

## A Little Course In Baking

A charming holiday baking cookbook brimming with delicious, indulgent recipes, cozy winter photography, and lots of holiday cheer from Sarah Kieffer. Here's a festive holiday baking book to celebrate this very special time of year. Sarah Kieffer, author of 100 Cookies, beloved baker behind The Vanilla Bean Blog, and creator of the "bang-the-pan" method offers more than 50 delicious recipes for seasonal brunches, cookie swaps, and all those Christmas, Hanukah, and New Year's Eve parties. Delight family and friends with edible gifts and whip up some delicious baked goods to treat yourself through the long winter months after the holidays have ended. Recipes include: Triple Chocolate Peppermint Bark, Meyer Lemon–White Chocolate Scones, Pear-Almond Danish Bread, Hot Chocolate Cake, and Pumpkin Pie with Candied Pepita Streusel. With cozy holiday imagery, a lovely, clean aesthetic, and easy yet innovative recipes, this is a go-to cookbook for baking enthusiasts, anyone who loves the holiday season, and, of course, fans of Sarah Kieffer and her hugely popular cookie book, 100 Cookies. GREAT GIFT OPPORTUNITY: With happy, festive photography and anyone-can-do-it recipes, this is a perfect holiday gift alongside a cute apron or baking product. It's sure to please anyone in your life who loves to while away the winter months in their warm and cozy kitchen. BELOVED, ACCOMPLISHED BLOGGER AND AUTHOR: Sarah Kieffer is the beloved blogger behind The Vanilla Bean Baking Blog, which won the SAVEUR Reader's Choice Best Baking & Desserts Blog in 2014. Her pan-banging cookie technique went viral on the New York Times website. She has written two cookbooks and been featured by Food52, The Today Show, Mashable, The Kitchn, America's Test Kitchen, Huffington Post, and more. Perfect for: • Bakers of all ages • Holiday bakers • Fans of Sarah's bang-the-pan cookies, 100 Cookies, and The Vanilla Bean Blog • Holiday gift givers

Now in PDF. Simply everything you need to know to learn something new; a practical and inspirational course in learning how to knit Ever wanted to learn how to knit but don't know where to begin? Take the first step with A Little Course in Knitting, part of a new series of learning guides from DK where nothing is assumed and everything is explained. Learn at your own pace, in your own time and in the comfort of your own home. Each course follows the same structure; start simple and learn the basics, build on what you've learnt and then show off your new skills! A Little Course in Knitting takes you from complete beginner to being able to make over 30 beautiful projects. Start simple with cushions and scraves, build on your skills with mittens and coasters and show off with hot water bottle covers and blankets. The step-by-step pictures show you what other courses only tell you and the practice projects keep you on the right track. A Little Course in Knitting will help you learn your new skill in no time.

Simply everything you need to know to learn something new Ever wanted to learn more about astronomy but don't know where to begin? Learn step-by-step with A Little Course in Astronomy, part of the popular series of learning guides from DK that explain everything and assume nothing. Learn at your own pace, in your own time and in the comfort of your own home. A Little Course in Astronomy takes you from complete beginner to being able to identify stars, planets and other objects in space. Start simple by studying the Moon, build on your skills to find constellations and observe the solar system to see the Milky Way, Mars, Jupiter and Saturn. The step-by-step pictures show you what other courses only tell you and you can learn by doing with sections on locating and observing stars, planets and constellations and choosing and using equipment like planispheres, binoculars and telescopes. A Little Course in Astronomy will show you how to succeed at your new skill in no time. 10 A Little Course in... titles available including Crochet, Preserving, Yoga, Pilates, Wine Tasting, Sewing, Knitting, Baking, Growing Fruit and Veg.

