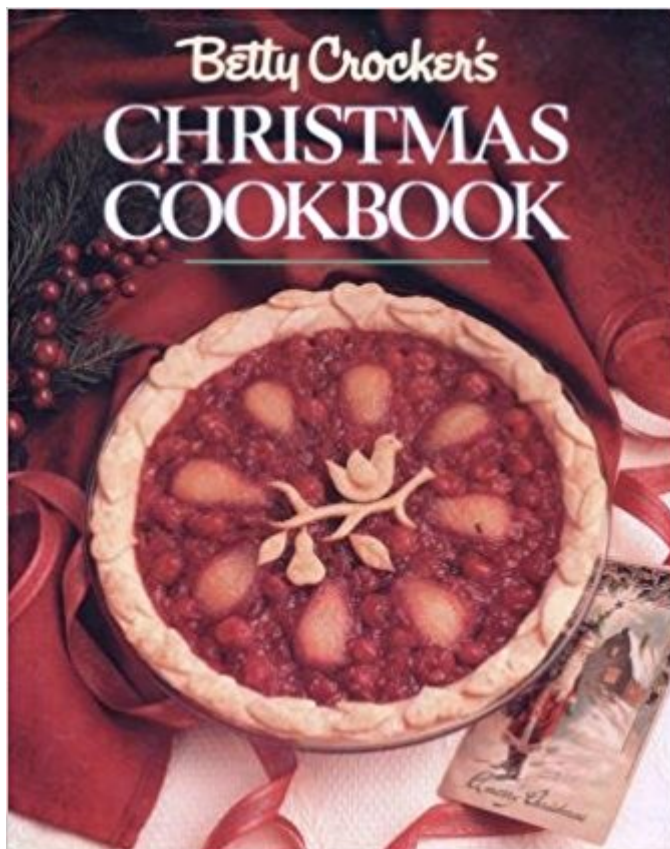


The book was found

Betty Crocker's Christmas Cookbook



Synopsis

The pleasures of an old-fashioned Christmas abound in this incomparable treasury of holiday cookies and confections, menus, and gift-giving ideas. Includes special food gifts, gift-wrapping ideas, salt dough ornaments and decorations, and more. 75 full-color photographs; how-to diagrams.

Book Information

Hardcover: 192 pages

Publisher: Betty Crocker; 1 edition (November 13, 1988)

Language: English

ISBN-10: 0130743372

ISBN-13: 978-0130743374

Product Dimensions: 9.9 x 0.9 x 9.9 inches

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

Average Customer Review: 4.5 out of 5 stars 1,224 customer reviews

Best Sellers Rank: #913,503 in Books (See Top 100 in Books) #219 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Christmas #517 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Holidays

Customer Reviews

Betty Crocker's New Christmas Cookbook is a colorful and creative read. At this hectic time of year, cooks can feel safe and secure in the capable hands of Ms. Crocker. Every imaginable Christmas dish is here--cakes, candies, breads, meats, and, thankfully, lots of vegetarian dishes (a group somewhat ignored in many holiday cookbooks). There are also innovative ideas for gift foods and wrapping. Whatever you're aiming for--a huge family feast or a quiet dinner for two--this Christmas book comes highly recommended. --Naomi Gesinger --This text refers to an out of print or unavailable edition of this title.

Betty Crocker's best Christmas Cookbook What evokes the spirit of Christmas better than the fine food recipes and fabulous gift ideas from Betty Crocker? Family and friends gather, the house is filled with the aromas of the holiday--golden roast turkey, savory stuffing and buttery mashed potatoes, freshly baked cookies and desserts. Betty Crocker's Best Christmas Cookbook includes everything you need to bring the holiday spirit into your home--from perfect party nibbles to mouthwatering main dishes and show-stopping desserts. Delight your guests with festive

