

Crave Brilliantly Indulgent Recipes

"Learn to make 100 savory and sweet snacks--perfect for fat fasts and boosting your fat intake. These delicious, high-fat snacks are ideal for low-carb high-fat, ketogenic, and Paleo diets, and are also a great alternative to sugary, carb-filled treats. Use 'Sweet and Savory Fat Bombs' to help shed those stubborn pounds, to fill you up in between meals, or to give you an energy boost. These simple recipes include easy-to-find ingredients, so you'll always have something satisfying to snack on!"--Page 4 of cover.

The instant New York Times bestseller! Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on Food Network's Cupcake Wars. When Candace Nelson started Sprinkles, America's first cupcakes-only bakery, in 2005, people thought she was crazy. "What else do you sell?" they'd ask. But Sprinkles sold out on opening day . . . and hasn't slowed down since! Now, in her first cookbook, Candace opens up her recipe vault to bring you 100 irresistible desserts she can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like cr me br l e. But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael Strahan. THE SPRINKLES BAKING BOOK is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun!

Crave Brilliantly Indulgent Recipes HarperCollins

In Recipes from a Normal Mum, Holly Bell transforms the daily chore of cooking for the whole family with her collection of inventive, economical and simple recipes. With colour photographs of every dish (in response to the feedback Holly always hears from mums!), this is the must-have book for any mum who is short of time but still wants to cook delicious food for her family. Each recipe is written in straightforward steps and made with ingredients that you can buy at the supermarket. Split into 8 chapters including The More the Merrier, Dinner for 2 in A Flash, Switch to Baking Mode and Food for the Great British Outdoors, Holly has recipes to fit every family occasion. And no longer will you be stumped when you are left with a little-used ingredient or an excess amount of a dish as Holly has supplied ideas for using up the surplus, ensuring you waste absolutely nothing. Recipes include the Mix It Up Breakfast Muffins, Lemony Salmon Pasta with Courgettes & Peas, Tortilla Traybake and Lemon Button Biscuits. Holly is a real mum cooking in real time and 'normal' mums of every variety regularly turn to her blog for advice and fail-safe recipes. Whether it is a speedy recipe for feeding little people, cooking for a hungry crowd, baking for children's parties, or conjuring up grown-up weeknight suppers, this is a book to which you can turn no matter what aspect of family life you're approaching that day.

Bake-Off mania continues! On 8 October 2014, an incredible 12.3 million BBC1 viewers watched builder Richard Burr narrowly miss out on the Great British Bake-Off crown. Affable and laidback, with his trademark pencil tucked behind his ear, Richard had been the favourite to win. As a builder, Richard has a unique approach to his cakes and bakes - B.I.Y. Bake It Yourself showcases his creativity and technical tips for achieving success every time you cook. Each recipe contains the essential building blocks with step-by-step guides and photos. Then there is an Easy, Intermediate or Advanced variation where you can practise your new skills. Richard's expert and reassuring instructions guide you throughout. With a basic baking 'toolkit' and featuring tricks of the trade, the 80 recipes cover the essentials of bread, sweet pastry, cakes, biscuits, pies, tarts, savouries and puddings.

'Unassailable culinary credentials.' The Times 'A really great kitchen companion, full of easy-to-follow tasty dishes based on good-quality ingredients.' Gizzi Erskine Classically trained chef and model Isaac Carew takes it back to the kitchen with his debut cookbook The Dirty Dishes, featuring the fun, delicious and tasty food that's inspired his life-long love of cooking. The Dirty Dishes is a fresh and modern collection of one hundred recipes: from lazy brunches to easy weekday suppers, and from vegan delights to late-night bites. He shares new takes on classics including Poached Salmon Ni oise, celebrates his love of pasta with Lasagne, Crab Linguine and Butternut Squash Cannelloni, and introduces more adventurous yet surprisingly easy recipes like Tamarind Treacle Tart. Modern and bursting with flavour, the book reveals the secrets of Isaac's culinary training and gives you everything you need to get a bit messy and have fun in the kitchen. Isaac's dad and godfather both worked in kitchens, so Isaac grew up washing mussels and leafy greens. He qualified as a chef in his teens and went on to work in some of the best restaurants in the world. Since then, via a high-profile modelling career, Isaac has nurtured his passion for great cooking and diverse food with the fashion capitals as his inspiration.

