

Modern Jewish Baker Challah Babka Bagels More

Sarah Coates, blogger behind the award-winning thesugarhit.com, is a baking genius. Sarah's first book, *The Sugar Hit!*, introduces us to her fabulous cookies, cakes, pancakes, doughnuts, ice creams, brownies, drinks, cupcakes, pies and heaps more. She's compiled her most ass-kicking recipes with the goal of bringing ridiculously spectacular, chocolate-coated, sprinkle-topped, pastry-wrapped, deep-fried, syrup-drizzled sweets into your life and kitchen. Sarah's got you covered from first thing in the morning to the middle of the night. Wake up to Blueberry Pancake Granola, take a break with a couple of Choc Chip Pretzel Cookies, or recharge with a Cherry Hazelnut Energy Bar. Or hey, why not just blow the lid off the place with a Filthy Cheat's Jam Donut? *The Sugar Hit!* is divided into 6 fun chapters: Breakfast & Brunch Coffee Break Healthy Junk Midnight Snacks Party Time Happy Holidays Grab some sugar, butter, flour, chocolate and eggs and you're just a cream, sift, melt and crack away from creating delicious snacks, cakes and desserts.

Step-by-step instructions for the seven core doughs of Jewish baking. Jewish baked goods have brought families together around the table for centuries. In *Modern Jewish Baker*, Sarna pays homage to those traditions while reinvigorating them with modern flavors and new ideas. One kosher dough at a time, she offers the basics for challah, babka, bagels, hamantaschen, rugelach, pita, and matzah. Never one to shy away from innovation, Sarna sends her readers off on a bake-your-own adventure with twists on these classics. Recipes include: Chocolate Chip Hamantaschen Tomato-Basil Challah Everything-Bagel Rugelach S'mores Babka Detailed instructions, as well as notes on make-ahead strategies, ideas for using leftovers, and other practical tips will have even novice bakers braiding beautiful shiny loaves that will make any bubbe proud.

Modern Jewish Baker: Challah, Babka, Bagels & More The Countryman Press

From a leading voice of the new generation of young Jewish Americans who are reworking the food of their forebears, this take on Jewish-American cuisine pays homage to tradition while reflecting the values of the modern-day food movement. In this cookbook, author Leah Koenig shares 175 recipes showcasing fresh, handmade, seasonal, vegetable-forward dishes. Classics of Jewish culinary culture—such as latkes, matzoh balls, challah, and hamantaschen—are updated with smart techniques, vibrant spices, and beautiful vegetables. Thoroughly approachable recipes for everything from soups to sweets go beyond the traditional, incorporating regional influences from North Africa to Central Europe. Featuring a chapter of holiday menus and rich color photography throughout, this stunning collection is at once a guide to establishing traditions and a celebration of the way we eat now.

NEW YORK TIMES BESTSELLER • In her first cookbook, *Bon Appétit* and YouTube star of the show *Gourmet Makes* offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • *Bon Appétit* • NPR • The Atlanta Journal-Constitution • Salon • Epicurious “There are no ‘just cooks’ out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people.”—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In *Dessert Person*, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do's and don'ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

For Jewish deli devotees and DIY food fanatics alike, *The Artisan Jewish Deli at Home* is a must-have collection of over 100 recipes for creating timeless deli classics, modern twists on old ideas and innovations to shock your Old Country elders. Photographs, historical tidbits, reminiscences, and reference material round out the book, adding lively cultural context. Finally, fifty years after I started eating pastrami sandwiches and knishes at Wilshire's Deli in Cedarhurst, Long Island, Nick Zukin and Michael C. Zusman have written a cookbook that allows delicatessen enthusiasts to make their favorite deli dishes at home. Making your own knishes? No problem. Rustle up your own pickles? Bring it on. Michael and Nick manage to make deli food simultaneously contemporary and timeless, which is no easy feat. If reading *The Artisan Jewish Deli at Home* doesn't make you hungry, you've never rhapsodized over a pastrami sandwich or driven a hundred miles for a transcendent plate of latkes. If my grandmother, the greatest Jewish deli-style cook I've ever known, were alive she'd be kvelling over this book.” —Ed Levine, founder of SeriousEats.com “Michael and Nick's handsome book brings some of your favorite deli recipes and memories into your home kitchen. Their pickles, knishes, and pastrami are just like you remember, only better!” —Joan Nathan, author of *Jewish Cooking in America* “Before you open this book, be sure to crack a window, because your house will soon reek of the glorious funk of delicatessen. The mouthwatering scent of baking bagels, bubbling soups, and steaming pickled meats will conquer every square inch of available air, bathing it all in a rich, delicious patina of schmaltz. Don't be surprised if a sarcastic waiter named Abe appears in your kitchen. *The Artisan Jewish Deli at Home* will turn any house into a delicatessen worth its weight in knishes.” —David Sax, author of *Save the Deli* If you don't happen to live near one of the new wave of artisan-style Jewish delis that have sprung up around North America over the last few years, not to worry. With this book, the world of Jewish deli, in all its unsubtle splendor—can be yours in the comfort (and privacy) of your own kitchen. And it's not that hard. Really. On top of all the Jewish deli classics, *The Artisan Jewish Deli at Home* offers updates and new angles on the oldways that are bound to thrill the palates of a modern generation of eaters focused on quality ingredients and a lighter-handed approach to a traditionally heavy cuisine. The chapters are organized into: Starters and Sides; Soups and Salads; Eggs, Fish, and Dairy; Beef; Bagels, Bialys, and Breads; and Pastries, Desserts, and Drinks. The range of