A Little Course in BakingDorling Kindersley Ltd

Now in PDF. Simply everything you need to know to learn something new; a practical and inspirational course in learning how to bake Ever wanted to learn how to bake but don't know where to begin? Take the first step with A Little Course in Baking, part of a new series of structured learning guides from DK where nothing is assumed and everything is explained. Learn at your own pace, in your own time and in the comfort of your own home. Each course follows the same structure; start simple and learn the basics, build on what you've learnt and then show off your new skills! A Little Course in Baking takes you from complete beginner to being able to bake over 65 delicious recipes. Start simple with easy-mix cookies, non-pastry tarts and quick breads, build on your skills with simple layered cakes and quiches and show off with roulades and macarons. The step-by-step pictures show you what other courses only tell you and the practice recipes keep you on the right track. A Little Course in Baking will help you learn your new skill in no time. Make the Best Bread at Home with Just Your Hands Nothing beats the intoxicating smell of freshly baked bread. But what if you could create those beautiful artisan loaves in the most traditional way possible: with just your own two hands? Baking by Hand shows you how to do just that. Keep your mixer in the closet as Andy and Jackie King teach you long-forgotten methods that are the hallmarks of their exceptional bakery. They'll take you through all of the steps of making amazing bread, from developing your own sourdough culture, to mixing by hand, traditional shaping techniques and straight on to the final bake. Most importantly, you'll learn the Four-Fold technique-the key to making the kind of bread at home that will simply be top tier in any setting. In this book, Andy and Jackie feature their stand out bakery recipes, including favorites such as their North Shore Sourdough, a perfectly crusted and open-crumbed Ciabatta, and their earthy, healthy and wonderful Multigrain loaf. And that's only half the story. The Kings also offer up techniques and recipes for their much-loved pastries like Concord Grape Pies and Rhubarb-Ginger Tarts, combining seasonality, locality and a passion for fresh ingredients. And they're all ready for you to make-without a mixer. A&J King Artisan Bakers is located in Salem, Massachusetts, and was named one of America's 50 Best Bakeries by The Daily Meal.

The common Yankee cruller can trace its roots to the Scottish Aberdeen Crulla, the recipe for which is included in this book.

Photographs by T. Mike Fletcher  
Subtitle: Divinely Doable Desserts with Little or No Baking

"Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of sheet cakes and chiffons, batters and buttercreams, and tarts and tortes to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Chocolate Angel Food Cake and treats that take it up a notch like Ombr? Strawberry Cake and Marble Souffl?, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach."--Publisher's description.

Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BON APPÉTIT AND ONE OF FALL'S BEST COOKBOOKS BY THE NEW YORK TIMES AND FOOD & WINE "[Snacking Cakes] hits the sweet spot. . . . Cake for breakfast? Yes, please!"--Martha Stewart Living In Snacking Cakes, the indulgent, treat-yourself concept of cake becomes an anytime, easy-to-make treat. Expert baker Yossy Arefi's collection of no-fuss recipes is perfect for anyone who craves near-instant cake satisfaction. With little time and effort, these single-layered cakes are made using only one bowl (no electric mixers needed) and utilize ingredients likely sitting in your cupboard. They're baked in the basic pans you already own and shine with only the most modest adornments: a dusting of powdered sugar, a drizzle of glaze, a dollop of whipped cream. From Nectarine and Cornmeal Upside-Down Cake and Gingery Sweet Potato Cake to Salty Caramel Peanut Butter Cake and Milk Chocolate Chip Hazelnut Cake, these humble, comforting treats couldn't be simpler to create. Yossy's rustic, elegant style combines accessible, diverse flavors in intriguing ways that make them easy for kids to join in on the baking, but special enough to serve company or bring to potlucks. Whether enjoyed in a quiet moment alone with a cup of morning coffee or with friends hungrily gathered around the pan, these ever-pleasing, undemanding cakes will become part of your daily ritual.

