

The Mixer Cookbook Classic Delicious Recipes Made Effortlessly

21 Family Favorite Dairy Free & Egg Free Bread Recipes Holistic Health Counselor Dr. Rachel Frank delivers fun and easy animal-free vegan bread recipes in the second installment of the Delicious Vegan Cookbook series. Enjoy the gorgeous photography in this cookbook and get your appetite watering for a delicious vegan bread! Dr. Rachel takes the fear out of bread baking providing a wide variety of recipes that any home cook can easily bake. You can choose from a quick bread, dessert bread, or a traditional yeast bread recipe on days you have more time. Perfect Beginner Vegan Cookbook... In this special diets cookbook you will learn the basics of egg free and dairy free baking to meet your food allergy needs and cruelty free lifestyle. Dr. Rachel demystifies the basics of replacing eggs and dairy in baking. Then follow along with the recipes as written or use your new found skills to substitute your favorite non dairy or egg free alternatives into the dishes. Not only will your bread be moist and delicious, but it will be heart healthy! Vegan Bread Recipes for Every Occasion... Dr. Rachel has you covered with: - English Muffins - English Muffin Bread - Bagel Mania - Perfect Southern Biscuits - Apple Fritter Bread - Sandwich Bread - Agave Whole Wheat Bread - Classic Italian Bread - White Whole Wheat French Bread - "Cheese" Garlic Biscuits - Pull Apart Dinner Rolls - Agave Corn Bread - Banana Bread - Zucchini Bread - Peanut Butter Bread - Flat Bread - Quick and Easy Focaccia - Perfect Pizza Dough - Soft Pretzel Bites - Monkey Bread Pizza - Cinnamon Swirl Bread Once you get balking with these recipes you will have the best smelling house on the block.

Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut- Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time. Winner of the 2020 IACP Award for Best Cookbook, Food Photography & Styling The New York Times "Best Cookbooks of Fall 2019" House Beautiful's, *i>* "Amazing New Cookbooks that also look Delicious on Your Shelf" 2020 IACP Awards Finalist—Food Photography & Styling This brilliantly revisited and beautifully re-photographed baking book is a totally updated edition of a go-to classic for home and professional bakers—from one of the most acclaimed and inspiring bakeries in the world. Tartine offers more than 50 new recipes that capture the invention and, above all, deliciousness that Tartine is known for—including their most requested recipe, the Morning Bun. Favorites from the original recipe book are here, too, revamped to speak to our tastes today and to include whole-grain and/or gluten-free variations, as well as intriguing new ingredients and global techniques. More than 150 drop-dead gorgeous photographs from acclaimed team Gentl + Hyers make this baking and pastry book a true collectible compendium and must-have for bakers of all skill levels.

The French Culinary Institute's international bread-baking course, created in 1997, is taught by some of today's greatest artisanal bread bakers and regarded as one of the top programs in the world. The Fundamental Techniques of Classic Bread Baking follows the outline of the FCI's complete 12-week bread-making course. Serving not only as a reference in the classroom, but also as a guide for professionals,

amateur chefs, and home cooks who desire total immersion in the art of bread baking, this book instructs readers on French, Italian, German, Middle European, and gluten-free breads. Encyclopedic in scope and format, it is sure to become an essential item in every home cook's library. Praise for *Fundamental Techniques of Classic Bread Baking*: "The only bread-baking book you'll ever knead."—Justin Chapple, *Food & Wine* "The supremely technical bread book of the year is *The Fundamental Techniques of Classic Bread Baking* by Judith Choate and the breadologists at the French Culinary Institute. . . . No doubt one could learn much about the art of dough from cooking their way through it. But also, holy bread porn!" —Eater.com "There are other bread books, some very good ones. But The French Culinary Institute's *The Fundamental Techniques of Classic Bread Baking* is in a class of its own. The instructions are clear, the photography is wonderful, and recipes for virtually every classic bread are included. The book's greatest virtue is its sensible organization, which makes it perfect for the self-teacher." —Mark H. Furstenberg, Owner of Bread Furst "To make a perfect loaf of bread, the baker needs just five essential ingredients: flour, water, salt, yeast—and this indispensable book!" —Iacopo Falai, Owner of Falai, Caffè Falai, and Falai Panetteria "The *Fundamental Techniques of Classic Bread Baking* is an essential reference book for every bread baker, from novice to seasoned professional. The rich array of information shared by the French Culinary Institute is based on knowledge that is deeply rooted in experience and tradition. The beautiful photos of well-made bread, with dark crusts and irregular holes, will raise the standards of 'good bread' for bakers everywhere." —Amy Scherber, Owner of Amy's Bread

