

Bake The Essential Companion

Tasty, easy-to-make recipes for grain-free, dairy-free baking! Cinnamon Swirl Bread. Fruit and Nut Snack Bars. Deep Dish Apple Pie. With Everyday Grain-Free Baking, you can finally enjoy the baked goods that you've been missing! In this beautiful, easy-to-use cookbook, Whether you're grain-free or gluten-free, author and creator of The Nourishing Home blog Kelly Smith shows you how to create grain-free, dairy-free versions of all your favorite baked goods that are compatible with the most common grain-free diets. From breads, biscuits and muffins to savory snacks and decadent treats, you'll find step-by-step instructions for more than 100 delicious, grain-free and dairy-free recipes, including: Easy Everyday Bread Southern Style Biscuits Fluffy Almond Flour Pancakes Simple Garden Herb Crackers Blueberry Lemon Scones Raspberry Crumble Bars Strawberry Vanilla Custard Cake Don't give up the baked staples you love--with these flavorful recipes, you can make delicious grain-free, dairy-free baked goods that your whole family will enjoy whether or not everyone is living a grain-free lifestyle!

Over 100 recipes from simple to showstopping bakes and cakes Bake like you're in the tent - from the comfort of your own home. Make brilliant bakes at home with the latest companion cookbook to The Great British Bake Off. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favourite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home. This cookbook is the perfect excuse to start baking like The Great British Bake Off - at home. Includes: * Recipes from the Bakers of 2016, including the finalists * Technical challenges from the show * Easy to follow, step by step baking instructions * Written to help you develop skills and bring out your creativity * Beautiful photography to help you visualize your bake * Clear advice on equipment, ingredients and quantities * Recipes highlighted for 'free-from' diets and special ingredients

The ultimate gift for newly married or engaged couples, Two in the Kitchen features a modern design, sprightly illustrations, lush photography, and 150 recipes for every occasion—from breakfast and brunch to cocktail hour to weeknight dinners for two to dinner parties to holidays. “We both grew up in households in which family mealtime was sacred, and the rituals surrounding eating and drinking have continued to define and unite us. Cooking together is a way of reveling in each other and in our union. We hope that you will find the same bliss in the kitchen that we do.” — Christie & Jordan With an elegant design, colorful illustrations, gorgeous photography, and a charismatic young couple, Jordan Mackay and Christie Dufault, writing friendly and helpful text, this title looks and feels like a gift and is filled with classic recipes and resonant information for modern newweds. Jordan and Christie draw from their experience—he's a wine and spirits writer and she's a sommelier and instructor at the CIA in Greystone—to add contemporary topics to the mix, such as a focus on drinks, how to set up a home bar, how to cook happily with your spouse and entertain family and friends. Additionally, five other couples from spanning the country share their secrets and tips for achieving kitchen bliss. Besides a diverse array of 150 recipes for every occasion and taste, each chapter opens with a handful of prose recipes offering inspirational ideas for quick dishes—from smoothies and scrambles to crostini and sparkling drinks—speaking to novice cooks looking for fresh and easy recipes. Practical advice like how to sharpen knives, take care of cutting boards, and store food in the freezer, and fun ideas like creating a music playlist for a dinner party are presented in short, easy-to-read sidebars throughout the front of the book. From dozens of recipes for every occasion to advice and entertaining know-how from couples who cook, this book will lead the way to happiness in the kitchen. Real couples Six couples from across America share their tricks, first-hand experience, and knowledge gained cooking together. Kitchen advice Includes practical information, from kitchen planning and equipment to stocking the pantry and buying wineglasses. Go-to recipes From breakfast and brunch to cocktail hour and weeknight dinners, a collection of recipes ideal for newweds.

