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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

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## Customer Reviews

Like anything we buy, everything has its pros and cons. The pros of this cookbook are as follows: 1. Great pics for every recipe---it's hard for most people (especially those new to cooking) to make a new recipe without a pic for a guideline... 2. Helpful hints are included that you can use with other recipes you may already have... 3. Interesting format regarding "getting to know" the author... i.e. family pics and her dog and fianc© etc... makes for enjoyable reading and her style of witty writing is a bonus... 4. Versatility of the recipes---many things can be substituted or added/subtracted without the end result being a catastrophe... For example if you are making cookies for a "black and white" themed party, you can take the recipe from which the cover pic

comes from and instead of adding colored sprinkles, just use chocolate ones so you have a cookie to match the theme or use a variety of nut butters to replace the peanut butter in some recipes to add a little variety... Love the fact that the soft chocolate chip cookie recipes you can add different things (more choc chips, toffee bits etc..) once you take them out of the oven. The cons of course are all mainly falling under the category of taste/texture preference.... For example, if you tend to like your muffins/cupcakes on the lighter texture-side, then maybe some of the ones in this book won't appeal to you... However if you are a fan of that "banana-bread-like" density, you would be loving those recipes... Same thing with sweetness factor etc.... It's all subjective to what you like... Doesn't make one wrong or right... just preference... I think most people own many cookbooks and it isn't at all surprising if out of the whole book they only make a few of the recipes in it and just discard the ones that don't appeal to their liking... For example, if you were brought up in a home where mom cooked with onions, garlic and thyme and those seasonings, you might crave comfort foods that contain those things... whereas if someone was brought up where lots of peppers and hot sauce were the norm, your comfort food might be made up of dishes similarly seasoned... Doesn't make one dish better than the other, just better suited to some tastes... I mention this especially since the author also has a blog in which she shares savory recipes as well. "Spiced right" to her tastes may be bland or overpowering to other tastes... The beauty is that you can take many recipes and use them as a guideline and then "season to taste" so to speak. However, some people are not comfortable with that idea whether it be because of time or money constraints or lack of cooking experience... In a nutshell, the recipes I used from this book that we liked, we REALLY liked... and the ones we didn't; we REALLY didn't... It just depends on what taste/texture a person enjoys... I am grateful to the author especially for the chocolate chip cookie recipe that was just out of this world flavor-wise and also texture-wise.... Will be using that recipe again and again! Thank you.

There may be billions of cookbooks out there, but there is only ONE Sally. Every recipe that I have tried on her blog (and I've tried at least 20!) are incredible. Easy to follow, basic ingredients, DELICIOUS results. EVERY. TIME. So, it was a no-brainer for me to pre-order this book. If you hate long reviews, here's the quick & dirty:- EVERY recipe has a beautiful picture (so you know what you'll be making and if yours looks right).- The instructions are straightforward.- The ingredients are nothing WILD or something you won't be able to find.- The flavor combinations are never weird or risky sounding.- Your baking/cooking level is irrelevant. (Anyone can make these recipes and EVERYONE should.)- Unlike other cookbooks, there are more than just 1 or 2 recipes worth adding to your collection. (You'll easily find 50!)- Includes seasonal treats, classic treats, breakfast treats &

even HEALTHY treats.- Bottomline: There is simply no reason NOT to buy this cookbook.- If you don't believe me, go to [SallysBakingAddiction.com](http://SallysBakingAddiction.com) and try the first recipe you see. Then come back here and read this: I TOLD YOU SO.Other insanely smart reasons for buying this cookbook:- Double Chocolate Muffins: what!- Powdered Sugar Doughnuts: um, YEAH.- Salted Caramel Rice Krispie Treats: your new favorite thing about life!- Sweet Peach Pie: hey everyone, meet THE SHIZZ.- Cinnamon-Sugar Soft Pretzels: just try to stay calm. JUST. TRY.- GIANT Oatmeal Raisin Cookies: because you secretly adore wearing your fat pants.- Dark Chocolate Butterscotch Cupcakes: it's like pure evil. for your mouth.- NEED I GO ON?

Sally's blog is the only food blog I go to for recipes. I pre-ordered her cookbook as soon as I could because I knew she would put as much love and care into every recipe, photo, and lesson in her book. I received the book the other day and have already made her caramel corn (page 94), the gingersnaps (page 117), the lemon poppyseed muffins (page 13), and cake batter chocolate chip cookies (the cover recipe which is on page 106). Everything I made disappeared quickly and were all loved by my family, especially my children. I can't wait to make the brown sugar marble cake next. It looks so easy, yet elegant.What I love about Sally's cookbook is that she took the time to include both cup and gram measurements, which is so helpful to those of us who like to be extra accurate with our measuring. Every single recipe has a beautiful photo to go along with it and the photos are on the opposite (or the same) page as the recipe, so you don't have to go flipping through the book to find the recipe's photo. Sally's recipe instructions are numbered, so it's very easy to follow along and remember where you left off in a recipe as you are going.I own a lot of cookbooks and I usually find I want to make only a few recipes from each. But I will definitely be trying out every single one of the 75 recipes in Sally's cookbook! The whole book is full of winners.

If you are a fan of Sally's blog, buy this cookbook. If you've never read Sally's blog, buy this cookbook. If you've never baked a day in your life, buy this cookbook. It is so worth it. The directions are clear and easy to follow and the photographs are beautiful. The recipes don't require any funky ingredients that you'll never use again either. So far, I have only made the double chocolate muffins which came out looking exactly like the picture and received rave reviews from my friends. This will definitely be my go to cookbook for desserts from now on.

One of the best cookbooks I own. I have the Kindle edition. I've used recipes from every section and use this cookbook all the time. Most of them are relatively easy to moderate, and it's safe to say

none of the recipes is really hard. It's VERY important to follow Sally's tips especially when she says explicitly that a direction is really important. She means it.

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