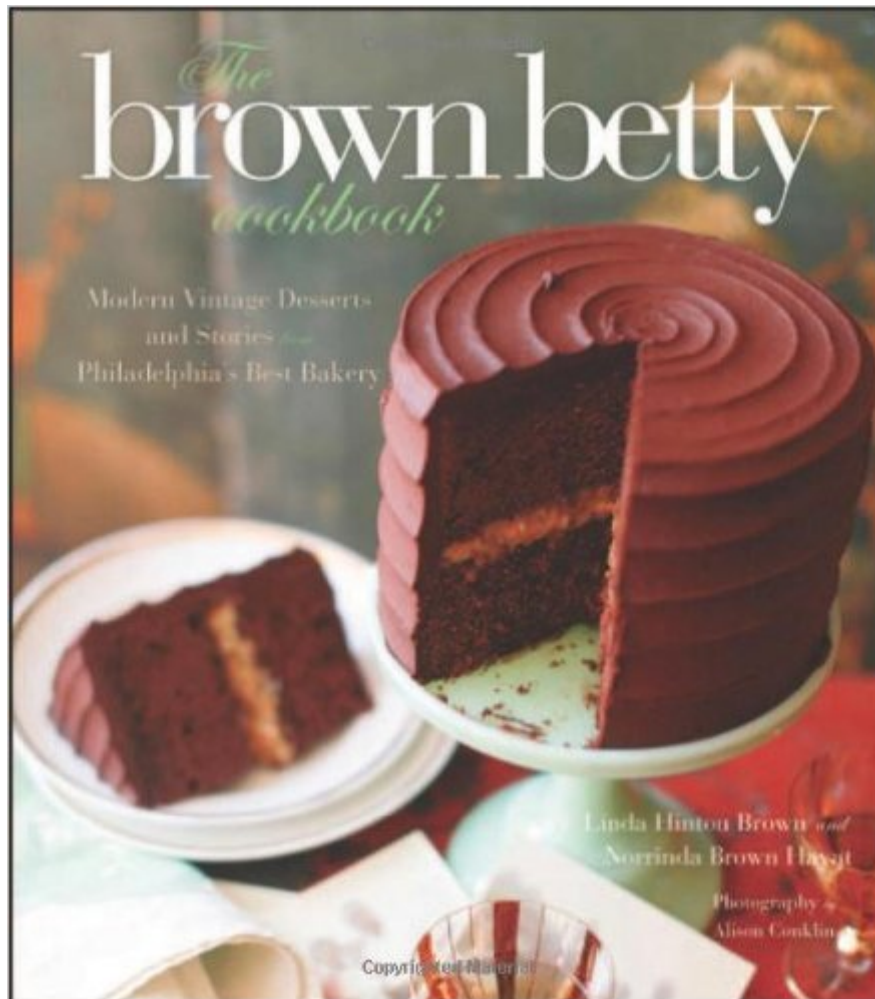


The book was found

The Brown Betty Cookbook: Modern Vintage Desserts And Stories From Philadelphia's Best Bakery



Synopsis

The first cookbook from Philadelphia's phenomenal Brown Betty Dessert Boutique When three generations of African-American women decided to open a bakery in Philadelphia, they had no idea how quickly the accolades would come. With high praise from Rachael Ray magazine and other corners of the culinary world, the Brown Betty Dessert Boutique has found fame with their amazing poundcakes, cheesecakes, pies, and cookies, among other delectable treats. This delicious cookbook features both the secret recipes that Brown Betty's fans can't wait to get their hands on, as well as the personal stories that explain the evocative names of such recipes as Alice's Two Step and Strawberry Letter. Features recipes that combine old-fashioned treats with thrilling contemporary flavors like sweet potato poundcake and dark cherry cheesecakeIncludes gorgeous and mouthwatering full-color photography throughoutFor home bakers who want to experience the best of Brown Betty in their own homes or dessert-lovers looking for something new, The Brown Betty Cookbook offers both inspiration and delectation.

Book Information

Hardcover: 192 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (September 28, 2012)

Language: English

ISBN-10: 111814435X

ISBN-13: 978-1118144350

Product Dimensions: 7.4 x 0.8 x 8.3 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ Â See all reviewsÂ (112 customer reviews)

Best Sellers Rank: #124,633 in Books (See Top 100 in Books) #23 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic #417 inÂ Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Step into Elizabeth "Betty" Hinton's kitchen and get acquainted with time-tested family dessert recipes that are not your ordinary cakes, pies and tarts. How about an Apple Brown Betty that uses three types of apples, rum sauce and potato bread for the crust? A pie made with carrots, caramel coconut filling for a deep rich chocolate butter milk cake, cheesecake featuring sweet potatoes, or brownies distinguished by using German instead of traditional dark chocolate and a Philadelphia cream cheese frosting. Nicely illustrated with plenty of color photography so you can see what the

finished product will look like. The Brown Betty Cookbook offers you dessert recipes that are perfect for the family get-together, the afternoon bridge party or the holiday buffet. The affection and respect the author has for her Grandmom Betty comes through on every page and the well-explained details of every recipe.

