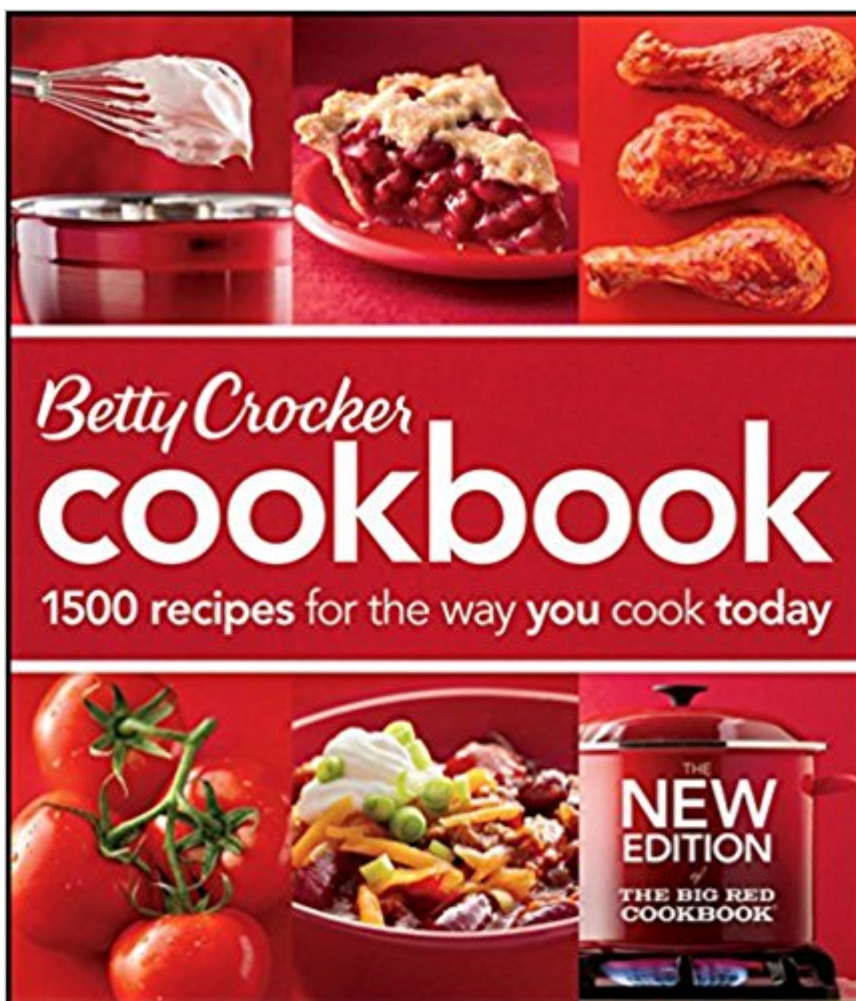


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# Betty Crocker Cookbook: 1500 Recipes For The Way You Cook Today



## Synopsis

America's most trusted cookbook is better than ever! Representing its most thorough revision ever, the Betty Crocker Cookbook, 11th Edition includes hundreds of new recipes, three new chapters, and icons that showcase how we cook today—faster, healthier, and with many more flavors. New features celebrate the book's expertise and heritage with repertoire-building recipe lessons and fresh twists on American classics. With nearly 1,100 gorgeous new photos and 1,500 recipes, as well as invaluable cooking guidance, The Big Red Cookbook is better and more comprehensive than ever before. The book features: Exclusive content at BettyCrocker.com for Big Red buyers, including 80 videos, 400 additional recipes, and more to complement and enhance the cookbook 1,500 recipes, 50 percent new to this edition Nearly 1,100 all-new full-color photos—more than three times the number in the previous edition—including 350 step-by-step photos Bold, contemporary, and colorful design Three new chapters on Breakfast and Brunch, Do It Yourself (including canning, preserving and pickling) and Entertaining (including cocktails and party treats) New feature: Learn to Make recipes giving visual lessons on preparing essential dishes like Roast Turkey and Apple Pie, with icons directing readers to bonus videos on BettyCrocker.com New feature: Heirloom Recipe and New Twist showcase classic recipes paired with a fresh twist, with icons directing readers to bonus videos on BettyCrocker.com "Mini" recipes giving quick bursts of inspiration in short paragraph form With 65 million copies sold and still going strong, the Betty Crocker Cookbook, 11th Edition is the one kitchen companion every home cook needs.

## Book Information

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## Customer Reviews

From the Book: Learn to Make Chocolate Chip Cookies

Homemade chocolate chip cookies are hard to resist—especially when they are perfectly soft and chewy on the inside with a golden brown, slightly crusty exterior. The secret to these gems is a combination of fresh ingredients, correct measuring and a good baking technique. Prep 55 min. Total 55 min 4 dozen cookies

3/4 cup granulated sugar 3/4 cup packed brown sugar 1 cup butter, softened 1 teaspoon vanilla 1 egg 2 1/4 cups all-purpose flour 1 teaspoon baking soda 1/2 teaspoon salt 1 bag (12 oz) semisweet or dark chocolate chips (2 cups) 1 cup coarsely chopped nuts, if desired

1. Heat oven to 375° F. In large bowl, beat sugars, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips and nuts.
2. On ungreased cookie sheets, drop dough by rounded tablespoonfuls about 2 inches apart. For perfectly sized and shaped cookies, use a #70 cookie scoop.
3. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheets to cooling racks.