favorite recipes include: Crispy Potato Latkes with Chunky Ginger Applesauce; Summer Chicken Salad with Tomatoes, Cucumber and Cracklings; Wise Sons' Chocolate Babka French Toast; Home Oven Pastrami; and Celery Soda. Added cultural context comes from quick-hitting interviews with Joan Nathan and other Jewish food luminaries; histories of a few deli stalwarts such as bagels and pastrami; and first-hand reports from within the walls of the authors' favorite temples of modern Jewish gastronomy located across the country including: Mile End Delicatessen in New York City; Wise Sons Delicatessen in San Francisco; Kenny & Zuke's Delicatessen in Portland, OR; Stopsky's Delicatessen in Mercer Island, Washington; and Caplansky's Delicatessen in Toronto.

Modern dishes for home, holidays, and entertaining from "the new 'Queen of Kosher'" (Ha'aretz). With her stylish and laid-back approach, Kim Kushner presents kosher food in a modern and vibrant manner—and doles out her indispensable strategies for keeping calm, organized, and prepared in the kitchen along the way. As a mother of four, cooking instructor, and author, Kim's signature cooking style reflects her busy, multi-tasking life—meaning flavor-packed recipes, made with quick, straightforward techniques, that inspire ease and creativity in the kitchen. This inspiring cookbook offers her collection of essential, go-to recipes—those learn-by-heart favorites that will deliver superlative results every time, streamline prep, and guarantee amazing meals with family and friends. Featuring fresh ingredients and bold flavors, Kim's no-fuss recipes are well suited for any meal of the day, from family breakfasts and holiday feasts to dinner parties with friends—and span quick dinners, slow-simmered stews, party fare, and more. She also divulges her special arsenal of essentials such as easy-to-prepare staples, signature dressings, and homemade marinades for cooking ease and versatility.

Presents a collection of recipes for authentic Jewish dishes, including appetizers, soups, side dishes, main dishes, Passover dishes, breads, and desserts.

Presents a collection of pastry recipes from an award-winning New York baker, covering basic techniques, equipment, tools, and ingredients and offering variations on coffee cake, strudel, babka, and breads.

A "scrumptious little book" about the cultural and historical background of this humble and hearty treat (The New York Times). If smoked salmon and cream cheese bring only one thing to mind, you can count yourself among the world's millions of bagel mavens. But few people are aware of the bagel's provenance, let alone its adventuresome history. This charming book tells the remarkable story of the bagel's journey from the tables of seventeenth-century Poland to the freezers of middle America today, a story rooted in centuries of Polish, Jewish, and American history. Research in international archives and numerous personal interviews uncover the bagel's links with the defeat of the Turks by Polish king Jan Sobieski in 1683, the Yiddish cultural revival of the late nineteenth century, and Jewish migration across the Atlantic to America. There the story moves from the bakeries of New York's Lower East Side to the Bagel Bakers' Local 388 Union of the 1960s, and the attentions of the mob. Maria Balinska weaves together a rich, quirky, and evocative history of East European Jewry—and the unassuming ring-shaped roll the world has taken to its heart. "Thought-provoking and fact-filled . . . Uses the bagel as a way of viewing Polish-Jewish history." —The New York Times "Gives readers plenty to chew on . . . Thoroughly entertaining." —The Wall Street Journal