Trust Joanne Chang—beloved author of the bestselling Flour and a Harvard math major to boot—to come up with this winning formula: minus the sugar = plus the flavor. The 60-plus recipes here are an eye-opener for anyone who loves to bake and wants to cut back on the sugar. Joanne warmly shares her secrets for playing up delicious ingredients and using natural sweeteners, such as honey, maple syrup, and fruit juice. In addition to entirely new go-to recipes, she's also revisited classics from Flour and her lines-out-the-door bakeries to feature minimal refined sugar. More than 40 mouthwatering photographs beautifully illustrate these revolutionary recipes, making this a must-have book for bakers of all skill levels.

Sarah Kieffer knows that you don't have to be a professional baker in order to bake up delicious treats. Though she started out baking professionally in coffee shops and bakeries, preparing baked goods at home for family and friends is what she loves best—and home-baked treats can be part of your everyday, too. In The Vanilla Bean Baking Book, she shares 100 delicious tried-and-true recipes, ranging from everyday favorites like Chocolate Chip Cookies and Blueberry Muffins to re-invented classics, like Pear-Apple Hard Cider Pie and Vanilla Cupcakes with Brown Butter Buttercream. Sarah simplifies the processes behind seemingly complicated recipes, so baking up a beautiful Braided Chocolate Swirl Bread for a cozy Sunday breakfast or a batch of decadent Triple Chocolate Cupcakes for a weeknight celebration can become a part of your everyday baking routine. Filled with charming storytelling, dreamy photos, and the tips and tricks you need to build the ultimate baker's pantry, The Vanilla Bean Baking Book is filled with recipes for irresistible treats that will delight and inspire.

Simply everything you need to know to learn something new - now available in PDF. Ever wanted to learn how to crochet but don't know where to begin? Take the first step with A Little Course in Crochet, part of the popular series of learning guides from DK that explain everything and assume nothing. Learn at your own pace, in your own time and in the comfort of your own home. A Little Course in Crochet takes you from complete beginner to being able to make beautiful crochet projects. Start simple with basic crochet stitches, including chain stitches and treble crochet, build on your skills with 20 crochet patterns and show off with a crochet hat, crochet baby clothes or a traditional crochet afghan blanket. The step-by-step pictures show you what other courses only tell you and you can learn by doing with 13 crochet projects that help to build your confidence. A Little Course in Crochet will show you how to succeed at your new skill in no time. 10 A Little Course in... titles available including Astronomy, Preserving, Yoga, Pilates, Wine Tasting, Sewing, Knitting, Baking, Growing Fruit & Veg.

"You can't always have Christine Moore around to explain her perfect blood orange tarts, but Little Flower may be close enough."—Jonathan Gold, Pulitzer Prize-winning food writer One of California's most acclaimed bakers is sharing her very best recipes, all adapted and carefully tested for the home cook. Extensively photographed and rich with Christine Moore's down-home warmth and wisdom, it inspires home cooks to make her rustically beautiful, always delicious cookies, cakes, pastries, savory baked goods, breads, rolls, bars, puddings, and so much more. Little Flower Baking is beautifully packaged in a hardcover book with embossing, ribbon, and quality paper. And every recipe has its own gorgeous photo—a rarity in cookbooks, and a great boon for the home baker. Christine Moore is the owner of the Little Flower Candy Co. and the chef/owner of Little Flower café and Lincoln restaurant, both in Pasadena, California. A pastry chef who trained in Paris and Los Angeles, Moore is also author of Little Flower: Recipes from the Cafe, which was one of Food52's 16 Best Cookbooks of 2012 and won praise from Jonathan Gold, David Lebovitz, the Wall Street Journal, and the Los Angeles Times. She sells her candy nationwide and has developed a passionate following for her simple, exceptionally flavorful baked goods and café food at both restaurants. Collaborating on the recipes is Little Flower's pastry chef, Cecilia Leung. Acclaimed food photographer Staci Valentine is the book's photographer.

Ever wanted to learn how to crochet but don't know where to begin? This book takes you from beginner to being able to make crochet projects. It helps you start with basic crochet stitches, including chain stitches and treble crochet, build on your skills with 20 crochet patterns and show off with a crochet hat, and crochet baby clothes.

