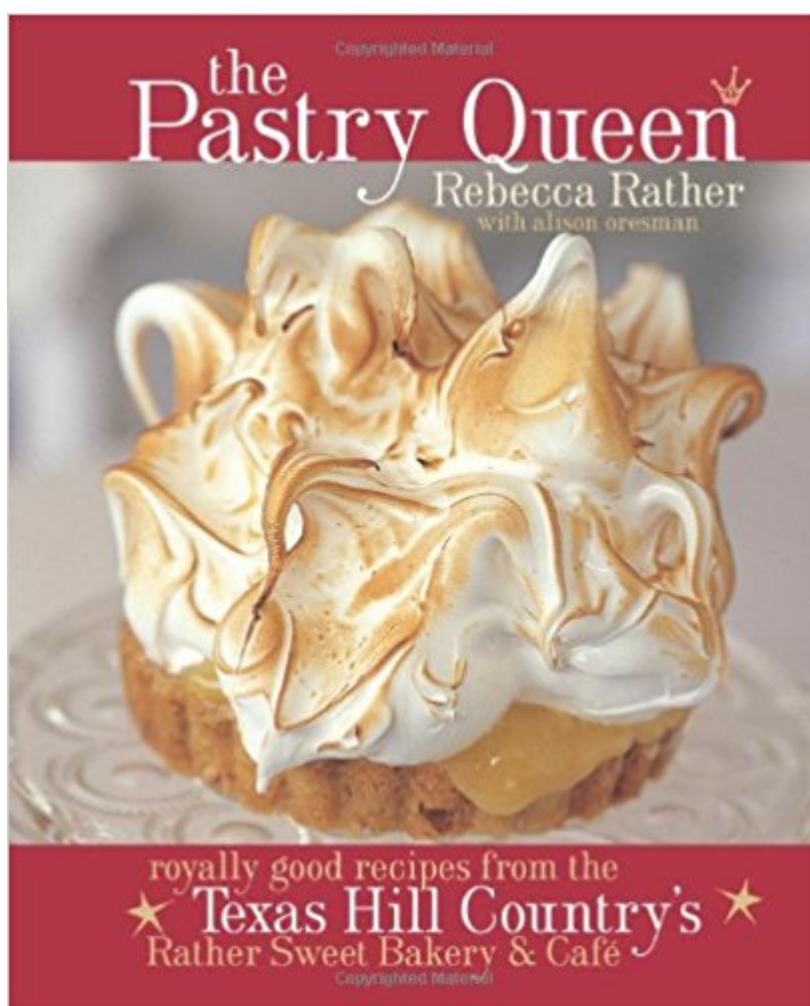




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# The Pastry Queen: Royally Good Recipes From The Texas Hill Country's Rather Sweet Bakery & Cafe



## Synopsis

The Best Little From-Scratch Bakery in Texas

The pastry case in Rebecca Rather's bakery in Fredericksburg is packed with ultra-buttery scones, luscious cakes, cookies the size of saucers, brownies as big as bricks, and fruit pies that look as though they came straight out of Grandma's oven. Since the day Rebecca and her Rather Sweet Bakery and Caf  came to town, life in this Hill Country hamlet has been even sweeter and the townsfolk now know why she is the Pastry Queen. Everything she makes is a lot like her: down-home yet grand, and familiar yet one-of-a-kind.

A native Texan, Rather makes the most of her Lone Star state's varied traditions, whether looking to the kitchens of Texas's Mexican and German immigrants or to the cowboy culture of her own forebears. Best of all, her recipes aren't fussy

one of her best-selling cakes stirs together in a single saucepan. Add in a cupful of Texas attitude and her made-from-scratch-with-love philosophy, and you've got an irresistible taste of American baking.

What's best at Rather Sweet? Rebecca's customers all have their favorites (and she is happy to cater to their cravings), but here's just a taste of the perennial best sellers:

- Apple-Smoked Bacon and Cheddar Scones
- Texas Big Hairs Lemon-Lime Tarts (the only big hair Rebecca has ever had!)
- Fourth of July Fried Pies
- Peach Queen Cake with Dulce de Leche Frosting
- Turbo-Charged Brownies with Praline Topping
- All-Sold-Out Chicken Pot Pies
- Kolaches (pillowy yeasted buns with sweet or savory fillings)
- PB&J Cookies

With over 125 surefire tested recipes and 100 photographs that richly capture small-town life in the Hill Country, The Pastry Queen offers a Texas-size serving of the royal splendor of Rebecca's baked goods

courtesy of the rather sweet gal behind the case.