In this comprehensive cookbook, America's Test Kitchen breaks down the often intimidating art and science of bread baking, making it easy for anyone to create foolproof, bakery-quality breads at home. Many home cooks find bread baking rewarding but intimidating. In Bread Illustrated, America's Test Kitchen shows bakers of all levels how to make foolproof breads, rolls, flatbreads, and more at home. Each master recipe is presented as a hands-on and reassuring tutorial illustrated with six to 16 full-color step-by-step photos. Organized by level of difficulty to make bread baking less daunting, the book progresses from the simplest recipes for the novice baker to artisan-style loaves, breads that use starters, and more complex project recipes. The recipes cover a wide and exciting range of breads from basics and classics like Easy Sandwich Bread and Fluffy Dinner Rolls to interesting breads from around the world including Lahmacun, Panettone, and Fig and Fennel Bread.

The Flavor Equation

110 Easy Recipes for Healthy Comfort Food

The Science of Great Cooking Explained in More Than 100 Essential Recipes

Crumb

The Chocolate Addict's Baking Book

Everyday Grain-Free Baking

100 Cookies

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appetit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—*Savour From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be. From chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.*

Provides a reference and resource guide to baking pastries, breads, cakes, popovers, cookies, pasta, and other goods, and includes easy-to-follow instructions, nutritional information, and additional food tips.

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chanomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed Cakes, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again.

Paul Hollywood is Britain's favourite master baker, his new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal out of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

The Baker's Appendix

Dedicated to the Pure Joy of Baking

Mastering the Elements of Good Cooking

The Cook and Baker

The How to Eat to Live Essential Companion: A Holistic Comprehensive How-To-Guide for "Cures" They Don't Want You to Know.

Crusts

The Baking Book for Every Kitchen, with Classic Cookies, Novel Treats, Brownies, Bars, and More With more than 200 mouthwatering recipes including all-time favorites, this beautifully illustrated baking book is the only one you'll need. Baking is a form of alchemy—the art of turning mundane everyday ingredients into something extraordinary. Pastry chef Alison Thompson has studied at the sides of some of the world's most celebrated pastry chefs for years, learning the art and science of baking. In *Bake: The Essential Companion*, Alison shares the creations that continue to delight her clientele and her family. There's a recipe here for every occasion and every part of your meal—dinner, side dishes and, of course, dessert! With more than 200 mouthwatering recipes including her all-time favorite bread recipes, cakes and cookies, Alison also presents dozens of unique pastry recipes that you usually only find in a specialty pastry shop. She even includes a section on gluten-free baking with over 20 gluten-free recipes. With this baking cookbook at your side, you'll become adept at conjuring some fantastic baking magic—it's like taking a cooking class in the comfort of your own home! Recipes include: Potato and Rosemary Pizza Smoked Salmon and Dill Quiche Za'atar-Spiced Flatbreads Savory Cheese Twists Vanilla Custard Raspberry Brioche Burnt Butter and Berry Friends White Chocolate Mud Cake

Bestselling recipe collection of old-school cakes, slices, pastries and tarts for modern fans.

Offers a variety of traditional cookie recipes including chocolate chip, oatmeal, biscotti, and sugar with variations to bring new life to these old favorites and includes tips on ingredients and techniques.

Craft the ultimate cookie creations for holidays and parties! In this comprehensive guide, master sugar artist and internationally popular blogger Georgianne Bell shares all her insider tips and inspiring ideas. Learn how to create decadent designs and colorful cookies that look and taste amazing! With a wealth of resources you won't find elsewhere, this book is perfect for beginning decorators and seasoned pros alike.

The Kosher Baker

Standard Baking Co. Pastries

A Baking Book

The Essential Kitchen Companion

The King Arthur Flour 200th Anniversary Cookbook

Making Dough

Recipes, Stories, and Inspiration to Bake Your Way to the Top: a Baking Book

Offers information on choosing and storing ingredients and equipment, modifying a recipe, and selecting an accompaniment, and includes recipes for black chocolate espresso cake, pine nut lace cookies, and lemon anise churros.