NEW YORK TIMES BESTSELLER • A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi, thoroughly tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his

savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

Baking demystified with 450 foolproof recipes from Cook's Illustrated, America's most trusted food magazine. The Cook's Illustrated Baking Book has it all—definitive recipes for all your favorite cookies, cakes, pies, tarts, breads, pizza, and more, along with kitchen-tested techniques that will transform your baking. Recipes range from easy (drop cookies and no-knead bread) to more ambitious (authentic croissants and dacquoise) and the trademark test kitchen expertise shines through each one. Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones, why cubed versus shredded extra-sharp cheddar cheese makes all the difference in our irresistible Cheese Bread, how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake, and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy. An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success. A shopping guide at the back recommends our favorite brands. The recipes in this book represent all the wisdom of the bakers that came before us as well as all we've learned through literally thousands of trial-and-error sessions in our kitchens.

Presents a compendium of recipes for desserts, including cakes, pies, tarts, fruit desserts, custards, soufflâes, puddings, frozen treats, cookies, and candies, in addition to providing serving and storage advice.

Presents over eight hundred recipes for pies, cookies, cakes, breads, and crackers

Can Mimi undo the mayhem caused by her baking in this contemporary-fantasy retelling of Shakespeare's A Midsummer Night's Dream? Eleven-year-old Mimi Mackson comes from a big Indian American family: Dad's a renowned food writer, Mom's a successful businesswoman, and her three older siblings all have their own respective accomplishments. It's easy to feel invisible in such an impressive family, but Mimi's dream of proving she's not the least-talented member of her family seems possible when she discovers a baking contest at the new bakery in town. Plus, it'll start her on the path to becoming a celebrity chef like her culinary idol, Puffy Fay. But when Mimi's dad returns from a business trip, he's mysteriously lost his highly honed sense of taste. Without his help, Mimi will never be able to bake something impressive enough to propel her to gastronomic fame. Drawn into the woods behind her house by a strangely familiar song, Mimi meets Vik, a boy who brings her to parts of the forest she's never seen. Who knew there were banyan trees and wild boars in Massachusetts? Together they discover exotic ingredients and bake them into delectable and enchanting treats. But as her dad acts stranger every day, and her siblings' romantic entanglements cause trouble in their town, Mimi begins to wonder whether the ingredients she and Vik found are somehow the cause of it all. She needs to use her skills, deductive and epicurean, to uncover what's happened. In the process, she learns that in life as in baking, not everything is sweet. . . .

Kids love baking, with all its fascinating textures, smells - and of course, tastes! Ella's Kitchen: The Big Baking Book takes them beyond licking the bowl, with a wide range of easy recipes for all occasions, from lunchtime to party time. Enjoy cooking up a host of nutritious treats with your little ones, and watch them learn about counting, weighing and measuring at the same time. Above all, have fun and get messy! Ella's Kitchen: The Big Baking Book is sure to become your family's go-to cookbook, with recipes designed to really fit in with your life: - Try having a batch of savoury snack bakes on hand to fill a gap until dinner - a healthy way to keep your child's energy up without sending her into overdrive. - Head to your garden or the park with the delicious selection of picnic recipes - all dishes are highly portable and perfect for sharing. - Simplify days out with recipes from our On-the-Go section - individual portions, and not a crumb or a sticky finger in sight! But by far the best thing about this book is the fun it promises for your family, as you discover new recipes and create fond memories for your children. You'll never forget the look on their faces when they hand out slices of their first cake or cookies from their first ever batch.