A lively and important argument from an award-winning journalist proving that the key to reversing North America's health crisis lies in the overlooked link between nutrition and flavor. In The Dorito Effect, Mark Schatzker shows us how our approach to the nation's number one public health crisis has gotten it wrong. The epidemics of obesity, heart disease, and diabetes are not tied to the overabundance of fat or carbs or any other specific nutrient. Instead, we have been led astray by the growing divide between flavor—the tastes we crave—and the underlying nutrition. Since the late 1940s, we have been slowly leeching flavor out of the food we grow. Those perfectly round, red tomatoes that grace our supermarket aisles today are mostly water, and the big breasted chickens on our dinner plates grow three times faster than they used to, leaving them dry and tasteless. Simultaneously, we have taken great leaps forward in technology, allowing us to produce in the lab the very flavors that are being lost on the farm. Thanks to this largely invisible epidemic, seemingly healthy food is becoming more like junk food: highly craveable but nutritionally empty. We have unknowingly interfered with an ancient chemical language—flavor—that evolved to guide our nutrition, not destroy it. With in-depth historical and scientific research, The Dorito Effect casts the food crisis in a fascinating new light, weaving an enthralling tale of how we got to this point and where we are headed. We've been telling ourselves that our addiction to flavor is the

problem, but it is actually the solution. We are on the cusp of a new revolution in agriculture that will allow us to eat healthier and live longer by enjoying flavor the way nature intended.

Hearty Plant-Based Indulgences for Every Day of the Week When Melanie McDonald first became a vegan, she was disappointed in the lack of vibrant, flavorful vegan recipes available—so she created her own. Now, she shares all her favorite homey recipes, ensuring that everyone can enjoy tasty plant-based dishes. Pump up your mornings with Black Forest Breakfast Crepes or Rustic Skillet Potato and Greens Hash. Gather around the dinner table with family and friends to enjoy favorites like Soul-Warming Stew and Dumplings, Sticky Sweet-and-Sour Tofu and Rich and Saucy Bolognese. And satisfy all those between-meal cravings with sweets and snacks like Bangin' BBQ Cauliflower Wings and Sky-High Apple Pie. No matter the meal or occasion, Melanie's recipes prove that the vegan versions of familiar favorites leave you feeling nourished and satisfied.

"A Baker's Year takes readers month-by-month through the seasons at Smoke Signals for porridge and waffles in winter, crusty bread in spring, pies and pizza in the summer, and celebration cakes for end-of-the-year holidays"--Amazon.com.

A culinary and natural history of mushroom foraging subculture juxtaposes the experiences of savvy mushroom-hunting iconoclasts and loners against the high-priced capitalism of four-star kitchens.

Now you can have your cake and be paleo, too! The Paleolithic diet and lifestyle -- based on eating hunter/gatherer foods for optimal health -- has surged in popularity, but with grains, dairy, and refined sugars off the menu, indulging isn't easy. Paleo Desserts is the first comprehensive cookbook of its kind: everyone's favorite desserts now made Paleo friendly, lower carb, and gluten free. Providing 125 mouthwatering, easy-to-follow recipes from brownies to milkshakes, Jane Barthelemy serves up treats to satiate even the biggest caveman sweet tooth. Recipes include Raspberry Crumble Bars, Tiramisu, Black Forest Cherry Pie, Lemon-Berry Parfait, Pumpkin Cheesecake, Whipped Coconut Crè, and more. Paleo Desserts includes a color-photo insert and ingredient lists for simplified shopping.

Dozens of deliciously indulgent hot cheese dishes, tips on selecting the best cheeses for cooking, tasting notes, wine and beer pairings, producer recommendations, and more expert knowledge make Melt, Stretch, & Sizzle a must-have for cheese lovers. These easy yet decadent recipes will change the way you eat and cook with cheese. A workhorse of the kitchen, cheese adds depth, flavor, and texture to sauces, soups, sandwiches, dips and snacks, fondues, and every dish you truly love. Melt, Stretch, & Sizzle demystifies recipes for delicate baked ricotta with herbs, a perfectly puffed dutch baby with bacon, pecorino popovers fit for any holiday party, and Brazil's crave-inducing pao de queijo. Alongside cheese, the humble potato becomes an elegant gratin, is doused in cheese curds and gravy for poutine, and melts into the ultimate aligot. The author also refreshes old favorites, such as studding traditional baked pasta with a whole burrata, and describes a host of creative grilled cheese combinations. The finishing epic raclette spread with multiple menus will inspire your next legendary dinner party. Keenan imparts useful expertise on the ways the different types of cheese age and melt, educating readers on the right ones to source for each application. Whether looking for all-new avenues of cheesy bliss or modern twists on well-loved dishes, cheese lovers will dive in headlong and never look back.

