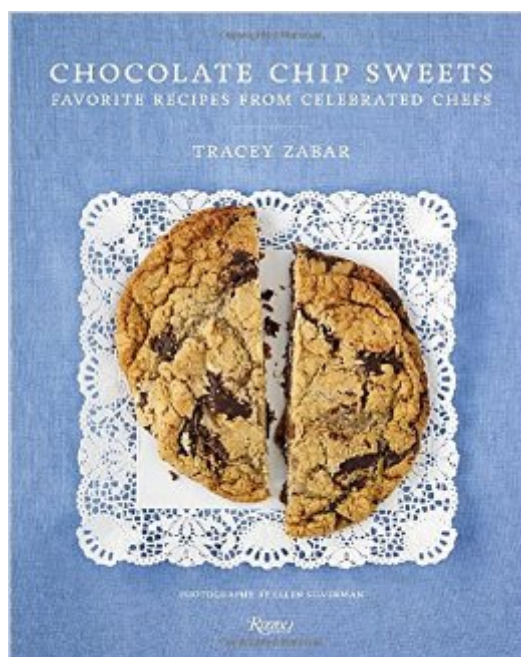


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# Chocolate Chip Sweets: Celebrated Chefs Share Favorite Recipes



## Synopsis

A delectable collection of innovative chocolate chip recipes by world-renowned chefs, pastry chefs, and bakers. Chocolate chip cookies, bursting with melted bits of chocolate, are the perennial favorite of many Americans. For this compilation, Zabar has reached out to the celebrated icons of the baking world to collect an amazing array of user-friendly recipes beyond the classic cookie. There are the signature creations of such top restaurants as Manhattan's Daniel, Gramercy Tavern, and Betony, and California's the French Laundry, while others are treasured family recipes. Chefs such as Jacques Torres, Daniel Boulud, Lidia Bastianich, Dominique Ansel, and Sherry Yard share such classics as shortbread cookies and angel food cake studded with chips. Some reinterpret the cookie and make giant variations, such as Florian Bellanger's Jumbo Chocolate Chip Cookies, while others include add-ins like fresh fruit and nuts, or fold in pretzels and candied orange rind. Puddings, pies, ice-cream sandwiches, cakes, doughnuts, brownies, marshmallows, and waffles, oozing with chocolate, are part of the mix. In this beautifully photographed volume, Zabar discusses how to bake with the variety of flavorful chocolate bits available—ranging from traditional chips and pistoles (or coins) to pearls. Chocolate Chip Sweets will appeal to discriminating chocolate chip lovers who crave this satisfying taste sensation.

## Book Information

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## Customer Reviews

The four things I baked turned out great in appearance and I liked the taste of them all except for the chocolate chip cookies, the first thing I baked out of this. There are still quite a few things I want to make out of the book, including several more chocolate chip cookie recipes. There aren't enough

photos of the finished products and I wish publishers would understand the importance of them. I prefer to see what I'm baking before I actually bake it. There's a good variety of recipes, like cookies, cakes, muffins, pies, and so on. I like that you can omit chocolate chips and substitute other things in place of them, like dried fruits and nuts, and create your own recipes. I'm pretty happy with this book and can't wait to try more recipes. I received this from the publisher in exchange for an honest review.

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THINGS I MADE: JACQUES TORRES

**CHOCOLATE CHIP COOKIES**- This cookie is the one on the book's cover. It looks a lot better than it tasted. It's very buttery. It's attractive but I don't care for the flavor of them and wouldn't make them again. The dough balls spread out nicely and I love the crackle top.  
**RASPBERRY MUFFINS**- These are incredibly moist, almost too moist because of the raspberries. The tops were gummy the next day. They're not quite sweet enough. Despite those things this is a very good recipe. The muffin cups are almost 2" in diameter. The baked muffin tops are flat like in the photo in the book. I used chocolate and used whole milk in place of cream. They're supposed to be made with cake flour but I used all-purpose and just left out two tablespoons of it. I made half the recipe and got 23, using a 1 tablespoon cookie scoop to measure out the batter.

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