## Book Information

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## Customer Reviews

This cookbook offers recipes for dozens of classic treats like oatmeal cookies, carrot cake and pecan pie; but often with novel twists: pineapple and coconut swirl through the carrot cake, the pecan pie takes the form of a brownie and the oatmeal cookies are fashioned into "crisps." Still, most of the recipes are pleasingly old-fashioned and sweet enough to send an unsuspecting baker into diabetic shock. The Grasshopper Pie calls for an entire cup of sugar, plus marshmallow crème and hot fudge sauce, and the Bananas Foster Shortcakes deliver sugary banana flavor amped up to maximum volume. The author is the proprietress of The Rather Sweet Bakery and Café in Texas, and she offers several signature Lone Star state desserts: a rich Fredericksburg Peach Cream Cheese Tart, crunchy Texas Pralines and Texas Big Hairs Lemon-Lime Meringue Tarts, with meringue piled as high as a Houston debutante's coif. The cookbook also offers a few non-dessert selections, mostly soups, salads, quesadillas and the like. Though these dishes are tasty; it's hard to object to Prosciutto Tostadas with Shrimp and Parsley or a warm, pleasing Wild Mushroom Soup; the sugary-sweet and fun-to-bake Texas-style desserts that make this rather sweet, and rather expensive, cookbook worth the splurge. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

"Every baker, from country folk to city slicker, will find something deliriously delightful to bake in this book. Hail to the Pastry Queen!" "Rebecca Rather!" "David Lebovitz, author of The Great Book of Chocolate" "Rebecca Rather personifies the great American bootstrap, built on grit and tenacity upon which communities are enriched and enlivened (and happily well fed). Anyone who bakes from this book will want to meet the Pastry Queen in person." "Peter Reinhart, author of The Bread Baker's Apprentice" "Texans at their best are honest, friendly, helpful, and engagingly unpretentious. Oh, and pretty darned good cooks. Rebecca Rather, Hill Country reine de patisserie, is all of these things, as will be immediately apparent to anyone who dives into this delicious book" "a rich, good-looking, sweet and savory masterpiece, full of baking lore, kitchen tips, charming stories, and (above all) irresistibly indulgent recipes." "Colman Andrews, Editor-in-Chief, Saveur

I pulled out this great cookbook again this past week, and I had forgotten just how wonderful it is! Rebecca is the bomb! I rarely write positive reviews, especially when a book already has many, but I

just couldn't resist coming back to pull this one up and review. The stories, the gorgeous illustrations that will make you drool, the layout, the well-written recipes -- this book is a winner. I'm an experienced baker, and have hundreds of cookbooks, but this is surely one of my best. I have so many dog-eared pages in this book; both for things I have made over and over, and others that I still want to try. (there goes my diet this week!) Lemon Meringue, triple choc cookies, genuine pralines, the Chicken pot pie, the buttermilk pecan pie, the white-on-white cake, the Tuxedo cake (my daughter's fav), a great rendition of good ol' King Ranch casserole, the bacon cheddar scones, the cinnamon apple loaf, and these are the ones off the top of my head that I love and have made many times. Do yourself a favor, and get this book. Whether you have many, or just a few, you will be glad you did. You'll find yourself coming back to the Pastry Queen time and time again! (Now... off to make some pralines!)

Just LOVE this gal..Don't hesitate to buy any or all of her books...you will be soooooooo glad you did!