"Previously published in hardcover by Avery, an imprint of Penguin Random House"--Title page verso.

Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from My Home Kitchen will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation.

'Amazing recipes that spread joy.' - Giovanna Fletcher 'The perfect combination of delicious recipes and mindful food. A must-read and a must-eat!' - Frankie Bridge 'A magical reminder of how wonderful food can be.' - Tom Kerridge Feel-good food for grey and busy days The kitchen has always been my happy place - it's the only place I feel completely at ease. Cooking has got me through some proper tough times! It also helps me slow down, take a breath and take stock. These recipes are all dishes that make me smile - they give me joy and I want to share that joy with you. From my go-to Chicken Nuggets and Brown Butter Macaroni Cheese to my Cinnamon Pastry Twists, you'll find all my everyday favs here. I've included quick meals for those days when you just can't think about what to cook, and my 'therapy' recipes that are good for distracting a worried mind - at least for a while. Take care of yourself. Love, Candice x

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Presents recipes for popular comfort foods that adhere to a high-protein, grain-free diet, including recipes for such dishes as pulled pork, stuffed peppers, Thai chili chicken meatballs, coconut shrimp cakes, and maple banana spice cake.

Finally, a collection of recipes that provides guilt-free comfort-food indulgence for vegans everywhere. With 125 recipes and more than 30 food photos, author Julie Hasson aims to introduce plant-based diner fare both savory and sweet. This new vegan classic covers breakfast, lunch, and supper from the diner-gone-vegan! From pancakes, waffles, and luscious muffins to scrambles, faux Benedicts, and homemade sausage, this vegan cookbook has breakfast sizzling. Traditional

lunches get a healthy new lease through clubs, open-faced sandwiches, soups, and pastas. Even filling casseroles, comforting mac-and-cheese, and slow-cooked stews are deliciously reinterpreted, followed by desserts ranging from shakes to creamy cheesecakes.

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory--including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again. Maybe she's on a photo shoot in Zanzibar. Maybe she's making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too. For years, she's been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John's famous fried chicken with spicy honey butter to her mom's Thai classics. Salty, spicy, saucy, and fun as sin (that's the food, but that's Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You'll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

Jo Wheatley, winner of the Great British Bake Off 2011, shares a new collection of the hearty food she brought her three hungry boys up on, the fool proof recipes handed down to her by her Nan, and the treats she delights her extended family and friends with. All of the 100 recipes featured have been taste tested and enjoyed by generations of Jo's family, and are now ready to be enjoyed by yours. Easy recipes for little ones, tasty pies and tarts, delicious pastries and sumptuous cakes all fill the pages of Family Baking, and all will make you want to roll up your sleeves and turn on the oven. Jo's recipes are refreshingly simple and honest, and all made regularly for her family. From a classic focaccia, to delicious chocolate and honeycomb bars, perfect American pancakes and a spectacular croquembouche, Family Baking will fill your home with fantastic homemade food all year round.

Make Undeniably Delicious and Eye-Catching Raw, Vegan and Gluten-Free Treats Emily Von Euw, creator of the popular blog This Rawsome Vegan Life, makes treats that are so phenomenal and so stunning they should be considered masterpieces. Oh yeah, and they're raw, vegan AND gluten-free. So whether you're a vegetarian, a raw vegan or even a meat-lover just looking for something healthy, new and delicious, this book has something for you. Emily's popular blog won the Vegan Woman's 2013 Vegan Food Blog Award, was named one of the Top 50 Raw Food Blogs of 2012 and is nominated for "Favorite Blog" for the 2013 VegNews Veggie Awards. Every recipe is accompanied by a photograph so you can see each brilliant sweet before you eat. Emily's beautiful and easy-to-make recipes, like her Peppermint Chocolate Molten Lava Cakes, S'mores Cupcakes and Go-Nuts Donuts with Frosting & Fruit Sprinkles, are so tasty that you won't even realize they're vegan. Quite simply, Rawsome Vegan Baking will wow your taste buds and impress your friends and family with new great tastes in dessert.