Craft a memorable celebration this holiday season with *The Christmas Cookie Cookbook*. Craft a memorable celebration this holiday season with *The Christmas Cookie Cookbook*. The included 100 recipes are sure to lift your holiday spirits, with delicious classics like Gingerbread Cookies, as well as new favorites like Cardamom Cookies and other instant hits. Beautiful 4-color photography and easy-to-follow recipes makes it easier than ever to liven up any celebration with delectable sweets. With vegan and gluten-free recipes to choose from, you can be confident no one feels left out in the cold this Christmas season. From cookie swap champions to beginner bakers, this is the perfect gift for anyone looking to bring a hint of sweetness back to the holidays.

Join the Peanuts gang for some of their favorite year-round holiday treats! From Charlie Brown's (Un) Happy Birthday Cake and Snoopy's Dog Dish Apple Pie to Linus's Lemon Drop Bars and The Great Pumpkin Cheesecake, Charles Schulz's beloved characters inspire delightful riffs on delicious, kid-friendly recipes for every occasion. A colorful array of classic comic strips and original illustrations offers festive embellishment on every page. *Peanuts Holiday Cookbook* brings the whole family together for irresistible goodies to make for year-round holidays and special occasions. Featuring over 50 delicious recipes—from spooky Halloween candy to whimsical Christmas gingerbread doghouses—and more than 75 classic comic strips and original illustrations, kids will share the kitchen with Charles Schulz's beloved characters, including Charlie Brown, Snoopy, Lucy, Linus, Pig Pen, Schroeder, and many more! Recipes include: Violet's Valentine's Candies Snoopy's Pot o' Gold Woodstock's Easter Egg Nest Flying Ace Rocket Pops The Great Pumpkin Cheesecake Pigpen's Pecan Pie Snoopy's Dog-Dish Apple Pie

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always

easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Addie Gundry says: "Roxanne Wyss and Kathy Moore know Bundt cakes! There is a Bundt cake for every occasion and with so many to choose from, and so many beautiful photos, I do not know where to begin. Looking to make a delicious Bundt cake? Look no further, this is the only book you need!" Bake stunning, scrumptious Bundt cakes with exciting flavors without spending hours in the kitchen! The duo behind Delicious Poke Cakes and Delicious Dump Cakes is back with another book of quick and easy desserts. In Delicious Bundt Cakes, Roxanne Wyss and Kathy Moore unlock the secret of the Bundt cake, which yields a scrumptious, impressive dessert with only a single pan. Whether you prefer geometric patterns or elegant swirls, there are an endless variety of Bundt pans with dozens of new designs being produced, all of which yield picture perfect cakes with minimal effort. The Bundt's unique ringed shape prevents soggy, underdone centers, making it the ideal cake for a new baker. Delicious Bundt Cakes features over 100 recipes and color photos throughout, along with all the hints and tips you'll need to make a spectacular Bundt cake every time. Each recipe specifies the exact size of Bundt pan needed so you will never have an overflowing disaster or an undersized Bundt. The book includes recipes made completely from scratch, as well as recipes based on boxed cake mixes so you can have a delicious Bundt in even less time. In addition to traditional Bundt cakes, there are also recipes for filled cakes, like the Chocolate Peanut Butter Tunnel Bundt Cake with a soft peanut butter filling, and coffee and pound cakes, like the classic Banana Walnut Bundt Coffee Cake. Delicious Bundt Cakes will have you creating beautiful, simple, and—most importantly—scrumptious Bundt cakes in no time at all.

The KitchenAid® stand mixer and its attachments can make quick work of anything from bread to bucatini. You may know it whips egg whites, kneads dough and mixes batters, but with the recipes in this book and stand mixer attachments you can grind meat, stuff sausage, make pasta and ravioli, freeze ice cream, shred vegetables, juice oranges and even grind your own flour! With over 100 tested recipes inside, you can truly get the most out of your KitchenAid.