1 Cookie: Calories 140; Total Fat 8g (Saturated Fat 3.5g; Trans Fat 0g); Cholesterol 15mg; Sodium 80mg; Total Carbohydrate 16g (Dietary Fiber 0g); Protein 1g exchanges: 1 Other Carbohydrate, 1 1/2 Fat Carbohydrate Choices: 1

**Lighter Chocolate Chip Cookies** For 5 grams of fat and 90 calories per serving, decrease butter to 3/4 cup and omit nuts. Substitute 1 cup miniature semisweet chocolate chips for the 12-oz bag of chocolate chips

**Candy Cookies** Substitute 2 cups candy-coated chocolate candies for the chocolate chips.

**Chocolate Chip Bars** Press dough into ungreased 13x9-inch pan. Bake 15 to 20 minutes or until golden brown. Cool in pan on cooling rack. Makes 48 bars.

**Jumbo Chocolate Chip Cookies** Drop dough by 1/4 cupfuls or #16 cookie scoop about 3 inches apart onto ungreased cookie sheets. Bake 12 to 15 minutes or until edges are set (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheets to cooling racks. Makes 1 1/2 dozen cookies

**Keys to Success**

- Measure ingredients accurately. Dough that is the right consistency will make cookies that have great shape and texture. (See *Measuring Correctly*, page 16.)
- Use softened butter. Do not melt butter, or the dough will be too soft and may result in oddly shaped cookies. (See *Softening Butter*, page 179.)
- Use a cookie scoop to make cookies the perfect size and shape if desired.
- Place dough on completely cooled cookie sheets. Warm cookie sheets can be cooled quickly by placing in the freezer for a few minutes or running under cold running water and wiping dry.
- Let baked cookies rest on cookie sheet a couple minutes. This allows them to firm up a little so that they are easy to remove from the sheet.
- Cool cookies until chips are firm before storing, to prevent melted chocolate from getting over all the cookies.
- Freeze individual unbaked cookies on cookie sheets. When frozen, place in container or freezer plastic bag; label and freeze up to 6 months. Bake the frozen cookies a

little longer than the bake time. Cookies for Gifts Sharing a gift of homemade chocolate chip cookies or other homemade goodies can be the perfect way to spread a little good cheer, whether delivered by hand or mailed. Here are tips for giving any cookies, bars or candies to ensure they stay fresh and intact.

- Keep containers on hand for when you want to give homemade items as a gift.
- Look for inexpensive plates or serving containers in the dollar section of your discount store.
- Wash and keep to-go containers from take-out meals.
- Look for inexpensive decorative tins or paper containers in craft stores or import stores.
- Cushion items by first placing a paper towel or napkin in the bottom of the container. If you stack items, place layers of waxed paper between layers.
- Cover tightly with plastic wrap or foil if container doesn't have a lid.
- If baking in advance and freezing, let frozen cookies thaw directly in gift container for maximum freshness.

Additional Recipe Excerpts  
Dips: Guacamole, Tex-Mex Layered Dip, Hummus, and More([Click for recipe](#))  
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America's Most Trusted Cookbook Made New Here is our best edition ever! Fully revised with all-new photography, hundreds of new recipes and more cooking guidance than ever before, the 11th edition of the Betty Crocker Cookbook gives you the best of what you need to cook today. It's filled to the brim with classic and fresh ideas, helpful techniques and great features. Whether you're an experienced cook or just finding your way around the kitchen, THE BIG RED COOKBOOK is the only book you need for foolproof recipes, reliable how-to advice and delicious inspiration.

This was a Christmas gift for my 9 yrs old grand daughter because she loves to cook. I used one of these Betty Crocker cooks books as a young Mom and what's interesting was that my 39 yr old daughter asked why she didn't get one? hmmm...I guess I will have to buy another. Lovely hard cover with so many recipes... This I hope my grand daughter keeps for a long time.

great basic cookbook - excellent for those starting to cook as it gives great descriptions of techniques and ingredients. Love that the inside of the cover has unit conversions and serving sizes. It doesn't have super unique recipes, but it is perfect for go-to daily meals. Very happy with the purchase and it will be the first book I check when I want to try something new during the week

My husband bought this as a gift for me. This cookbook has it all. Tons upon tons of beautiful, drool-worthy pictures. Almost every recipe you can think of ranging from the classic and simple

green bean cassarole to the most intricate soufflÃ©s. There are even sections showing you all the different types of fruit, vegetables, etc. so you have a visual aide to help know what to look for. In this digital age we live in, where every recipe is just a Google search away, I'm still happy to have this book; I enjoy just flipping through it and having it physically in my hands, as opposed to clicking pages on the internet. It is beautifully bound, with a nice crisp hard cover. Everything is in color, and is easy to read and understand.

Love this cookbook I use it more often then all of my other cookbooks combined. Easy instructions and directions. Also one thing that I find frustrating with a lot of other cookbooks is that many of their recipes are full of ingredients that you almost never have on hand so you can't just cook something on a whim. This cookbook is not like that it is chock full of great delicious recipes that include common ingredients that you probably already have in your kitchen.

Bought this for a gift to a young guy who said he would like to cook but really was limited. No one else in the house cooked at all. A bunch of guys! A thrilled look on his face was all the reward I needed. I personally have a treasured 1955 B. Crocker cookbook - everything that I have made from this beloved (now a bit tattered) book is delicious.

I got this as a gift for my sister in law. She loved it. You can't go wrong with a cookbook when the person likes to cook.

I buy one of these books every year. This year I bought it for my 22 year old daughter. We got her a new set of pots and pans (AllClad!) and I wanted to make sure she knew what to do with these new pots/pans. This is a great beginner cookbook. Heck, I still use mine for the old "tried and true" recipes. It also has sections with measuring conversions, substitutions, and other important tips & tricks that are invaluable. This is a 3 ring binder - so it is easily expandable.

This was my grand-mothers and mothers cooking bible. Has become mine also. I think the best on the market.

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