Simply delicious bakes for every day of the year. 'I'm so excited about this beautiful book. Delicious, cozy recipes that are pure comfort on a plate' Fearn Cotton Secondary school teacher and pub landlord's daughter Candice Brown stole the show with her amazing bakes and weekly lipstick change in The Great British Bake Off tent of 2016. This year the Sunday Times columnist will be bringing out her first cookbook - all about home comforts. These are the recipes Candice learned to bake from her nan and mum, recipes close to her heart, that should be served up as a big generous slice - and preferably on a vintage plate if you have one. Candice's recipes are easy to make, no nonsense and hearty. She has a recipe up her sleeve for every occasion - for baking with kids, birthday parties for all ages, Christmas, afternoon tea, quick savoury bakes for weeknights and fancier recipes for weekends.

Chetna Makan is known for her unique recipes, which introduce colourful spices, aromatic herbs and other Indian ingredients into traditional Western baked favourites. Whether it's a sponge cake with a cardamom and coffee filling; puff pastry bites filled with fenugreek paneer; a swirly bread rolled with citrusy coriander, mint and green mango chutney; or a steamed strawberry pudding flavoured with cinnamon, Chetna's Indian influences will transform your baking from the familiar to the exotic, from the ordinary to the extraordinary. Discover rare but precious traditional bakes from India, as well as new spice-infused recipes. Delve into the history of Indian herbs and spices and learn how to match foods and flavours.

Stay In, Save Time, Eat Vegan! This brilliant cookbook reveals the secrets to cooking dinners that you crave—the kind that comfort, nourish and inspire you, without a ton of work. With every recipe clocking in under 30 minutes (prep included!), anyone can enjoy incredible plant-based meals every night of the week. Fabulous recipes like Roasted Cauliflower Romesco Tacos, Spicy Buffalo Tempeh Wraps or Date Night Truffled Mac 'n' Cheez mean you can cut back your restaurant spending by making your own photo-worthy dishes at home. Megan Sadd has your back with smart tips for cooking efficiently, and a recipe for every mood you may find yourself in. Many of these amazing meals are gluten-free to boot, helping you maximize healthy eating in as little time as possible. These vegan dinners will satisfy the herbivorous and the omnivorous (and not just on Meatless Monday)! Whether you're craving Jerk Lettuce Wraps with Caramelized Pineapple or Texas-Style Chili with Cashew Sour Cream, these easy plant-based dinners are more than salads and stir-fries—they're fun, fast and scrumptious.

What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in

college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too!

Bake it Great is the first book from 'Great British Bake Off' finalist Luis Troyano. The Manchester-based graphic designer wowed the nation with his striking and ambitious creations and now he wants to pass on his knowledge of how to make your bakes outstanding in this book of 100 recipes. Not content with making something taste great, Luis wants it to look great as well - he believes even the simplest of bakes can be show-stopping, from Bakewell cupcakes to eye-catching centrepiece breads. And it doesn't stop there, with Luis help even the novice baker can work their way up to an ambitious g?teau and know that it will turn out spectacular. Luis simple tips and meticulous instructions will demystify the art of baking, from getting to know your oven, to the finer arts of finishing, meaning you simply can't go wrong. Chapters on cakes, breads, sweet doughs, snacks and slices, tarts, pies and pastries, with focus chapters on Spanish recipes and cooking with honey, mean that the basics are all covered. With plenty of unusual and fun suggestions too, in particular rarely-seen classics from Luis Spanish upbringing and some truly novel presentation ideas, this book will enlarge any baker's repertoire.

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, Skinnytaste. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, Skinnytaste is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started Skinnytaste when she wanted to lose a few pounds herself. She turned to Weight Watchers for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, The Skinnytaste Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

Explore the bold flavors, regional dishes, and stunning scenery of India with Chopped judge and James Beard Award-winning chef Maneet Chauhan. "A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food."--Padma Lakshmi, host and executive producer of Top Chef and Taste the Nation In Chaat, Maneet Chauhan explores India's most iconic, delicious, and fun-to-eat foods coming from and inspired by her discoveries during an epic cross-country railway journey that brought her to local markets, street vendors, and the homes of family and friends. From simple roasted sweet potatoes with star fruit, lemon, and spices to a fragrant layered chicken biryani rice casserole, and the flakiest onion and egg stuffed flatbreads, these recipes are varied, colorful, and expressive. Maneet weaves in personal stories and remembrances as well as historical and cultural notes as she winds her way from North to South and East to West, sharing recipes like Goan Fried Shrimp Turnovers, Chicken Momo Dumplings from Guwahati in Assam, Hyderabad's Spicy Pineapple Chaat, and Warm-Spiced Carrot and Semolina Pudding from Amristar. With breathtaking photography and delectable recipes, Chaat is a celebration of the diversity of India's food and people.