The first cookbook from Philadelphia's phenomenal Brown Betty Dessert Boutique When three generations of African-American women decided to open a bakery in Philadelphia, they had no idea how quickly the accolades would come. With high praise from Rachael Ray magazine and other corners of the culinary world, the Brown Betty Dessert Boutique has found fame with their amazing poundcakes, cheesecakes, pies, and cookies, among other delectable treats. This delicious cookbook features both the secret recipes that Brown Betty's fans can't wait to get their hands on, as well as the personal stories that explain the evocative names of such recipes as Alice's Two Step and Strawberry Letter. Features recipes that combine old-fashioned treats with thrilling contemporary flavors like sweet potato poundcake and dark cherry cheesecake Includes gorgeous and mouthwatering full-color photography throughout For home bakers who want to experience the best of Brown Betty in their own homes or dessert-lovers looking for something new, The Brown Betty Cookbook offers both inspiration and delectation.

Everyone loves bread. This cookbook includes over 850 bread recipes. It gives you step by step instructions for making your favorite bread. Whether cooking for your family or preparing for a gathering, this cookbook is an indispensable part of your recipe collection. Here are some

sample recipes from this cookbook: Apple Cinnamon Oatmeal Bread, Avocado Cheese Bread, Banana Macadamia Nut Bread, Belgian Molasses Bread, Blueberry Lemon Bread, Brown Soda Bread, Buttermilk Cinnamon Bread, Cappuccino Chip Bread, Caribbean Zucchini Bread, Cheery Cherry Christmas Bread, Cherry Chocolate Almond Croissant Bread, Cinnamon Raisin Swirl Bread, Danish Spiced Rye Bread, European Black Bread, French Herb Bread, Garlic Sausage Bread, Jalapeno Corn Bread, Oatmeal Applesauce Bread, Orange Poppy Seed Bread, Pecan Zucchini Bread, Persimmon Raisin Yeast Bread, Potato Yeast Bread, Pumpkin Cranberry Nut Bread, Raisin Sweet Potato Bread, Sunflower Almond Wheat Bread, Whole Wheat Seed Bread and many more recipes.

D'Lish Devilled Eggs both pays homage to the classic devilled egg and dishes up creative, modern takes on tradition. And this isn't just a recipe book, its pages are packed full with everything from how to make superb hard-cooked eggs every time, to filling and garnishing picture-perfect stuffed eggs. With recipe suggestions for tasty parties and seasonal and holiday pairings, D'Lish Devilled Eggs is the ultimate kitchen companion. Full of fabulous tips, from the history of devilled eggs to collecting vintage plateware, this book will definitely "egg you on" to head to the kitchen and "get crackin."

The Wall Street Journal Bestseller? USA TODAY Bestseller Experience the magic of the Disney Parks right in your kitchen with these 100, easy and delicious recipes inspired by Walt Disney World! Stroll right down the middle of Main Street USA, journey from Adventureland to Infinity and Beyond at Pixar Pier, and explore every avenue in between to taste the flavors of the Disney Parks...all without leaving your kitchen. With The Unofficial Disney Parks Cookbook you can bring the magic of Disneyland and Walt Disney World snacks and treats right to your home. Recreate favorites like the classic Dole Whip and Mickey Pretzels to new favorites like blue milk from Star Wars land and Jack Jack's Cookie Num Nums from Pixar Pier. These 100 recipes inspired by iconic yummys are perfect whether you are a forever Disney fan or just love a good snack. Now you can feel as if you shared a snack with Mickey himself right from the comfort of your own home!

"German baking is legendary and informs baking traditions the world over: Christmas cookies, coffee cakes, delicate tortes, soft seeded rolls, and hearty dumplings all have their origins in Germany (and Austria). In Classic German Baking, blogger and author Luisa Weiss--who was born in Berlin to an Italian mother and American father, and married into a family of bakers with roots in Saxony--has collected and mastered the recipes most essential to every good baker's repertoire. In addition to the pillars of the German baking tradition, like Christmas stollen, lebkuchen, and apple strudel, Weiss includes overlooked gems, like eisenbahner--an almond macaroon paste piped onto jam-topped shortbread--and rosinenbrötchen--the raisin-studded whole wheat buns that please a child's palate and a parent's conscience--to create the resource that bakers across the world have long wanted, "--Baker & Taylor.