Native Texan Rebecca Rather decided to move her Austin bakery to the delightful Hill Country town of Fredericksburg, and local legend Rather Sweet was born. A self-taught pastry chef, Rebecca baked her way through childhood and adolescence, decided that she had to find a "real" (non-food) job after college, eventually went into the catering business (where she burned out two Thermador ovens in her home kitchen), was an executive pastry chef for Tony Vallone in Houston, and found her greatest happiness having her own bakery. Rather Sweet serves a full gamut of baked goods, from sweet and savory kolaches, giant Texas muffins, and scones at breakfast to hearty entrees such as All-Sold-Out Chicken Pot Pie, sandwiches and quesadillas. The Pastry Queen captures all of these Texas-influenced recipes in their down-home goodness, lovingly captured in mouthwatering photographs and atmospheric pictures taken at the Rather Sweet Bakery and Café. Each recipe is personalized with an introduction by Rebecca about the origins of the recipe, possible substitutions, or a favorite memory attached to the dish. Many of the breakfast recipes for quick breads and muffins also give conversions for muffins (both regular and Texas-size). Several of the cakes do as well, which is perfect for birthdays and coworkers (it's less messy to bring in individually frosted cupcakes than fuss with cutting and serving a frosted cake!). If you're a scone lover, prepare to be delighted. Rather includes standards such as Peach Jam scones and Chocolate Chip Scones, but also includes savory options such as Apple-Smoked Bacon and Cheddar. Muffin lovers will rejoice at the Essence of Orange and Whole Lemon muffins, and the Eddie's Autumn Pumpkin Bread and Fresh Ginger-Pear Quick Bread will wake up your taste buds in

a flash! Rather has also written *The Pastry Queen Christmas: Big-hearted Holiday Entertaining, Texas Style*, but there are plenty of seasonal recipes perfect for your next Thanksgiving celebration, such as the Autumn Pumpkin Quick Bread, Bourbon Pumpkin Tart with Streusel Topping, Cream-Filled Pumpkin Roll, and Larger-Than-Life Praline Cheesecake. Texan cuisine also make an appearance, including Hill Country Peach Cobbler, Peach Queen Cake with Dulce De Leche Buttercream Frosting, Buttermilk Pecan Pie, Southern Comfort Apple Pie, Texas Tortilla Soup, Brie and Brisket Quesadillas, Gorditas, and Nuevo Texas Waldorf Salad. Tex-Mex and Mexican influences abound in the divine Mexican Chocolate Fudge-Pecan Cake rich with cinnamon and vanilla, Dulce de Leche Arborio Rice Pudding, Muchas Leches Cake with Sugared Almonds, and Dulce de Leche Macaroons. If you're looking for more traditional fare, there's Espresso Creme Brulee, Tiramisu with Homemade Ladyfingers, Mars Pies and Grasshopper Pie, but with the Texas-sized bounty of creative desserts, why not try something new? The recipes are clearly laid out and easy to follow. Helpful tips are sprinkled throughout, along with ideas for presentation. There are some truly spectacular desserts here (sky-high meringues, Tuxedo Cake, etc.), but all are manageable for novice cooks. Be warned: this is not a book for those thinking about going on a diet! The recipes are loaded with butter, cream, sugar, and other indulgences; in Rebecca's own words, "I don't do low-fat desserts. If I am going to eat dessert, I want it to be really, really sinful."

I am a lover of cookbooks. It is a jewel when I find one that has recipes that fit my style as well as my taste. I own all of The Pastry Queen cookbooks and have used them often. Some recipes might seem like a little too much work but don't let that keep you away. There is not one recipe that is not worth the trouble.

This is absolutely my favorite cookbook that I own! I bought it because I was looking for a new book and I knew the 50+ people that rated this book five stars knew their stuff! When it came in the mail, I immediately looked through the whole book. Let me tell you, there is not one thing in this book that I would not make. Even though all the recipes in this book are mouth-watering and make me want to put on my apron and run to the kitchen, her stories are amazing too! The introduction was breathtaking. I feel like I really know The Pastry Queen, herself. Also, she writes an introduction to each individual recipe, which are written beautifully, and also has a tip for each dish as well. Now, I haven't made every single recipe in this book, but the few that I have were amazing, and all of my friends loved them. The treats didn't last long at all! I would buy this book again and again, and I recommend it to everyone! If you are looking for a well written cookbook with amazing stories, and

even better recipes, this is the one for you! Buy this cookbook, it's truly lovely.

This is a really great book of sweet goodies from a well known Texas Cafe. I have tried several of the recipes and they are really tasty and relatively simple to make. I am working up my confidence to make the Texas Big Hairs like shown on the cover. Lovely photos showcase many of the recipes, too and I like that.

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