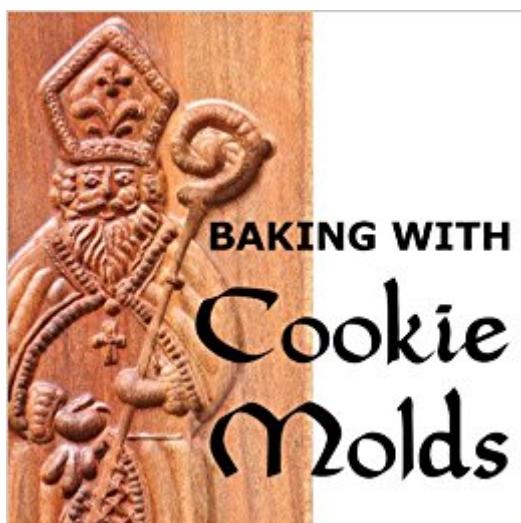


The book was found

Baking With Cookie Molds: Secrets And Recipes For Making Amazing Handcrafted Cookies For Your Christmas, Holiday, Wedding, Tea, Party, Swap, Exchange, Or Everyday Treat



Synopsis

THIS IS THE FULL-COLOR THIRD EDITION.Â *****#1 .COM BESTSELLER IN BAKING (JULY 2014)*****#1 .COM BESTSELLER IN PARTY COOKING (JULY 2014)*****#1 .COM BESTSELLER IN CHRISTMAS COOKING (JULY 2014)***Â SPECIAL NOTE! -- ANNE WILL PERSONALLY ANSWER ANY QUESTION OF YOURS AFTER READING THIS BOOK. ASK ON HER WEB SITE, AND YOU'LL NORMALLY HEAR BACK WITHIN HOURS!Â Beautiful to look at but hard to use. That's the reputation of cookie molds. But should it be?Â In this groundbreaking book, Anne L. Watson restores cookie molds to an honored place in the baker's kitchen by revealing long-lost secrets of their use. With Anne's techniques and recipes, tasty cookies with lovely, detailed designs will literally fall from the mold into your hand.Â Learn how to make traditional molded cookies like speculaas, spritz, and shortbread, as well as modern ones like White Chocolate Lime Cookies and Orange Blossom Wedding Cookies. Learn the tricks of sandwich cookies, layer cookies, chocolate backing, and exhibition cookies. And learn about the molds themselves -- the many kinds, their history, the best places to find them, how to treat them, what makes a good one, and which to avoid entirely.Â With nearly two dozen recipes and almost a hundred photos, "Baking with Cookie Molds" will quickly have you making cookies that both amaze and delight.Â //Â Anne L. Watson is the author of a number of popular books on home crafts and lifestyle, as well as many novels. In a previous career, she was a historic preservation architecture consultant. Anne lives with her husband and photographer, Aaron Shepard, in Friday Harbor, Washington.Â //Â "Expert instructions guarantee readers a frustration-free experience when using decorative metal, earthware, and wooden molds . . . After reading this, you'll want to snatch them up." -- Lisa Campbell, Library Journal, Sept. 15, 2015 -- STARRED REVIEWÂ "A tasty treat of practical cookie making, historical cookie-mold information, and a wide range of recipes, all served with appetizing sides of baking history and great photographs." -- Kirkus Reviews, June 16, 2015Â "Anne L. Watson deserves big hugs from bakers everywhere for resurrecting the beautiful and tasty art of baking with cookie molds. Loaded with practical advice on everything from the care and cleaning of molds to proper recipe formulation and molding technique, 'Baking with Cookie Molds' provides all the know-how one needs to put retired molds back where they belong -- off walls and out of cupboards, and into action in our kitchens." -- Julia Usher, author, "Cookie Swap," and Director, International Association of Culinary ProfessionalsÂ "Cookie molds are lovely to admire but often end up as part of your kitchen decor rather than as a baking tool. 'Baking with Cookie Molds' will inspire you to use those

molds as they were intended -- to create strikingly beautiful cookies -- and shows that those cookies can be delicious as well! Detailed instructions and photographs make it feel like the author is right there in your kitchen, baking alongside you and guiding you through each step." -- Christina Banner, author, "How to Build a Gingerbread House"Â "A must read for novice and avid bakers! Anne's story and vast knowledge of cookie molds keeps you entertained from beginning to end." -- Karen Giampalva, President and CEO, LetsBakeCookies.comÂ "Friendly, warm, and inviting." -- Ken Hamilton, The Springerle BakerÂ "A honey' of a collection of old and new secrets for shaping edible-art cookies -- with less effort and more success. Will do much to keep this tradition alive!" -- Gene Wilson, HOBI Cookie Molds