The only gluten-free baking book you'll ever need, with delicious recipes that work perfectly every time. From proper crusty bread, pillowy soft cinnamon rolls and glorious layered cakes to fudgy brownies, incredibly flaky rough puff pastry and delicate patisserie – everything that once seemed impossible to make gluten-free can now be baked by you. Baked to Perfection begins with a thorough look at the gluten-free baking basics: how different gluten-free flours behave, which store-bought blends work best, and how to mix your own to suit your needs. Covering cakes, brownies, cookies, pastry and bread in turn, Katarina shares the best techniques for the recipes in that chapter, and each recipe is accompanied by expert tips, useful scientific explanations and occasional step-by-step photography to help you achieve gluten-free perfection. Recipes include classic bakes like super-moist chocolate cake, caramel apple pie and chocolate chip cookies, the softest, chewiest bread, including crusty artisan loaves, baguettes, brioche burger buns and soda bread, and mouth-watering showstoppers like toasted marshmallow brownies, coffee cream puffs and strawberries + cream tart.

Live Well Bake Cookies shares 75 cookie and bar recipes, including both classic favorites and soon-to-be classic favorites that are guaranteed to be the best you have ever had. Danielle Rye, the creator of the popular baking blog Live Well Bake Often, believes that anyone can become an expert baker, and in this book she will help you do just that by gently guiding you in the kitchen with foolproof recipes for cookies and treats that come out perfectly portioned and dependably delicious every single time. Recipes include a range of classic, oatmeal, peanut butter, chocolate, holiday, seasonal, and Christmas cookies, including: Chocolate Chip Cookies Carrot Cake Oatmeal Cookies Peanut Butter Cup Cookie Bars Double Chocolate M&M's Cookies Iced Maple Cinnamon Cookies Pumpkin Whoopie Pies Apple Cinnamon Snickerdoodles Peppermint Snowball Cookies Frosted Sugar Cookie Bars Complete with helpful tips and tricks, make-ahead and freezing instructions, small-batch recipes, and a gorgeous photograph accompanying every recipe, this cookbook will truly have you living your best baking life.

This handy kitchen companion offers a hassle-free approach to home cooking. Slow Cooking includes 140 mouth-watering recipes that can be prepared in advance and cooked while you're at work or just relaxing at home. More and more people are discovering the benefits these affordable cookers they are economical, environmental and produce perfect results every time. Cookery writer and journalist, Katie Bishop, shows just how little effort is required to make great family recipes such as Rolled Shoulder of Lamb, Mini Chestnut, Mushroom and Red Wine Pies, Classic Bouillabaisse, Herby Italian Stuffed Peppers and Oat, Sunflower and Honey Bread. This book provides a fresh insight into this old-fashioned method of cooking, with straightforward dishes that will delight your friends and family."

From award-winning, bestselling "queen of Italian cooking" (Chicago Tribune), a culinary bible for anyone looking to master the art of Italian cooking. Essentials of Italian Cooking is a culinary bible for anyone looking to master the art of Italian cooking, bringing together Marcella Hazan's most beloved books, The Classic Italian Cook Book and More Classic Italian Cooking, in a single volume. Designed as a basic manual for cooks of all levels of expertise—from beginners to accomplished professionals—it offers both an accessible and comprehensive guide to techniques and ingredients and a collection of the most delicious recipes from the Italian repertoire. As home cooks who have used Marcella's classic books for years (and whose copies are now splattered and worn) know, there is no one more gifted at teaching us just what we need to know about the taste and texture of a dish and how to achieve it, and there is no one more passionate and inspiring about authentic Italian food.

