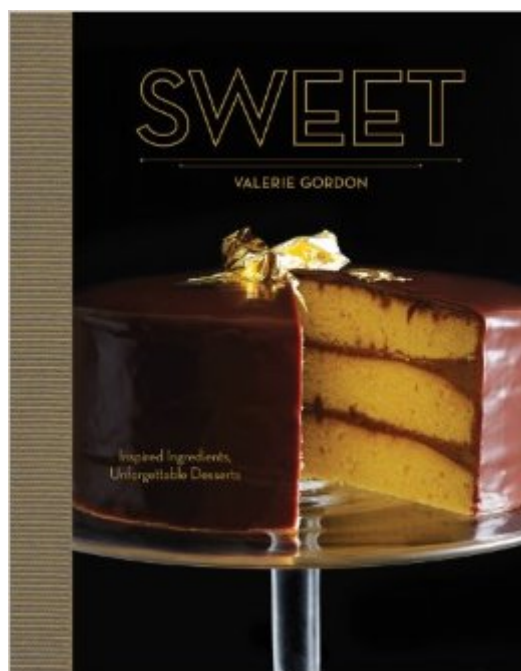


The book was found

Sweet



Synopsis

Finalist, James Beard Foundation Award, Baking & Dessert (2013) Since 2003, Valerie Gordon has provided Angelenos with award-winning sweets and baked goods from her boutique in Silverlake and her booths at the Santa Monica and Hollywood farmers' markets. With two restaurants opening in 2013 and this comprehensive cookbook filled with her beloved recipes, now even more people can eat and bake the Valerie way. Favorite desserts like petits fours, cakes, truffles, and cookies have been perfected with the addition of candied rose petals, atomized chocolate, fleur de sel, matcha tea, and other special ingredients. Valerie re-creates desserts from Los Angeles' lost restaurants such as Chasen's and the Brown Derby; she simplifies the process of making jam; she provides an accessible way to mix and match components so readers can design their own luscious cakes and pies. Filled with helpful tricks, recipes for a range of tastes, and gorgeous full-color photographs, *Sweet* is destined to become every baker's favorite cookbook.

Book Information

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Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (54 customer reviews)

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Customer Reviews

I have tried 5 recipes out of this book, and even though the end product was good, there are some issues with the recipes themselves. I would have given this a higher rating if I didn't need to modify almost every recipe I tried. Make sure you read the recipes all the way through before starting out and verify the pan sizes and ingredients!1. The Almond Fleur de Sel Toffee was wonderful.2. I think the pan size is wrong for the Single Malt Scotch Truffles, the ones I made were only .25 thick and did not look like the photo.3. Instructions are missing for the Champagne Cake. The 1st two ingredients in the Champagne Ganache are never mentioned again after the instructing you to "sprinkle the gelatin over the cold water in a small bowl".4. The Lavendar Earl Grey Mini-Cakes are

delicious, but i have no idea how you managed to cut 27 3 inch rounds out of a cake poured into a 13 x 18 inch pan. 2 1/2 rounds work better.5. The Upside-Down Apple and Almond Cakes are delicious, but it would have been helpful to mention that the muffins cups need to be large muffin cups, not regular.

I decided to buy this book in order to make the lovely cake on the cover of the book for my husband's birthday. He mentioned how great it looked and I thought I would splurge and purchase the book. As I was making the "Champagne Cake" I realized that some instructions were missing. What kind of book is that that the CAKE ON THE COVER had a messed up recipe? For those of you trying to make this recipe you need to mix the gelatin mixture into the warmed chocolate / cream mixture. The recipe also doesn't say to warm the cream. I know these instructions because I had to call the Valerie Confections shop and speak to someone who could guide me. I didn't get a 'oh, sorry this has happened' or a 'feel free to come by for a free muffin or something...' I got a "Oh, yeah that was left off the recipe." and a "Good luck!" What other recipes haven't been tested and copy edited?? I can't even return or exchange the book to because I was a month too late in figuring out this book wasn't worth the money. Valerie Confections-- if you would like to do the right thing and allow me to return this copy to you please email me back. I'm local and willing to drive it over to you.

I pre-ordered this one months before it came out, based entirely on the preview (a rare move on my part). I was afraid it would disappoint, and am relieved to be proven wrong. The variety presented seems interesting, and I appreciate that in each chapter she offers an overview on how to mix and match different bases and toppings (e.g. pie crusts with fillings, cakes and icings/frostings), and the candy selection is pretty innovative (truffles with black pepper or scotch fillings, or dustings of Turkish peppers).The only recipe I've tried so far leaves me reasonably confident that I will enjoy dipping into this book over time. I made the Winter Luxury Pumpkin Pie, which is made with creme fraiche; it gives it a slight tang and is quite rich without being heavy. It is ridiculously good, and will likely become my go-to pumpkin pie recipe. I'm really looking forward to trying more from this book.

The most unusual thing about this cookbook is the way it is laid out. Instead of the usual divisions, it is divided into Pedestal(Celebration Cakes), Plate(Everyday Cakes), Tin(Pies & Tarts), Box(Chocolates & Confections), Bowl(Desserts to Eat with a Spoon), Jar(Cookies & Bars), Larder(Jams & Marshmallows), and Hand(Breakfast and Snacks to Eat on the Go). These divisions

seem to work well. There are nice pictures of the food throughout. There are sections that help you create your own cakes and pies using combinations of the recipes in the book. One of my favorites is the section on Petits Fours. It can be hard to come by many recipes for these. There is also a page on perfecting petits fours. Some recipes, like Chocolate Marshmallows, are not unusual, but Mint Toffee sounds intriguing. Golden Butter Cake with Berries and Mascarpone Frosting looks delicious. The recipes are given in both weight and cups, so you can choose which works for you. The front of the book has information on ingredients and techniques and there are also informational sections throughout the book. If you're someone who enjoys that, as I do, you will like the longer introduction, as well as the sections before each recipe, telling a bit about where it came from or how it tastes.

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