



Classic Cookies with Modern Twists: 100 Best Recipes for Old and New Favorites

Ellen Jackson

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Here are 100 recipes every cookie-lover will love, including modern twists on the classics for when you're in the mood for something a little different. Who can resist a freshly baked cookie, still warm from the oven? Cookies are simple treats, easy to make, and perfect for almost any occasion, from an after-school snack to a thank-you gift, from bake sales to potlucks. For cookies that are delicious every time, look no further than recipes that have stood the test of time. This "best" collection includes classic favorites, like Snickerdoodles, buttery shortbread, and Peanut Blossoms, along with their modern twists, Cappuccino Snickerdoodles, Rosemary Chocolate Shortbread, and Peanut Butter and Jelly Blossoms. These fresh takes on best-loved cookie jar classics will have you falling in love with your favorites all over again.

Classic Cookies with Modern Twists: 100 Best Recipes for Old and New Favorites Details

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From Reader Review Classic Cookies with Modern Twists: 100 Best Recipes for Old and New Favorites for online ebook

Holly says

The goodness is definitely in the variations. Got a few new ideas (because you can never have too many cookie recipes) and I like the PDX/NW flavor.

Argum says

I won a copy of the book from Goodreads FirstReads program.

This cookbook is a treat. Great pictures and layout and instructions are clear to follow. I think some of the recipes are a little fussy - sea salt, rice flour etc, but it does seem to be for good reasons. There is a lovely little section at the beginning discussing ingredients like why she prefers rice flour in some cases that makes a nice intro for beginning bakers. Each recipe for the most part has a twist or two to easily modify the recipe. Not sure some of those cookies are classics or maybe my family is just boring when it comes to cookies. My bar is usually easy to follow recipes with normal ingredients and here we do pretty well. Some of these are a little out there for me - I am a chocolate chip, peanut butter, sugar, and oatmeal plus variety kind of person, but all around looks good mix of cookie types.

Nicole says

This cookbook has many interesting recipes to make. Perhaps I'll make some for the holidays to share with my family. The instructions are easy to follow and the ones I've made are tasty so far.

Lisa says

This book was just OK. There were pictures but for me there were not enough. Moreover, none of these recipes were ones that I wanted to make. Or should I say none of these recipes are ones that I haven't seen before. I guess this book was just a letdown. I wanted more from a cookie book.

jeanmarie says

I've made a few recipes from here and I really like them! They tend to be slightly 'fussy' as a friend of mine says (for example, the chewy chocolate chip cookies require refrigeration and a couple more steps than I'd usually do) but the steps don't appear to be needlessly fussy, if that makes sense.

A couple seem like more sophisticated or slightly adapted takes on classics (for example, the peanut butter blossoms are pretty similar to the recipe on the back of the hershey kisses package). However, I do like

having all the cookies in one book for easy reference. My one wish is that she had a classic sugar cookie recipe (chewy, not crispy!) for the holidays. Her gingerbread recipe is really great!

Will check back as I make more recipes (I really want to make the cookies on the cover!)

A note on the recipes: the book generally lies pretty flat (great for cooking!) and all the ingredients are typically on a) one page and b) the same page as the bulk of the instructions. That makes it easier to use (compared to my favorite cookbook (smitten kitchen 2012) where the ingredients often span pages (front and back!) and/or are on a different page from the instructions. The photos are nice as well but not included for every cookie (and sometimes the 'variation' is photographed, rather than the main cookie).

Beka says

Exactly what it says - classic cookie recipes with ideas for more modern twists on them. Nice photos too!

Bonny says

I won this book for an honest review!

Talk about a happy surprise. As soon as I found out I won this book I basically met the mail "person" at my front door because I was so excited! I am a cookie monster (in disguise) so needless to say I am really happy with this book! Every cookie looks so amazing, I don't even know which I shall make first.... Hmm, maybe page by page is a good idea?

Shawna says

I received this book as a Goodreads giveaway and I'm so glad that I did! There are 44 cookie recipes and each one has a "Twist", which basically gives you another cookie recipe. The recipes are separated into categories: Scooped, Sliced, Sandwiched, Rolled, Spread in a Pan, For the Holidays. The photos are beautiful. I would say that approximately every other recipe has a photo, which is important to me. The more photos, the merrier! The instructions for each seem fairly simple, without tons of steps. Overall, a great addition to my cookbook shelf! I recommend for those who love to bake cookies.

Mary Cokenour says

Basically seen one cookie cookbook, seen this one. Nice that the recipes are put into categories (sliced, scooped, etc), but only 44 classic recipes. When the author adds "a twist", then this becomes a whole new recipe rather than a list of options for the classic recipe. There is a lack of photos; a photo helps when baking a particular recipe for the first time. You certainly want to know if what you created is looking the way it is supposed to.

I won this book through a Goodreads Giveaway contest.

Mikayla says

I expected more twists in this one- I got a lot of normal recipes, with the twist only being something like, 'Add cinnamon' or 'Add lemon!' I was looking for something a little more than adding an ingredient, and although there were some good recipes in here, I wouldn't consider it groundbreaking.

Marion says

I really like this book. It is easy to follow, great pictures, variations on standard recipes and I like that the author suggested healthier alternatives to the ingredient list. I am not someone who often baked cookies and now I am doing a couple batches a week!

lisa says

I was so excited to check this out from the library that I bugged MSS to hurry the order through -- but I should have let them work through the mess of a drop shipment because this book sucks. I don't see any modern twists anywhere. Elements of Style by Erin Gates has better recipes than this book, which is saying something since it's a book on interior design.

Amy Lahr says

I own this book in a Goodreads giveaway. I like the size, the layout and the color photos. It has so many traditional cookie recipes all in one place plus it gives several variations of those recipes as well.