Frances Quinn wowed the judges with her imaginative showstoppers and extraordinary baking skill to win The Great British Bake Off in 2013. Here is Quinntessential Baking: a treasure trove of inspirational ideas to bring a spark of creativity and a teaspoon of wonder into your kitchen. Frances' combination of ideas and ingredients will provide you with straightforward master recipes or 'building blocks', and she explains how to apply a little magic to turn them into beautiful bakes. She'll show you how to take a basic flapjack recipe and create honey bee bites; transform shortbread into a giant jammy dodger; and turn chocolate sponge into hidden bulb cakes. Frances will give you the foundation to create

distinctive and different bakes – and it's easy once you know how. Whether you're a baking novice or an extraordinaire, you'll find achievable bakes for all occasions. With striking, graphic design and photography and Frances' own illustrations sprinkled throughout, this book will capture your imagination and become the classic you turn to for definitive cake recipes, original designs and quintessential baking ideas.

Describes the relationship between Joe Camp and his horse Cash as he learns how to care and relate to the animal and to horses as a species.

We all know the feeling. What starts as an insignificant little niggle, gently hinting at a kind of food, grows into a demanding craving. The kind that drags you out of bed in the middle of the night on a search for cheese, or causes you to break away from your desk in a desperate hunt for chocolate.

You don't need to be a vegetarian to eat like one! With over 100 recipes, the New York Times bestselling author of *Dinner: A Love Story* and her family adopt a "weekday vegetarian" mentality. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT AND TASTE OF HOME • "Whether you're vegetarian or not (or somewhere in-between), these recipes are fit to become instant favorites in your kitchen!" —Molly Yeh, Food Network host and cookbook author Jenny Rosenstrach, creator of the beloved blog *Dinner: A Love Story* and Cup of Jo columnist, knew that she wanted to eat better for health reasons and for the planet but didn't want to miss the meat that she loves. But why does it have to be all or nothing? She figured that she could eat vegetarian during the week and save meaty splurges for the weekend. *The Weekday Vegetarians* shows readers how Jenny got her family on board with a weekday plant-based mentality and lays out a plan for home cooks to follow, one filled with brilliant and bold meat-free meals. Curious cooks will find more than 100 recipes (organized by meal type) for comforting, family-friendly foods like Pizza Salad with White Beans, Cauliflower Cutlets with Ranch Dressing, and Squash and Black Bean Tacos. Jenny also offers key flavor hits that will make any tray of roasted vegetables or bowl of garlicky beans irresistible—great things to make and throw on your next meal, such as spiced Crispy Chickpeas (who needs croutons?), Pizza Dough Croutons (you need croutons!), and a sweet chile sauce that makes everything look good and taste amazing. *The Weekday Vegetarians* is loaded with practical tips, techniques, and food for thought, and Jenny is your sage guide to getting more meat-free meals into your weekly rotation. Who knows? Maybe like Jenny's family, the more you practice being weekday vegetarians, the more you'll crave this food on the weekends, too!