100 classic British bakes and their history - with recipes and photography by the inimitable Regula Ysewijn, award-winning author, Anglophile, photographer and food stylist. A New York Times Bestseller! From the creators of the #1 New York Times bestselling cookbook for kids comes the ultimate baking book. America's Test Kitchen once again brings their scientific know-how, rigorous testing, and hands-on learning to KIDS! BAKING ISN'T JUST FOR CUPCAKES Want to make your own soft pretzels? Or wow your friends with homemade empanadas? What about creating a showstopping pie? Maybe some chewy brownies after school? From breakfast to breads, from cookies to cakes (yes, even cupcakes!), learn to bake it all here. You can do this, and it's fun! Recipes were thoroughly tested by more than 5,000 kids to get them just right for cooks of all skill levels—including recipes for breakfast, breads, pizzas, cookies, cupcakes, and more Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen test cooks will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters.

Cook up some delicious, down-home goodness with this cookbook of more than seventy-five sweet and savory recipes from Brian Emmett, grand prize winner of CBS's The

American Baking Competition. In 2013, Brian Emmett burst onto the culinary scene with his charm, confidence, and superior baking and cooking skills on season one of The American Baking Competition. He won over the hearts of Americans nationwide, who watched this enthusiastic husband and father immerse himself in his passion—and, ultimately, take home the illustrious title of “Top Amateur Baker.” Now, in *Get Your Bake On*, Brian shares over seventy-five recipes that leave no doubt as to why he was crowned champion on the show. This cookbook encompasses a hearty mixture of The American Baking Competition favorites, brand-new concoctions, and Emmett family recipes passed down through generations. Staying true to the show’s theme, there are plenty of sweets: From miniature tarts to his famous Cakey Chocolate Chip Cookie, Brian’s baked goods are sure to satisfy even the most demanding of sweet teeth. But *Get Your Bake On* also features a strong savory element with classic, feel-good recipes such as Sunday Brunch Strada and Beef Chili with Buttermilk Cornbread. So grab a spoon, America—Brian’s back, and he’s ready to dish!

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. *The Book on Pie* starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Pielets . . . the possibilities are endless. Look no further than *The Book on Pie* for the only book on pie you'll ever want or need.

The acclaimed chef featured in the Emmy-Award winning US PBS series *The Mind of a Chef* and the Netflix docuseries *Chef's Table* explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers. Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozier with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In *The Nordic Baking Book*, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. The 100 photographs in the book have been shot by Nilsson - now an established photographer, following his successful exhibitions in the US. From the publisher of Nilsson's influential and internationally bestselling *Fäviken* and *The Nordic Cookbook*.

Has your child been diagnosed with food allergies? If so, help is here! Colette Martin has been there too: When her son Patrick was diagnosed with multiple food allergies in 2001, she had to learn all-new ways to feed him—and especially to make baked goods that he both could and would eat. *Learning to Bake Allergen-Free* is the book Colette Martin wishes she had back then. She ingeniously presents a dozen manageable lessons that will arm parents to prepare allergen-free baked goods the entire family can enjoy together. The book features:

- More than 70 recipes (including variations) sure to become family staples—for muffins, rolls, breads, cookies, bars, scones, cakes, tarts, pizza, and pies— starting with the easiest techniques and adding new skills along the way
- Clear explanations of the most common allergens and gluten, with all the details you need on which substitutions work, and why
- Hundreds of simple tips for adapting recipes and troubleshooting as you go
- Detailed guidelines and more than 15 recipes for making allergen-free treats from packaged gluten-free baking mixes
- Special crash courses focused on key ingredients and techniques, including sweetening options, decorating a cake simply but superbly, kicking everyday recipes up a notch, and much more!

Whether you already love to bake or are a kitchen novice, *Learning to Bake Allergen-Free* will give you the knowledge, skills, recipes, and confidence to make food that your family can safely eat—and that they’ll love!

Buddy Valastro, master baker and star of the TLC smash hit *Cake Boss* and Food Network’s *Buddy vs. Duff*, shares everything a home cook needs to know about baking—from the fundamentals of mixing, rolling, and kneading to the secrets of cake construction and decoration—with this accessible and fun recipe collection and step-by-step how-to guide. For beginning home cooks, seasoned bakers, and even some professionals looking to pick up a trick or two, *Baking with the Cake Boss* effortlessly and enthusiastically teaches you everything from how to perfect the simplest butter cookies to creating magnificent wedding cakes. With his characteristic passion and good-natured humor, Buddy Valastro offers so much more than simply recipes. Blending his clear, helpful advice and charming personal stories, this cookbook features more than seventy decorating styles and recipes, including unforgettable and delicious cookies, pastries, pies, and so much more.

