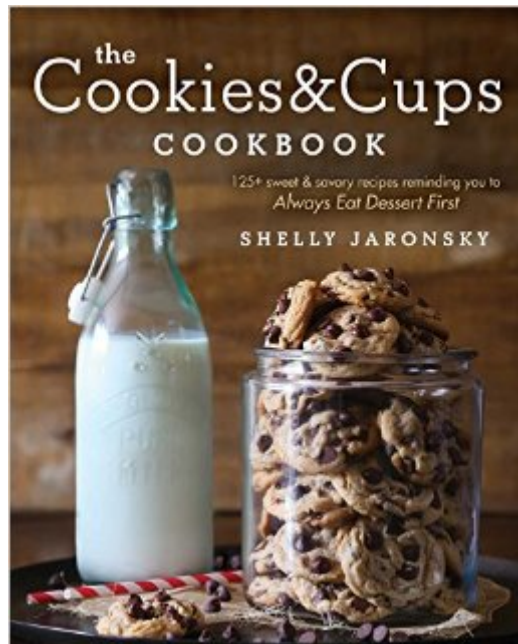


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# The Cookies & Cups Cookbook: 125+ Sweet & Savory Recipes Reminding You To Always Eat Dessert First



## Synopsis

Wildly popular Cookies & Cups blogger Shelly Jaronsky's eagerly anticipated cookbook features all-new, mouth-watering, delectable sweet treats 100% guaranteed to make you want to eat dessert first. Shelly Jaronsky has a problem. She's an addict. Of the buttercream variety. "Chronicling my life in sugar" has been Shelly's motto since the inception of her insanely frequented dessert blog, Cookies & Cups. With recipes ranging from the deliciously decadent (her Salted Fudge Bars will make you seriously reconsider everything you thought you knew about baked goods) to the deceptively simple (her Favorite Chocolate Chip Cookie will become an instant staple in your baking repertoire), The Cookies & Cups Cookbook truly has something for everyone, from the cooking novice to the seasoned chef. Now you can bring Shelly's signature style into your own kitchen with more than 125 no-fail recipes, including some reader-approved favorites and a special bonus section dedicated to the quick and savory side of cooking. Authored in the witty, intimate style of the blog that draws more than three million monthly page views and a social following of more than seven hundred thousand fans, The Cookies & Cups Cookbook is the go-to source for all things flavorful, accessible, and irresistibly tasty.

## Book Information

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## Customer Reviews

First, I was NOT given a free copy to write a review, I actually purchased the book. I'm an avid cookbook collector and baker. I have made several recipes from the book and will probably give it away to a beginner baker. The author stated up front how much she loves salt in her desserts, and the constant use of salted butter is proof. Use unsalted butter, always. It's the only way to control the

amount of salt in your food, and food that is too salty simply doesn't taste good. Case in point, Caramel Apple Upside Down Cake. I made it as directed and it was far too salty for our liking. Also, too much butter in the Caramel Apple Topping; cut it by half so it isn't so greasy. Calling it a Caramel Apple Topping is a stretch - it's butter and brown sugar, boiled. No cream? No vanilla? The cake crumb was a little dense, and greasy around the edges due to the amount of butter in the topping. My Favorite Chocolate Chip Cookies were good; I used unsalted butter, though. I love mini chips in it - I nice gooey bits of chocolate in every bite. The S'mores Cookies were also good, although the graham cracker crumbs got lost and weren't evident for that true s'mores taste. I would use very coarsely chopped graham crackers and add them with the marshmallow bits and chocolate at the end, they will break up a bit more while mixing. Tip - add the marshmallows on top after 8 minutes in the oven or they melt too much and spread way out, and are not at all pretty, then bake an additional 4 minutes. I tried several buttercreams, to include the Perfect Buttercream, Brownie Batter Buttercream, and Creamy Chocolate Frosting. All had lovely flavor, were smooth and buttery, and not over the top sweet like some butter teams are. Again, I used unsalted butter.

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