

Whoopie Pies - Viola Goren

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80 new imaginative and indulgent creations for a traditional favorite. The newest buzz on the culinary scene is a traditional favorite: the irresistibly tasty Whoopie Pie. This all-embracing cookbook covers all things Whoopie, from the ultimate classic marshmallow version to new, imaginative, and indulgent creations. Renowned pastry chef and restaurant owner Viola Goren has come up with 80 exciting and easy-to-follow recipes, both savory and sweet. Imagine a yummy Nutella-filled pie, with its rich hazelnut and chocolate flavor melting in your mouth. Or one made with a peanutty Snickers' bar, dreamy vanilla cream, or delicious dulce de leche! For something a little different, whip up a fruity delight, including Cherry, Blueberry, or Apple and Calvados Whoopies. Sophisticated palates will love Goren's unique savory Whoopies, perfect to enjoy as an entrée, side dish, or snack. They feature such mouthwatering fillings as smoked salmon and chives; spinach and walnuts; cheddar cheese and olives; and sun-dried tomato and basil. And, because no treat is more festive than a Whoopie Pie, there's an entire chapter devoted to holidays and celebrations, including seasonal delicacies for a birthday, a gluten-free Passover recipe, yummy Christmas gingerbread, and much more. Plus, Goren serves up trade secrets, chef's tricks, and cooking tips. She covers all the essentials, from equipment to techniques and even to decorating ideas-so even novice bakers have no excuse! With so many tempting choices, there's sure to be a Whoopie Pie that will tickle everyone's fancy. Author: Goren, Viola Publisher: Imagine, a Charlesbridge Imprint Illustration: N Language: ENG Title: Whoopie Pies Pages: 00144 (Encrypted PDF) On Sale: 2011-08-12 SKU-13/ISBN: 9781936140527 Category: Cooking : Courses & Dishes - Desserts

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