cups of Frosty Citrus Punch (page 10) and Holiday Eggnog (page 14). Spread some holiday cheer with creamy Hot Crab Dip (page 26) or delectable Meatball Merriment (page 30) at your next celebration. Create an unforgettable meal when you serve juicy, tender Marinated Tenderloin of Beef (page 48) with all the trimmings for Christmas Eve supper—and there are chapters full of sides, salads and homemade bread recipes so you're never far from great meal ideas. Plus, you'll find great menu ideas peppered throughout the book for making any occasion a party. Christmas isn't complete without a cascade of cookies and sweets. Keep your cookie jar stocked with wonderful treats such as Holiday Spritz (page 210), Almond Bonbons (page 214), Slice-It-Easy Christmas Cookies (page 222), or Deluxe Christmas Fudge (page 236). Christmas is all about traditions, so why not start some new ones with our chapter devoted to Festive Family Fun—it starts on page 254. And if you want to create special gifts for family and friends near to your heart, Betty Crocker has lots of great ideas. Nothing says "I love you" more than a homemade gift—from "Layered Brownies" (page 234) to handmade Cranberry Kissing Balls (page 318), there are plenty of gifts for any occasion. So, whether you are looking to throw a deliciously fabulous party, make a memorable Christmas dinner, add some sparkle to holiday tradition, or create treasured gifts for loved ones, Betty Crocker's Best Christmas Cookbook shows you how to make your Christmas unforgettable! Visit Betty Crocker on-line at www.bettycrocker.com and Hungry Minds on-line at www.hungryminds.com --This text refers to an out of print or unavailable edition of this title.

I couldn't believe it when I saw that this cookbook was available as a "new" book (authentic reproduction) again. I received it - probably as a birthday gift? I don't remember - when I was a young child, about 50 years ago. I have always been a cookbook reader, and I spent many happy hours as a child reading this book. So when I saw that it was available again, I eagerly bought a copy for the sake of nostalgia. As an object of nostalgia, I would rate it 5 stars. It looks exactly like the original, and has the same durable and convenient hardcover spiral binding that I remember. Although if you look carefully, you can tell that the cover is from a "photo of a photo," as the image isn't quite as crisp as an original would be. Also, the green glossy material used on the inside of the front & back covers was not in the original. However, everything else about the book is a perfect reproduction. As a 21st-century cookbook for children to use, I'd probably give it only 3 stars. There is a lot about cooking that has changed in the 60 years since this book was first published: * Our understanding of nutrition has improved significantly * We encounter a greater variety of ingredients, especially fresh produce, in our stores * Our food landscape has been enriched by many

contributions from nearly every continent and every corner of the earth (I had definitely never heard of hummus or chiles rellenos when I used to read this book on lazy summer afternoons), and* Rather than seeing canned/highly processed foods as exciting miracles of modern culinary technology, we now see them as the less healthy and less tasty versions of food. This cookbook is definitely rooted in the food styles, tastes and knowledge of its mid-20th-century era. That being said, this was a very, VERY good children's cookbook for its era. The recipes are creative, attractive, and often whimsical. There is a LOT of information for a budding cook who doesn't want to just learn a particular recipe, but actually wants to learn how to cook - such as cooking methods and terminology, types of utensils, safety guidelines. It piques the interest through extras like the illustrations (including many gorgeous full-page color glossy photos of finished recipes) and the sidebar tips from the 12 kids who were the "Junior Testers" of all the recipes in the book. So, bottom line: 1. If you are an adult who was in love with this book as a kid, buy it. 2. If you are thinking of buying it for a child in your life today, I would say go ahead and buy it for its instructional value in the basics of cooking, but give the child a more contemporary children's cookbook at the same time.

Received the book. It is in remarkable condition for being nearly 30 years old. The cover of the book I received matches the photo on the listing....but not the description. Be forewarned, this book does NOT contain the beautiful photos described in the review. In fact it contains on a very few black and "white" (the book is old) illustrations. Other than feeling a tad bit ripped off that the book is not as described, it is in great, readable condition and appears to have all of its pages intact. Overall, especially for the price, I am pleased with my purchase. However, the Review/Description should be amended to match this particular book so as not to deceive customers. UPDATE: Just received my other book which is the one in the photo for this listing. It is the 1976 (1969 copyright) Betty Crocker Cookbook with the Pie diagram on the front. This book is in remarkable condition considering it's older than I am. Very happy with this purchase. This one receives 5 stars. The seller sent exactly what was ordered. Apparently several different books are lumped under this one photo/listing/description.