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see

how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

UNOFFICIAL AND UNAUTHORIZED Dine like Draper and Drink like Sterling with More Than 70 Recipes from the Kitchens, Bars, and Restaurants Seen on Mad Men Ever wish you could mix an Old Fashioned just the way Don Draper likes it? Or prepare Oysters Rockefeller and a martini the way they did fifty years ago at one of Roger Sterling's favorite haunts, The Grand Central Oyster Bar? Ever wonder how Joan Harris manages to prepare a perfect crown roast in her tiny apartment kitchen? Or about the connection between Jackie Kennedy's 1962 White House tour and Betty Draper's Valentine's Day room service order? The Unofficial Mad Men Cookbook serves up more than 70 recipes to satisfy a Mad Men appetite! From the tables of Manhattan's most legendary restaurants and bars to the Drapers' Around the World dinner, this book is your entrée to the culinary world of Mad Men-era New York. Packed with period detail, The Unofficial Mad Men Cookbook provides invaluable historical and cultural context for the food and drink featured in the show, tips on throwing a successful '60s cocktail party, and even a guide to favored Mad Men hangouts. Every recipe inside is authentic to the time. Whether you're planning a Mad Men-themed dinner party, need to mix up some authentic Mad Men cocktails, or just can't get enough of the show itself, this is your essential resource, a guide to all foods and drinks Mad Men. So hang up your coat, pour yourself a cocktail, and get ready to dine like Draper and drink like Sterling with The Unofficial Mad Men Cookbook. Includes a color photo insert of 16 dishes, plus additional black and white photos and other images of bars, restaurants, and food advertisements from the 1960s. RECIPES INCLUDE: * Playboy Whiskey Sour * Sardi's Steak Tartar * Connie's Waldorf Salad * Sal's Spaghetti and Meatballs * Pat Nixon's Date Nut Bread * Lindy's Cherry Cheesecake

60 sweet and simple recipes for the classic American cake sandwich treat, from the baker behind the wedding cake of the Duke and Duchess of Sussex. Make way, cupcakes—it's whoopie pie time! Everyone is falling in love with America's classic sandwich treat—two soft cookies with a creamy filling. Now, baker extraordinaire Claire Ptak, a pastry alum of Berkeley's famed Chez Panisse and proprietor of Violet, her own baking company, takes the humble whoopie pie to new heights. Here are 60 irresistible recipes—made with fresh, seasonal ingredients—that show home bakers how to make the components for more than two dozen distinctive, flavorful whoopie pies: • Classic whoopie pies, including Chocolate with Fluffy Marshmallow Filling, Chocolate Chip with Chocolate Marshmallow Filling, and Carrot Cake with Cream Cheese • Iced and glazed treats such as Walnut Whip, Coconut Cream with Coconut Swiss Buttercream, and Meringue with Chestnut Cream whoopie pies • Topped and drizzled indulgences from Blackberry with Blackberry Cream to Banana

Cream Pie with Vanilla Custard Cream • Frozen and chilled varieties such as refreshing Key Lime Pie and Chocolate Mint with Frozen Mint Chip Cream • Holiday-themed desserts like Easter Egg and Spooky Halloween whoopie pies—and much more! More than 75 gorgeous full-page photographs showcase every recipe in this book, which also includes a handful of Claire Ptak's other not-to-be-missed sweet treats, including Peanut Butter Sandwich Cookies and Easy Chocolate Macarons. Praise for *The Whoopie Pie Book* “An absolutely gorgeous book by my favorite cake maker in the whole world.” —Jamie Oliver “Claire Ptak creates the very best desserts: Simple, delicious, pure. This is a charming book that perfectly captures its subject.” —Alice Waters

A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of *Rustic Fruit Desserts*. Make every occasion—the annual bake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in *Vintage Cakes* is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most inventive, surprising, and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

Cooking and eating are both deeply rooted in the framework of Italian society, but, like its society, the country's cuisine is wildly diverse. While all of Italy values fresh produce and bright flavors, the Italian South is best known for its rustic and romantic cuisine. After the critical success of her first book *Tasting Rome*, Katie Parla travels south to the warm regions of Basilicata, Calabria, Campania, Molise, and Puglia to discover her heritage through food. With 85 original and reimagined recipes that encapsulate the regionally unique dishes and staples, *Foodtouches* on what readers might expect (mozzarella, tomatoes, coffee, fish, and of course, pasta), but Parla goes beyond the recipes with stories, cultural insights, and personal discoveries that only someone as intimately familiar with Italy as she is can offer.

