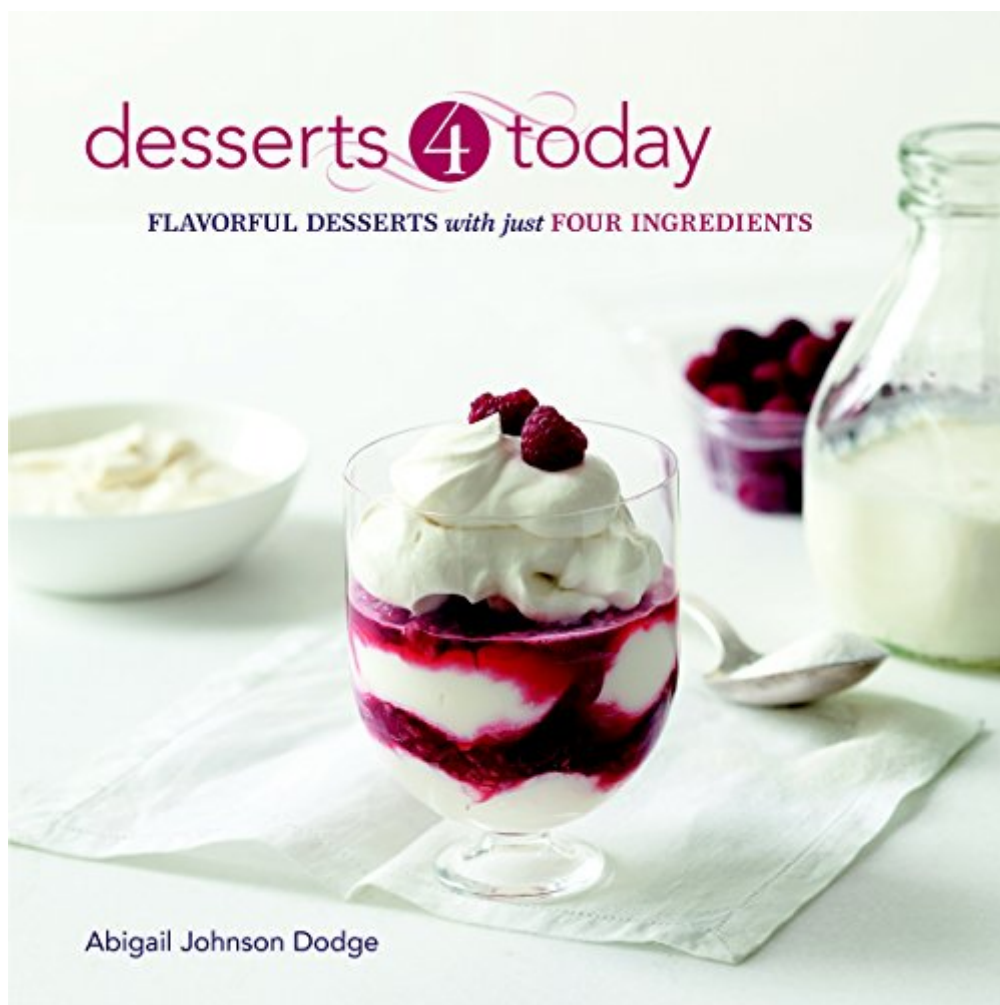


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Desserts 4 Today: Flavorful Desserts With Just Four Ingredients



Synopsis

Whether you've had a hard day at work, have been on the go all day, or are planning an impromptu get together for friends, nothing will end your day better than something sweet and satisfying. Thanks to baking expert Abigail Johnson Dodge, you can whip up a delicious dessert with just 4 ingredients in about half-hour. The recipes in *Desserts 4 Today* rely on simplicity--no outrageous ingredients, no difficult-to-master techniques, and no hours of prep work. Each of the 125 flavorful desserts uses pantry ingredients, is ready from start to finish in about 30 minutes, and provides flavor variations sure to please any palette and any craving. *Desserts 4 Today* enables cooks of all skill levels to effortlessly create delicious desserts.

Book Information

File Size: 14337 KB

Print Length: 192 pages

Publisher: Taunton Press (August 12, 2015)

Publication Date: August 12, 2015

Language: English

ASIN: B0155G53O6

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #517,468 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #77

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Cookies #253

in Books > Cookbooks, Food & Wine > Baking > Cookies #421 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Desserts