Banging crowd-pleasers Epic bakes Mad flavours Enjoy all the recipes that Liam loves to eat again and again! In this second helping of recipes from Channel 4's breakout star, Liam Charles shares 70 brand-new sweet and savoury recipes that are guaranteed to get you cooking! Whether you're having a cosy night in, going to a family get-together or hanging out with your mates, Liam has a taste-bud-tingling recipe for you. _____ PROPER MEALS for everyday feasting Includes Mexi Salad Bowls, Veggie Wedgie Pie and Monday Roast Wraps SHARING plates to impress your friends Includes Late Night Doner, Chicken Katsu Doughnut and Kofta Focaccia QUICK FIX snacks and smaller bites to keep the 'hanger' at bay Includes Chilli Cheese Toastie, Ice Cream Brekky Jar and plenty of smoothies and juices! PUDDINGS to satisfy even the sweetest tooth Includes Rhubarb x Custard Cheesecake, Dripping-in-Sauce Pineapple Pudding and Caramel Soft-Serve ice cream CAKES, BAKES, BISCUITS - because everyone needs a cheeky treat once in a while! Includes Cinnamon Roll-Ups, Cola Bowling Éclairs and Doughnut Dynamite _____ Praise for Cheeky Treats 'A spangly, Technicolor, many-faceted recipe book... It is distinguished not by the two kilos of icing sugar in the Football Cake (and that's just the buttercream!), nor the very simple, incredibly effective, domino pattern on his salted millionaire dominoes, nor his vertiginous layering or moments of French patisserie perfectionism, but by the joie de vivre conveyed by all those things, and the rest.' -Guardian

A lot has changed since Towpath first rolled up its shutters 10 years ago on the Regent's Canal in Hackney and everything but the toasted cheese sandwich was cooked from home across the bridge. And a lot hasn't. It is still as much a social experiment as a unique and beloved eatery. What happens when seasonality means you close every year in November, because England's cold, dark winters are simply inhospitable to hospitality from a little perch beside a shallow, manmade waterway that snakes through East London? What if you don't offer takeaway coffees in the hopes that people will decide to stay awhile and watch the coots skittering across the water? If you don't have a phone or a website, because you'd rather people just show up like (hungry) kids at a playground? Towpath is a collection of recipes, stories and photographs capturing the vibrant cafe's food, community and place throughout the arc of its season – beginning just before the first breath of spring, through the dog days of summer and culminating – with fireworks! – before its painted shutters are rolled down again for winter.

"Crave: vb, desire intensely; hunger for... It starts as a small pang, a gentle hint that only a certain kind of food will do, but it quickly grows into a compulsion that demands to be satisfied. Now satisfaction is just a mixing bowl away! Martha Collison's indulgent new collection of baking recipes is designed to hit the spot. Following her bestselling book *Twist*, Martha has devised recipes based around the things we crave the most-- decadent chocolate, soothing caramel, tangy cheese, zesty citrus, rich fruit, crunchy nuts, fiery spices and warming alcohol. Firmly established as one of the most exciting talents in cookery writing today, Martha takes her simple techniques and brilliant flavour combinations to the next level with this sumptuous collection to satisfy every craving."--Page [4] of US cover.

Martha Collison amazed the judges and viewers alike as the youngest ever contestant in the 2014 series of *The Great British Bake Off*.

A fun and irreverent take on vegan comfort food that's saucy, sweet, sassy, and most definitely deep-fried, from YouTube sensation Lauren Toyota of *Hot for Food*. In this bold collection of more than 100 recipes, the world of comfort food and vegan cooking collide as Lauren Toyota shares her favorite recipes and creative ways to make Philly cheesesteak, fried chicken, and mac 'n' cheese, all with simple vegan ingredients. Never one to hold back, Lauren piles plates high with cheese sauce, ranch, bacon, and barbecue sauce, all while sharing personal stories and tips in her engaging and hilarious voice. The result is indulgent, craveworthy food - like Southern Fried Cauliflower, The Best Vegan Ramen, and Raspberry Funfetti Pop Tarts - made for sharing with friends at weeknight dinners, weekend brunches, and beyond.

Over 170 recipes – sweet and savoury – for every day, every budget, every taste, in a cookbook that puts your appetite first from the Sunday Times top ten bestselling author of *Eat Up*. Organised by ingredient, *Flavour* helps you to follow your cravings, or whatever you have in the fridge, to a recipe. Creative, approachable and inspiring, this is cooking that, while focusing on

practicality and affordability, leaves you free to go wherever your appetite takes you. It is a celebration of the joy of cooking and eating. Ruby encourages us to look at the best ways to cook each ingredient; when it's in season, and which flavours pair well with it. With this thoughtful approach, every ingredient has space to shine; including store cupboard staples. These are recipes that feel good to make, eat and share, and each plate of food is assembled with care and balance. Including Hot and Sour Lentil Soup, Ghanaian Groundnut Chicken Stew, Glazed Blueberry Fritter Doughnuts, Mystic Pizza and Carrot and Feta Bites with Lime Yoghurt, this is a cookbook that focuses above all on flavour and freedom – to eat what you love.

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