In these busy times, most of us find it easier to reach for convenience food, because tasty, satisfying, wholesome home-cooking just takes much too long to prepare. This need not be! declares cookery writer Rosemary Moon, who shows how enlisting the help of a tabletop mixer takes the time and effort out of making many wonderful dishes. The tabletop mixer is

designed to mix, cream, blend and whisk to perfection, thus undertaking the very labour-intensive tasks which lie at the foundation of good cooking. What's more it does it all better than most people can do by hand. The Mixer Cookbook is a collection of recipes for family meals, informal entertaining and special occasions. The author draws on years of experience as a home economist and her knowledge that employing the skills of a tabletop mixer allows home cooks to create delicious, nutritious meals without spending hours in the kitchen. The Mixer Cookbook combines the best of sweet and savoury breads and pies with classic and modern cakes and desserts, light vegetable-based pates, spreads, and pasta dishes.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

By the award-winning English food writer of *The Good Cook*, a cookbook full of essays and recipes that offer a fresh, satisfying take on familiar favorites. In England, no food writer's star shines brighter than Simon Hopkinson's, whose breakthrough *Roast Chicken and Other Stories* was voted the most useful cookbook ever by a panel of chefs, food writers, and consumers. At last, American cooks can enjoy endearing stories from the highly acclaimed food writer and his simple yet elegant recipes. In this richly satisfying culinary narrative, Hopkinson shares his unique philosophy on the limitless possibilities of cooking. With its friendly tone backed by the author's impeccable expertise, this cookbook can help anyone—from the novice to the experienced chef—prepare down-right delicious cuisine...and enjoy every minute of it! Irresistible recipes in this book include Eggs Florentine, Chocolate Tart, Poached Salmon with Beurre Blanc, and, of course, the book's namesake recipe, Roast Chicken. Winner of both the 1994 Andre Simon and 1995 Glenfiddich awards (the gastronomic world's equivalent to an Oscar), this acclaimed book will inspire anyone who enjoys sharing the ideas of a truly creative cook and delights in getting the best out of good ingredients. "The man is the best cook in Britain!" —Telegraph UK "Roast Chicken and Other Stories, packed with homely native dishes, was recently voted the country's [UK's] most useful cookbook of all time by a panel of 40 experts." —R.W. Apple Jr., New York Times "The recipes and writing are pure genius, from start to finish. Roast Chicken and Other Stories belongs in every kitchen and on every bedside table." —Nigella Lawson

The James Beard Award-winning and New York Times best-selling compendium of the paper's best recipes, revised and updated. Ten years after the phenomenal success of her once-in-a-generation cookbook, former New York Times food editor Amanda Hesser returns with an updated edition for a new wave of home cooks. She has added 120 new but instantly iconic dishes to her mother lode of more than a thousand recipes, including Samin Nosrat's Sabzi Polo (Herbed Rice with Tahdig), Todd Richards's Fried Catfish with Hot Sauce, and J.

Kenji López-Alt's Cheesy Hasselback Potato Gratin. Devoted Times subscribers as well as newcomers to the paper's culinary trove will also find scores of timeless gems such as Purple Plum Torte, David Eyre's Pancake, Pamela Sherrid's Summer Pasta, and classics ranging from 1940s Caesar Salad to modern No-Knead Bread. Hesser has tested and adapted each of the recipes, and she highlights her go-to favorites with wit and warmth. As *Saveur* declared, this is a "tremendously appealing collection of recipes that tells the story of American cooking." Join the Sanderson sisters just in time for Halloween with this spooky and fun unofficial cookbook sure to put a spell on you! Since its debut in 1993, the movie *Hocus Pocus* has achieved cult-classic fame, with both children and adults as a loyal fanbase. Fans fall in love with the delightful, demonic and diva-esque Sanderson Sisters and the sleepy New England town they torment. Now you can conjure up your own spooky treats and bewitching drinks to celebrate Halloween, whether you're attending a surprise rave in town, or just spending "a quiet evening at home." The Unofficial *Hocus Pocus* Cookbook is filled with over 60 recipes for fare inspired by everyone's favorite witches and their spells, potions, and schemes. It is the ultimate must-have for fans of all ages—but don't worry, no children were harmed in the test of these recipes. Inside you'll find frightfully delicious recipes for: Burning Rain of Death Punch William's Wormy Grave Tombstone Cake Dead Man's Toes Sausage Appetizers Baked Witch Casserole "Way to Go, Virgin" mocktails And much more!