No matter your religion, you'll enjoy these tasty recipes. I know Jew will! Growing up, Amy Kritzer loved to cook traditional foods with her Bubbe Eleanor. Whether they were braiding challah or rolling out rugelach dough, there was always tons of laughter (and a messy kitchen.) These days, inspired by Bubbe's best dishes, Amy puts her own modern twists on everyone's favorite classic Jewish recipes. She incorporates modern ingredients and techniques to make some of the most innovative Jewish creations ever! Her recipes have been featured in The Huffington Post, The Today Show Food Blog, Bon Appetit and more. Jewish food is totally having its moment. Sweet Noshings takes the ever-evolving world of Jewish desserts to the next level. With stories of life as a Jew in Texas, and plenty of kitsch, Amy's modern interpretations of classic recipes bring new light to old favorites and creates a whole new unique cuisine. You don't have to be Jewish to love these sweets; just enjoy getting creative in the kitchen. Over 30 delicious recipes including:

-Chocolate Halva Hamantaschen -Lemon Ricotta Blintzes with Lavender Cream -Apricot Fig Stuffed Challah
-Manischewitz Ice Cream with Brown Butter Charoset and Manischewitz Caramel -Tex Mex Chocolate Rugelach -Honey Pomegranate Whiskey Cake -Dark Chocolate, Peanut Butter and Sea Salt Babka

The founders of the world-famous Gefilteria revitalize beloved old-world foods with ingenious new approaches in their debut cookbook. Liz Alpern and Jeffrey Yoskowitz are on a mission to reclaim and revolutionize Ashkenazi cuisine. Combining the inventive spirit of a new generation and respect for their culinary tradition, they present more than a hundred recipes pulled deep from the kitchens of Eastern Europe and the diaspora community of North America. Their recipes highlight the best of Ashkenazi home and storefront cuisine, tapping into the enduring Jewish values of resourcefulness and seasonality. Drawing inspiration from aromatic Jewish bakeries (Classic Challah with a Marble Rye Twist, Seeded Honey Rye Pull-Apart Rolls), neighborhood delis (Home-Cured Corned Beef and Pastrami, Rustic Matzo Balls, and Old World Stuffed Gefilte Fish), old-fashioned pickle shops (Crisp Garlic Dilly Beans, Ashkenazi Kimchi), and, of course, their own childhood kitchens, Yoskowitz and Alpern rediscover old-world food traditions, helping you bring simple and comforting recipes into your home. Dishes like Spiced Blueberry Soup, Kasha Varnishkes with Brussels Sprouts, and Sweet Lokshen Kugel with Plums celebrate flavors passed down from generation to generation in recipes reimagined for the contemporary kitchen. Other recipes take a playful approach to the Old World, like Fried Sour Pickles with Garlic Aioli and Sour Dill Martinis. The Gefilte Manifesto is more than a cookbook. It's a call to action, a reclamation of time-honored techniques and ingredients, from the mind-blowingly easy Classic Sour Dill Pickles to the Crispy Honey-Glazed Chicken with Tsimmes. Make a stand. Cook the Manifesto. The results are radically delicious.

This extraordinary bible of kosher baking breathes fresh life into parve desserts and breads

BECAUSE EVERY HOLIDAY IS AN EXCUSE TO EAT SOMETHING DELICIOUS Bake your way through the Jewish

holidays with 25 insanely delicious, foolproof recipes—including Poppy Seed Hamantaschen for Purim, Coconut Macaroons for Passover, Apple Babka for Rosh Hashanah, jam-filled Sufganiyot for Hanukkah, and so much more. These dishes from master baker Uri Scheft, author of *Breaking Breads*, capture the Old World/New World/out-of-this-world flavors of contemporary Jewish and Israeli cuisine.

Bake authentic multiethnic breads from the New York City bakery with a mission, with *The Hot Bread Kitchen Cookbook*, Yahoo Food's Cookbook of the Year. At first glance Hot Bread Kitchen may look like many other bakeries. Multigrain sandwich loaves, sourdough batards, baguettes, and Parker House rolls line the glass case up front in the small shop. But so, too, do sweet Mexican conchas, rich m'smen flatbreads, mini bialys sporting a filling of caramelized onion, and chewy Indian naan. In fact, the breads are as diverse as the women who bake them—because the recipes come from their homelands. Hot Bread Kitchen is a bakery that employs and empowers immigrant women, providing them with the skills to succeed in the culinary industry. The tasty corollary of this social enterprise is a line of authentic breads you won't find anywhere else. Featured in some of New York City's best restaurants and carried in dozens of retail outlets across the country, these ethnic gems can now be made at home with *The Hot Bread Kitchen Cookbook*.

