

Miette

In the first printing of *Miette*, please take note:

On Page 48, in the recipe for Butter Cake, the sugar measurement should read "1 cup (7 ounces) sugar."

On Page 55, in the recipe for Double Chocolate Cake, the sugar measurement should read "2 ¼ cups (16 ounces) sugar."

On Page 72, in the recipe for Chocolate Chiffon Cake, the flour measurement should read "¾ cup (4 ounces) flour."

On Page 77, in the recipe for Yellow Cupcakes, the sugar measurement should read "1 1/3 cups (9.5 ounces) sugar."

On Page 92, in the recipe for Lemon Tea Cake, the flour measurement should read "2 ½ cups (12.5 ounces) flour."

On Page 94, in the recipe for Honey Tea Cake, the flour measurement should read 2 2/3 cups (13 ounces) flour" and the sugar measurement should read 1 1/2 cups (10.5 ounces) sugar."

On Page 96, in the recipe for Banana Bread with Nutty Streusel: The sugar called for in the ingredient list under the Nutty Streusel heading should be "1/4 cup (2 ounces) brown sugar." In the ingredient list under the Banana Bread heading, the sugar measurement should read "1 1/2 cups (10.5 ounces) sugar."

On Page 105, in the recipe for Pate Sucree Tart Shell, the flour measurement should read "3 1/3 cups (16.5 ounces) flour."

On Page 128, in the recipe for Thumbprint Cookies, the sugar measurement should read "1/2 cup (3.5 ounces) sugar."

On Page 130, in the recipe for Chocolate Chip Cookies, the sugar measurement should read 1 1/3 cups (9.5 ounces) sugar."

On Page 133, in the recipe for Peanut Butter Cookies, the sugar measurement should read 1/2 cup (3.5 ounces) sugar."

On Page 137, the yield for Lemon Shortbread Cookies should be "24 cookies."

On Page 138, the yield for Walnut Shortbread Cookies should be "42 cookies."

On Page 153, in the recipe for Brownies, the flour measurement should read "1 cup (5 ounces) flour" and the sugar measurement should read "2 1/2 cups (17.5 ounces) sugar."

On Page 156, in the recipe for Crème Fraiche Scones, the flour measurement should read 3 ½ cups (17.5 ounces) flour" and the sugar measurement should read "1/2 cup (3.5 ounces) sugar."

On Page 167, in the recipe for Fleur de Sel Caramels: The amount of fleur de sel should be "1/4 teaspoon fleur de sel for sprinkling."

On Page 185, in the recipe for Vanilla Buttercream: Step 2 should end "until soft peaks form." Step 3 should read, "When the sugar syrup reaches 248 degrees F, immediately pour into a heat-proof measurer. Reduce speed to low and very carefully drizzle the syrup into the mixer bowl, away from the whisk so the hot syrup doesn't spatter. ..."

On Page 188, in the recipe for French Buttercream, Step 3 should read "As soon as the sugar syrup reaches 238 degrees F, immediately pour into a heat-proof measurer."

