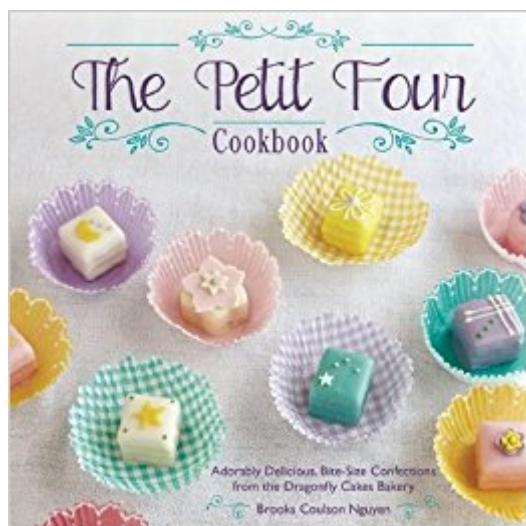


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# The Petit Four Cookbook: Adorably Delicious, Bite-Size Confections From The Dragonfly Cakes Bakery



## Synopsis

HANDMADE BITS OF HEAVENDelicate layers of moist cake, buttercream and marzipan, coated in decadent chocolate, petits fours are the quintessential bite-size indulgence. With step-by-step recipes and mouth-watering photos, The Petit Four Cookbook teaches you how to make these decorative French delights. Perfect for any occasion, from teatime, birthdays and weddings, to Valentineâ€™s Day, Christmas and New Yearâ€™s Eve, these wonderful treats and sweet gifts are sure to please every palate. The Petit Four Cookbook offers bold delicious flavors, including: Chocolateâ€¢ Vanillaâ€¢ Lemonâ€¢ Raspberryâ€¢ Gingerbreadâ€¢ Pumpkinâ€¢ Orangeâ€¢ Coconut

## Book Information

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## Customer Reviews

Brooks Coulson Nguyen is the owner of Dragonfly Cakes, the foremost petit four bakery in the country.

I think I expected something different. This book could have been so much more. The structure of this book is instructions for assembly briefly at the beginning and recipes and combos at the end. I was looking for both traditional and modern flavor combinations and techniques. I just wanted something more comprehensive. I will add that this book did help me on the assembly side but the instructions for assembly could have been much more detailed and illustrated.

I loooooove this book. If you have tried and failed to make petite fours then this is the book for

you. My very first batch had guests wanting to find out which bakery I had gotten them from and then wanting to place orders once they knew I had actually made them. Yes they can be time consuming but the book shows that it is little stages and preparation before hand that makes them easier than you would think.

This book is awful. I'm sure the author is talented and the buttercream is wonderful, but everything else is just plain bad. The instructions are lacking (make three thin pans, use two layers. And how thin should the marzipan be?!?!?), the amounts are vastly out of scale (make six cups of jam, use 1 3/4 cups), and it's insanely frustrating to have to turn to different pages (turn to page 17, turn to page 44, turn to page 25). Is it too late to return this book? I don't even care about the money, it's more about voting with my wallet.

Bought this for my daughter (10 YO) who loves to bake tiny treats and really wanted to learn to make petit fours. None of the recipes or info we could find online was very helpful and we kept having dessert failures. This book changed that. We can now make petit fours with confidence and success and are having fun. In general, this is the type of dessert that requires a bit of patience, even with great directions and guidance, so I don't recommend it for those who are completely new to baking or for younger children. It still requires practice, but at least the directions are clear and we understand why certain tools and ingredients are necessary and how to deal with and correct problems.

This is a delightful book! It has photographs to demonstrate technique and photographs to give you ideas of the finished product. It has charts and lists and plenty of information for someone making their first petit four! Thank you!

There are tips that I learned in the class at Dragonfly that were not in the book, but I love this book and these tasty treats! It is fun and does not all have to be done in one sitting. Great for some time with family and/or friends.

I advise all potential buyers to take a peak inside the book and carefully and thoughtfully read the product details. It's a small book - both in size 7.1 inch x 7.1 inch and about 122 pages thick. In the book you get approximately: 10 recipes for cakes 10 recipes for syrups to moisten the cakes 10 recipes for fillings to sandwich the layers together 10 recipes for decorations There are many photos

to accompany the final delights. The instructions are easy to follow so even a first-time home baker will have success. Also, there are many hints for successful final petit fours. The price for this book is fair considering the amount of recipes it contains. I pre-ordered the book and to my chagrin the price has dropped by about \$4. I only give the book 3 stars because I was hoping for more from a professional baker. More exotic flavors and twists on the classics. I also expected something a bit "larger" than the size listed in the product detail - but does receive and likewise post inaccurate details. A larger size would've have allowed some of the fillings, syrups, and decoration recipes to be absorbed into one recipe and offered more space and pages for different cake recipes and flavor combinations. I'd limit recommendation of this book on a case-by-case basis. I mean, compare with giving a meat-lover's cookbook to a vegan or vegetarian. It's not a bad book - but I wish it had more. I'd recommend it to someone I knew just wanted to get started with making petit-fours and not to someone with advanced baking or pastry skills.

Love this book!! I like that it has so many recipes and pictures to look at. Has great recipes and information on steps to make petit fours and love all of the recipes! Yes I would recommend this book very much! Ann Omosowofa

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