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. —

THE BRAND-NEW OFFICIAL BAKE OFF BOOK! THE ULTIMATE CAKE-BAKING BIBLE! The Big Book of Amazing Cakes brings the magic of The Great British Bake Off to your kitchen with easy-to-follow recipes for every shape, size and delicious variety of cake you can imagine. Featuring the very best cakes from inside the Bake Off tent, alongside much-loved family favourites, stunning showstoppers and classic bakes, the book is packed with expert advice and helpful tips for decorating. From simple sponges to spectacular celebration cakes, aspiring star bakers will have everything they need to create the perfect bake for any occasion. Includes exclusive recipes by the series' 10 bakers, and favourite bakes from contestants across all ten series.

More than 300 recipes from expert and artisan bakers, covering breads, croissants, flatbreads, pizzas, and pies—Foods that demand the perfect crunch! From loaves to pastries, pizza to pie, Crusts covers it all! Between its elegantly designed covers, you'll discover 300+ recipes from artisan bakers around the world: gluten-free, Paleo, vegetarian, and vegan recipes; complete how-to sections on making your own dough, bread, and pizzas with easy-to-follow instructions; helpful tips and techniques from expert bakers and chefs; culinary histories behind your favorite loaves and pastries; an illustrated catalog of more than 100 grains from around the world and throughout time...and so much more! This cookbook is the ultimate resource for every level chef, and is a keystone addition to your cookbook library. Bakers and chefs Barbara Eliot Caracolo — owner of Spigamadre bakery in Sweden and pizzaiolo with Bread and Companato. Stephany Buswell — Certified Master Baker, pastry chef-instructor at the International Culinary Center. Bakeries 158 Pickett Street Café 6 - South Portland, ME 400 Gradi - East Brunswick, VIC, Australia Amy - 's Bread - New York, NY Broughton Springs Mills - Dripping Springs, TX Bellegarde - New Orleans, LA Boulangerie - Kennebunkport, ME Bouted Bread - Raleigh, NC Community Grains - Oakland, CA Dante - 's Pizzeria Napolitana - Takapuna, AK, New Zealand Daux Bakery - Santa Barbara, CA Flour Bakery and Café 6 - Boston, MA Grain Craft - Chattanooga, TN Kaufman - 's Bakery & Delicatessen - Skokie, IL King Arthur Flour Baking School - Norwich, VT La Svolta Pizzeria - Hampton, VIC, Australia Lindley Mills - Graham, NC Maine Grains - Skowhegan, ME Metropolitan Bakery - Philadelphia, PA Oliveto - Oakland, CA OTTO Pizza - Portland, ME Pizza Pilgrims - London, England Pizzari - Pizzeria - Chicago, IL Thea & Co. Pizzeria - Perth, WA, Australia Winslow - 's Home - St. Louis, MO Zingerman - 's - Ann Arbor, MI

Cookie Companion

The Essential Companion to the Dukan Diet

The Essential Companion

The Pescatarian Cookbook

The King Arthur Flour Cookie Companion

The Great British Bake Off: The Big Book of Amazing Cakes

A Step-By-Step Guide to Achieving Bakery-Quality Results At Home

Perfect for chefs and home bakers alike, this cookbook makes it easy to make puff pastry, sweet crusts, pâte à choux, croissants, brioche, and more from scratch! With clear instructions and helpful diagrams, chefs will learn how the ratio of just five ingredients—flour, butter, water, sugar, and eggs—can be tweaked to bake a pâtisserie's worth of delectable desserts and savory treats. Delectable recipes both savory and sweet for treats like Cheddar Bacon Biscuits, Root Vegetable Spiral Tarts, Cherry Cheesecake Danishes, and Salted Caramel Éclairs give plenty of tasty spins on the basic formulas. And with plenty of tips and tricks to up your baking game, it's a snap to riff on the recipes and invent your own incredible pastries. Table of Contents Biscuit Dough Scone Dough Shortcrust Dough Sweetcrust Dough Pâte à Choux Dough Brioche Dough Puff Pastry Dough

