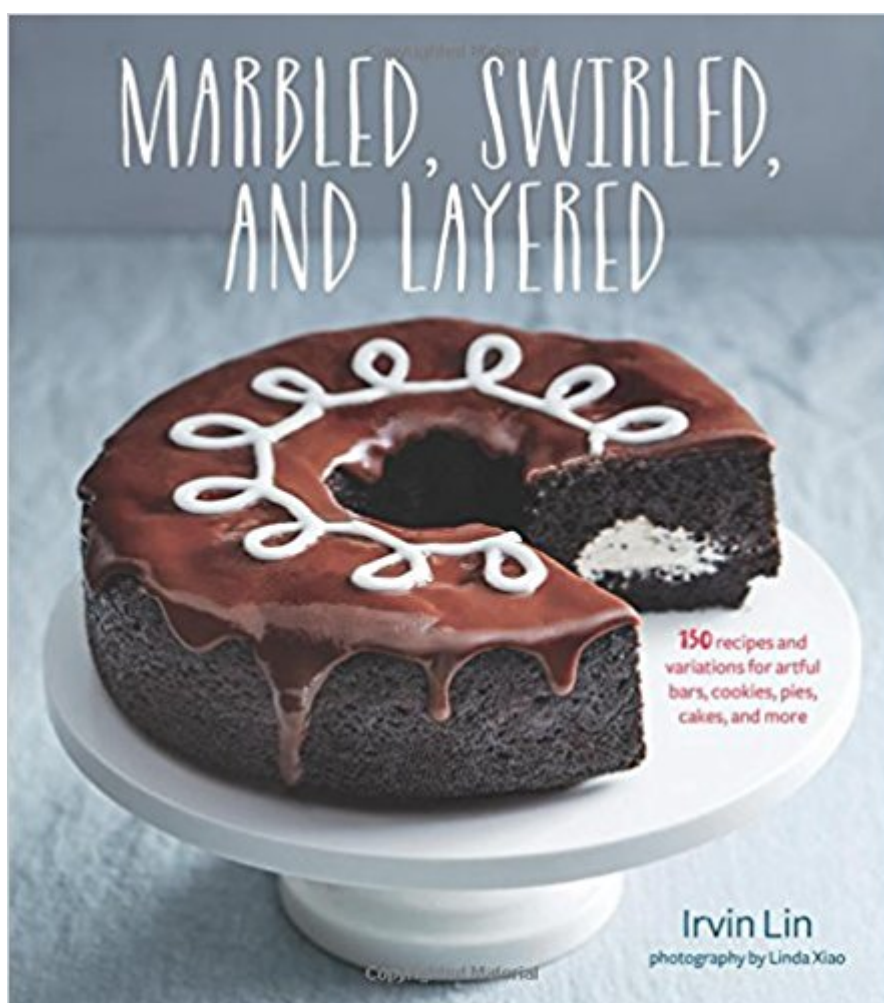


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# Marbled, Swirled, And Layered: 150 Recipes And Variations For Artful Bars, Cookies, Pies, Cakes, And More



## Synopsis

Incredible desserts with layers and swirls of flavor that are beautiful and delicious--inside and out. When you marble, layer, and swirl doughs, batters, toppings, or frostings, good looks and good taste come together in one total package. Irvin Lin, creator of the popular blog *Eat the Love*, shows how these techniques open the door to inventive flavor combinations that look as fantastic as they taste. Bakers of all levels will enjoy recipes ranging from easy brownies and bars to brunch-worthy muffins and morning buns to show-stopping cakes and tarts: cinnamon spiral icebox cookies, pistachio swirl brownies, triple chocolate pie, multicolored Neapolitan layer cake, and more. Lin offers variations to suit any taste (more than 150 recipes total) plus baking and decorating tips throughout on topics like making your own natural food coloring, rolling up jelly roll style cakes, and discovering the magic of browned butter. Readers (and eaters) are sure to ooh and ahh over every dazzling dessert at first glance—and then again at first bite.

