



miette

recipes from san francisco's most charming pastry shop

by Meg Ray with Leslie Jonath photographs by Frankie Frankeny

please note the following changes:

THROUGHOUT THIS BOOK, THERE ARE INCONSISTENCIES IN THE WEIGHT OF FLOUR AND SUGAR MEASUREMENTS. PLEASE APPLY THE FOLLOWING MEASUREMENTS:

- 1 cup of all-purpose flour is equal to 5 ounces.
- 1 cup of granulated sugar is equal to 7 ounces.

THE FOLLOWING YIELDS SHOULD BE ADJUSTED:

Thumbprint Cookies (page 128) makes about forty-eight 2-inch cookies; Chocolate Chip Cookies (page 130) makes about thirty-six 3-inch cookies or one hundred twenty 2-inch cookies; Peanut Butter Cookies (page 133) makes about sixteen 3-inch cookies or forty-eight 2-inch cookies; Lemon Shortbread (page 137) makes about forty-two 1¼-inch cookies; and Walnut Shortbread (page 138) makes about forty-two 1¼-inch cookies.

PLEASE ADJUST THE FOLLOWING RECIPES:

Fleur de Sel Caramels (page 167): The amount of fleur de sel should be "Fleur de sel for sprinkling."

Vanilla Buttercream (page 185): Step 2 should read, "Meanwhile, combine the egg whites and cream of tartar in the bowl of a stand mixer fitted with the whisk attachment." Step 3 should read, "As soon as the sugar syrup reaches 248 degrees F, immediately pour it into a heat-proof measurer. Pour a few tablespoons into the whites, away from the whisk, so the hot syrup doesn't splash, and whisk on medium speed for a few seconds. Be careful as the syrup is very hot. Pour in a little more syrup and whisk for a few seconds, until incorporated. Repeat until all the syrup has been added. Raise the speed to high and continue to whisk until the mixture cools to room temperature, 70 to 75 degrees F, 5 to 10 minutes."