Rough Puff Pastry Dough Croissant Dough Danish Dough Phyllo Dough Fun celebrated blogger Sarah Kieffer of The Vanilla Bean Baking Blog! 100 Cookies is a go-to baking resource featuring 100 recipes for cookies and bars, organized into seven chapters. Chocolatey, fruity, crispy, chewy, classic, inventive—there's a foolproof recipe for the perfect treat for everyone in this book! • Introduces innovative baking techniques • Includes an entire chapter dedicated to Kieffer's "pan banging" technique that ensures crisp edges and soft centers for the most delicious cookies • Nearly every recipe is accompanied by a photograph. Recipes range from the Classic Chocolate Chip made three different ways, to bars, brownies, and blondies that reflect a wide range of flavors and global inspiration. This is the comprehensive-yet-charming cookbook every cookie lover (or those who love to bake cookies) needs. • Recipes include Marshmallow Peanut Butter Brownies, Olive Oil Sugar Cookies with Blood Orange Glaze, Red Wine Cherry Cheesecake Swirl Bars, and Pan-Banging Ginger Molasses, S'mores Cookies, Snickerdoodles, and more • A great pick for the home baker who loves cookies, as well as fans of Sarah Kieffer's blog and Instagram • You'll love this book if you love cookbooks like Sally's Cookie Addiction by Sally McKenney; Dorie's Cookies by Dorie Greenspan; and The Perfect Cookie: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars by America's Test Kitchen.

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial Times, The Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade. — The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." — Yotam Ottolenghi "[A] beautiful and intelligent book." — J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kabab with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citric, lemons, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.

How To Eat to Live, Books 1 2, were first published in 1967 and 1972 respectively. In these books Elijah Muhammad, Messenger of Allah, points out very clearly and decisively that it all is from Allah (God) in person. He believes he met God in the form of a man and it is He who revealed the BEST knowledge of how to eat to live.

Paul Hollywood's Bread

Sweet and Vicious

Recipes and Ratios for Perfect Pastries

Two in the Kitchen (Williams-Sonoma)

BraveTart: Iconic American Desserts

The King Arthur Flour All-Purpose Baker's Companion (Revised and Updated)

Bake

The Pescatarian Cookbook is the definitive kitchen companion to the pescatarian diet with fundamental information, recipes, and healthy meal plans. Rich in fish and seafood, hearty vegetables, and wholesome grains—pescatarianism is a varied and balanced diet. The Pescatarian Cookbook is a complete reference to reap all benefits of this naturally nutritious diet with essential information, recipes, and healthy meal plans. From Zucchini Pancakes with Smoked Salmon for breakfast to Grilled Swordfish with Chimichurri and Roasted Vegetables for dinner, this pescatarian cookbook offers perfectly portioned pescatarian plates for every meal. Complete with 3 weeks' worth of meal plans—that include shopping lists and tips for meal prep—The Pescatarian Cookbook is your go-to reference to make the pescatarian diet a sustainable and satisfying lifestyle. The Pescatarian Cookbook is a recipe for good health and great taste with: An essential introduction that explains everything you need to know to follow the pescatarian diet, including the health benefits, pantry staples and cooking equipment, plus shopping and storage tips. 75 recipes for breakfasts, soups and salads, vegetable mains, seafood mains, sides and snacks, and dessert! 3 one-week meal plans that take the guesswork out of what you should eat and when, and provides shopping lists to do the rest of the heavy lifting. There's more to the pescatarian diet than eating seafood. Get a

healthy dose of vitamins and minerals from both the land and sea with the recipes and meal plan from The Pescatarian Cookbook.

An essential guide for baking includes metric conversion tables, ingredient substitutions, decorating tips for cakes and cookies, adjustments for baking at high altitudes, and recipes for homemade extracts and food colorings.

