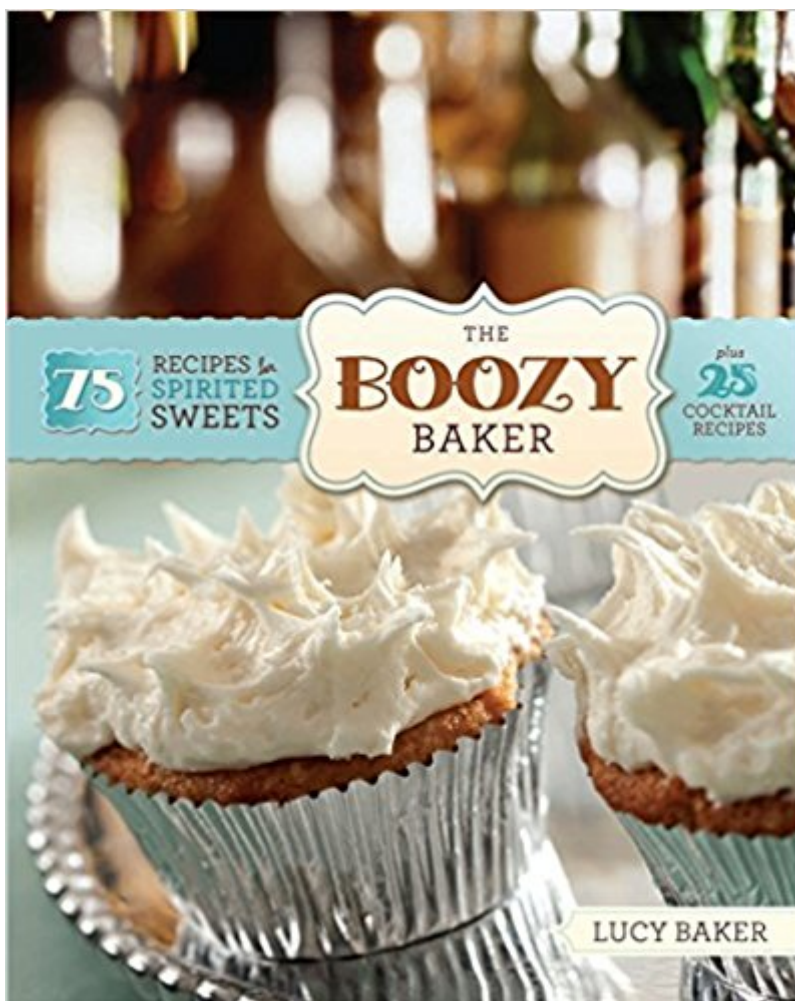


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The Boozy Baker: 75 Recipes For Spirited Sweets



Synopsis

The Boozy Baker is a fun collection of recipes for cakes, pies, tarts, cookies, and more, all of which contain a healthy dose of alcohol. Home bakers will recognize classic treats such as profiteroles, peach cobbler, and spiced Bundt cake, and be delighted by the ways they are reinvented with chocolate stout, almond liqueur, and even J&A®germeister. Featuring more than 30 full-color photographs, the book also includes sidebars throughout with instructions for preparing funky cocktails that add a punchy compliment to many of the recipes. Whether you are a pastry perfectionist or a one-bowl beginner, a bonafide mixologist or just looking for a way to polish off a few dusty bottles, this cookbook is sure to become a favorite, its pages splattered with chocolate, sprinkled with sugar, and garnished with a twist.

Book Information

Paperback: 176 pages

Publisher: Running Press; 5/16/10 edition (June 15, 2010)

Language: English

ISBN-10: 0762438029

ISBN-13: 978-0762438020

Product Dimensions: 7.5 x 0.5 x 9.2 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 71 customer reviews

Best Sellers Rank: #104,623 in Books (See Top 100 in Books) #127 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits](#) #138 in [Books > Medical Books > Medicine > Sports Medicine](#) #243 in [Books > Medical Books > Allied Health Professions > Physical Therapy](#)