Good book that's been around for generations. Most of the recipes are what even a picky eater would eat. I think the only disadvantage to some people might be the lack of nutritional information, yet that isn't important to me since I have several online sites that easily provide that. I ordered this for my 10 year old's birthday present, along with a Nerf gun. I think he'll be very excited to get the cookbook, since he's always asking to do things in the kitchen on his own and has mentioned

several times that he wants to learn to cook.

I'm enjoying this book! FYI, the copy I have with the red cover and photos in the shape of a 6-slice pie states that it was 1st published in 1969, with the particular edition I have being a 1972 re-print. The info says published in 1981, and maybe there were later re-prints in 1981... but, if you're looking for one with a cover like mine, the recipes are from 1969. I chose the edition with this cover based on a couple of Goodreads lists in which it was voted one of the best cookbooks ever. Upon receiving it, I was pleasantly surprised to see that, at least in the 1972 re-print, in addition to all the normal sections you'd expect to find in this book, it also has a special section with several pages of Christmas recipes from Sears that appear even before the book's table of contents. Fun, nostalgic stuff.

I got this book MANY years ago as a bridal shower gift, and it "saved my bacon" many a time! My mother was a terrible cook, so I didn't learn anything valuable from her. During my first year of marriage, this book really taught me the basics of cooking. It has a great glossary in the back about what side dishes go with what entrees, measurements, selecting and storing different foods, etc. Whenever in doubt, I still go back to that book for ideas, or to look up how long to roast meat, or how to make a white sauce. I was able to find an old edition at , and I gave it to a (much younger) friend who got married this year. Although she's already twice the cook I was at her age, I hope she will get the help from it that I did. If nothing else, the pictures are wonderfully vivid and dated, and fun to look at!

We ordered this cookbook as my wife just loved using it for years and it was literally falling apart and stained from being open on the kitchen counter. It arrived on time and much better condition than we expected. A few of the pages had the holes for the 5-ring binder apart which we easily fixed with binder hole reinforcements.

This add shows red pie cookbook! I did not receive a red pie cookbook. I received the next version! The reason I want the red pie?? I recieved the red pie version as a wedding gift in 1973. I have used the cookbook with my children and it is very worn and falling apart. I will keep this book because it has most of the same recipes, but IT IS NOT THE BOOK ADVERTISED!! You can see the difference in the photos!

[Download to continue reading...](#)

Betty Crocker Cookbook, 10th Edition (Combbound) (Betty Crocker New Cookbook) Betty Crocker Living with Cancer Cookbook (Betty Crocker Cooking) Betty Crocker Best Bread Machine Cookbook (Betty Crocker Cooking) Betty Crocker's Slow Cooker Cookbook (Betty Crocker Cooking) Betty Crocker's Best Chicken Cookbook (Betty Crocker Cooking) Betty Crocker Halloween Cookbook (Betty Crocker Cooking) Betty Crocker The Big Book of Bisquick (Betty Crocker Big Book) Betty Crocker The Big Book of Breakfast and Brunch (Betty Crocker Big Book) The Betty Crocker The Big Book of Cupcakes (Betty Crocker Big Book) Betty Crocker The Big Book of Slow Cooker, Casseroles & More (Betty Crocker Big Book) Betty Crocker's The Big Book of Cakes (Betty Crocker Big Book) Betty Crocker's The Big Book of Pies and Tarts (Betty Crocker Big Book) Betty Crocker Kids Cook (Betty Crocker Cooking) Betty Crocker's Christmas Cookbook Betty Crocker Christmas Cookies Betty Crocker's Cookbook Betty Crocker's Chinese Cookbook Betty Crocker's Microwave Cookbook Betty Crocker's Working Woman's Cookbook Betty Crocker Cookbook: 1500 Recipes for the Way You Cook Today

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)