Named one of the Best Cookbooks of the Year by Food & Wine, The Boston Globe, The Los Angeles Times, The New York Times, The San Francisco Chronicle, USA Today, The Washington Post, and more Israeli baking encompasses the influences of so many regions—Morocco, Yemen, Germany, and Georgia, to name a few—and master baker Uri Scheft seamlessly marries all of these in his incredible baked goods at his Breads Bakery in New York City and Lehamim Bakery in Tel Aviv. Nutella-filled babkas, potato and shakshuka focaccia, and chocolate rugelach are pulled out of the ovens several times an hour for waiting crowds. In *Breaking Breads*, Scheft takes the combined influences of his Scandinavian heritage, his European pastry training, and his Israeli and New York City homes to provide sweet and savory baking recipes that cover European, Israeli, and Middle Eastern favorites. Scheft sheds new light on classics like challah, babka, and ciabatta—and provides his creative twists on them as well, showing how bakers can do the same at home—and introduces his take on Middle Eastern daily breads like kubaneh and jachnun. The instructions are detailed and the photos explanatory so that anyone can make Scheft's Poppy Seed Hamantaschen, Cheese Bourekas, and Jerusalem Bagels, among other recipes. With several key dough recipes and hundreds of Israeli-, Middle Eastern-, Eastern European-, Scandinavian-, and Mediterranean-influenced recipes, this is truly a global baking bible.

Recipes involving dozens of little tricks that make the difference between ordinary loaves of bread and spectacular ones. Traditional Eastern European Jewish baking, along with the culture in which it evolved, is rapidly disappearing. Ginsberg chronicles the history and traditions of Ashkenazic Jewry in Eastern Europe and America, and recreates the breads, pastries, and cakes that once filled the shelves of neighborhood bakeries.

An endless choice of colorful, mouth-watering ideas of what to do with a bagel...before you eat it. Full color.

ONE TIN, 70 BAKES 'A brilliant idea for a book' and a 'must-have' Nigella Lawson 'Edd Kimber's One Tin Bakes is a dazzler of a baking book, using one simple tin to make utterly enviable cakes, gorgeous pies, flavour-loaded buns and bars that'll have you swooping in for seconds. Edd's photography and easy style captures in each recipe a beautiful immediacy and freshness that made me linger on every page without exception.' Dan Lepard Whether you want cookies or cakes, pastries or desserts, something fruity, chocolatey, spiced or nutty, baking just got a whole lot easier. From Praline Meringue Cake to Matcha Roll Cake, Peanut Butter Brookies to Tahini Babka Buns, all you need is just one standard 9 x 13in baking tin. Varied and versatile, requiring minimal skill and little equipment, Edd Kimber's delicious treats range from simple bakes to slice and serve to impressive but achievable showstoppers. 'A terrifically clever idea - one tin, seventy bakes: From fabulous cakes, cookies and bars to perfect pies and tarts. The recipes are accessible and gorgeous - Edd really knows how to entice - but more importantly, he gives clear instructions for successful bakes. A must-have in your kitchen!' Helen Goh 'This book is a peek inside the mind of one of my favorite bakers, where creativity with butter and sugar is paired with solid technique and downright fun. Edd shares a true world of possibilities - all within a 9x13 tin. This book is an absolute must-have for every home baker.' Joy Wilson 'I've been a fan of Edd's since he won the bake off, not only because of his recipes but because of his character. There are no gimmicks and his passion and energy are contagious. Most of all, he makes me want to bake his recipes. This book is accessible yet elegantly photographed and you always feel like he is speaking directly to you, which is special. Of course, being American, I love a sheet cake and the generosity in these recipes makes me want to go to a picnic or a potluck.' Claire Ptak 'Baking requires skill and perfection and Edd's got it' Mary Berry 'Edd Kimber brings baking back into British homes' Vogue Step-by-step instructions for the seven core doughs of Jewish baking.

