

COOKIES, BROWNIES, BARS & MORE from the Editors of ***FINE COOKING***

Our Best Holiday Baking Recipes!

October, 2010, Newtown, CT – On sale now, *Cookies, Brownies, Bars & More* is packed with many of *Fine Cooking's* favorite recipes for the sweetest time of the year. This special issue features over ninety delicious recipes, plus a useful guide to baking tools and equipment, do-ahead advice, and tips and techniques for making fabulous cookies for the holidays and every day.

Features

Bakery Classics (page 14)

It wouldn't be the holidays without these favorites. Recipes include classic rugelach, Scottish shortbread, chocolate brownie cookies, both crisp and chewy chocolate chip cookies, baklava, classic butter cookies, rosemary and pine nut cookies, chewy cranberry oatmeal cookies, hazelnut linzer thumbprints, and carrot cake cupcakes with lemony cream cheese frosting.

Showstoppers (page 28)

These are the treats that will impress at the cookie exchange, or add wow to any dessert platter. Try chocolate-drizzled florentines, checkerboard cookies, brownie bowties, toffee-chocolate candy, caramel-glazed cardamom, palmiers, tuile napoleons, or gingersnap snowflakes.

Perfect for Packing (page 40)

These cookies and bars pack easily, and are sure to sweeten any recipient's holiday. Recipes include fig bars with thyme, coconut-chocolate-almond biscotti, maple-walnut butter cookies, raspberry crumb bars, almond pistachio macaroons, homemade graham crackers, chocolate nut bars, ginger bars, sugar cookies, and vanilla slice-and-bake cookies.

Kid's Favorites (page 52)

These can't-miss favorites include chocolate, caramel – even ice cream. Try chocolate-mint thumbprints, gingerbread cookies, caramel apples, ice cream sandwiches, Nutella fudge cupcakes, chocolate chip cookie cake, and classic hot cocoa.

Brownies & Bars (page 62)

Bake up a batch of these favorites, then just slice and serve for rave reviews. Recipes include apricot-coconut bars, Kahlua truffle triangles, blueberry streusel bars with lemon cream filling, chocolate cream cheese brownies, gingered lemon bars, caramel-pecan brownies, lemon shortbread bars, and pecan-chocolate squares.

Sweet Bites (page 76)

Small in size but big in flavor, these festive treats are extra special. Try peppermint meringue kisses, chocolate stout cake, chocolate-filled beignets, pine nut wedding cookies, mocha chip cupcakes with chocolate-sour cream frosting, brownie cream cheese bites, chocolate-espresso mini soufflés, and bowtie cookies with apricot preserves.





Sandwich Cookies (page 86)

Double your pleasure with these treats, which combine two cookies with a luscious filling. Recipes include triple ginger ice cream sandwiches, peanut butter sandwich cookies, vanilla-raspberry sandwich cookies, cutout sandwich cookies, mocha sandwich cookies, milk chocolate-pecan lace cookie sandwiches, and chocolate-covered sandwich cookies with dulce de leche.

Candies & More (page 98)

Tucked into a tin, homemade candies and other nibbles make a popular and time-honored holiday gift. Try homemade marshmallows, spicy maple walnuts, heavenly hash, toasted bittersweet S'more bars, traditional peanut brittle, creamy chocolate fudge, orange-scented elephant ears, Boston cream candy, pulled golden molasses taffy, plus three kinds of brigadeiros: chocolate, coconut, and pistachio.

Menus (page 7) offers ideas for creating kid's parties, cookie swaps, holiday brunches, and more from this issue's recipes. **The Prettiest Cookies** (page 10) offers simple techniques for creating beautiful cookies, candies, and desserts. **Baker's Tool Box** (page 12) features the essential equipment – from the stand mixer to offset spatulas – for all your holiday baking. And don't miss all of the great tips and techniques in **Test Kitchen** (page 110): how to make dulce de leche, understanding condensed vs. evaporated milk and bittersweet vs. semisweet chocolate, “blooming” gelatin, and more, plus sources for some of the special equipment, tools and ingredients from the issue.

When the recipes in *Cookies, Brownies, Bars & More* inspire you to turn on the oven, visit us on the web at www.finecooking.com. There, you'll find more tips, techniques, recipes, and our special Baker's Central section, as well as apps like Recipe Maker and Menu Maker to help you personalize your holiday baking.

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