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Petite Sweets

Bite-Size Desserts to Satisfy Every Sweet Tooth



BEATRICE OAKANGAS
PHOTOGRAPHS BY ROGER LEPAGE

Beatrice Ojakangas

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For the house cook who wants to follow the huge trend toward small-bite desserts, here's a collection of dishes for everybody's favorite indulgent desserts prepared in miniature portions. From a shot glass of velvety chocolate mousse to an itty, bitty essential lime pie, these miniature meals are perfectly satisfying when you're craving only a bite of something lovely by the end of the meal.



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Love her recipes I've generally loved Beatrice Ojakangas' quality recipes as she takes reasonably basic substances and almost like magic turns them into a thing that tastes truly wonderful. It is possible to make use of miniature muffin pans for some of her desserts. I love the looks of at least fifty percent the recipes up to now. Some of the recipes you will find in her cookbook include: Chocolate Velvet Cakes Dulce de Leche Cream Puffs Applesauce Crisp Creamy Pumpkin Mini Mousses Maple Pecan Pies You will see color images illustrating quality recipes found in her cookbook. Her recipe writing is clearly written so a novice baker could come out a great tasting recipe too. In case you are starting out, and intend to bake for awhile, after that you'll want to purchase her book and the needed meals to create her recipes. As for me, I am winding down with regards to cooking and baking after doing so for over 40 years. I am downsizing my baking pans and cookware. I am reducing on my cookbooks. I looked through this and becoming that i to love ot bake almost made me not need to give it to her as a gift but i delivered it anyway. Berry Desserts, Mousses and Chilled Desserts, Creams, Custards and Frozen Desserts to Pastries and Sweets from her dessert recipe book with gorgeous photos by Roger LePage is among the newest food trends and Ojakangas is leading the way with her 2009 thin but masterful book. On her behalf recipes to look their best you will need dishes such as 4 ounce meals or 2-ounce ramekins. There can be an interactive table of contents producing navigation easy. Recommend. I think the filling is. Methods are easy to follow and yields a fairly big bunch of goodies. Finally somebody has written a

publication for people who appreciate baking but do not want to eat on the same point until they are fed up with seeing it or losing food. I understand I will make most of the recipes. Good glossy web pages. Congratulations to the author on a great book that's precisely what I wanted. In the case of Beatrice Ojakangas, who wrote "Petite Sweets," as a "James Beard Cookbook hall-of-fame writer" I'm sure she wished to sound authoritative as in "I know my stuff," but if you ask me, once I go through the whole publication, she also sounded 'motherly.. Perfect for impromptu gather, or an after college snack. Recipes upon this book just has 3 to 5 5 ingredients just that certainly are a staple for baking and a mainstay generally in most kitchens. The quality recipes are ones I would be proud to serve others. Smaller size publication. The pictures in the book gives you an idea how fairly and of certainly delectable your lovely confection will come out, Worth every penny, probably the most used prepare books I own! Thanks! Thanks! Present Got this mainly because a present for my pal who loves to cook bake and try new things while hosting celebrations and such. As I wrote earlier, for the cook attempting to prepare or bake in the long run, you will like her cookbook. Right now i need to go and observe how one of the recipes turns out. Petite Sweets: Bite-Size Desserts to Satisfy Every Sweet Tooth I often think about what kind of literary tone of voice a cookbook author is striving for before I actually browse the cookbook for the very first time. Easy to use, satisfying to the senses. Can't wait to make some. While there are simply no nutritional tables in the book to let her readers know how much among her bite-size morsels will definitely cost them in ounces and/or pounds if they reluctantly step on a level, you may tell from a few of the recipe's elements, such as in "Angel Cakes with Lemon Sauce," which makes 24 servings, that it won't put you into a deep, dark, depressing funk because you lost control and ate one or two. Learning how to downsize desserts, your own, or making Small Cakes, Petite Pies & Tarts, Fruit & I must say i liked her chapter called Essentials where she described various types of cooking utensils and ingredients used in her cookbook. Buy the book, try all of the recipes when you can discover the period and enjoy eating among each or sampling a number of. Take Ojakangas and her publisher's word for this, that's advice. Maybe even - motherly? Two Stars disappointed Five Stars good Three Stars I didn't find anything really new that I actually couldn't find on Pinterest. however, are not in this publication. Cute little desserts. Great small book to add to my collection. The just reason why I am providing her cookbook Petite Sweets: Bite-Size Desserts to fulfill Every Sweet Tooth is normally I'm not thinking about buying smaller baking or serving dishes. Some I've never heard of. One of my favorites and within my workplace as well may be the Coconut Rum Butter Cakes. Take a look book out you will not regret it. Color photos. Clear instructions. Mine came with a dirt cover (hard bound book). The little choco cups pictured on leading; Cute book. Penmouse Wonderful This book may be the best book I have read that is for smaller amounts. I viewed a video on youtube to find out how make the chocolate cups. Can't wait around to try! Cute book!" An unusual tone of voice for a cookbook writer.

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