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Customer Reviews

Â "Expert instructions guarantee readers a frustration-free experience when using decorative metal, earthware, and wooden molds . . . After reading this, you'll want to snatch them up." -- Lisa Campbell, Library Journal, Sept. 15, 2015 -- STARRED REVIEWÂ "A tasty treat of practical cookie making, historical cookie-mold information, and a wide range of recipes, all served with appetizing sides of baking history and great photographs." -- Kirkus Reviews, June 16, 2015Â "Anne L. Watson deserves big hugs from bakers everywhere for resurrecting the beautiful and tasty art of baking with cookie molds. Loaded with practical advice on everything from the care and cleaning of molds to proper recipe formulation and molding technique, 'Baking with Cookie Molds' provides all the know-how one needs to put retired molds back where they belong -- off walls and out of

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THOUGHTSIntroducing Cookie MoldsHow I StartedAbout This BookÂ OF TIME AND THE COOKIE MOLDÂ THE LOST SECRET OF MOLDED COOKIESÂ YOUR FIRST COOKIE MOLDTypes of Cookie MoldsChoosing Your MoldPreparation and CareÂ YOUR FIRST MOLDED COOKIEGeneral TipsTools and SuppliesRecipe: Anne's Lemon CookiesÂ MORE ABOUT MOLDSCookie StampsSpringerle MoldsSpringerle Rolling PinsÂ MORE ABOUT BAKINGOther Tools and SuppliesNotes on IngredientsColor and TextureBaking Your CookiesÂ MORE COOKIE RECIPESRecipe: Apricot Jam CookiesRecipe: Creamy Coconut CookiesRecipe: Honey SpeculaasRecipe: Gingerbread CookiesRecipe: Danish Butter CookiesRecipe: Butterscotch CookiesRecipe: Double Ginger CookiesRecipe: Honey Almond CookiesRecipe: Cinnamon Cocoa

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Basic Ingredients
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LEARN MORE
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Germany
HOW I STARTED
When I began making molded cookies, I had no intention of writing a book about it. I wouldn't have even guessed you could write enough to fill one. No, I just wanted to make cookies. I had a beautiful wood mold with an image of Saint Nicholas. I had recipes and directions. I was ready to bake! Well . . . The directions I'd been given told me to oil and flour the mold. I did that. But it wasn't nearly as simple as oiling and flouring a cake pan. I found that out on my first try. I used too much flour and didn't spread it evenly, so my saints were spotted with white. Then I tried preparing the mold with just oil, and I got blurry, nearly faceless saints. So, I decided I'd used too much oil, and I tried a little less. Those saints stuck in the mold, and many lost their arms or head. I tweaked amounts of oil and flour, tried different techniques and different tools. I tried pan spray, vegetable shortening, and several different oils. I substituted cornstarch or confectioners' sugar for some of the flour. None of these experiments worked. Further batches produced a motley crowd of Nicholases. Some were hunched or stretched. A few of them flattened into unrecognizable blobs in the oven. The cookies tasted good but looked terrible. Since my reason for buying the mold in the first place was the making of beautiful Saint Nicholas cookies, I was very disappointed. For all I knew, so was Saint Nicholas. But I was determined to master the art, and before long I was doing much better. By then, I was thoroughly intrigued. There was much more to making molded cookies than I'd thought. I experimented with different pieces of equipment and even worked out some new and helpful techniques of my own. Finally, I discovered a long-forgotten fact about the earliest traditional recipes that made the whole process about fifty times easier. But the idea of writing a book didn't come until I started sharing my cookies with other people. Then their stories tumbled out. "My grandmother made these. I just loved them. I still have her molds, but I don't know how to use them." "I bought a mold like that when I was in Europe. I never could make it work. I think I still have it somewhere." "For years, I've

asked all the bakers I come across if they know how to make windmill cookies. But none of them do.Â Baking with cookie molds, I came to realize, had become a lost art, and it shouldn't have. It really isn't difficult. Like so many things, it's just a matter of knowing how. Most instructions you'll see, though, give you methods requiring much skill and practice while also leaving out a lot. That's why so many people who try cookie molds give up in frustration.Â You don't have to be one of them. There are easier and better methods than the ones in common use today.Â That's what this book shares with you -- what I've learned from my mistakes and successes. Things that will work. Techniques and pointers. Equipment you need and equipment you don't. Plus loads of tasty, doable recipes.Â In other words, everything you need for molded cookies to be fun and rewarding.Â

