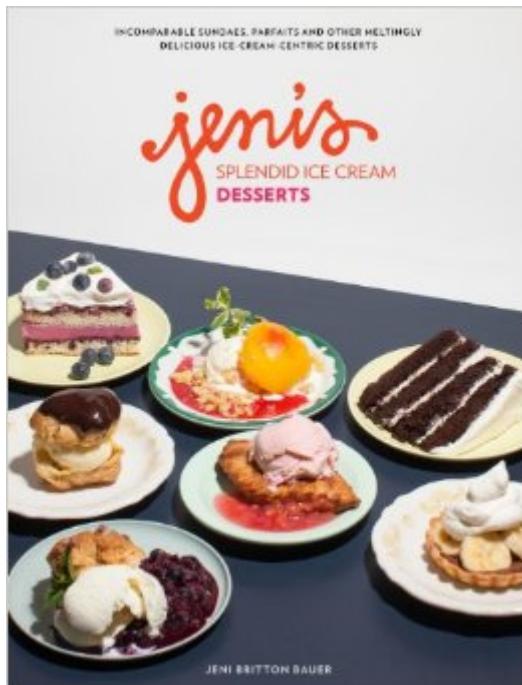


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Jeni's Splendid Ice Cream Desserts



Synopsis

In Jeniâ™s Splendid Ice Cream Desserts, ice creams deliciously melt into hot brown Bettys, berry cobblers, sweet empanadas, and corn fritters. Her one-of-a-kind cakes and cookies are not only served with ice cream, they get crumbled on top and incorporated into the ice cream base itself. Sundae combinations dazzle with bold and inspired sauces, such as Whiskey Caramel and Honey Spiked with Chilies. And Jeniâ™s crunchy à œgravelsâ• (crumbly sundae toppings)â• such as Salty Graham Gravel and Everything Bagel Gravelâ• are unlike toppings anyone has ever seen before. Store-bought ice cream can be used for all the desserts in the book, but it will be hard to resist Jeniâ™s breakthrough recipes for dairy-free ice cream, frozen custard, and soft-serve. Thirty brand-new flavors, including Cumin & Honey Butterscotch and Extra-Strength Root Beer Ice Cream, attest to the magic of this unique and alluring collection.

Book Information

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Customer Reviews

I love Jeni's ice cream. Her recipes are the best. You'll never end up with icy rock-hard ice cream if you follow her method. I have her first book, Jeni's Splendid Ice Creams at Home, and it's wonderful. Several people have gone out and bought an ice cream maker and her book after tasting the ice cream that i've made from it. If you're looking to buy your first ice cream cook book, I recommend you buy that one first. It has nice basic flavors like chocolate, strawberry, and vanilla (but so much better tasting than store bought basics!), not to mention Salty Caramel which is the BEST. Plus it has more interesting, unusual flavors in there as well, like Chamomile Chardonnay, Coriander with Raspberry Sauce, Sweet Basil and Honeyed Pine Nut just to name a few. And of

course many flavors in between. Book two doesn't have the basic flavors, but has some very interesting new recipes. You can look inside the book and check out the table of contents before you buy it so I won't repeat the flavors in my review. I have to admit, some flavors are a little out there for me but her recipes have never let me down so I might just try something that I wouldn't have thought to try before. If you have the first book, this second book modifies the ice cream recipes a little bit. She says that the recipes in her first book were tested with the Cuisinart ICE-20 machine and the ones in her second book are modified a bit for the Cuisinart ICE-21 machine, which freezes ice cream faster. She says that with her original recipes, using the ICE-21 won't whip the ice cream enough and they will end up more dense.

It is no secret that I am a raving fan of Jeni Britton Bauer. When people ask me where to go for ice cream, I send them to her shop. When people ask me what ice cream cookbook to purchase, I recommend Jeni's first book. And now she has a second book! I'm telling you that I'm beside myself. Jeni's cookbooks don't make me feel like a rock star in my kitchen...that's just stupid. Jeni's cookbooks make me feel like a professional chef in my kitchen, and that's worth everything. Jeni's *Splendid Ice Cream Desserts* is the book that you have to buy if you have a comfortable mastery of homemade ice cream preparation and are looking to advance your skills by turning that ice cream into restaurant worthy desserts. The book is divided into three main parts: ice cream parlor, bakeshop, and sundae bar. Ice cream parlor gives you all new ice cream recipes that aren't found in the original Jeni's book. Think black forest cake ice cream, bellini sorbet, and salty caramel Crème sans Lait. Caution: this is not the book you want to buy if you are looking for run of the mill basics! You will not be getting plain vanilla, chocolate, or strawberry. These are inspired recipes with big twists in the flavors, and while they're awesome, this isn't the book for you if you want basic flavors. The French Toast Frozen Custard is incredible. Bakeshop provides lots of recipes so that you can serve cakes, cobblers, and cookies alongside your awesome homemade ice creams. You will find Wiseman's chocolate cake, Bauer House biscuits, sautéed fruit, and all manner of delicious ice cream accompaniments. Wiseman's chocolate cake is one of the moistest chocolate cakes you can make. Sundae bar will help you put it all together with gorgeous photos of assembled parfaits and sundaes.

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Jeni's *Splendid Ice Cream Desserts* The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook: Includes Fresh Peach Ice Cream, Ginger Pear Sorbet, Hazelnut Nutella Swirl Gelato, ... Lavender Honey Ice Cream...and hundreds more! The Skinny Ice Cream Maker: Delicious Lower

Fat, Lower Calorie Ice Cream, Frozen Yogurt & Sorbet Recipes For Your Ice Cream Maker Jeni's Splendid Ice Creams at Home Ice Cream Social: 100 Artisanal Recipes for Ice Cream, Sherbet, Granita, and Other Frozen Favorites Scoop Adventures: The Best Ice Cream of the 50 States: Make the Real Recipes from the Greatest Ice Cream Parlors in the Country Sweet Cream and Sugar Cones: 90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery Classic Southern Desserts: All-Time Favorite Recipes for Cakes, Cookies, Pies, Puddings, Cobblers, Ice Cream & More Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free & Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More! Coolhaus Ice Cream Book: Custom-Built Sandwiches with Crazy-Good Combos of Cookies, Ice Creams, Gelatos, and Sorbets N'ice Cream: 80+ Recipes for Healthy Homemade Vegan Ice Creams The Ultimate Ice Cream Book: Over 500 Ice Creams, Sorbets, Granitas, Drinks, And More Icy, Creamy, Healthy, Sweet: 75 Recipes for Dairy-Free Ice Cream, Fruit-Forward Ice Pops, Frozen Yogurt, Granitas, Slushies, Shakes, and More Molly Moon's Homemade Ice Cream: Sweet Seasonal Recipes for Ice Creams, Sorbets, and Toppings Made with Local Ingredients 500 Ice Creams, Sorbets & Gelatos: The Only Ice Cream Compendium You'll Ever Need (500 Cooking (Sellers)) Lomelino's Ice Cream: 79 Ice Creams, Sorbets, and Frozen Treats to Make Any Day Sweet The Home Creamery: Make Your Own Fresh Dairy Products; Easy Recipes for Butter, Yogurt, Sour Cream, Creme Fraiche, Cream Cheese, Ricotta, and More! Dessert In Half The Time Use Your Food Processor: & Microwave to Make Great Desserts in Less Time Than It Takes to Buy a Pint of Ice Cream Should I Share My Ice Cream? (An Elephant and Piggie Book) Splat the Cat: I Scream for Ice Cream (I Can Read Level 1)

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