Turn a cake mix into a cake masterpiece! Discover 175 decadent and quick modern recipes with from-scratch flavor from the bestselling author of *The Cake Mix Doctor*. Anne Byrn is known for her cake mix magic, and *A New Take on Cake* makes baking from a boxed mix as inspiring as it is easy—everything from vegan tortes to gluten-free cakes, doughnuts to cake pops, and whoopie pies to a wedding cake. All for snacking, celebrating, and everything in between! With 50 modernized classics and 125 brand-new recipes, no one will believe your Ice Cream Cone Cake, Vegan Chocolate Cake with Creamy Nutella Frosting, or Blood Orange Loaf with Campari Glaze were made from boxed mixes. Whether you are following a gluten-free, sugar-free, or plant-based diet, or are just a fan of a good old-fashioned yellow layer cake with chocolate fudge icing, you’ll find your calling—and won’t have to spend all day making it.

A bursting-with-personality cookbook from Sister Pie, the boutique bakery that's making Detroit more delicious every day. “Everything you want in a pie cookbook: careful

directions, baker's secret tips, inspired combinations, and a you-can-do-it attitude."—Chicago Tribune IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city's east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don't have money in their pockets can simply cash in a prepaid slice from the "pie it forward" clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won't be able to resist this book.

"Every decade or two, a revolutionary idea turns into a revolutionary product that actually does change the way we make our food." -- from the foreword by J. Kenji Lopez-Alt, bestselling author of *The Food Lab* A simple but transformative product that supercharges your home oven, the *Baking Steel* offers a whole new way to cook and bake that blows pizza stones and stovetop griddles away. With *Baking with Steel*, you'll harness this extraordinary tool to bake restaurant-quality baguettes, grill meats a la plancha, and enjoy pizza with a crust and char previously unimaginable outside a professional kitchen. "*Baking With Steel* is a fantastic companion for anyone with a *Baking Steel*, as it showcases its range of applications in the kitchen. From producing gorgeously cooked pizzas to perfectly seared steak and ice cream in minutes, Andris Lagsdin once again shows that there are many reasons to love the power of steel."-- Nathan Myhrvold, lead author of the award-winning *Modernist Cuisine* series

Learn to make your favorite baked goods for every meal of the day - and plenty of great snacks, too.

100+ beloved recipes proving that Southern baking is American baking—from the James Beard Award-winning chef and owner of the New Orleans bakery Willa Jean. "Kelly Fields bakes with the soul of a grandma, the curiosity of a student, and the skill of a master."—Vivian Howard, author of *Deep Run Roots: Stories and Recipes from My Corner of the South* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY *The New York Times Book Review* • *Bon Appétit* • *The Atlanta Journal-Constitution* • *Garden & Gun* Celebrated pastry chef Kelly Fields has spent decades figuring out what makes the absolute best biscuits, cornbread, butterscotch pudding, peach pie, and, well, every baked good in the Southern repertoire. Here, in her first book, Fields brings you into her kitchen, generously sharing her boundless expertise and ingenious ideas. With more than one hundred recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes—including dozens of variations on beloved standards—this is the new bible for Southern baking.