Cakes have become an icon of American culture and a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard--they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on our shores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book *American Cake*, Anne Byrn (creator of the New York Times bestselling series *The Cake Mix Doctor*) will explore this delicious evolution and teach us cake-making techniques from across the centuries, all modernized for today's home cooks. Anne wonders (and answers for us) why devil's food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented the flourless chocolate cake, the St. Louis gooey butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation's history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

Dr. Brent Ridge and New York Times bestselling author Josh Kilmer-Purcell are not your average couple: The two Manhattanites left their big city lives behind, and found themselves living in bucolic Sharon Springs, New York, where they became "accidental goat farmers." But what began as a way to reconnect with their own style of modern country living soon exploded into a wildly successful brand, *Beekman 1802*, named after their historic home. Brent and Josh are now world-renowned for producing everything from magnificent handcrafted goat's milk soaps to artisanal Blaak cheese, and now, with *The Beekman 1802 Heirloom Dessert Cookbook*, they're bringing their special vintage-modern touch to classic, remarkable recipes bound to become family favorites year after year. *The Beekman 1802 Heirloom Dessert Cookbook* will show off the delicious and decadent recipes that the Beekman Boys have collected from across the generations of their family, from Brent's grandmother's Fourth of July Fruitcake to Josh's mother's Hot Chocolate Dumplings. Each recipe will be accompanied by a personal memory from the authors or a story about how that recipe came to be. With eco-conscious and vintage-oriented food production

gaining traction as a major culinary trend, this beautiful package will reel in readers, whether they're nostalgic for some classic Americana in their kitchen or just hankering for the perfect Blackberry Betty recipe.

Mmmm, doughnuts! A guide to making your own with an assortment of recipes included. Ranging from classic Old-Fashioned style doughnuts to lemony-glazed baked doughnuts topped with pistachios and sugar-dusted beignets, this book includes something for all doughnut-lovers. Yeasted, fried, baked, glazed, and sprinkled, doughnuts are enjoyed in all different shapes and sizes. Learn how easy making doughnuts at home is in this all-inclusive guide from the Williams-Sonoma Test Kitchen. Inside these pages, you'll find recipes for basic doughs and glazes, mouthwatering recipes for classic and innovative doughnuts, tips and tricks for frying and baking doughnuts, and much more. Recipes include: Funfetti Doughnuts • Apple Fritters • Maple-Bacon Doughnuts • S'mores Doughnuts • Vanilla and Chocolate Old-Fashioned Doughnuts • Peppermint Bark Chocolate Doughnuts • Savory Cheesy-Jalapeño Doughnuts • and many others

Offers easy, accessible baking recipes, including cinnamon sugar snickerdoodles, fluffy yellow sheet cake, and lemon Bundt cake.

Here are 100 recipes every cookie-lover will love, including modern twists on the classics for when you're in the mood for something a little different. Who can resist a freshly baked cookie, still warm from the oven? Cookies are simple treats, easy to make, and perfect for almost any occasion, from an after-school snack to a thank-you gift, from bake sales to potlucks. For cookies that are delicious every time, look no further than recipes that have stood the test of time. This "best" collection includes classic favorites, like Snickerdoodles, buttery shortbread, and Peanut Blossoms, along with their modern twists, Cappuccino Snickerdoodles, Rosemary Chocolate Shortbread, and Peanut Butter and Jelly Blossoms. These fresh takes on best-loved cookie jar classics will have you falling in love with your favorites all over again. From the Hardcover edition.

A delicious collection of cookie recipes of all kinds—now in paperback Here's the book that no self-respecting cookie lover can resist. The Good Cookie shares a fresh and tantalizing selection of more than 250 recipes from around the globe—complete with expert instructions on how to bake them. From rugged Cranberry Orange Nut Bars and irresistible Bittersweet Chocolate Biscotti to sophisticated Chocolate-Filled Almond Hearts, you'll find recipes of every type and stripe. The book features basic drop cookies, beautiful hand-formed cookies, delectable sandwich cookies, complex decorator cookies, and more. Plus, there's plenty of interesting and fun information on the cookie's history, technique, ingredients, and other tidbits of information. Combines a treasure-trove of classic and contemporary cookie recipes with expert baking advice in one handy volume Written by the food editor and test kitchen director of *Chocolatier* and *Pastry Art & Design* magazines Offers definitive advice on freezing, storing, packaging, and shipping cookies For home bakers who love to bake cookies, whether they're novice bakers or experienced kitchen hands, *The Good Cookie* is an irresistibly delicious resource.