GOT A QUESTION? JUST ASK ME! -- A NOTE FROM ANNEÂ Let's face it. No author can think of every single question you might have while reading the book. No matter how clear and complete it is, there's always a chance you'll find something you don't quite get or that doesn't quite fit your situation. So, what do you do?Â If the book is one of mine, you can go to my Web site and ask me direct. I'll be glad to help! (But you might want to look through the rest of the book first, since the answer might come up later -- maybe in the FAQ at the end.)Â I also use my Web site to describe new things I'm wondering about and trying and exploring. So, please do take a look!Â ///////////////////////////////Â "Like other well done works of art, a good molded cookie starts with a flawless canvas (the dough), a first-rate design (the mold), and a teacher who is a master of the craft (Anne L. Watson). Watson as a teacher is phenomenal, and her groundbreaking book is the reason why. [Her] recipes for spritz, speculaas, lebkuchen, shortbread, and more are tasty, detailed, and meticulous." -- Sue Ade, Bluffton Today, Oct. 5, 2011Â "Finally, a book has been written that explains and shows how to use all types of cookie molds, stamps, and spritz rolling pins and molds correctly, along with recipes that actually taste good." -- Karen Hancock, Bella OnlineÂ ///////////////////////////////Â FULL REVIEW FROM KIRKUS REVIEWS, JUNE 16, 2015:Â A tasty treat of practical cookie making, historical cookie-mold information, and a wide range of recipes, all served with appetizing sides of baking history and great photographs.Â Watson (Island Women Trilogy, 2015, etc.) adds to her collection of how-to books on soap and lotion making with a colorful collection of recipes, decorative cookie lore, and clear, practical advice for bakers of all levels. Starting with honest descriptions of her own failures -- some cookies were "flattened into unrecognizable blobs" -- she provides historical context for molded cookies of all types, along with her secret ingredient to ease the unmolding process and

produce exquisite treats. Few cooks will be able to resist her enthusiastic and encouraging call to kitchen action: "You'll have to experiment a bit, but don't let that daunt you. Remember, when you experiment, you may not get cookies you like -- but the one thing you're sure to get is information, and that's always helpful!" But Watson's book has appeal outside the kitchen; she weaves in a Saint Nicholas story and a detailed cookie-making lesson with style. Also helpfully included is a FAQ section and extensive resources for purchasing molds or learning more. A "historic preservation architecture consultant" by trade, Watson is organized, thorough, and undeniably readable. Her guide is also surprisingly entertaining. While relating her first attempt at molding, she says, "Since my reason for buying the mold in the first place was the making of beautiful Saint Nicholas cookies, I was very disappointed. For all I knew, so was Saint Nicholas." Shepard, her husband, provides dozens of clearly labeled photos for mouthwatering visual inspiration. Engaging, precise baking guide that will have readers heading for the kitchen with enthusiasm and confidence. // MORE BOOKS BY ANNE L. WATSON

COOKIE MOLDS AROUND THE YEAR. In this companion to "Baking with Cookie Molds," Anne L. Watson presents cookies and molds for many holidays and all seasons, as well as for special interests and occasions -- weddings, kids, storytelling around the fireplace, and much more. With nearly 150 photos of molds, cookies, and processes, the book features new techniques and new recipes, along with a month-by-month diary of the seasons on San Juan Island, Watson's home.

SMART HOUSEKEEPING. There's no shortage of so-called experts to cheerfully advise you on how to declutter, organize, and clean. With insight, wit, and common sense, this book cuts through the clutter of questionable and often silly advice to offer practical keys to reclaiming and maintaining your home.

SMART SOAPMAKING. Whether you've made melt-and-pour soap and want to move on -- or you've made traditional soap with slow, outmoded methods -- or you've never made a bar in your life -- you'll find "Smart Soapmaking" practical, helpful, and refreshing. Written by a former professional soapmaker, this book explodes the myths about soapmaking and shows you how to make luxurious soap from scratch with the least fuss and bother.

LIVING APART TOGETHER. There's one reason marriages and long-term relationships break up that is seldom acknowledged: Many committed couples would get along better if they weren't roommates. In this groundbreaking book, Anne L. Watson draws on personal experience to reveal the benefits of living separately and tells how you might make it work for yourself.

