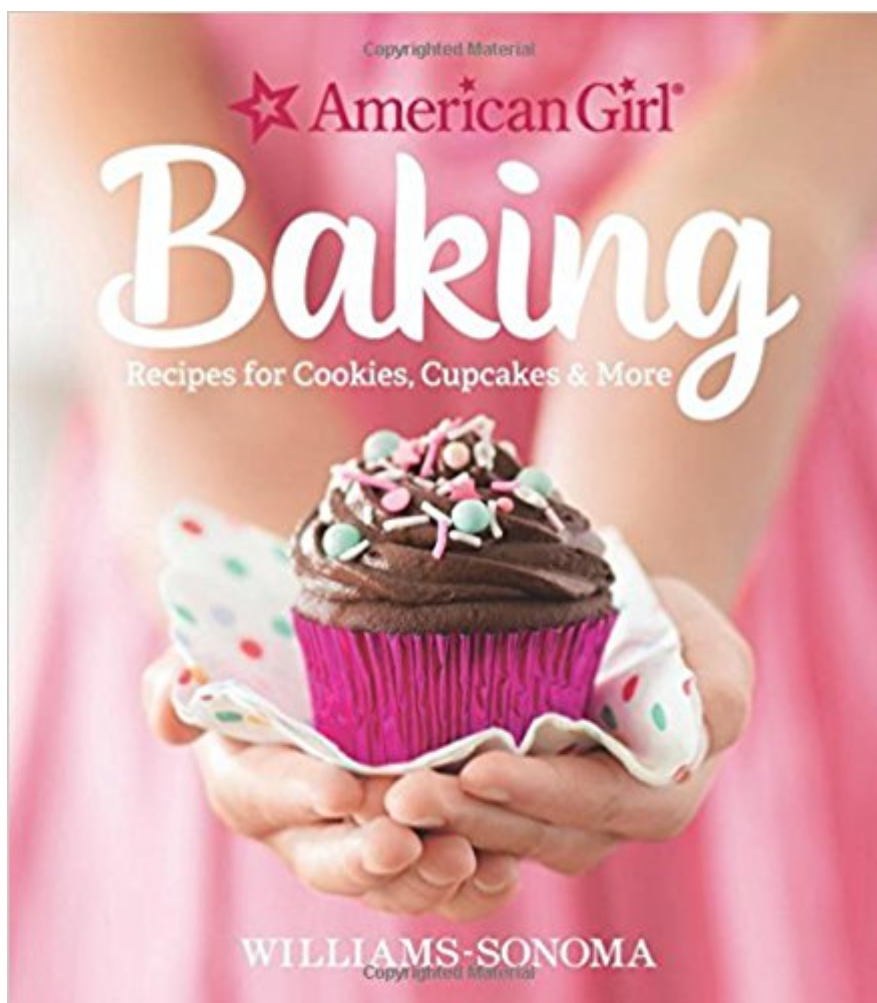


The book was found

American Girl Baking: Recipes For Cookies, Cupcakes & More



Synopsis

Bake Like You Mean it! Williams-Sonoma and American Girl have partnered to bring you American Girl Baking - the perfect book for the girl in your family. It's packed with 40+ delicious, easy-to-follow recipes fit for any occasion, or just because you wanted to bake something! It's easy to understand why baking is so much fun. There's nothing quite as satisfying as measuring and mixing ingredients, putting dough or batter into a hot oven, watching - and smelling!- the transformation during baking, and finally removing delicious sweets from the oven. But the best part is sharing the treats you made with love with your friends and family. American Girl Baking provides delicious, easy to follow recipes that everyone will love. Cookies: From cookie flower pops and cinnamon-sugar snickerdoodles to pinwheel icebox cookies to ice cream sandwiches - find something for every craving. Cupcakes: With kid-favorites flavors like PB & J, mores and snowball, and more adult flavors like carrot cake, red velvet, and white chocolate and raspberry, there's something for every family member. Madeleines: Honey or orange, chocolate or vanilla, no matter what flavor they are- madeleines are a delicious and dainty treat! Baking: A wide range of sweets as diverse as chocolate truffles, rocky road fudge, fruity turnovers, caramel-glazed blondies, and everything in between. Whether you follow each recipe step-by-step or add your own unique twist, baking is a great opportunity to let your personality shine and to create mouthwatering goodies. The American Girl Baking book goes with the exclusive line of bakeware products from Williams-Sonoma and American Girl, but these delicious recipes can be made with the utensils you already have in your home.