## Book Information

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## Customer Reviews

Pistachio Butter Swirled Fudge Brownies from *Marbled, Swirled, and Layered* Makes 24 small brownies I know people who swear they could eat an entire jar of peanut butter. But as much as they love peanut butter, when I introduce these folks to pistachio butter, they often go crazy for it! This brownie, which incorporates swirls of homemade pistachio butter, is for all those people who haven't yet had the pleasure of pistachio butter in their lives. With a deep, fudgy chocolate brownie and a dense, salty pistachio batter married together, this is the showstopper

brownie that will have you wondering where pistachio butter has been all your life. Make the Pistachio Butter Batter Place the pistachios, salt, and oil in a food processor or blender and process until a smooth paste forms. Add the powdered sugar and process until incorporated. Make the Brownie Batter Preheat the oven to 350°F. Coat a 9 x 13-inch baking pan with cooking spray and then line the bottom and sides with parchment paper, with 2 inches of paper overhanging the edge of the pan on two sides. Place the chocolate and butter in a microwave-safe bowl and microwave for 30 seconds. Stir and then microwave for another 30 seconds. Continue to cook in 15-second intervals, stirring in between, until the mixture is melted and smooth. Add both sugars to the chocolate mixture and stir with a whisk or fork until incorporated. Add the eggs, one at a time, beating vigorously to incorporate after each. Stir in the vanilla and then the salt and baking soda. Switch to a large spatula and add the flour and cocoa, folding until just absorbed.

Ingredients: Pistachio Butter Batter 2-1/2 cups (360 g) shelled pistachios 1 teaspoon kosher salt 6 tablespoons (80 g) extra-virgin olive oil or pistachio oil 1 cup (115 g) powdered sugar 1 teaspoon matcha green tea powder (optional)

Directions Scrape half of the brownie batter into the prepared baking pan and spread it out evenly to the edges (it's okay if it doesn't cover it completely). Spoon three-quarters of the pistachio butter batter over the brownie batter, then spread the remaining brownie batter on top. Stir the matcha green tea powder, if using, into the remaining pistachio butter batter. Spoon the pistachio batter on top of the brownie batter in dollops and use a butter knife or chopstick to swirl it into the brownie batter. Bake until a toothpick inserted into the center comes out clean, 35 to 45 minutes. Let cool in the pan for 30 minutes on a wire rack, then remove the brownies by grabbing the parchment paper by the overhang and lifting straight up and out. Transfer the still-warm brownies to a wire rack to cool to room temperature. Alternative: Peanut Butter Swirled Fudge Brownies

Make the brownie batter as directed. For the peanut butter batter, stir together 3/4 cup (225 g) smooth peanut butter (not natural), 6 tablespoons (85 g) melted unsalted butter, 1/2 cup (60 g) powdered sugar, 1 teaspoon vanilla extract, and 1/4 teaspoon kosher salt. Assemble and bake as directed. Ingredients:

Brownie Batter 6 ounces (170 g) unsweetened chocolate, chopped into 1/4-inch pieces 14 tablespoons (200 g or 1-3/4 sticks) unsalted butter 1-1/4 cups (250 g) granulated sugar 1 cup (220 g) packed dark brown sugar 4 large eggs 2 teaspoons vanilla extract 1/2 teaspoon kosher salt 1/4 teaspoon baking soda 3/4 cup (105 g) all-purpose flour

2½ cup (75 g) natural cocoa powder (not Dutch-process)

“My goodness, this cookbook! It’s filled to the brim with recipes for the most splendidly beautiful cakes, cookies, breads, and tarts I think I’ve ever seen. My eyes kept getting wider and wider as I turned every page—both the flavor combinations and the photos are out of this world. Irvin Lin has most definitely outdone himself. This book is a triumph!”

•REE DRUMMOND, New York Times best-selling author of *The Pioneer Woman Cooks*

“Irvin Lin gives home-baked treats a twist, ramping them up with a range of contemporary flavors that are sure to surprise and delight. From beer-battered brownies to smoky butterscotch taking a classic cake to the next level, I can’t wait to mix, stir, and bake my way through *Marbled, Swirled, and Layered*!”

•DAVID LEBOVITZ, author of *My Paris Kitchen*

“Leave it to Irvin to hit it out of the park with *Marbled, Swirled, and Layered*. Every recipe is an inspiration! I want to make, and eat, every. single. one.”

