

The Next LEVEL

The recipes in this chapter are not necessarily more difficult to put together (many of them use the same basic techniques that you'll find in "Baking 101"), but they all represent a greater commitment of time (like [PB&J Whoopie Pies](#)) and/or equipment (like [Brown Butter Pizzelle](#)). In some cases, they're about building on basic techniques and inventing something new. One of the best feelings in baking is when you dream up an idea for a dessert and you have enough knowledge to make it happen. This chapter is all about taking the basics to another level.





PB&J Whoopie pies