Book Information

Hardcover: 96 pages

Publisher: Weldon Owen (March 22, 2016)

Language: English

ISBN-10: 1681880229

ISBN-13: 978-1681880228

Product Dimensions: 7 x 0.6 x 8 inches

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

Average Customer Review: 4.8 out of 5 stars 134 customer reviews

Best Sellers Rank: #4,862 in Books (See Top 100 in Books) #5 in Books > Cookbooks, Food & Wine > Cooking Methods > Cooking with Kids #16 in Books > Cookbooks, Food & Wine > Desserts #21 in Books > Cookbooks, Food & Wine > Baking

Age Range: 9 - 12 years

Grade Level: 4 - 7

Customer Reviews

American Girl is a premium brand for girls and a wholly owned subsidiary of Mattel, Inc. the world's leading toy company. Since its inception in 1986, American Girl has been devoted to celebrating girls ages 3 to 12 through age-appropriate, high-quality dolls and accessories, books, clothes, movies, and unforgettable experiences. Best-selling lines include Truly Me, Girl of the Year, Bitty Baby, and the classic historical character line BeForever. Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. A member of Williams-Sonoma, Inc. portfolio of brands, Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class service and an engaging customer experience. Products include cookware, cooking tools, cutlery, electrics, bakeware, food, tabletop and bar, outdoor, cookbooks, as well as furniture, lighting and decorative accessories. Each store has a professional demonstration kitchen for cooking classes and tastings conducted by expert culinary staff.

Chocolate-Peanut Butter Brownies
1 cup (1 1/2 sticks) unsalted butter
8 ounces semisweet chocolate, chopped into small pieces
4 large eggs
1 cup sugar
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon salt
6 tablespoons smooth peanut butter
1/2 cup semisweet chocolate chips
Makes 16 brownies
Preheat the oven to 350 F. Line a 9-inch square baking pan with parchment paper, extending it up and over the sides on 2 sides. Select a saucepan and a heatproof bowl that fits snugly on top of the pan. Fill the pan one-third full of water, making sure the water doesn't touch the bottom of the bowl. Ask an adult to help you place the saucepan over medium heat. When the water is steaming, place the bowl on top of the saucepan and add the butter and chocolate to the bowl. Heat, stirring with a rubber spatula, until the mixture is melted and smooth, about 5 minutes. Don't let the chocolate get too hot! Ask an adult to help you remove the bowl from the saucepan (the bowl will be hot!) and set aside to cool slightly. In a bowl, using an electric mixer, beat the eggs on medium speed until pale, about 4 minutes. Add the sugar and vanilla and beat until well combined. Turn off the mixer. Add the chocolate and beat until blended. Turn off the mixer and scrape down the bowl with a rubber spatula. Stir in the flour and salt with the rubber spatula just until blended. Scrape the batter into the pan and smooth the top. Using a tablespoon measure, drop 6 dollops of peanut butter over the top,

spacing them evenly. Sprinkle with the chocolate chips. Bake until a toothpick inserted into the center comes out clean (ask an adult for help!), 25 to 30 minutes. Ask an adult to help you remove the pan from the oven and put it on a wire rack. Let cool completely, then cut into 16 squares and serve.

We have loved every recipe we have tried so far. Fun and easy. -a lot of the same ingredients are used throughout the book so if you buy the staples you're set!