•ELISE BAUER, founder of *Simply Recipes*

“Irvin is not only an accomplished and creative baker, he is a generous teacher. Home cooks will find all of the tips and techniques necessary to feel supported and comfortable—as well as inspired—in the kitchen. No one should miss the recipe variations! I love the modern versions of traditional recipes, great new flavor combinations, and—of course—the invitation to use flavorful flours other than wheat!”

•ALICE MEDRICH, author of *Flavor Flours* and *Chewy Gooey Crispy Crunchy Melt-in-Your-Mouth Cookies*

“Irvin Lin is a master at creative baking. I’ve admired his *Eat the Love* blog for the delicious goodies and lovely storytelling. I’m excited to see desserts with such interesting flavor combinations in his first cookbook. They are truly works of art!”

•LORI LANGE, author of *The Recipe Girl Cookbook* and founder of *RecipeGirl.com*

“If the old aphorism ‘Life is uncertain. Eat dessert first’ is true—and I believe it is—then *Marbled, Swirled, and Layered* should be the cookbook every sweet-loving baker reaches for first. Between its sinfully delicious covers are recipes for some of the most luscious, tempting desserts ever. I dare you not to lick the pages.”

•DAVID LEITE, publisher of the James Beard Award-winning website *LeitesCulinaria.com*

“Love this book. It’s packed with all the style and brilliance that made Irvin Lin such a must-read food writer online. This book is all about incorporating big flavors into your baking with style: swirling, studding, and supercharging recipes to a magical effect. Cakes are cut to reveal extraordinary fillings or sliced to show beautiful marbling. Cookies and bars offer striking geometric effects. Recipes are easy enough to encourage, but with

enough intricacy to keep you interested and, yes, impress friends and family. Five-star baking at its best.

—DAN LEOPARD, food writer and baker “This book is captivating. The recipes are unique, but more so, they are carefully crafted. The ingredients were chosen to complement each other to create the most magical experience. I found myself smiling as I read this book. The combination of amazing recipes and entertaining words makes it one of my favorites!”

—AMANDA RETTKE, best-selling author “I couldn’t be more excited for Marbled, Swirled, and Layered. Irvin’s recipes are so unique and his flavor combinations inspire me to be more creative in my own kitchen. This book belongs on the bookshelf of every baker, no matter their level of expertise.”

—TORI AVEY, PBS food columnist and creator of [ToriAvey.com](http://ToriAvey.com) “This debut cookbook’s no-frills title belies a wealth of thoughtfully composed and marvelously complex desserts, such as jumbo Arnold Palmer cookies, Seville orange bars with salted shortbread and gin meringue, and pumpkin and ginger swirl ice cream pie with pecan-maple crust. In chapters for cookies, brownies and bars, cakes, breakfast goods, and more, food writer Lin competently explains baking basics and shares supplementary information on ingredients, techniques, and food science. Most recipes include two to three flavor variations, and many can be made gluten-free using flour blends and conversion tips appearing in an introductory section. VERDICT Lin’s outstanding first book can help all home bakers to expand their repertoire and think more creatively about flavor combinations.”

—Library Journal (starred review) “The pastry chef’s skills range wide, calling upon training in physics, chemistry, and culinary technique to produce artful and tasty desserts appealing to the widest possible audience. San Franciscan Lin has mastered his craft, and he shares his deep knowledge to educate others. The cookies and cakes Lin has imagined here go far beyond the commonplace. Some of the recipes will challenge even the chef’s professional peers, but a few will prove attractive and intriguing to the everyday home baker. The sharply defined pinwheel effect of his cinnamon honey bun cookies can be duplicated with some practice and patience. Lin’s sense of humor extends to a cake that duplicates commercial cream-filled chocolate cupcakes. Every recipe has one or two variations that transform flavors from the basic version. For those who need to avoid gluten, Lin has developed wheat flour substitutions that perform perfectly. Culinary students can glean much from Lin.”

