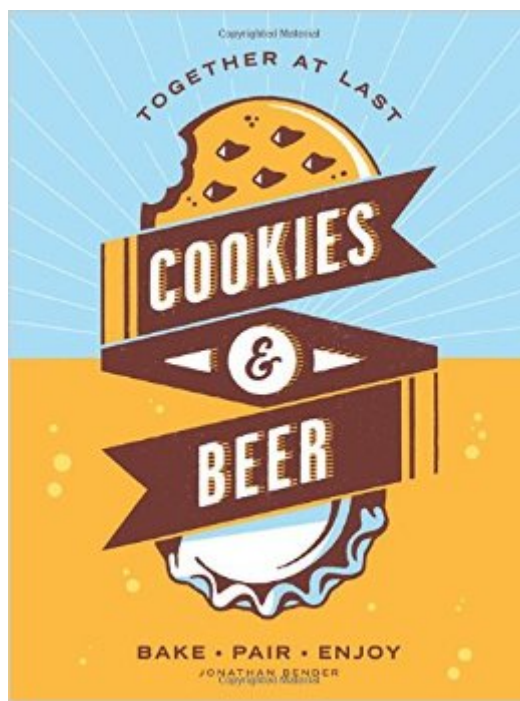


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# Cookies & Beer: Bake, Pair, Enjoy



## 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. Â

## Book Information

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Average Customer Review: 4.2 out of 5 starsÂ Â See all reviewsÂ (11 customer reviews)

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## Customer Reviews

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.

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.

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 Sâ™more 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 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.

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.

I was super excited about the idea of this book and I was not disappointed with its final product. I have tried nine of the cookie recipes so far, and they were all very unique flavors, and paired well with the suggested beers. The book is absolutely beautiful in its layout, and has wonderful contributions from a variety of prominent chefs and brewers. The delightfully personable writing will guide you with excitement into this new world of food and drink combinations. Even if you're more beer-drinker than baker, you'll enjoy the ideas for packaged cookies and beer pairings. Buy it for the recipes, buy it for the pairings, buy it for a gift for the beer-lover or baker in your life, or buy it just to enjoy the gorgeous images--you'll be pleased no matter what. Personally, I can't wait to give the gift of a favorite beer and complementary home baked cookies to my friends and loved ones and watch them enjoy as well!!!

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