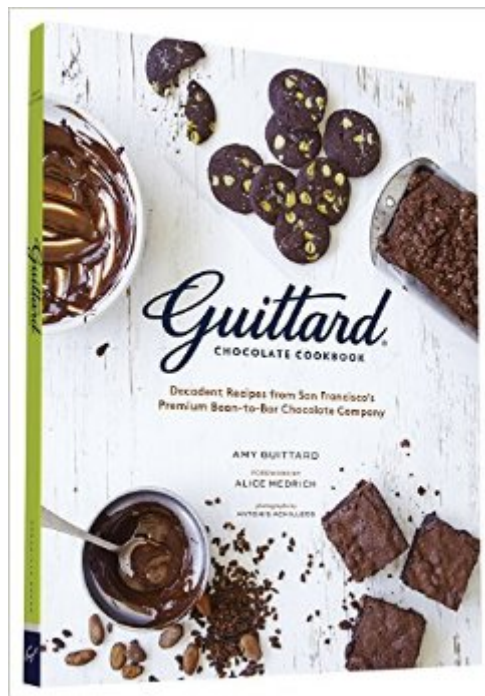


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# Guittard Chocolate Cookbook: Decadent Recipes From San Francisco's Premium Bean-to-Bar Chocolate Company



## Synopsis

Chocophiles are discovering what professional bakers such as Alice Medrich and David Lebovitz have known all along: Guittard, San Francisco's oldest continuously family-owned chocolate company, makes some of the best premium chocolate available. With 50 tempting photographs and 60 simple recipes for every kind of indulgence, Amy Guittard presents tried-and-true favorite recipes from five generations of Guittards, ranging from start-your-day-right Chocolate Cherry Scones to fudgey Mocha Cookies and deep, dark Chocolate Caramel Pecan Bundt Cake. Leave it to the people who really know chocolate to make a collection of recipes that are sure to make every chocolate lover long for one bite more.

## Book Information

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (17 customer reviews)

Best Sellers Rank: #65,218 in Books (See Top 100 in Books) #6 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Chocolate](#) #18 in [Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones](#) #172 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

The cookbook is beautifully photographed. I made the Chocolate Persimmon Cake following the instructions. It was a flop. Unfortunately, Chronicle Books does not seem to have an errata page for this cookbook. 1) the recipe calls for a 6-cup Bundt pan. I used a 6-cup Nordicware Classic Bundt pan. The batter came almost up to the top and when baking was 2" above the top, exposing the batter during baking so that it over-baked and started burning. For the listed ingredients, a 8 to 10-cup pan would work best. 2) lightly buttering the pan does not do the job. I followed the release instructions precisely (cooling for 10 minutes before releasing is standard for Bundt pans) but the batter stuck miserably. Spray some cooking spray with flour on the pan after lightly buttering to get into the small crevices of the Bundt pan. 3) the batter needed something. Adding 1/2 teaspoon of vanilla bean paste helped. My family ate the cake the next day, with whipped cream to hide the

flaws. One could not taste the persimmon in it at all. I have a Hachiya persimmon tree in my yard and am always looking for good recipes. This one was a disappointment. I have not tried any of the other recipes yet.

This lovely book features the stories (charmingly told) behind the well-loved recipes from this venerable family-owned American chocolate maker. Loads of easy-to-follow recipes that yield delectable results. The recipes for Decadent Brownies and Grandma's Chocolate Cake are winners and more than worth the price of this book!

Saw this book on the Guittard website and borrowed the e-book from our local library. When I found myself taking screen shots of almost every recipe in the first few pages, I knew I had to purchase this book. Since our purchase, we have made 3 recipes from it. My favorite recipe is the Oatmeal Chocolate Chip Cookie and look forward to trying the Chocolate Coconut Bread, Chocolate Berry Tart, Chocolate Banana Blondies and Hot Cocoa Madeleines soon.

Just when I thought there was nothing new under the sun when it comes to chocolate cookbooks, I am happy to say I was wrong. I recently picked up this cookbook at a museum in San Francisco – what better place I ask given the history of Guittard chocolate with that city that we learn all about here. The cookbook consists of the Guittard family's recipes including a lot of cookies though with fewer cake recipes than I would have preferred. I am basing my review on two recipes: Flourless Chocolate Cake (see my comments below) and Chocolate Persimmon Cake, although I substituted pumpkin puree for the persimmon. I baked the cake in the loaf pan and used Hershey's unsweet cocoa and Ghirardelli bittersweet chocolate chips instead of Guittard chocolate since I could not find that brand here. The cake was perfect – moist and darkly chocolate. I ate a slice while the cake was still warm. I took samples to friends today. We are all of the opinion that this recipe is a keeper. I also want to try the Grandma's chocolate layer cake with white chocolate icing (p. 150). I suspect that one will be over the top as well. The flourless chocolate cake recipe (p. 94) is identical to one from Gourmet Magazine that I have baked many times, perhaps the best and certainly the simplest flourless chocolate cake I have ever baked. If you can melt chocolate, you are practically home free. Amy Guittard, whose great-great-grandfather founded the Guittard chocolate company, is the author of the book. Alice Medrich, the author of many books on chocolate, has written a foreword. And Antonis Achilleos gets credit for the outrageously beautiful photographs of these chocolate dishes throughout the cookbook. In addition to the recipes, there is

a list of definitions as well as a history of the Guittard company

Beautiful book filled not just with recipes, but also a lot of useful information. The Grandmas Chocolate Cake recipe alone was worth the price of this book!

Great chocolate recipes and tried the molten lava chocolate cookie, the Choco persimmon cake and the pistachio sables. I gave few to my Co workers and said they were amazing.

This collection of chocolate recipes zeroes right in on all my chocolate hot spots. I have to admit that I have a lot of chocolate cookbooks but this would be the one I'd pick if I could only keep one! It contains all the right stuff:) The photos are great and I plan on giving several copies as gifts this holiday.

A very good book and it does promote Guittard Chocolate because it is all about Guittard Chocolatelike the title says.

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