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation "How to Cake It," comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, "How to Cake It," Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. *How to Cake It: A Cakebook* includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

"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 Vallery Lomas was ecstatic when she learned she won the third season of *The Great American Baking Show*. However, her win was never seen by the world--Vallery'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, Vallery 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. Vallery 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. Vallery'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"--

Legendary Recipes from Virginia's Queen of Pie Mrs. Rowe, known fondly as "the Pie Lady" by legions of loyal customers, was the quintessential purveyor of all-American comfort food. Today her family carries on this legacy at the original Mrs. Rowe's Restaurant and Bakery in Staunton, Virginia, as well as at the new country buffet. The restaurant's bustling take-out counter sells a staggering 100 handmade pies every day! With the pies being snapped up that quickly, it's no wonder that Mrs. Rowe urged her customers to order dessert first. In Mrs. Rowe's *Little Book of Southern Pies*, recipes for Southern classics like Key Lime Pie and Pecan Fudge Pie sit alongside restaurant favorites like French Apple Pie and Original Coconut Cream Pie. Additional recipes gathered from family notebooks and recipe boxes include regional gems like Shoofly Pie and Lemon Chess Pie. With berries and custards and fudge--oh my!--plus a variety of delectable crusts and toppings, this mouthwatering collection offers a little slice of Southern hospitality that will satisfy every type of sweet tooth--and convince even city slickers to take the time to smell the Fresh Peach Pie.

From James Beard Award-winning and NYT best-selling author Dorie Greenspan, a baking book of more than 150 exciting recipes Say "Dorie Greenspan" and think baking. The renowned author of thirteen cookbooks and winner of five James Beard and two IACP awards offers a collection that celebrates the sweet, the savory, and the simple. Every recipe is signature Dorie: easy—beginners can ace every technique in this book—and accessible, made with everyday ingredients. Are there surprises? Of course! You'll find ingenious twists like Berry Biscuits. Footlong cheese sticks made with cream puff dough. Apple pie with browned butter spiced like warm mulled cider. A s'mores ice cream cake with velvety chocolate sauce, salty peanuts, and toasted marshmallows. It's a book of simple yet sophisticated baking. The chapters are classic: Breakfast Stuff • Cakes • Cookies • Pies, Tarts, Cobblers and Crisps • Two Perfect Little Pastries • Salty Side Up. The recipes are unexpected. And there are "Sweethearts"

throughout, mini collections of Dorie's all-time favorites. Don't miss the meringue Little Marvels or the Double-Decker Caramel Cake. Like all of Dorie's recipes, they lend themselves to being remade, refashioned, and riffed on.

No one does sweet like Hello Kitty! Filled with simple recipes, beautiful yet playful photography, and Hello Kitty's signature charm, The Hello Kitty Baking Book is a cookbook that's yummy through and through. From Hello Kitty Cake Pops to Chococat Cake and Pretty Bow Pumpkin Pie, there's something for everyone to make and enjoy. Featuring over two dozen easy-to-follow recipes, The Hello Kitty Baking Book is the perfect cookbook for anyone who loves Hello Kitty, desserts, or both!

As featured on The Martha Stewart Show and The Today Show and in People Magazine! Hip. Cool. Fashion-forward. These aren't adjectives you'd ordinarily think of applying to baked goods. Think again. Not every baker wants to re-create Grandma's pound cake or cherry pie. Matt Lewis and Renato Poliafito certainly didn't, when they left their advertising careers behind, pooled their life savings, and opened their dream bakery, Baked, in Brooklyn, New York, a few years back. The visions that danced in their heads were of other, brand-new kinds of confections . . . Things like a Malt Ball Cake with Milk Chocolate Frosting, which captures the flavor of their favorite Whoppers candies (and ups the ante with a malted milk ball garnish). Things like spicy Chipotle Cheddar Biscuits that really wake up your taste buds at breakfast time. Things like a Sweet and Salty Cake created expressly for adults who are as salt-craving ?as they are sweet-toothed. Which is not to say that Lewis and Poliafito sidestep tradition absolutely. Their Chocolate Pie (whose filling uses Ovaltine) pays loving homage to the classic roadside-diner dessert. Their Baked Brownies will wow even the most discriminating brownie connoisseur. And their Chocolate Chip Cookies? Words cannot describe. Whether trendsetting or tried-and-true, every idea in this book is freshly Baked.

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