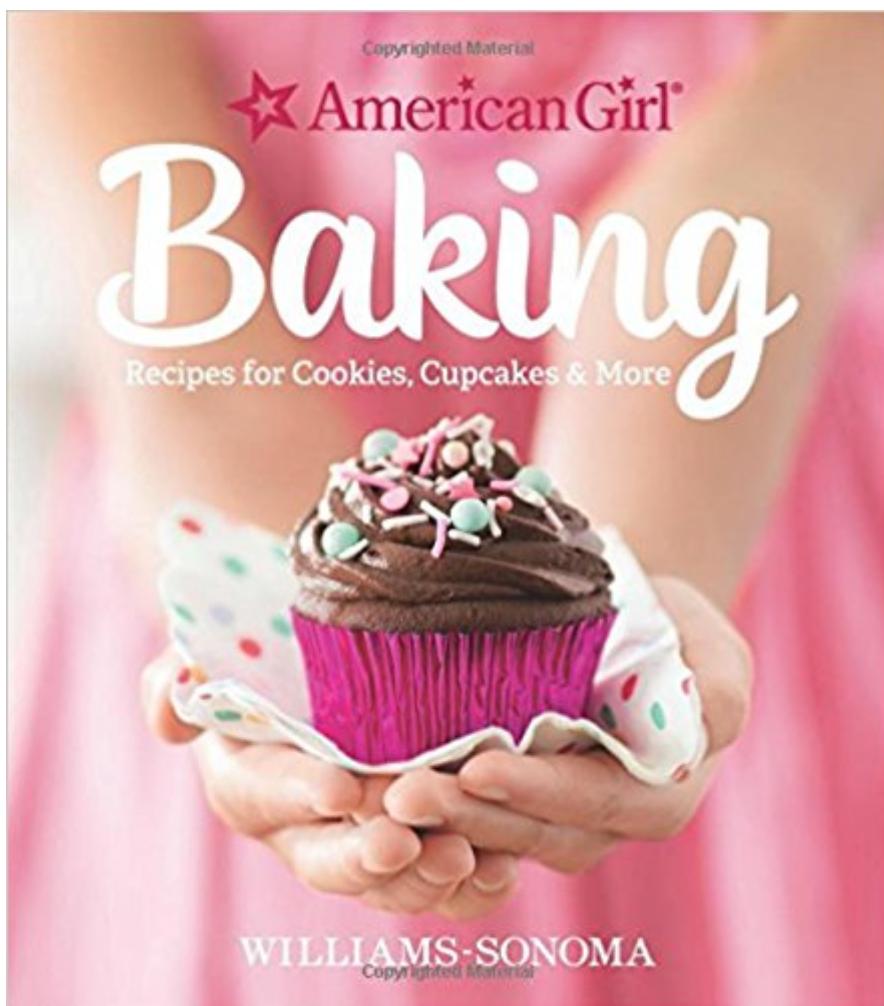


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American Girl Baking: Recipes For Cookies, Cupcakes & More



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-followÂ recipes fit for any occasion, or just because you wanted to bake something!Â Itâ™s easy to understand why baking is so much fun. Thereâ™s nothing quite as satisfying as measuring and mixing ingredients, putting dough or batter into a hot oven, watchingÂ - 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, sâ™mores and snowball, and more adult flavors like carrot cake, red velvet, and white chocolate and raspberry, thereâ™s something for every family member.Â 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.Â 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 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Cooking with Kids #16 inÂ Books > Cookbooks, Food & Wine > Desserts #21 inÂ 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 worldâ™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 Meâ„¢, Girl of the Yearâ„¢, Bitty Babyâ„¢, 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, cooksâ™ 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.Â

Chocolate-Peanut Butter Brownies Â cup (1Â 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 Â teaspoon salt 6 tablespoons smooth peanut butter Â cup semisweet chocolate chips Â Makes 16 brownies Â Preheat the oven to 350Â 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 doesnâ™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. Donâ™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.

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