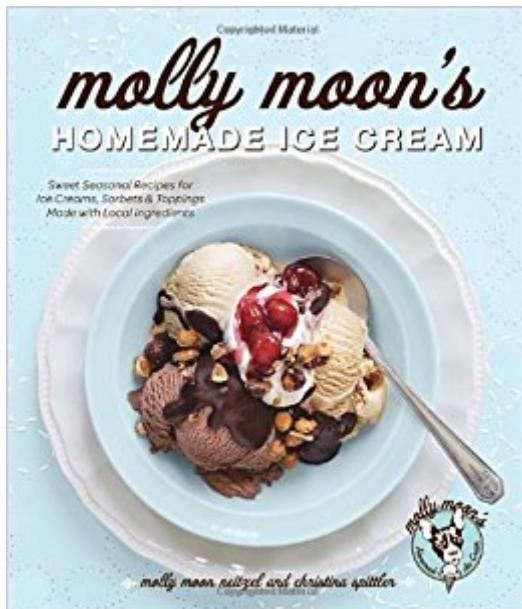


The book was found

Molly Moon's Homemade Ice Cream: Sweet Seasonal Recipes For Ice Creams, Sorbets, And Toppings Made With Local Ingredients



Synopsis

When Molly Moon Neitzel opened the first of her five boutique ice cream scoop shops in the spring of 2008, it was an instant hit with the folks of Seattle. So much so that they've been happily lining up for a cone or signature sundae ever since, and now you can make her delicious ice creams, sorbets, and toppings at home! Arranged in the book by season--with the focus on using local, fresh fruit and herbs in combinations that are both familiar and surprising--you will find recipes for most flavors imaginable and even those a little unimaginable. From childhood favorites to avant-garde, adult-only fare, including the classic Vanilla Bean to the exotic Cardamom to the adventurous Balsamic Strawberry and the comforting Maple Bacon (try a scoop on oatmeal for a special winter breakfast treat!), these ice creams and sorbets are both simple and fun to make. Of course, they're even more fun to eat!

Book Information

Hardcover: 144 pages

Publisher: Sasquatch Books (April 13, 2012)

Language: English

ISBN-10: 1570618100

ISBN-13: 978-1570618109

Product Dimensions: 7.5 x 0.6 x 8.8 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ See all reviewsÂ (37 customer reviews)

Best Sellers Rank: #163,903 in Books (See Top 100 in Books) #43 inÂ Books > Cookbooks, Food & Wine > Desserts > Frozen Desserts #59 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy #177 inÂ Books > Cookbooks, Food & Wine > Entertaining & Holidays > Seasonal

Customer Reviews

I purchased this book last summer along with a few others (perfect scoop, Jeni's). So far, I have tried three different ice creams from Molly Moon's. First up was Cherry Chocolate Chunk ice cream. Out of the 15 or so home made ice creams from the various books I have made, this probably got demolished the fastest. And its just my husband and I- I think it was gone in two days. Next up was carrot cake - also excellent. It's pretty rich, but my husband claims its his favorite out of all I've made. And just today i made the scout mint ice cream. it is still setting up, but i did have a few tastes. I think the amount of peppermint extract is too much. I'm hoping it mellows while setting

up. All of these were pretty simple to make. In fact directions for most everything in the book seems pretty simple. I cannot see any glaring errors in regards to measurements, etc.. This book does have a mix of recipes from what most people would consider standard (strawberry, vanilla) to more exotic creations (baby beet, tomato basil). I do like having some of these more interesting flavors. While I may not try all of them, its likely I'll try a few as they are so unusual and maybe I'll find a new really good flavor. Also to note, these are not egg based ice creams if that makes a difference to you (at least i don't see any that are). I do like how the book is organized, into seasons. Not that I'll only make something if its listed in the season it is, but because some of the flavors use fresh seasonal ingredients. So the cherry chunk was made in summer when cherries were in season here. Along with recipes you get some nice pictures, some back story, and a few other tidbits here and there. Overall I'm pretty pleased with this book.

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