A comprehensive guide to the art of baking includes both traditional and new recipes for breads, pastries, pastas, and desserts using King Arthur flour

"The first Black person to win The Great American Baking Show shares her story of personal growth and more than 100 delicious recipes. Popular baking personality and lawyer turned baker Valery Lomas was ecstatic when she learned she'd won the third season of The Great American Baking Show. However, her win was never seen by the world—Valery's season was pulled after just a few episodes when one of the judges became a focal point in a Me Too accusation. Rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive (Book deal! Product endorsements! TV show!), she held her head high and hustled—which resulted in her getting press coverage everywhere from CNN to People magazine. Now, Valery debuts her first baking book. With 100 recipes for everything from Apple Cider Fritters to Lemon-Honey Madeleines and Crawfish Hand Pies to her Grandma's Million Dollar Cake, Valery shares heirloom family recipes from her native Louisiana, time spent in Paris, The Great American Baking Show, and of course sweets and breads inspired by her adopted hometown, New York City. Valery's "when life gives you lemons, make lemon curd" philosophy will empower legions of bakers and fans to find their inner warrior and bake their best life!"

The All-purpose Baking Cookbook

Baker Bettie's Better Baking Book

The King Arthur Flour Baker's Companion

Baking with Attitude

Great British Bake Off - Perfect Cakes & Bakes To Make At Home

The New Classics: a Baking Book

Run Fast. Eat Slow.

Fuel up over 2017 New York City Marathon Champion Shalane Flanagan. From world-class marathoner and 4-time Olympian Shalane Flanagan and chef Elyse Kopecky comes a whole foods, flavor-forward cookbook—and New York Times bestseller—that proves food can be indulgent and nourishing at the same time. Finally here's a cookbook for runners that shows fat is essential for flavor and performance and that counting calories, obsessing over protein, and restrictive dieting does more harm than good. Packed with more than 100 recipes for every part of your day, mind-blowing nutritional wisdom, and inspiring stories from two fitness-crazed women that became fast friends over 15 years ago, Run Fast, Eat Slow, has all the bases covered. You'll find no shortage of delicious meals, satisfying snacks, thirst-quenching drinks, and wholesome treats—all made without refined sugar and flour. Fan favorites include Can't Beat Me Smoothie, Arugula Cashew Pesto, High-Altitude Bison Meatballs, Superhero Muffins, Kale Radicchio Salad with Farro, and Double Chocolate Tiramisu Treat Cookies.

Beyond New York Times bestselling cookbook author Julia Turshen returns with a healthier take on the simple, satisfying comfort food for which she's known. Julia Turshen has always been cooking. As a kid, she skipped the Easy-Bake Oven and went straight to the real thing. Throughout her life, cooking has remained a constant, and as fans of her popular books know, Julia's approach to food is about so much more than getting dinner on the table—it is about love, community, connection, and nourishment of the body and soul. In Simply Julia, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead mains, vegan one-pot meals, chicken recipes, easy baked goods, and more, Simply Julia provides endlessly satisfying options composed of accessible and affordable ingredients. It dishes like Stewed Chicken with Sour Cream + Chive Dumplings, Hasselback Carrots with Smoked Paprika, and Lemon Ricotta Cuccuakes—the kind of flavorful yet unfussy food everyone wants to make at home. In addition to her tried-and-true comfort foods, readers will find Julia's signature elements—her "Seven Lists" (Seven Things I Learned From Being a Private Chef) that Make Home Cooking Easier; Seven Ways to Use Leftover Butternut; Seven Uses for Egg Whites or Egg Yolks), menu suggestions, and helpful adaptations for dietary needs, as well as personal essays and photos and gorgeous food photography. Like Melissa Clark's Dinner or Ina Garten's Modern Comfort Food, Simply Julia is sure to become an instant classic—the kind of cookbook that will inspire home cooks to create great meals for years to come.

