Luscious Creamy Desserts by Lori Longbotham

Luscious And More Luscious

Ready for melt-in-your-mouth goodness? These scrumptious recipes are the latest mouthwatering morsels from Lori Longbotham, author of the successful Luscious Desserts series. This volume is filled with secrets of how to make rich, creamy cakes, puddings, frozen desserts, and more. The recipes celebrate that wonderful soft texture, but also contrast it with crisp additions of pralines, cookies, and nuts. For beginning bakers, Custard and Caramel 101 offers a basic guide laden with tips and techniques, making preparation as simple and quick as possible. Better-than-Classic Butterscotch Pudding, Lemon and Ginger Brioche Bread Pudding, and Grand Marnier Pots de Crème are just a few of the inventive goodies that are guaranteed to become the new comfort foods.

My Personal Review:
I write this as someone who is not really a baker, and barely a cook. But to me, this is the best of the author's dessert book series. I do love chocolate, but 'creamy' as a dessert theme speaks to me even more. I'm always on the lookout for the ultimate slice of banana cream pie at restaurants, particularly diners. Sadly, I see it offered less and less--maybe because it's so perishable or simply just not PC anymore, what with the calorie police and all. Her recipe for it on page 63, if you follow it exactly, will taste better than any I've eaten in a very long time. Trust me on this. And any fool can make it. Definitely another book to have.

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