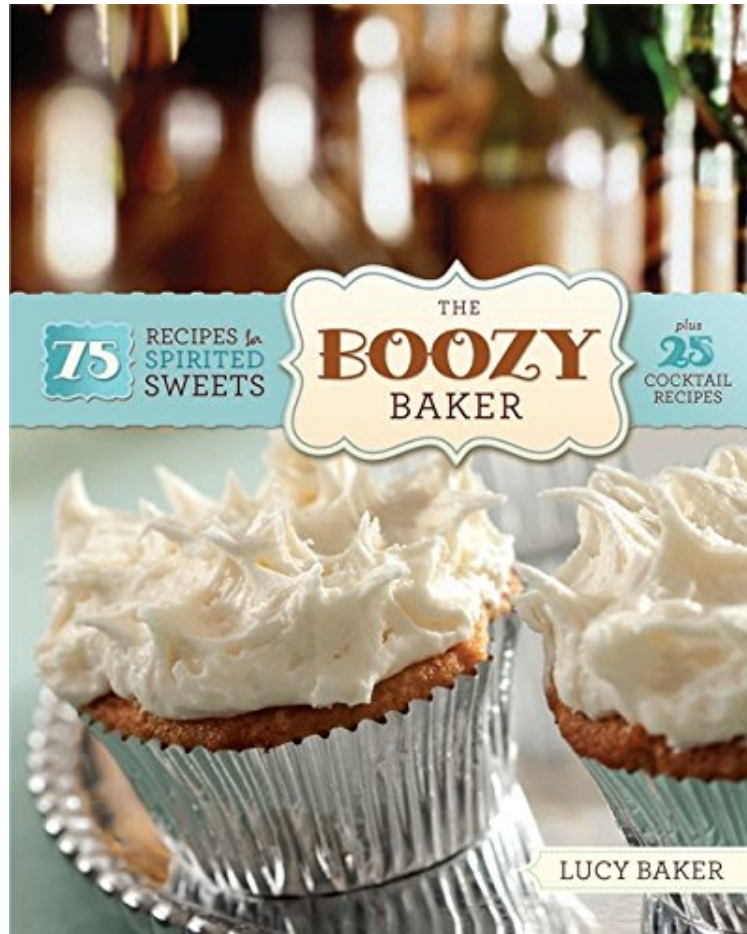


The Boozy Baker: 75 Recipes for Spirited Sweets

Lucy Baker

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Lucy Baker : The Boozy Baker: 75 Recipes for Spirited Sweets before purchasing it in order to gage whether or not it would be worth my time, and all praised The Boozy Baker: 75 Recipes for Spirited Sweets:

5 of 5 people found the following review helpful. Great recipes, great results, great funBy KaylinMany 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. 0 of 0 people found the following review helpful. The book is a waste of money. By NorThere are a lot of recipes in here you just add a tablespoon or two to a recipe. You can do that with just about any cookie or cake. That is why am not happy with this book. I was hoping for more substantial recipes that call for a 1/4 cup or more of alcohol. 6 of 6 people found the following review helpful. Great Recipes Inspirations. By Pamela J. Robinson. 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 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 Jägermeister. 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.

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 brewsweet, 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.