—Booklist “Lin takes risks in nearly every one of the 150 elaborate recipes in his book. He doesn’t just paint the lily; he bejewels and shellacs it, too. You can almost see his mind buzzing as he adds mesquite powder and teff flour to malt chocolate-chip cookies, and roasts white chocolate until it caramelizes to make extra-gooey blondies with strawberry-balsamic jam. At times the recipes sound over the top

(Rosemary Caramel and Dark Chocolate-Potato Chip Tart, for one), but in the end they were artfully balanced. •The New York Times "Before you devour Lin's bars and pies, be sure to pause and admire his artful frosting and beautifully scattered crumbs. •Entertainment Weekly

IRVIN LIN is an IACP Award-winning photographer and nationally recognized blogger ([www.eatthelove.com](http://www.eatthelove.com)) who has made the transition from graphic designer and art director to baker, food writer, recipe developer, and professional photographer.

I pre-ordered a copy of this book as I had already been using some of Irvin Lin's recipes and knew I wouldn't be disappointed. I love to read cookbooks and have quite a collection. This book is something special. I consider myself a 'good' baker, but believe that this book will nudge me toward becoming a great baker! It's clear that Irvin Lin created this book with a lot of love and sweat! It also gives me incentive to keep running so I can indulge without too much guilt! I am planning to buy a couple as Christmas gifts for friends who also enjoy baking.

I'm a complete novice in the kitchen, hence, following recipes can sometimes be overwhelming for me. However, I found the recipe that I made--the pistachio butter swirl fudge brownies--to be approachable and they ended up being super tasty! I look forward to making more items! And enjoying the gorgeous photography!

This is my new favorite baking book. The recipes are a refreshing change from much of what I see in baking books now. Irvin has done an excellent job of finding delightful flavor combinations I wouldn't have thought of putting together. It makes trying the recipes for the first time a lot of fun. The text is well-written, full of personality and the photography absolutely gorgeous. One perk I enjoy about this book is the alternative options within recipes. Highly recommend.

This book is stellar. The recipes are straightforward and easy to follow, yet totally unique. If you're an avid baker, this will seriously up your flavor and texture game, but even if you're a less experienced baker, like I am, you will find recipe after recipe in this book that make you say "I can make that!" But it's so much more than a solid baking book. Irvin's stories are heartfelt, funny, and well-written, and the photographs are mouthwateringly gorgeous. You will find yourself wanting to lick the page. I will be buying several copies for all my friends and family this holiday season!

I don't usually bake, but this book has inspired me to start (and to enjoy it). It's much more than just a collection of recipes - the author has put his all into the book. He's generous about sharing his knowledge/mastery with the reader, and I like his straightforward, affable and humorous writing style. I actually feel inspired to make almost every recipe after reading his intros. I love the guide at the beginning of the book - it's crucial for beginners like me, and makes you feel like you've been armed with some expert knowledge. It also includes plenty of information that I imagine experienced bakers would still glean a lot from. While I feel comfortable starting my baking "career" (haha) with the less-daunting recipes in this book, there are also many sophisticated desserts that sound excellent. And since creative recipe/ingredient alternatives are offered alongside each original recipe, you start to view the desserts in a more open-minded manner, rather than feeling like you're bound to one rigid recipe (don't get me wrong, you still have to follow the directions, but there's some freedom with picking your preferred version). I had high hopes for this book, and it has far exceeded my expectations. It's handsomely printed and bound (I work in paper/printing, so this matters to me), and the desserts are delicious. It's a lovely book.

This cookbook is to die for. Not only are the recipes innovative and intriguing but Irvin prefaces each recipe with an aside that is quite entertaining. It is rare that I read cookbooks for anything other than to find a recipe but in this case it actually makes for a very good read; much like his blog Eat the Love. Finally the typeset and images make it a handsome book aesthetically which can be expected from a baker with a strong background in design. My kids can't wait for me to make another of his recipes but there is one small problem, we are truly struggling to decide which one to make next which, I suppose, is not such a bad problem to have.

As a cookbook writer myself, I know cookbooks, and I have plenty of my own recipes on hand without looking elsewhere for ideas. But, as soon as I saw MARBLED, I knew I had to have it. The flavor combinations are fresh and interesting, and Irvin has an amazing talent for writing perfect recipes. I made the cake on the cover for a party. I wouldn't say it is a easy cake, but every single detail was so clear that I believe anyone could pull it off. The result was beyond delicious, and I was proud to serve it. And no, I didn't tell my guests that it was my recipe! Anyone who enjoys baking...or wants to learn more from a great teacher...should get this book. It is certainly not a

collection of stuff you'd find on the internet.

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