



Momofuku Milk Bar

By Christina Tosi

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Momofuku Milk Bar By Christina Tosi

The highly anticipated complement to the *New York Times* bestselling *Momofuku* cookbook, *Momofuku Milk Bar* reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular bakery.

A runaway success, the *Momofuku* cookbook suffered from just one criticism among reviewers and fans: where were Christina Tosi's fantastic desserts? The **compost cookie**, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the **crack pie**, a sugary-buttery confection as craveable as the name implies; the **cereal milk ice cream**, made from everyone's favorite part of a nutritious breakfast—the milk at the bottom of a bowl of cereal; the easy **layer cakes** that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside.

Momofuku Milk Bar finally shares the recipes for these now-legendary riffs on childhood flavors and down-home classics—all essentially derived from ten mother recipes—along with the compelling narrative of the unlikely beginnings of this quirky bakery's success. It all started one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began, and Christina's playful desserts helped the restaurants earn praise from the *New York Times* and the *Michelin Guide* and led to the opening of Milk Bar, which now draws fans from around the country and the world.

With all the recipes for the bakery's most beloved desserts—along with ones for savory baked goods that take a page from Chang's Asian-flavored cuisine, such as Kimchi Croissants with Blue Cheese—and 100 color photographs, *Momofuku Milk Bar* makes baking irresistible off-beat treats at home both foolproof and fun.

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Editorial Review

Amazon.com Review

Featured Recipe: Corn Cookies

Yield 13 to 15 cookies



- 16 tablespoons or 2 sticks (225 g) butter, at room temperature
 - 1-1/2 cups (300 g) sugar
 - 1 egg
 - 1-1/3 cups (225 g) flour
 - 1/4 cup (45 g) corn flour
 - 2/3 cup (65 g) freeze-dried corn powder
 - 3/4 teaspoon (3 g) baking powder
 - 1/4 teaspoon (1.5 g) baking soda
 - 1-1/2 teaspoons (6 g) kosher salt
1. Combine the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high for 2 to 3 minutes. Scrape down the sides of the bowl, add the egg, and beat for 7 to 8 minutes.
 2. Reduce the mixer speed to low and add the flour, corn flour, corn powder, baking powder, baking soda, and salt. Mix just until the dough comes together, no longer than 1 minute. Scrape down the sides of the bowl.
 3. Using a 2 3/4-ounce ice cream scoop (or a 1/3-cup measure), portion out the dough onto a parchment-lined sheet pan. Pat the tops of the cookie dough domes flat. Wrap the sheet pan tightly in plastic wrap and refrigerate for at least 1 hour, or up to 1 week. Do *not* bake your cookies from room temperature--they will not bake properly.
 4. Heat the oven to 350°F.
 5. Arrange the chilled dough a minimum of 4 inches apart on parchment- or Silpat-lined sheet pans. Bake for 18 minutes. The cookies will puff, crackle, and spread. After 18 minutes, they should be faintly browned on the edges yet still bright yellow in the center; give them an extra minute if not.
 6. Cool the cookies completely on the sheet pans before transferring to a plate or to an airtight container for storage. At room temp, the cookies will keep fresh for 5 days; in the freezer, they will keep for 1 month.

"This cookbook highlights all of the desserts that make Momofuku Milk Bar a successful New York City foodie destination...It covers baking wunderkind Christina Tosi's meteoric rise, with her trademark recipes for low-brow, high-brow sweet treats."

—*USA Today*

"Chocolate-chocolate cookies, compost cookies, blueberries and cream cookies, banana cream pie, brownie pie, hot fudge sauce, chocolate cake. I can't stop baking from *Momofuku Milk Bar*...A crowd pleaser, obviously."

—*Los Angeles Times*

"Whimsical desserts-from Compost Cookie to Crack Pie - by Manhattan pastry pro Christina Tosi create a 256-page Wonka World."

—*Details Magazine*

"It took just one recipe to fall in love with this book"

—*Philadelphia Citypaper*

About the Author

CHRISTINA TOSI is the chef, owner, and founder of Milk Bar, sister bakery of the Momofuku restaurant group, with locations in New York City, Toronto, and soon Washington, D.C. She is the 2012 recipient of the James Beard Rising Star Chef Award, a finalist for the 2014 James Beard Outstanding Pastry Chef Award, and a judge on Fox's *MasterChef* and *MasterChef Junior*.

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