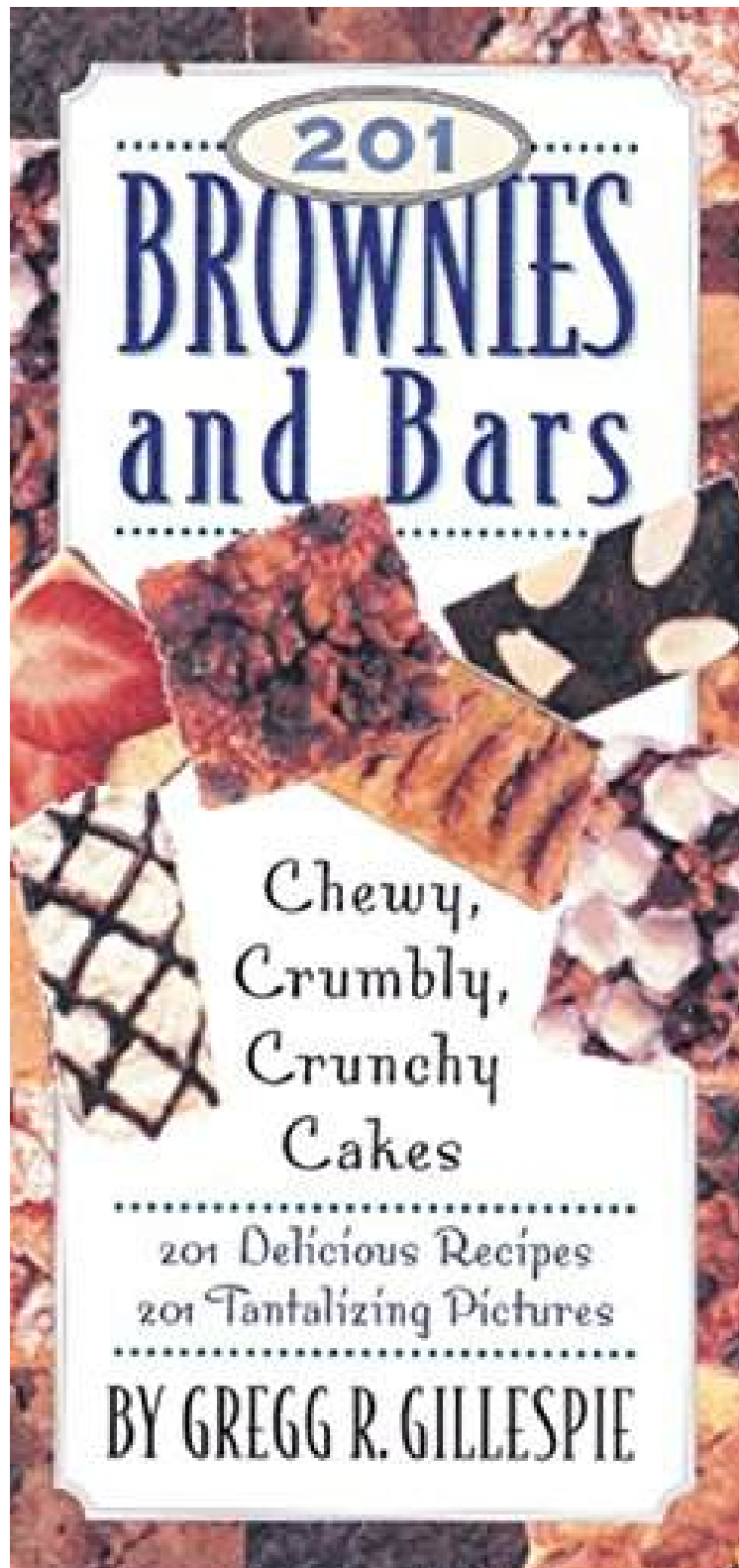


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201 Brownies and Bars: Chewy, Crumbly, Crunchy Cakes

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0 of 0 review helpful One mistake By Zuzu s Petals I did notice the Baklava recipe said to bake at 450 degrees This is the only mistake that I found in the book and I ve baked a lot of recipes out of this book thus far BUT because I collect cookbooks I ve noticed that in each and every cookbook I have bought over the past 50 years that there is a mistake someplace in the book lol I guess I just know when something is The tastiest brownies and cookies bars that the whole family will love are neatly packaged in a small hardcover format with lay flat binding and a picture for every recipe from the luscious White Chocolate Brownies and Brazil Nut Strips to mouthwatering Orange Cranberry Bars and Danish Apple Bars Veteran cookbook author Gregg Gillespie reveals his secrets for melt in your mouth baking so every treat comes out of the oven perfectly moist and scrumptious About the Author Gregg R Gillespie the mastermind behind the successful 1001 series of cookbooks has owned operated and managed retail and commercial baking establishments in New England and California He lives cooks and collects recipes in Niagara F

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