



# Betty Crocker's New Cookbook

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## **Betty Crocker's New Cookbook** Betty Crocker

This bestselling classic has been completely updated, modernized and redesigned to be the one-stop kitchen reference for today's cook. New in this edition:

- All new design, including two-color text
  - Recipes with numbered steps for easy use
  - Preparation and cooking times with each recipe
  - Lighter versions of favorite recipes
  - Timesaving tips to make recipes even quicker
  - 200 all-new color photographs
  - All-new line art to make learning techniques easy
  - Complete nutrition information with each recipe, including percentage of calories from fat
  - Back cover of the book shows sample pages of the interior, so you can see the design even though it is shrink-wrapped
- People really rely on Betty Crocker, and all the information they have come to expect is here, revised to be up-to-the-minute.
- Over 900 recipes, from how to make coffee to rolling a fajita
  - Recipes that call for readily available ingredients
  - Definitions of cooking terms
  - Microwave basics and tips
  - The best -- and easiest -- way to cook anything, from oysters to apple pie to spaghetti squash
  - Photographs to help identify foods, such as types of mushrooms and pasta
  - Step-by-step photographs illustrating cooking techniques
  - Complete roasting, broiling and microwaving charts for meat and poultry
  - Trouble-shooting guides for successful baking
  - Food safety facts
  - High altitude cooking information

Trust Betty Crocker to make cooking easy, fun, and up-to-the-minute!

## **Betty Crocker's New Cookbook Details**

Date : Published March 13th 1996 by Betty Crocker (first published January 1st 1996)

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Author : Betty Crocker

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# From Reader Review Betty Crocker's New Cookbook for online ebook

## Rachel Rogers says

Even though I already cooked, this was a great shower gift. I use it probably every week or so, more for general cooking times than anything else. The recipes are basic and interesting, the instructions easy to understand. Useful book to keep on the shelf for reference.

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## Nicole says

I love Betty! I have both the old and this one... the new. It isn't really that new though. My mom gave them both to me, so they are sentimental and the recipes are super duper. Oh, and Betty has thought of everything, helpful tips...if you don't have buttermilk use a cup of milk and a tablespoon of vinegar. It works every time. She has really out done herself this time. How's the turkey Marie?

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## Cat says

I like how it's very basic. I don't use it often anymore, as I've been cooking near nightly for over 10 years, but the lists of cuts of meat and how long to cook various veggies is priceless. There are also good, basic recipes that can be added to or spiced up. Great for beginners!

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## Mell says

The first cookbook I ever owned, in my very first, on-my-own apartments. The pages next to the chili recipe (cheap ingredients for a single gal!) are permanently stuck together.

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## Jennifer LovesBooks says

This cookbook has been such a staple in my cooking. Starting out I wasn't much of a cook, but after some time, practice, good receipes, and more confidence I know get a lot of compliments on my cooking. I love the receipes in here. I use this A LOT. I'd very much recommend this for anyone that is just starting out with cooking.

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## **Benjamin says**

A good \*basic\* cookbook for people just learning their way around the kitchen. Nothing too exciting, but shows how to make a decent variety, if somewhat unadventurous dishes. Handy reference guide as well.

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## **Elissa says**

There are several recipes that I make from this cookbook very regularly- beef stew, peanut butter cookies, etc. What I really like about this cookbook is that it is a cookbook for dummies in some ways. It has charts of measurements- like how many cups in a quart, etc, that I can never seem to remember. It has a chart for substitutions, like how much garlic powder to use in place of a fresh clove. It also has a lot of recipes for things you would want a recipe for- all your basic cookies and desserts, classic dishes like beef stroganoff and chicken cordon bleu. I also like that it tells you how to make simple things like mash potatoes in case you can't remember and your mother isn't answering her phone. And it has pictures on probably every page (though not of every recipe, which would be ideal).

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## **Beth says**

This cookbook is great for beginner cooks, with good simple recipes. It also has a lot of good information about basic cooking methods for different foods.

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## **Stacy says**

This is my go to book for basic information and general recipe ideas. I've used it and previous editions all my life (my mom got her copy before I was born). I modify every recipe I make, but this book is my "what temperature should I bake french bread at" to "how long do I boil eggs to make hard cooked eggs" to "what can I substitute for buttermilk in a recipe" source. I love the substitutions and equivalent measures on the inside covers of this edition.

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## **Danielle says**

My first and ideal cookbook. This is the one to have on hand. No receipe has failed me yet.

The best part is that it is loaded with extra information and guides to get you through cooking just about anything.

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## **Jane Francis says**

"THE COOKBOOK" used forever at our house. The pages are falling out and it's a little stained in places,

but I can't imagine it ever being set aside. I really cannot believe anyone has gotten by without it. It should have a gold cover, this book.

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### **Michelle Ginther says**

It's a great basic cookbook for most things...with pictures

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### **Liz says**

Was a gift.

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### **Liz says**

I LOVE this book! I'm a self-taught cook, and this is the book I used to teach myself! It has definitions for everything from grating to dicing. It has food helps like: what certain meat cuts are called and what they look like and how to use them best; how to thaw, melt and use the microwave for frozen foods or other baking items; how long you can store refrigerated or frozen items. It also shows how to best frost a cake, or how to devein shrimp, and other things you might be curious about. (Although, those who've had my cooking can't usually judge the book by my recipes, because it's likely that if I've given you something, it was a boxed recipe where you just add eggs and water). Brian says I could run a restaurant off of a good deal of these recipes!

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### **Anna says**

Was a gift.

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