Jamie Geller, "The Jewish Rachael Ray" (New York Times) and founder of the Kosher Media Network, including Joy of Kosher with Jamie Geller magazine and JoyofKosher.com, shares more than 200 ideas for fast, fresh family-friendly recipes, each with tips on how to dress them up for entertaining or dress them down for everyday meals. Accompanied by gorgeous full-color photos, Joy of Kosher includes original ideas for authentically kosher, foolproof, flexible recipes for scrumptious, nutritious, and easy dishes—all with no slaving over a hot stove or rabbi required. Enjoy such delectable dishes as Crystal Clear Chicken Soup with Julienned Vegetables and Angel Hair (Dress It Down: Chicken Noodle Alphabet Soup), Garlic Honey Brisket (Dress It Down: Honey Brisket Pita Pockets), Butternut Squash Mac and Cheese (Dress It Down: Mac and Cheese Muffin Cups) , and Goopy Chocolate Cherry Cake (Dress It Up: Red Wine Chocolate Cherry Heart Cake). Plus, Jamie offers a whole chapter on the art of making challah, 10 sweet and savory recipes, holiday menus, a special Passover section.

A Library Journal Best Cookbook of the Year "SHUK shouts 'Cook me!' from every vibrant page." —Boston Globe "Fascinating. . . . This energetic and exciting volume serves as an edifying deep dive into Israeli food market culture and cuisine." —Publishers Weekly, starred review With Shuk, home cooks everywhere can now inhale the fragrances and

taste the flavors of the vivacious culinary mash-up that is today's Israel. The book takes you deeper into this trending cuisine, through the combined expertise of the authors, chef Einat Admony of Balaboosta and food writer Janna Gur. Admony's long-simmered stews, herb-dominant rice pilafs, toasted-nut-studded grain salads, and of course loads of vegetable dishes—from snappy, fresh, and raw to roasted every way you can think of—will open your eyes and your palate to the complex nuances of Jewish food and culture. The book also includes authoritative primers on the well-loved pillars of the cuisine, including chopped salad, hummus, tabbouleh, rich and inventive shakshukas, and even hand-rolled couscous with festive partners such as tangy quick pickles, rich pepper compotes, and deeply flavored condiments. Through gorgeous photo essays of nine celebrated shuks, you'll feel the vibrancy and centrality of the local markets, which are so much more than simply shopping venues—they're the beating heart of the country. With more than 140 recipes, *Shuk* presents Jewish dishes with roots in Persia, Yemen, Libya, the Balkans, the Levant, and all the regions that contribute to the evolving food scene in Israel. The ingredients are familiar, but the combinations and techniques are surprising. With *Shuk* in your kitchen, you'll soon be cooking with the warmth and passion of an Israeli, creating the treasures of this multicultural table in your own home.

Discover insider secrets for mouthwatering photographs Andrew Scrivani, food photographer for the New York Times, is one of the most respected names in the business. He's also a teacher of the craft, advising #foodporn obsessives, bloggers, photographers ready for the next step, and anyone who loves to shoot and eat, in how to: See the light (craft and shape it the way you want) Embrace the math (calculate ISO, aperture, shutter speed, and white balance) Consider visual storytelling (single vs. multiple image narratives) Master tricks for shooting in restaurants (window, bounce cards) Be a control freak (shop, prep, cook, style, and shoot) Turn passion into profit (work and get paid) Part straight-forward practical advice, part stories from the field, with many of Scrivani's signature photos, this book will definitely make you hungry.

"Your gift giving problems are now over—just stock up on *The 100 Most Jewish Foods*. . . . The appropriate gift for any occasion." —Jewish Book Council "[A] love letter—to food, family, faith and identity, and the deliciously tangled way they come together." —NPR's *The Salt* With contributions from Ruth Reichl, Éric Ripert, Joan Nathan, Michael Solomonov, Dan Barber, Yotam Ottolenghi, Tom Colicchio, Maira Kalman, Melissa Clark, and many more! Tablet's list of the 100 most Jewish foods is not about the most popular Jewish foods, or the tastiest, or even the most enduring. It's a list of the most significant foods culturally and historically to the Jewish people, explored deeply with essays, recipes, stories, and context. Some of the dishes are no longer cooked at home, and some are not even dishes in the traditional sense (store-bought cereal and Stella D'oro cookies, for example). The entire list is up for debate, which is what makes this book so much fun. Many of the foods are delicious (such as babka and shakshuka). Others make us wonder how they've survived as long as they have (such as unhatched chicken eggs and jellied calves' feet). As expected, many Jewish (and now universal) favorites like matzo balls, pickles, cheesecake, blintzes, and chopped liver make the list. The recipes are global and represent all contingencies of the Jewish experience. Contributors include Ruth Reichl, Éric Ripert, Joan Nathan, Michael Solomonov, Dan Barber, Gail Simmons, Yotam Ottolenghi, Tom Colicchio, Amanda Hesser and Merrill Stubbs, Maira Kalman, Action Bronson, Daphne Merkin, Shalom Auslander, Dr. Ruth Westheimer, and Phil Rosenthal, among many others. Presented in a gifty package, *The 100 Most Jewish Foods* is the perfect book to dip into, quote from, cook from, and launch a spirited debate.