Customer Reviews

Patricia Holding, Founder, Fat Witch Bakery, and author of Fat Witch Brownies "This gem of a cookbook should be nestled right between your baking canisters and a bottle of your favorite hooch. Don't reach for one without the other." Rick Rodgers, author of Thanksgiving 101 and many other cookbooks "Lucy Baker has created a spirited collection of luscious recipes that are likely to make a dedicated teetotaler make an exception when it comes to dessert." Lucy knows what many pastry chefs have known for years--that a splash of booze can make or break a dessert. Cheers!" Bruce Weinstein and Mark Scarbrough, authors of over seventeen cookbooks, including Ham: An Obsession with the Hindquarter "Finally, someone has solved that age-old riddle: you can

indeed have your cake and drink it, too. Lucy Baker's concoctions are the perfect brew—sweet, spirited, and downright fun. Our only warning: she doesn't include a recipe for aspirin."Pichet Ong, author of *The Sweet Spot* "Of the many baking cookbooks in my stack, this one definitely takes the cake. The concept is utterly original, filled with irresistible photos, and inspiring recipes that will surely incite the inner child—and adult—among us dessert lovers and bakers alike." *The Edge*- Boston Herald.com, 8/5/10 "Baker has compiled a swoon-worthy collection of 75 original dessert recipes that use alcohol plus 25 cocktail recipes." *Pauline Baughman, Multnomah Cty. Lib., Portland, OR* for

Lucy Baker is a food writer and recipe tester, and a contributing columnist for *SeriousEats.com* and the site's recipes editor. Baker has written articles for numerous publications, both online and in print, including *Edible Brooklyn*, *Publishers Weekly*, *Popular Mechanics*, *McSweeney's*, and *Time Out New York*. She lives in Brooklyn.

Many novelty/themed cookbooks out there fall woefully short of producing delicious and quality food from scratch. Happily, *The Boozy Baker* does NOT do that. Every recipe is clearly and well-written, so they're easy to follow. There is also a suggestion at the end of most recipes on what alcohols you could substitute if you did not have the one called for in the recipe. The recipes cover a wide variety of baked goods, from cookies and cakes and pies to mousses and profiteroles and bread pudding, so you're not stuck making variations of the same item over and over. In the few months I've owned this cookbook, I've made several recipes (including the plum biercake twice!) and each one has turned out deliciously. I have many cookbooks, but *The Boozy Baker* is one I continually find myself returning to. My liquor cabinet has definitely grown, which means I can try the drink recipes Lucy Baker includes throughout the book. There isn't a drink corresponding to every single recipe, but there are plenty to choose from. My personal favorite is the blueberry rum smash. Overall, *The Boozy Baker* is an excellent cookbook that I'd highly recommend. It's easy to use, has many recipes to choose from, and yields delicious results. And the drink recipes are fun to pair with your baked goods.

When recommended this title last May, I was immediately intrigued. I have always looked for ways to include liquor in my baking. When my copy arrived, one of the first things that caught my eye was the Champagne Layer Cake. My nephew had recently announced that he and his girlfriend were

getting married; the wedding would be held out of state, but they would have a reception here for the friends and family that couldn't attend the wedding. I knew that I would have to bake the Champagne cake for their second reception. It was a hit! One of the guests loved the flavor of the cake so much that she had to seek me out and rave about it. I shared the book title and author's name with her. As it happens, she works at a book store. She ordered a copy for herself, and copies for the store. I have tried a few more recipes, the Jack Daniel's bread pudding was a delightful surprise, but I have also been inspired to be bolder when experimenting with adding booze to some of my other recipes. For instance, the Strawberry Cupcake recipe that Martha Stewart had on her program- I substituted rum for half of the milk that the recipe calls for. I call them Strawberry Daiquiri Cupcakes.

The Boozy Baker is a beautifully put together cookbook. The design and food photography are top notch, as are the written anecdotes. Flipping through, I see loads of recipes I can't wait to try. The many recipes in here are nicely balanced between the fruity, chocolaty, cheesy, coffee, and nutty, etc...and include brownies, cookies, cakes, drinks, pies, tarts, and others. Yup, there's a lot of amazing-looking stuff in here, you need to see these pics. My favorite recipe I've made so far is for the "Black and White Russian Cookies." I also love the drink recipes I've tried, especially the Dirty Girl Scout (yes, just like a Thin Mint...and there is a cookie recipe to go with it, which I hope to make soon). There are also a few recipes that involve beer, which I am a big fan of (I home brew), so I hope to try those out soon using some of my own beers. Honestly, I don't do much baking, but I do enjoy boozing & eating desserts, so far all the recipes I've made from the Boozy Baker have been spot on (if I keep this up I may actually end up knowing what I'm doing around the oven). I usually stick to grilling and more typical cooking and figured this would be a good way to try something new. This book is definitely a winner, I'm looking forward to trying more recipes from it.

There are a lot of good recipes but I found some typos in the measures of items. When I buy a cookbook I don't expect to have to try to figure out how much powdered sugar I need to add.....

Good assortment of recipes and photos.

Great book!

Purchased as a gift and it was a perfect choice for my sister-in-law that loves baking with booze!

She loved it!

Nice book. Purchased as a gift along with some of the needed ingredients.

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