Finally a baking cookbook filled with recipes of desserts that people actually like! Every recipe included in his book are recipes of desserts that everyone loves. They make it so easy to become a domestic god/goddess! No stock photos, actual pictures of the cakes that you are baking! I have been searching for a cookbook like this for years! Real food for real people!!! Thumbs way up for this culinary masterpiece!

I wasn't going to purchase the Brown Betty Cookbook simply because I own so many other cookbooks - until I read the reviews. Then I knew that I just HAD to purchase it and I'm so glad I did! I always love a story behind a recipe and the stories are light-hearted and fun to read. I made the plain pound cake and have to admit that it is the BEST pound cake I've ever tasted! (Pound cakes are a favorite of mine.) I can't wait to try the rest of the recipes as I'm sure they will all be delicious. If I had a 10 star rating, I would give it 10 stars. If you love cakes and the stories behind them, you will love this cookbook!

I received the Brown Betty Cookbook as a gift this weekend and made the Sweet Potato Cheesecake - it was fantastic!

I have been a fan of Brown Betty's bakery for years. Nothing beats their red-velvet pound cakes. In fact, I cannot stand cake (since childhood) and their pound cakes are the only cake I eat and actually dream about. When the opportunity to get the cookbook arrived, I knew I wouldn't wait too long to get it and purchased an autographed copy directly at the bakery. I'm excited to try the coconut pound (for my mother-in-law), the pineapple pound (for my hubby), and of course the red-velvet pound recipes (for me). As a non-pro but lover of all things baking, I can't wait to see how close these recipes resemble the originals. Finally, the evolution of recipes within generations of family is an amazing thing to witness that is provided in this cookbook. To have the anecdotes and stories in the book are as satisfying and rich as the butter-cream icing in the recipes. I almost feel like I know them, and it reinforces the collecting and tweaking of my own recipes, and the holiday seasons when I usually have the opportunity to bring them to life for my own family. Kudos, Brown

Betty!

I made the sour cream pound cake - what a hit. I can't wait to try additional recipes in this book.

Best dessert Book Around. The receives are Great and there are a lot of them, definitely get the butter and Eggs out, this is a book to be used for special occasions. I have eaten the Brown Betty Cupcakes from their store in Philly, since my sister lives there. A big downfall for me, I can't stop eating them, had 6 at her last party. This book is similar, you will be eating these tasty treats quickly!

I'm not sure how or when I first heard of this book, but it had been on my wishlist for almost a year. Thanks to lots of birthday gift cards I finally purchased the book and I haven't been disappointed. I'm not a cake person, but thanks to the Brown Betty Cookbook I could bake a cake every day and eat it even if that means my pants won't fit anymore. The stories and the pictures are a plus and now I'm wondering when I can get to Philadelphia to visit this bakery. The pineapple cake is the family favorite.

[Download to continue reading...](#)

The Brown Betty Cookbook: Modern Vintage Desserts and Stories from Philadelphia's Best Bakery
Betty Crocker 20 Best Brownie Recipes (Betty Crocker eBook Minis) Betty Crocker Healthy Heart Cookbook (Betty Crocker Cooking) Betty Crocker Win at Weight Loss Cookbook : A Healthy Guide for the Whole Family (Betty Crocker Books) Betty Crocker's Diabetes Cookbook: Everyday Meals, Easy as 1-2-3 (Betty Crocker Books) Betty Crocker Indian Home Cooking (Betty Crocker Cooking) Betty Crocker Great Cookies: HMH Selects (Betty Crocker Cooking) Betty Crocker 30-Minute Meals for Diabetes (Betty Crocker Cooking) 50 Delicious Pumpkin Dessert Recipes - Pumpkin Pie, Pumpkin Cookies, Pumpkin Muffins and More (The Ultimate Pumpkin Desserts Cookbook - The Delicious ... Desserts and Pumpkin Recipes Collection 1) Weight Watchers: Top Desserts For Weight Loss: The Smart Points Cookbook GuideÂ© with over 100+ Approved Dessert Recipes (Weight Watchers Desserts, Start the Easy Points Plus Diet) Introduction to Organic and Biochemistry (William H. Brown and Lawrence S. Brown) Betty Crocker's Best of Baking Cookbook Best of the Best from New Mexico Cookbook: Selected Recipes from New Mexico's Favorite Cookbooks (Best of the Best Cookbook) Ouija Board Stories: Chilling True Horror Stories Of Ouija Boards Gone Wrong (Ouija Board Stories, Ghost Stories, True Horror Stories, Ouija Board Nightmares, Haunted Places Book 1) South Beach Diet Desserts: Delicious Desserts That Promote Weight Loss and Allow You To Stick To Your Diet (The South Beach Cookbooks Book 4) South

Beach Diet Desserts: Delicious Desserts That Promote Weight Loss and Allow You To Stick To Your Diet My Yonanas Frozen Treat Maker Recipe Book: 101 Delicious Healthy, Vegetarian, Dairy & Gluten-Free, Soft Serve Fruit Desserts For Your Elite or Deluxe Machine (Frozen Desserts & Soft Serve Makers) Betty Crocker's Living with Cancer Cookbook: Easy Recipes and Tips through Treatment and Beyond Best of the Best from Hawaii Cookbook: Selected Recipes from Hawaii's Favorite Cookbooks (Best of the Best State Cookbooks) Betty Crocker's Microwave Cookbook

[Dmca](#)