INDIEFAB Book of the Year Awards – 2014 Finalist An irreverent cookbook filled with inventive recipes for baking that deliver a punch. Libbie Summers is not your run-of-the-mill cook. Growing up, she was the kind of child who dunked her potato chips into chocolate syrup to see if it might taste good (it does). That insatiable curiosity and sweet tooth is what fuels this book. Sweet and Vicious is all about exploring new taste sensations in the realm of baking. It is a no-holds-barred approach to baking outside the box with crazy-brilliant combinations. Savory and spicy flavors come to play often, such as in Habanero Carrot Cake, Fig and Pig Pie, and Mojo Cookies. Other times, the innovation comes in the form of a cooking method or serving presentation borrowed from another side of the kitchen, as with Meatball Muffins or Grilled Apricot Polenta Cake. There is also a healthy dose of humor sprinkled around, with recipes such as Gingerbread Working Girls, Preggers Pink Pickle Pie, and Salvation Cinnamon Rolls. Essential to her philosophy is that sweets are supposed to be over-the-top, and that there is no point in firing up the oven if you are not making something so good it hurts. Sweet and Vicious brings a sense of adventure into the kitchen and some fun into desserts. Isn't that the whole point of dessert, after all?

One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference. "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gissen and the prize-winning Le Cordon Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gissen culinary books, will help you master the basics - page after page of brise and puff pastry - and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

Nourishing Recipes for Athletes: A Cookbook

Kitchenaid Baking Companion

The Essential Cookie Cookbook

Professional Baking

Classic Baking Techniques and Recipes for Building Baking Confidence

Life Is What You Bake It

Salt, Fat, Acid, Heat

Baking with Julia Nothing promises pleasure more readily than the words "freshly baked." And nothing says magnus opus as definitively as Baking with Julia, which offers the dedicated home cook, whether a novice or seasoned veteran, a unique distillation of the baker's art. Baking with Julia is not only a book full of glorious recipes but also one that continues Julia's teaching tradition. Here, basic techniques come alive and are made easily comprehensible in recipes that demonstrate the myriad ways of raising dough, glazing cakes, and decorating crusts. This is the resource you'll turn to again and again for all your baking needs. With Baking with Julia in your cookbook library, you can become a master baker. And there's no better time to be baking than now. Quality baking today is more varied, more exciting, and simply more authentic than ever before. Baking with Julia celebrates this tremendous range with enticing recipes that marry sophisticated European techniques to American tastes and ingredients. With creative flair, napoleons are layered with tropical fruits, pumpkin and cranberries are kneaded into bread doughs, and a tart is topped with sweet stewed onions. Along the way, step-by-step photographs demonstrate the basic building blocks of the pastry and bread baker's repertoire, and from this firm foundation fancy takes flight. Baking with Julia presents an extraordinary assemblage of talent, knowledge, and artistry from the new generation of bakers whose vision is so much a part of this book. The list of contributors reads like a Who's Who of today's master bakers, including Flo Braker, Steve Sullivan, Marcel Desaulniers, Nick Malgieri, Alice Medrich, Nancy Silverton, Martha Stewart, and a host of bright new talents such as Jeffrey Alford and Naomi Duguid. With nearly two hundred recipes, and half as many pages of tantalizing full-color photographs, this incomparable kitchen companion goes far beyond what most cookbooks offer. More than fifty pages of illustrated reference sections define basic terms and techniques, and explain the hows and whys of batters and doughs to take you effortlessly through the essential techniques. If you've never made flaky pie crust, your first no-fail experience is at hand. If you've never baked bread, that most satisfying and sensual pleasure awaits the turn of a page. With recipes for breads, pastries, cookies, and cakes—from chocolate to cheesecake, from miniature gems to multi-tiered masterpieces—this cookbook is a total immersion experience in the wonder of home baking.

