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# Sally's Baking Addiction: Irresistible Cookies, Cupcakes, And Desserts For Your Sweet-Tooth Fix



## Synopsis

Named by Huffington Post as one of the "Top 10 Food Blogs to Watch" in 2013, Sally's Baking Addiction has skyrocketed in popularity since its inception in late 2011. Baking addict and food blogger, Sally McKenney loves to bake. Her famous Salted Caramel Dark Chocolate Cookies won Nestle's Dark Chocolate contest in 2013, and now, in her first cookbook, Sally shares her baking secrets with fans everywhere. Try her No-Bake Peanut Butter Banana Pie, her delectable Dark Chocolate Butterscotch Cupcakes, or her yummy Marshmallow Swirl S'mores Fudge. Featuring a brand new selection of desserts and treats, the Sally's Baking Addiction Cookbook is fully illustrated and offers 75 scrumptious recipes for indulging your sweet tooth--including a chapter of healthier dessert options for those who follow a vegan or gluten-free lifestyle. With dozens of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss!

## Book Information

Hardcover: 176 pages

Publisher: Race Point Publishing (March 1, 2014)

Language: English

ISBN-10: 1937994341

ISBN-13: 978-1937994341

Product Dimensions: 8.5 x 0.8 x 10.2 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 277 customer reviews

Best Sellers Rank: #43,659 in Books (See Top 100 in Books) #11 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #20 in Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones #31 in Books > Cookbooks, Food & Wine > Baking > Cakes

## Customer Reviews

Brown Sugar Marble CakeView larger Brown Sugar Marble Pound Cake This is my "accidental" brown sugar pound cake. You see, the first few times I baked it, I found the texture a little too dry. I revamped the recipe adding more brown sugar and replacing butter with oil. It turned out to be one of the best pound cake decisions in the world! The result is one intensely rich cake with a tight, dense crumb. The vanilla and chocolate batters are made from the same brown sugar base, so it's an easy dessert to throw together. My favorite part is cutting into that first slice and unveiling the beautiful chocolate swirls! Directions Adjust the oven rack to the lower third

position and preheat the oven to 350° F (180° C, or gas mark 4). Spray a 9 x 5 inch (23 x 13 cm) loaf pan with non-stick spray. Set aside. In a medium bowl, whisk the eggs, granulated sugar, and brown sugar together until combined. Whisk in the milk, oil, vanilla, and vanilla seeds. Set aside. In a large bowl, toss the flour, baking powder, and salt together. Pour the wet ingredients into the dry ingredients and whisk until just combined. Do not overmix. Remove 1 cup of the batter and pour into a small bowl. Stir in the cocoa powder. Pour one-third of the vanilla batter into the prepared loaf pan. Spoon 1~3 of the chocolate batter on top. Repeat until both batters are gone. Gently swirl a large knife through the batter, making rounded horizontal zig-zags from one side of the pan to the other. Wipe the excess batter from the knife. Repeat the swirling pattern in the opposite direction. Bake for 1 hour to 1 hour 10 minutes, making sure to loosely cover the cake with aluminum foil halfway through to prevent the top from getting too brown. The loaf is done when a toothpick inserted in the center comes out practically clean with only a few moist crumbs. Remove from the oven and allow the cake to cool completely in the pan set on a wire rack before removing and slicing. The cake will stay fresh, covered, at room temperature for up to 4 days. Prep time: 15 minutes - Total time: 1 hour, 35 minutes - Makes: 1 pound cake

Ingredients 4 eggs 1 cup (200 g) granulated sugar 1 cup (200 g) light brown sugar 1 cup (240 ml) milk 1 cup (240 ml) vegetable oil 1 tablespoon vanilla extract seeds scraped from 1 vanilla bean 2 cups (250 g) all-purpose flour 2 teaspoons baking powder 1 teaspoon salt 3 tablespoons unsweetened cocoa powder

No one knows sweet like Sally! Sprinkles lover! Sally McKenney is the writer and creator of the blog sensation Sally's Baking Addiction. Obsessed with peanut butter, yoga, and apple pie, Sally left a career in finance to dedicate herself full-time to the millions of fans that follow her increasingly popular blog and her books, Sally's Baking Addiction and Sally's Candy Addiction. Sally lives in Maryland with her husband, Kevin, and their rescue German shepherd/Rottweiler mixes, Jude and Franklin. When Sally isn't on the computer, practicing yoga, or hiking with Kevin, Jude, and Franklin, you can find her in the kitchen baking or behind the camera.

My favorite book of all times. I discovered Sally's blog after purchasing this book and loved it immediately. All her recipes are creative, with daily ingredients. It's really easy to follow her instructions. I never had a failed recipe of hers. Her cake batter cookies are so far my favorite. Her cinnamon nutella muffins and cinnamon blondies are to die for as well. If you like baking or if you have a sweet tooth, buy this book and just enjoy!

My favorite recipes are the pumpkin chocolate chip bread and oatmeal scotchies- super yummy! I was hoping that her recipes would turn out pretty decent and they did. There is also an informative guide in the beginning that talks about ingredients and equipment. I would recommend it for a beginning baker.

Bought as a gift for my 16 year old niece who's shown an interest in baking. I've been test driving some recipes in the meantime and really like it. If you love to bake and are looking for traditional recipes with a twist, you'll love this.

I absolutely love this book. All of the recipes are so easy to do, with ingredients you usually have in your pantry and fridge, that it makes baking an easy addition to your life. Being on a budget and starting to build my own baking arsenal (I no longer live with my professional baker mom), I hadn't been able to make things I loved, but these recipes have cured me of that. Every weekend or day off from work I tackle a project, making breads, muffins, and treats galore. If you're like me and were a fan of her blog (she got me hooked on making doughnuts!), then this is a must. I'll be purchasing a copy for my mother as well.

Have tried many of Sally's recipes on facebook and have not been disappointed yet. This book has lots of recipes for sweets, nicely put together and easy to read and follow recipes.

Love this book. Have made three recipes so far. The chocolate cookies stuffed with rolos were wonderful! Lemon poppyseed muffins a little dry and bland. Caramel rice crispy treats were out of this world. Gourmet version of a childhood favorite. My family fought over the few remaining.

I have been following Sally's baking Addiction online. All my kids are grown and gone so I thought I'd get these as gifts for my daughter & daughter-in-laws for mothers day. There are so many fun and easy ideas, it is great for a busy mom that still wants to make treats.

Great recipes and beautiful photos. The layout is also very easy to read.

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