A rich trove of contemporary global Jewish cuisine, featuring hundreds of stories and recipes for home cooks everywhere *The Jewish Cookbook* is an inspiring celebration of the diversity and breadth of this venerable culinary tradition. A true fusion cuisine, Jewish food evolves constantly to reflect the changing geographies and ingredients of its cooks. Featuring more than 400 home-cooking recipes for everyday and holiday foods from the Middle East to the Americas, Europe, Asia, and Africa - as well as contemporary interpretations by renowned chefs including Yotam Ottolenghi, Michael Solomonov, and Alex Raji - this definitive compendium of Jewish cuisine introduces readers to recipes and culinary traditions from Jewish communities the world over, and is perfect for anyone looking to add international tastes to their table.

They're easy. They're silly. They're healthy. They're clever. They're artistic. They're delicious. They're fun. They're a great way to start the day. One breakfast at a time, Bill and Claire Wurtzel are determined to make you laugh and eat and play and laugh some more. Riffing over the years with oatmeal, eggs, apples, and nuts, it is finally ours to share...*Funny Food!* Not since Joost Elffers' *Play With Your Food* has food been so ridiculous and so endlessly diverting. Parents and children will giggle through breakfast. Teachers and students can laugh some more making snacks or desserts after lunch. This is a book filled with nothing but engaging spontaneity and simplicity that makes you say, "I can do that." And, you can...the consequences are yummy. Really, who doesn't like to play with food? Bill Wurtzel, a jazz guitarist, has been making these plates for his wife, Claire, for as many years as they've been married. Now they are turning a hobby into an art form with a social message. Their goal is to discourage obesity by inspiring children—and adults—to improve their eating habits by creating meals and snacks that are not only nutritious, but fun. These are not your mother's smiley-face sandwiches. In Bill's world, carrots turn into airplanes; boiled eggs into jugglers, and pears into guitar players. As gracefully as Picasso's ceramic plates found endless form so do Wurtzel's portraits, which seem to grow out of almost anything—cheerios and bananas; lox and bagels; oatmeal, blueberries, and strawberries. Sometimes you think he is portrait artist and you could swear you just saw Sigmund Freud emerging from a pear or Shakespeare growing out of an apple. Sometimes the plates are just plain fanciful. "Your breakfasts don't have to look like they'll hang in the Louvre," he says. "It's the gesture that counts." But it sure looks like he riffed on Matisse's paper cutout dancers with a papaya. In addition to creating *Funny Food* - which contains both recipes and how-to photographs - Bill and Claire have been conducting workshops for children at Public School 188 on the Lower East Side of New York, teaching them to use their imaginations to improve their health "rather than just putting lettuce and vegetables on their trays."

Beloved cookbook author Leah Koenig brings us the sweetest installment yet in her Little Book series, this time focusing on cookies, cakes, and all manner of sweet Jewish treats. With delectable photography and 25 tasty recipes—from Orange-Chocolate Rugelach and Mocha Black-and-White Cookies to Fig Baklava and Cinnamon-Almond Babka—this slim collectible features traditional Jewish desserts with a modern twist. The year-round recipes are perfect for the home baker of any skill level looking to expand their repertoire. This scrumptious book can also be purchased with its two companion volumes (featuring Jewish

appetizers and feasts) to round out any meal.

This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams. Cookies, strudels, brownies, pies, cakes, tarts—with the gluten gone. “A lot of fun...one couple’s take on getting all the treats without the wheat.” —Los Angeles Times National Jewish Book Award Finalist * One of the Oregonian’s Best Gluten-Free Cookbooks of the Year * One of Delicious Living’s Best Gluten-Free Cookbooks of the Year No treat left behind: This is the promise Lisa Stander-Horel made when her family went gluten-free more than a decade ago. Now Nosh on This presents more than 100 gluten-free recipes inspired by the classics Lisa grew up helping her mother make—and the bakery and store-bought favorites she and her family missed the most. Here are Mom’s Marble Chiffon Cake, Black & White Cookies, O’Figginz Bars, and classic holiday treats including Macaroons, Hamantashen, and Big Fat Baked Sufganiyah Jelly Donuts. Bring the nosh back into your life with baked goods that have all the textures and tastes you remember and crave. Even Bubbe will be impressed. Along with every dessert recipe you might desire, Nosh on This also includes: • A Baked Savories chapter, with instant classics like Corn Bread Challah Stuffing • An Out of a Box chapter that shows you how to get the most out of a cake mix • A comprehensive introduction to gluten-free flour (including the Nosh all-purpose blend that can be used in each recipe) and other essential ingredients • Color photographs and valuable tips throughout “A welcome addition to the gluten free baking world.” —Publishers Weekly