The Ultimate Guide to All Things Chocolate. Calling all chocolate-lovers! Come satisfy your sweet tooth, indulge in your all-time favorites and discover new ways to get your fix with 75 diverse chocolate-based desserts from Sabine Venier, the founder of Also The Crumbs Please. Sabine shares standout treats on classic fudgy desserts as well as creative, interesting twists on treats that bakers know and love, including: • Cherry Cheesecake Swirl Chocolate Brownies • Chocolate-Covered Tiramisu Flour Cake • Chile Chocolate Lava Cake • Glazed Bacon Chocolate Donuts • The Ultimate Mississippi Chocolate Mud Pie • No-Bake White Chocolate-Mango Cheesecake • Earl Grey Chai-Poached Pears Dark Chocolate Cake • Ultrafudgy Chocolate Croissants (Pain au Chocolat) Perfect for bakers looking for that next great chocolate recipe or as a gift for the chocolate addict in your life, this book will satisfy every craving.

A perfect package of indulgence, Baking Magic is filled with treats to feed the whole family. From cupcakes to muffins, breads to biscuits, chocolate cakes to fruit tarts, these easy recipes written in Kate Shirazi's fun and irreverent style will have you dashing to the kitchen to fill it with the heady aromas of home-baked goodies. Simply Julia A Cookbook for Newweds

The Essential Kitchen Companion, with Deliciously Dependable, Infinitely Adaptable Recipes: a Baking Book

Baking with Julia

The Dukan Diet Cookbook

In the Sweet Kitchen

Trusted recipes, revised and updated for a new generation of home bakers.

"100 modern, exciting, and easy to make recipes that promise to redefine your favorite cookie classics. Move beyond the same-old chocolate chip, peanut butter, and oatmeal cookies with Jesse Szewczyk's collection of 100 brand-new, boldly flavored, and intriguing-yet-familiar recipes. Divided into chapters by flavor profile-Chocolatey (Salted Bittersweet Brownie Cookies), Boozy (Brown Butter and Guinness Skillet Cookie), Fruity (Chewy Blueberry Muffin Sugar Cookies), Smoky (Smoked Butter Chocolate Chunks), and Savory (Cacio e Pepe Slice and Bakes)—these treats offer a kaleidoscope of textures and flavors. Filled with stunning photographs and reassuring guidance for make ahead, storing, and gifting, Cookies offers immediate gratification for hungry bakers looking to take their cookies to the next level!"

The Ultimate Guide to All Things Chocolate. Calling all chocolate-lovers! Come satisfy your sweet tooth, indulge in your all-time favorites and discover new ways to get your fix with 75 diverse chocolate-based desserts from Sabine Venier, the founder of Also The Crumbs Please. Sabine shares standout treats on classic fudgy desserts as well as creative, interesting twists on treats that bakers know and love, including: • Cherry Cheesecake Swirl Chocolate Brownies • Chocolate-Covered Tiramisu Flour Cake • Chile Chocolate Lava Cake • Glazed Bacon Chocolate Donuts • The Ultimate Mississippi Chocolate Mud Pie • No-Bake White Chocolate-Mango Cheesecake • Earl Grey Chai-Poached Pears Dark Chocolate Cake • Ultrafudgy Chocolate Croissants (Pain au Chocolat) Perfect for bakers looking for that next great chocolate recipe or as a gift for the chocolate addict in your life, this book will satisfy every craving.

A perfect package of indulgence, Baking Magic is filled with treats to feed the whole family. From cupcakes to muffins, breads to biscuits, chocolate cakes to fruit tarts, these easy recipes written in Kate Shirazi's fun and irreverent style will have you dashing to the kitchen to fill it with the heady aromas of home-baked goodies. Simply Julia A Cookbook for Newweds

Sift, Knead, Flute, Flour, and Savor...

The Definitive Baker's Companion

Cookies

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