I can't say enough about this cookbook. It's wonderful for beginning bakers. My 7 year old has made four of the recipes all on her own thus far. They aren't super simple recipes - but are written for young bakers with developing skills. Everything has been delicious!

This is a very nice baking book. My daughter bought it with her own money, and the recipes are simple and tasty. The book has a lot of beautiful photos, almost every recipe has a photo, I think I saw two that didn't. I was skeptical, thinking it would be another terrible kids cooking book that just uses cake mix boxes and packaged candy to decorate-but it's not. Excellent book, buying another one as a gift for a niece. It's hardcover, 96 pages

I bought 2 books, one for each of my granddaughters and they love them. Their cupcakes are looking pretty special.

This was a gift for my 9 year old niece who was interested in baking, but only baked from those premix boxes sold. The book is clearly written, the recipes are not too complicated, nice photography. Along with the book, I also gave her some baking supplies (a wooden rolling pin, a cooling rack and a muffin pan). I did notice that many recipes required rolling the dough out, but in the suggested baking supplies a rolling pin was not mentioned. My niece already baked the elephant ears from the book and very proud of her accomplishment.

I bought this cookbook for my Goddaughter who loves to bake. Before wrapped it, I spent some time looking through the recipes. They all looked amazing, so I made sure to write down the ones I liked on her birthday card. Can't wait to taste them.

Great cookbook for little girls. My daughter is starting to get into baking and this was a perfect gift for

her.

The William-Sonoma American Girl cookbooks are perfect for my daughter. She's 11 and has been cooking for a long time so none of the recipes are too difficult and the recipes always taste great. I use it myself.

[Download to continue reading...](#)

Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) American Girl Baking: Recipes for Cookies, Cupcakes & More Cookies: 365 Days of Cookie Recipes (Cookie Cookbook, Cookie Recipe Book, Desserts, Sugar Cookie Recipe, Easy Baking Cookies, Top Delicious Thanksgiving, Christmas, Holiday Cookies) Whole Grain Vegan Baking: More than 100 Tasty Recipes for Plant-Based Treats Made Even Healthier-From Wholesome Cookies and Cupcakes to Breads, Biscuits, and More One Girl Cookies: Recipes for Cakes, Cupcakes, Whoopie Pies, and Cookies from Brooklyn's Beloved Bakery The Hello Kitty Baking Book: Recipes for Cookies, Cupcakes, and More Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! Sally's Baking Addiction: Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix Rawsome Vegan Baking: An Un-cookbook for Raw, Gluten-Free, Vegan, Beautiful and Sinfully Sweet Cookies, Cakes, Bars & Cupcakes Cake Decorating: For Beginners! Simple Techniques & Projects To Decorate Cakes, Cupcakes & Cookies (Baking, Cake Decorating, Wedding Cake, Party Planning) Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) 100 Party Cookies: A Step-by-Step Guide to Baking Super-Cute Cookies for Life's Little Celebrations Vegan Cupcakes Take Over the World: 75 Dairy-Free Recipes for Cupcakes that Rule 555 Cookie Recipes: Best Delicious Cookie Recipe Cookbook (Chocolate Cookie Recipes, Dessert Recipes, Festive Cookie Recipes, Christmas, Thanksgiving, Easy Baking Cookies) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Sourcery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) Raw Vegan Cookies: Raw Food Cookie, Brownie, and Candy Recipes. (Healthy Recipes, Sweet Recipes, Healthy Desserts, Nutritious and Delicious Snacks, Cookies and Bars) 51 Christmas Drop Cookie Recipes - Traditional Drop Cookies, Seasonal and Unique Drop Cookies (The Ultimate Christmas Recipes

and Recipes For Christmas Collection Book 6) Pie in the Sky Successful Baking at High Altitudes:
100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000,
7,000, and 10,000 feet (and Anywhere in Between).

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)