In Modern Sourdough, Michelle Eshkeri reveals how mastering the art of sourdough baking can open up a world of sweet and savoury treats at home. Michelle opened Margot Bakery in a shop in East Finchley, London in 2016. An instant hit, it became an experiment in pushing the boundaries of what a local bakery could be, by specialising in sourdough leavened pastries and sweet doughs alongside more traditional breads. Bringing together over 100 mouth-watering recipes inspired by Michelle’s heritage, Modern Sourdough expands our understanding of this ancient baking technique. Featuring a step-by-step guide to making a sourdough starter, as well as methods for folding, shaping, scoring and baking, it demonstrates how you too can make Margot signature loaves, as well as naturally-leavened pizzas, challah, focaccia, French pastries, brioche and babka. Covering bread, cakes, buns, savoury bakes and store cupboard wonders, plus a selection of non-sourdough favourites from the bakery, these are recipes you’ll want to make again and again.

No meal may be as relaxing (or as romantic) as breakfast in bed. In this collection of the yummiest dishes from the best-selling Breakfast in Bed Cookbook and Breakfast in Bed California Cookbook, the more than 130 recipes included are sure to please. Originally created by B&Bs owners—that is, people who surely know their morning romance—these dishes are sure to get your morning off to the right start. The book is divided into seven sections: Scones and Muffins; Breads and Coffee Cakes; Pancakes, Waffles and French Toast; Morning Egg Dishes; Eggs for a Crowd; Extra Special Dishes; and Sauces and Side Dishes. Among the recipes are such succulent treats as Divine Filled Croissants, Mimosa Truffles, and Peach-Stuffed French Toast.

In this James Beard Award-winning cookbook, George Greenstein reveals 125 recipes for the yeasted and quick breads that have been handed down through his family by three generations of bakers—the breads that made his bakery so well-loved for so many years. For more than twenty years, Greenstein owned and operated a Long Island bakery that produced a wide variety of baked goods, from many different ethnic traditions—focaccia and Irish soda bread, Bavarian pumpernickel and naan—including many from his own culture, such as Jewish corn bread, challah, and bagels. Now that most neighborhood bakeries like Greenstein’s are long since closed, this classic collection not only teaches bakers everywhere how to make those delicious, classic breads, but it also preserves authentic versions of the recipes for all to enjoy. With the same helpful features that made this a cherished cookbook upon its original publication—separate instructions for mixing each recipe by hand, food processor, and stand mixer; tips for baking a week’s worth of bread in as few as two hours; invaluable baker’s secrets; and a very approachable style throughout—this revised edition also includes twelve new recipes to satisfy both old fans and new. So bring the spirit of that great old bakery back to life right in your very own kitchen, filling every room of your house with the wonderful aroma of freshly baked bread. And rest assured you’ll bake with ease and success every time, thanks to George and his long-learned, very happily shared SECRETS OF A JEWISH BAKER.

100 updated classic and all-new Jewish-style recipes from a bright new star in the food community

Strap on your apron, reinvent tradition, and fill your Jewish kitchen with global flavors. The Modern Jewish Table is the new, essential kosher cookbook for every Jewish home, whether you are a reluctant cook or a dedicated balabusta. Bringing their fun, upbeat, and infectious brand of energy to the kitchen, self-proclaimed Jewish Princesses Tracey Fine and Georgie Tarn don their high heels and aprons to revamp the kosher kitchen and raise the culinary bar. It’s no longer just chopped liver, chicken soup, and matzo bread; instead, learn to make Mock Chopped Liver, Sephardi Saffron Chicken Soup, and Princess Pitta Bread! Writing from the point of view of the average home cook, the Jewish Princesses dish out their witty know-how and inspire amateur cooks to create simple and hip recipes, with all the short cuts included, even as they entice “professional” home cooks to revitalize traditional Jewish fare with uniquely global flavors. Learn to make delightful pareve desserts and meals fit for a Passover feast, as well as: • Street Food Gefilte Fish Bites • Crème Fraiche Vegetable Latkes • Cohen-Tucky Baked Chicken • Princess Pad Thai • Kunafa Middle Eastern Cheese Cake • Cuban Sweet Corn Soufflé, and more! Complete with stunning photography, outrageous tips, and a dash of chutzpah, The Modern Jewish Table introduces innovative dishes that will soon become Jewish traditions for the future.

