Turn your freezer into the hardest-working appliance in the kitchen with 120 recipes for delicious chocolate desserts using Elinor Klivans's award-winning bake and freeze techniques. No time to prepare your favorite chocolate desserts? Elinor Klivans begs to differ. In her first cookbook, Bake and Freeze Desserts, this busy pastry chef, cooking teacher, self-confessed chocoholic, and mom devised a method for preparing desserts ahead of time, freezing them, and defrosting them so they taste just as good as the day they were made. Now she's at it again, this time using her foolproof techniques to create 120 luscious chocolate cakes, cookies, brownies, puddings, and mousses ideal for baking and freezing, or just eating. Bake and Freeze Chocolate Desserts fits into the needs of today's busy cooks. By planning ahead, chocolate desserts can be prepared weeks in advance to be ready and waiting for dinner parties, holiday entertaining, last-minute guests, sudden chocolate cravings, and late-night freezer raids. Of course, most of these desserts don't have to be prepared in advance; they can be enjoyed as soon as they're ready. But Elinor's time-saving techniques teaches you how to prepare desserts when you have the time— they can be frozen immediately or prepared in parts for assembly into full-fledged desserts. Her mouthwatering recipes include Double Decker Mocha Brownies, Hot Chocolate Mousse, Chocolate Chestnut Satin Torte, Pear and Chocolate Tea Bread, and Mochaccino Cheesecake, as well as a host of recipes for dessert basics, like easy-to-make cookie crumb crusts and sauces. And, for those in need of immediate chocolate gratification, there's a selection of recipes that can be made in thirty minutes or less, such as Chocolate Cream Pie, Nutella Ice Cream Torte, and Mocha Marble Mousse. Bake and Freeze Chocolate Desserts also features Elinor's tried-and-true suggestions for baking with chocolate, a short history of chocolate, and an indispensable mail-order guide for ingredients and equipment. With eight pages of glorious color photographs, step-by-step instructions, and helpful hints on preparing, freezing, and serving, Elinor guarantees that novice as well as experienced bakers will turn out perfect chocolate desserts. From cheesecakes to pies,
sundaes to brownies, cookies to layer cakes, this wonderful cookbook will satisfy even the most voracious chocoholic.

My Personal Review:
I used to daydream about moving to Maine because of the scenery. Now I daydream about moving to Maine so I could become Elinor Klivans best friend! This is my most-used dessert cookbook and provides some of my favorite bedtime reading. I'm addicted to the chocolate chocolate chip cookies and chocolate chip cinnamon twists; while my husband loves the peanut butter milk chocolate chip cookies and the white chocolate-chocolate covered cherry brownies. I almost always have a batch of chocolate truffle sauce in the freezer and am not too proud to eat it by itself when a chocolate craving hits. Besides these everyday standbys, this book has provided special occasion desserts that bring raves from guests. The Razzle-Dazzle Raspberry Fudge Pie is a favorite, as are several of the cheesecakes.

This book is well-written with clear instructions and interesting notes. I know that these recipes will freeze beautifully and am brave now about applying Mrs. Klivans techniques to other desserts.

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Bake and Freeze Chocolate Desserts by Elinor Klivans - 5 Star Customer Reviews and Lowest Price!