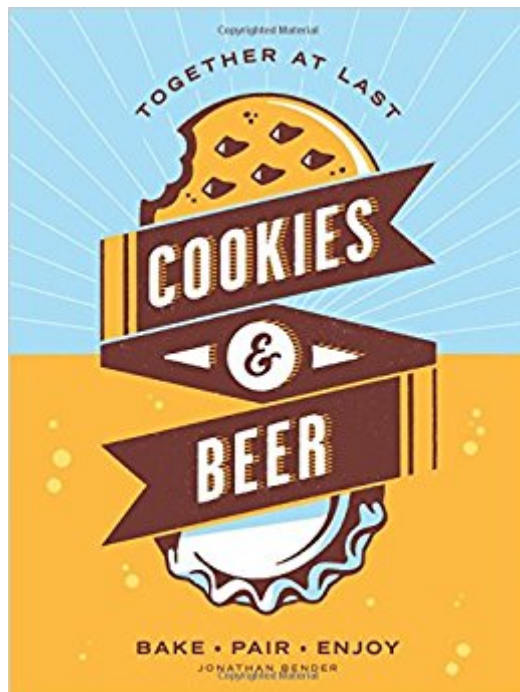


The book was found

Cookies & Beer: Bake, Pair, Enjoy



Synopsis

Cookies & Beer is the first book that brings together two things that should never have been separated in the first place. Whether you're a baker or a drinker with a baking problem, these pages will provide a series of guideposts for how to put together forty rockin' cookies--collected from celebrated chefs, bakers, and bakeries across the country--with craft beer. The information provides the building blocks for then experimenting with your own cookie and beer combinations. Each cookie, like Steven Satterfield's Chocolate-Almond, Coconut Macaroons, gets its own specific beer (Avery's Brewery Company's The Reverend) as well as a general style pairing (a quadrupel). Along the way, Cookies & Beer will teach you how to make your own beer syrup for beer milkshakes, make it a night of Girl Scout cookies and beer, and even how to acquire and bake with spent grain (the by-product of beer brewing). And in the end, when you're ready for it, eight cookie recipes actually made with beer and devised by some of the vanguard craft breweries in the United States, are waiting to be baked. This is Cookies & Beer. And you, are about to be popular. ~ ~

Book Information

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Customer Reviews

Jonathan Bender brings together two of my favorite subjects--cookies and beer--by weaving together thoughtful and witty stories and anecdotes with honest-to-goodness great recipes from some of the best bakers in the country. Now excuse me while I go and make another batch of these Chocolate Oatmeal Ale Cookies. ~ ~ ~ ~ (Co-author of Ovenly: Sweet and Salty Recipes from New

York's Most Creative Bakery, Erin Patinkin) Beer drinkers and cookie lovers unite! This is a collection of some seriously mouth watering recipes that are taken to the next level by the perfect beer pairing. From Mexican Hot Chocolate Cookies complimented by smoked porter to beer syrup milkshakes, this book is a delicious celebration of Bender's love for all things baked and brewed. ã ã (Co-author of Ovenly: Sweet and Salty Recipes from New York's Most Creative Bakery, Agatha Kulaga)

Jonathan Bender is a Kansas City-based freelance journalist, author of LEGO: A Love Story, and founder of Recommended Daily, an online destination for local food news. In 2012, he was named "Media Person of the Year" by the Greater Kansas City Restaurant Association. His work has appeared in The Washington Post, Serious Eats, and Esquire.

Gave this book as a gift to colleagues for the holidays, along with a gift card to a local beer joint and topped it off with a batch of the mexican hot chocolate cookies...yum! The recipe made a ton of cookies (the dough was literally pouring out of my mixer), so much more than the 28 stated. This was not a problem though, because they were superb. I didn't have habanero sugar (started too late to special order) so I just added a bit of cayenne pepper to my sugar mix - a fine modification. Definitely recommend this book to all cookie and beer lovers - a delightful, delicious read.

The book has a great premise and helps introduce non-bakers and non-beer drinkers to new flavor combinations. As a cookbook, it could use improvement. Simple recipes span multiple pages, requiring a lot of flipping and memory to get things right. Furthermore, the recipes have enormous yields (the Mexican Hot Chocolate cookies, for example, require five cups of flour -- you really need a stand mixer to make these). Baking novices wouldn't know to scale down the recipes or have the right equipment to hold such large batches.

Recipes are unique and flavorful. Love the pairings. Happy to support a local author in Kansas City!

This makes a cute gift idea, but it's not anything special. Some of the beers mentioned are hard to find, and the cookie recipes aren't very unique.

This book was a birthday gift and was well accepted. Can't wait to try the first cookie from a recipe in this book with a good beer.

I am not sure where to begin...I did love the pictures..and seeing the cookies, how seeing people causally doing both. It made me think that this would be a good girls night or friends getting together to have a fun evening. You could either wait for them to start cooking the cookies, ask them to bring one of the cookies with them for a "pot luck" type thing and of course bring the beer / drink that was suggested with it. Here are a sampling of two recipes that caught my eye:Mexican Hot Chocolate Cookies, Bacon Chip Sugar Bombs. I will say if you are looking for a cookbook with beer/alcohol used in the recipe then there are a some but not all of them. This book is more of giving you a recipe and pairing it with the alcohol beverage to drink with it. I am really happy to have this book for an honest review from NetGalley. I truly hope you enjoy this book too and try to do some get together with friends and have fun with this cookbook. Or better yet...those cold winter nights to come..nice treat to have.

There are countless books devoted to cooking with craft beer. While the main course is a wonderful thing, don't forget the best part of a meal, dessert. This book focuses on the sweetest part of the meal instead.Cookies & Beer offers recipes for everyone. Broken down by categories like breakfast, chocolate, holiday and more, there are tons of recipes that are sure to satisfy any sweet-tooth.The book does a great job of picking beers that are readily available across most of the US, so you won't have to struggle with substituting other brews (unless you want to) in your baking.This is an easy reading, wonderful recipe book filled with all kinds of cookie ideas for your next beer tasting or Sunday baking blitz. I highly recommend it for any beer or cookie lover out there.

Feature writer Jonathan Bender has written a book on preparing stocks and broths and a book on Legos. In this book he tackles cookies and beer. I would have dismissed this idea as absurd had I not spent time in Ireland where eating a candy bar with a Guinness is considered perfectly normal. I recently spent a couple evenings in the back yard while my granddaughter perfecting her SÃfÂçÃ â Ñ â„çmore making skills and learned that they go quite well with a double IPA. Bender comes up with a lot of interesting cookie ideas and recommends beer to pair with them. He relies mostly on porters, stouts, ESB ÃfÂçÃ â Ñ â œ beers on the maltier side. His pairings are good and most of his beer selections are distributed nationally. The book makes sense for anyone trying to learn about beer and food. The interactions of beer and cookies bring out new flavors in both the beer and the cookie. Some of his recipes, such as his bacon shortbread cookies or his bacon chip sugar bombs are probably must reading for anyone ever thinking about competing on Chopped. A

fun and interesting book.

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