Make traditional Jewish baked goods at home Baking is an integral part of Jewish culture and traditions. Whether you’re making challah for Shabbat, macaroons for Passover, or babka for family brunch, The Essential Jewish Baking Cookbook helps you capture the essence of traditional Jewish baking in your own kitchen. It’s filled with 50 classic recipes—ones you might remember your bubbe or mom whipping up—with clear instructions to help you make them successfully every time. Inside this Jewish cookbook for home bakers, you’ll find: Your favorite baked goods—From bagels and bialys to rugelach, kugel, and more, you’ll discover a variety of sweet and savory recipes that are perfect for everyday baking and holidays alike. An intro to Jewish baking—Gain the knowledge and confidence you need to get

started, with guidance on kosher baking, plus essential techniques, tools, and ingredients. Beginner-friendly recipes--Each recipe includes easy-to-follow directions and uses basic ingredients to ensure you get it right, even if you've never tried your hand at Jewish baking before. Discover the joy of Jewish baking with The Essential Jewish Baking Cookbook.

'Hallelujah for a brand new day and the wondrous smell that floats my way.' A poor but happy peddler lives in the attic of a bakery. Whilst he does not have much, he is content with his life. Every morning, he wakes up to the wonderful smell of freshly-baked bread and loudly exclaims his joy through the open window. The baker, however, grows ever more irate that the peddler should enjoy the smell of his bread without ever paying for it. He asks the Rabbi for help. The Rabbi summons the peddler and instructs him to return in one week with enough money to pay the baker back for all the times he has enjoyed the smell of his challah. The peddler works harder than ever that week. On Friday morning, when he returns with as much money as he can scrape together, the rabbi takes his coin-pouch and shakes it for the baker to hear. The sound of the coins is payment, the Rabbi says, for the smell of the bread. Sound and smell, just like Shabbat, are free for everyone in the world to enjoy. A delightful retelling of an inspiring folktale, *The Peddler and the Baker* teaches the importance of sharing and inclusivity, the beauty of Shabbat and the idea that anyone, regardless of their circumstances, has the right to find joy in the world. A recipe for challah follows the story.

Modern-day takes on age-old recipes for challah, holiday breads, and everyday family breads from Ashkenazi, Sephardic, North African, and Near Eastern traditions, interwoven with joyous family stories, wise folktales, proverbs, and prayers.

Discover the history of chocolate in Jewish food and culture with this unique recipe book, bringing together individual recipes from more than fifty noted Jewish bakers. This is the perfect book for chocoholics, anyone keen to grow their repertoire of chocolate-based recipes, or those with an interest in the diverse ways that chocolate is used around the world. Highlights include Claudia Roden's Spanish hot chocolate, the Gefilteria's dark chocolate and roasted beetroot ice-cream, Honey & Co's marble cake and Joan Nathan's chocolate almond cake. As well as recipes for sweet-toothed readers, savory dishes include Alan Rosenthal's chocolate chilli and Denise Phillips' Sicilian caponata. There are also delicious naturally gluten-free and vegan recipes to cater to a variety of dietary requirements. Each recipe helps provide an insight into the important role chocolate has played in Jewish communities across the centuries, from Jewish immigrants and refugees taking chocolate from Spain to France in the 1600s, to contemporary Jewish bakers crossing continents to discover, adapt and share new chocolate recipes for today's generation. *Babka, Boulou & Blintzes* is a unique collection published in conjunction with the British Jewish charity Chai Cancer Care.

Celebrate Beloved Keepsake Recipes with Modern Techniques Learn the best of Grandma's baking secrets, and make them approachable with new and simple techniques. Thanks to Carine Goren, a baking phenomenon on Israeli TV, you can learn how to make deliciously nostalgic treats straight from the homeland like Bubbe would. Carine spent years researching and testing grandmothers' loved and cherished recipes to learn what "as it feels" and "by the eye" really mean. Carine shows readers how to re-create the best versions of timeless and traditional Jewish baked goods in today's cutting-edge kitchens—from exceptional cakes, distinctive pies, standout cookies, festive holiday desserts and special homemade candies to some delicious new favorites—all of which are bound to satisfy any sweet tooth. Enjoy a tasty trip down memory lane, and let the incredible flavors of the past go straight to your heart.

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