SKEETER: A CAT TALE. When a stray kitten romps into Lynne's life, she has no idea what she's getting into. As Lynne describes in letters to her friend Angie, Skeeter is all cat -- high-spirited, contrary, inventive, and so goofy that he

reminds Lynne of her own nuttiest escapades. No one who meets Skeeter will ever be quite the same again.Â

This is an excellent reference for the food historian as well as anyone who is serious about baking with cookie molds. Her explanation of molded cookies throughout history is very interesting, and her long-lost secret ingredient will make you slap your forehead in a classic why-didn't-I-think-of-that moment. I've been using clay molds for years but because they are so temperamental, I never felt confident I could make a wooden mold work until I found Miss Watson's book. Her instructions work! They are expertly written with all the tips and extras needed for success. She has resurrected a dying art and make it accessible to the serious home cook. This book is a treasure.

I just finished the book....gave me grand ideas! I have been making Springerlies for 50 years and was looking for new ideas, and our author had them....I got the book for my kindle...I am going to incorporate some of her ideas into my baking and see how it works. Yes I kn and see how it works.....And some of the other cookie recipes sound yummy and will be making some of them. More importantly she explained so many interesting truisms, and I am so happy to take this knowledge to the kitchen with me. Your book was interesting, you explained well, and I learned many things that this old lady (me) never knew....will be trying all the recipes, and my own ideas, using her suggestions for liquid vs. dry ingredients. I have my old family springerlie boards but have been collecting from travels since. I have also been using greatgrandmama's recipe passed to grandma and mom, then me and who knows what my sister has done, (she's the one with daughters) (Greatgrandmama's spelling right or wring I dont care, the taste is what counts!)

This is a great primer for novice to advanced bakers who want to get into baking cookies using cookie moulds. She gives you a concise gist of what you need to know about ingredients, tools and how to take care of your cookie moulds. She even shows you and tells you what tools you need to get cookies out of the moulds perfectly by oiling tiny crevices of the cookie moulds, and putting little flour, so the dough won't stick onto the moulds. There are recipes included which are really flavorful especially the lemon cookies. Yummy!.This was the first recipe I have tried so far and try the others. It is a great deal when it was \$0.99 for the Kindle version. Baking with wooden cookie moulds has become a lost art in baking because there are so many plastic and silicone products coming out in recent years, and wood will become an endangered resource soon. Excellent baking book with great tips and recipes.

This author really knows her stuff! She answers every imaginable question you could possibly come up with... almost to the point of information overload. Tips, tricks and the what-all, you should be able to make successful imprinted cookies after reading this. It's not a quick read, so don't think you can stop mid-cookie-making to find a quick answer, but the answers are definitely there. Just approach this book as you would a novel, allowing yourself time to read it. Then later when a question arises, you'll have a clue where to go in the book to find it (mine's full of pencil marks & Post-It tabs). Just try not to be intimidated with all the info. If you'd made Springerle or the like, even with limited success (as was my case when I ordered this book!), you won't need all the info in this book... just glean from it what will work for you. There are also lots of recipes she's worked up in this book, so you know since they've been perfected by the expert, they should work for you!

I am GEEK about everything, and this great book fulfills it all. Beautiful photos which inspired me to buy the book. I wish the book could have been paired with some of the molds featured in the book at the time of purchase. No matter, I am on a mission to get a little stash so I can try these recipes out. I agree that the author conveyed her love of culture and cooking. I can see why there is so much good press. Good for her!!

The anise seeds were in the pure form. The Springerle rolling pin was a better quality one than some cheaper ones I had seen. This product can cost \$95.00. I am still going over in my head on the difference in anise oil and anise extract. I was unaware the oil crystalizes in below room temperature. It must be heated to break the crystals up. I would have purchased the oil in warmer weather. The baking with cookie molds book shows the how to. The author worked through some common problems; questions are answered. Springerle cookies were made in my family, her recipe is the same one I found some years back and used with my mother's approval. I liked the section where she explains how to modify or create your own cookie recipe. The historical and artistic element of cookie molds are discussed. It is a thoroughly enjoyable book; and a good learning tool for long time bakers and beginners.

I got a lot out of this book and will put some of the recipes to use. I make Springerle and did not get anything new about those. It had the exact same recipe and directions I already use for that. But the history is good to know and the other types of molded cookies is good. I read it one sitting.

Highly informative for the true cookie lover that loves to bake in molds. She tells you exactly how to bake molded cookies with GREAT success!!! Gone is the frustration of these molded cookies not coming out right!! She has a secret, and it works!!Finally!! Thank you!! I finally baked a cookie with my molds without it sticking and with the detail that it was meant to produce!! Also filled with recipes perfect for molded cookies. I can't say enough and give this book enough stars that it truly deserves, as the stars only go to five!!

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