If you have a KitchenAid(r) or other stand mixer in your kitchen, you have the one essential tool necessary for baking wonderfully fresh, wonderfully flavored bread on a regular basis. Included here are eleven stand mixer bread recipes plus two dinner roll options covering all the basics from traditional white to rye, wheat, and an excellent multigrain bread, too. In addition, you'll learn eight additional ways to use the basic white bread recipe to easily create anything from bread bowls to cinnamon buns. This is a carefully selected collection of the most popular bread basics to bring you a solid dietary base without becoming overwhelmed. A

complete discussion of the basic stand mixer bread method is included, along with a thorough discussion about the right yeast to use (there's a specific type that makes this method work!). Also included is a quick talk on the subject of substitutions and sweetener flexibility to help adjust recipes to suit your dietary needs and preferences, including what is and is not possible. ...A complete collection delivering reliability, flexibility, flavor, and FRESHNESS to your table, leaving behind all the unnecessary and undesirable preservatives, chemicals, and conditioners that you'll find in commercial breads (including many that call themselves "homemade")

Ever walk past a bakery window and marvel at the assortment of cookies, tarts, pies, and cakes and wonder how they did it? Wonder no more. The secrets to creating them can now be yours. With *Baking For Dummies*, You'll discover how simple (and fun!) whipping up any sort of baked good from a chocolate layer cake, a classic apple pie to a plateful of scrumptious chocolate chip cookies or black-and-white brownies actually is. The magic is in the doing and baking expert Emily Nolan shows you how. In almost no time, you'll get down to basics with easy-to-follow tips on: Outfitting your kitchen with a baker's essentials including baking pans (loaf pans, springform pans, glass vs. aluminum pie plates), food processors and blenders, bowls, measuring cups, graters, and sifters Measuring ingredients, preparing pans, working with eggs, zesting fruit, and melting chocolate Getting ready to bake, preparing your kitchen, working with recipes, and using the right equipment And once you're all set, you'll marvel at how simple creating the smallest baking masterpiece really is: From chocolate cupcakes topped with mocha frosting to a lemon-curd cheesecake, to fluffy blueberry muffins and buttermilk biscuits From scrumptious pumpkin and chocolate cream pies and a classic cheesecake to outrageously delicious chocolate chip and oatmeal raisin cookies From a heart-warming chicken potpie to a yummy cheese soufflé With over 100 recipes to choose from (including ones for soft pretzels and pizza!), eight pages of color photos, a summary cheat sheet of baking essentials, black-and-white how-to illustrations, and humorous cartoons along the way, the book will reward, even a baking novice, with delicious results and allow you to enjoy the unending magic of baking from scratch. Create culinary masterpieces with your KitchenAid stand mixer and its attachments. Fresh bread, towering layer cakes, bakery-worthy cookies, chewy bagels, homemade pasta and sausage"e"the possibilities are endless and delicious. 80 amazing recipes for recipes for every occasion, all made using your KitchenAid stand mixer. Chapters include: cookies, bar cookies, pies and tarts, cakes and cupcakes, desserts, yeast breads, quick breads and doughnuts, coffee cakes, and entres. Recipes use the classic attachments that come with the stand mixer: the flat beater, wire whip, and dough hook, along with several recipes that use popular attachments like the pasta roller and cutters, food grinder, and spiralizer. Includes classic recipes every home chef needs in their repertoire: Decadent Chocolate Layer Cake, Carrot Cake, Pumpkin Cheesecake, Buttermilk Old-Fashioned Doughnuts, Classic Cinnamon Buns, Fudgy Brownies, Pulled Pork, Eggs Benedict and so much more! Explore creative and delicious flavor combinations in Mexican Hot Chocolate Cookies, Focaccia with Squash and Olives, Parmesan-Herb Bagels and Mixed Berry Almond Cake. A two-page introduction covers stand mixer and attachment basics and provides instructions for creating perfectly whipped eggs whites and a recipe for sweetened whipped cream. Every recipe has a beautiful color photo

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. *A New Way to Bake* has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, *A New Way to Bake* is the next-generation home-baking bible.

Gorgeous seasonal fruits abound in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's *Fruit Desserts* celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

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