Customer Reviews

I may have to stop reviewing cookbooks from Taunton Press--every single one I have chosen to review thus far I have wanted to own. My personal copy ordered from is on it's way to me as I type this. What is it about this one? At first glance, it seems a little gimmicky. About 10 or 12 years ago, there were several cookbooks published that either limited the number of ingredients or number of steps for a recipe. Sometimes they were successful and sometimes less so. Johnson Dodge has an

understanding of ingredients, of chemistry, of baking and cooking, and of today's cook that works like magic here. When you only have four ingredients, they all count, and they all must work together to make the finished product. She gives a great introductory section where she talks about ingredients, techniques, equipment and more. Almost every recipe has suggestions to change it up, or comments on technical things or ways to gussy it up with sauces or glazes or the like. Usually when I review a cookbook, I make two or three dishes to see how they turn out. These recipes were so easy and so good, I found myself making one every time I turned around. I started with Jammin' Sugar Cookie Thumbprints (p. 22) and Toasted Pistachio Crisps (p. 19). I am lazy, so I almost never get out my mixer. On the thumbprints, I filled them with raspberry preserves. They were rich, buttery, crispy and the raspberry was a perfect contrast. There were several suggestions for switch-ins and anyone with a little imagination could come up with more. I was not able to slice the dough for the crisps, it kept crumbling. (Possibly my fault for either mixing by hand or not chopping my nuts finely enough). It didn't matter, I rolled the dough into balls and pressed each flat with the palm of my hand. My husband loved them, suggesting I add them to my regular baking. From there I tried Crunchy Peanut Butter Buttons (p. 32). You will be amazed that such simple ingredients make such a divine cookie. Next time I think I'll try the suggestion and add mini M&Ms. These cookies were surprisingly even more peanuttier the second day. The Oatmeal-Cinnamon Crisps (p. 28) made a believer out of me. I looked at the "dough" and then my homely piles of oats on the cookie sheets and thought there is no way this is going to work. And then it did, almost like magic, when the brown sugar caramelized to make little crunchy mounds of goodness. There were two recipes that were less successful however. The Lemon Meltaways (p. 29) had nice texture but didn't taste very lemony. This again may have been my fault, as I didn't measure my lemon zest, just zested the one lemon I had and figured it was enough. The Chocolate-Toffee Crumble Cups (p. 37) were delicious when first baked, but after they had cooled, the toffee in the dough seemed to get very hard and chewy and made them not as good. In this case, I think I would make them again and only put the toffee on the top, or try one of the suggestions for other things to switch-in their place. Almost every recipe I tried had a higher yield than indicated. (If you are into cooking or just like to be exact, I recommend buying cookie scoops of varying sizes, they work so well.) I wanted to try other recipes in the book, so I can't wait for my copy to get here. And Abigail Johnson Dodge, if you see this, I would love a Cookies 4 Today book next. (You can tell I can't get enough of these cookie recipes!)

I find myself arranging more get-togethers with friends just so that I can try making more of these desserts. I love all the things I can make without having to buy special ingredients or spend all day,

and the portion sizes in this book are perfect. Some of my favorites are the banana chocolate souffle and the butter-preserve cookies. It even tells you how to store the treats and what their fridge life would be. I have discovered that these recipes should be followed pretty closely - every time I try to substitute or add a little less of an ingredient it doesn't turn out the same, and it seems to take me a second try to get each dessert just right, especially for the desserts which don't have pictures in this book. One final warning I would give is to take instructions for nonstick or parchment paper seriously, as this can make the difference in a recipe. It turns out that wax paper or a nonstick pan are not good substitutes at all...

Abby Dodge has hit on a wonderful concept with her latest book - four ingredient desserts that are quick and simple to put together but still knock your socks off with flavor. The recipes are creative and interesting and the ingredients are easy to come by and usually sitting in your fridge or pantry. I've already made a handful of these and they are perfect for weeknight company. For example, the Nutella Fudge Brownies took me five minutes to mix together and ten to cook, and I served them with ice cream to some very happy guests. Much easier than even a batch of brownies. Homemade OR from a box. And MUCH better tasting. The book layout is clean and easy-to-follow, directions are clear, and Abby thoughtfully suggests ingredient substitutions and ways to dress up each recipe. Desserts 4 today is definitely one to add to your baking arsenal, and several people I know are going to be getting it as a gift.

The recipes are "simple, sophisticated and satisfying." I don't typically write reviews, but since I've found this to be such a wonderful and useful purchase, I decided to. We have made several of the recipes, all with success. I've found it wonderful for baking with a 9 year old as well. She can create with simplicity and feel successful. While there are recipes that may not be "typical family recipes", there are many that my house of picky eaters has embraced with open mouths; flourless chocolate mousse bites, Nutella fudge brownies, chocolate- dipped toasted-coconut macaroons... The serving size each recipe makes is perfect for making a quick gift for someone or for a nice, easy dessert. So easy, we've often found ourselves having to use restraint not to have dessert every night! However, the portions are small and seem just the right amount in size and quantity.

This has become my 'go to' dessert cookbook this summer. Everything is delicious, beautiful to present, and so wonderfully easy to prepare. I bet I've tried 12 to 14 of the recipes and each is

better than the next. Our son was here for dinner on Sunday and ate three of the four tarts (can't remember the name but puff pastry filled with peaches and raspberries) and then took the fourth for the train home. And, I love the way the author writes, clear, concise and so charming!

Fantastic book, simple recipes. I would recommend this to all the people with a sweet tooth.

I gave this book as a gift and it was a big hit. The pictures in it are really beautiful and it was giving everyone great ideas for new dessert ideas.

This is a fun book with easy recipes that taste good. The ingredients are almost all ones that are already in the pantry. The pictures are helpful, and the directions are easy to follow.

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