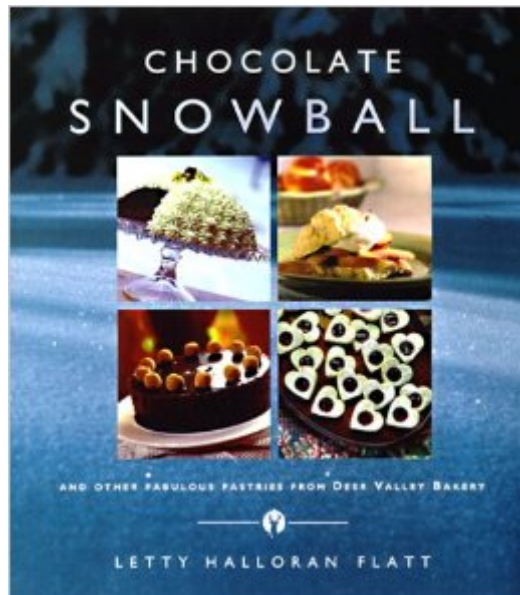


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The Chocolate Snowball: And Other Fabulous Pastries From Deer Valley Bakery



Synopsis

From Deer Valley ski resort Executive Pastry Chef Letty Halloran Flatt offers 125 of the resort's tried-and-true recipes.

Book Information

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Customer Reviews

I live in the same town as this author, and have experienced first-hand her delectable creations. Not only are these recipes extraordinary, they are makable and edible. True gourmet without requiring ingredients from unknown Mediterranean villages. It is very difficult to bake at 7000+ feet, and these work (each recipe has altitude instructions if necessary). Amazingly, I emailed Letty for help with cream puffs (not in the book; mine were collapsing--not only did she return my email, she offered to taste-test them. Top notch chef, person, book. If live at altitude and love refined sugar, you need this book. Wherever you live, this book will not disappoint.

I bought this book for my mother as a gift. Before she even made her first dessert, she read the book cover to cover. She said she enjoyed the friendly manner in which it was written. My mother has been baking for 35 years so I trust her judgment. She has told me it's the best dessert cookbook she's ever seen. Highly recommended as a gift.

Not only are the recipes wonderful, directions for the appropriate adjustments to make for high altitude are given--and they work!

This is a great book and the work of a generous spirit. Letty Flatt shares techniques and recipes that are precious pieces of knowledge -- Chocolate Snowball is a big book and a super value buy. The book will teach a beginner to bake while providing wonderful treats for those who have more experience. It is much more than just a dessert book, including tremendous breads. Chocolate Snowball will be well-thumbed and flour-dusted in many a happy kitchen.

This gorgeous book has not only good recipes but is fun to sit down and read. You learn a lot about baking at high altitudes and it's almost like visiting Deer Valley. The sidelight comments are informative and friendly. My favorites: Grougeres, Blueberry Galliano Cheesecake, Carrot cake and Oatmeal Rosemary Scones and the twisted Sourdough bread (white and wheat together).

I stumbled upon this cookbook at the library and was immediately taken by it even though I have never been to Deer Valley Bakery. What impressed me about this book was the sheer variety of unique recipes. I own a lot of cookbooks and check even more out of the library so seeing similar recipes from cookbook to cookbook is not unusual. This cookbook surprised me by containing so many unique and mouthwatering recipes that I hadn't seen elsewhere. My mouth watered when I stumbled upon recipes like Roasted Banana Panna Cotta, Caramel Cashew Tart, and Fat-Free McHenergy Bars. Many of the recipes are also accompanied by beautiful color photos which inspire you to try recipes that you might have otherwise overlooked. The cookbook also has much more than sweet pastries, despite what the name suggests. Inside you will find the expected sweet treats like cookies, cakes, and tarts, but there are also savory yeast breads and even a great basic recipe for a sourdough starter. Not only does this book have unique recipes it also excels in many other areas. As others have mentioned, it's pretty helpful when it comes to high altitude baking. Beyond having the expected instructions at the end of each recipe for baking at high altitude, there is also a separate section in the back with tips and tricks. Even if you're not a high altitude baker Flatt finds a way to educate you with 'The Baker's Pantry' a section that includes a glossary of ingredients, terms, tools, techniques and resources. This proves invaluable to the beginning baker and is also a handy quick resource for more experienced bakers. It's also a cookbook that has a lot of versatility regardless of your level. Flatt uses the clever method of categorizing her recipes like ski trails into green, blue, black diamond, and double black diamond. As a result, it's easy to tell at a glance what is simple to make and what takes a bit more skill. Regardless of where you are at there are a good mix of recipes at all skill levels. As if all of the above isn't reason enough to check out this cookbook the results of the recipes are. So far everything I have made has been met with compliments. The

Peanut Butter Lover's Cake went quickly when I made it for my boyfriend's birthday and the Almost Sinless Brownies were a perfect weekday treat. Overall the sheer variety of sweet and savory recipes in this book and the tips for beginning and high altitude bakers make it worth the cover price. I highly recommend it.

I don't know how I stumbled upon this book, but I'm happy I did. I don't even live at a high altitude. I have made a couple of recipes from the book and they were great. I love the french silk pie recipe, delicious! I'm about to make the lemon bars tonight to bring to church tomorrow, so I hope they are as good as the others.

Moved from sea level to 6000 feet and wondered why I couldn't successfully bake anything. This book has not only delicious recipes but also discusses how to bake at high altitudes. Got my baking mojo back! (Can also use recipes at sea level with good results.)

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