

Desserts 100 Best Recipes From Allrecipescom

A sweet treat for every emotion and occasion. Whether it's a celebration or the blues, nothing lifts you up better than a delicious dessert. In Shivesh Bhatia's *Desserts for Every Mood*, the maverick baker is back with an array of recipes that promise to transform any day. For Shivesh, baking has come to mean many things over the years: memories of seeing his grandmother make cakes to spending hours experimenting in the kitchen and sharing the joy with friends to baking becoming his quiet refuge after a hectic day. In his second book, Shivesh shares a range of desserts—gooey caramel chocolate tart, fresh mint lemon chiffon cake to an exotic litchie rose tiramisu—that have helped him through difficult and happy times alike, in the hope that they will do the same for you.

Recreate the romantic Viennese café-pâtisserie with delectable variations of strudels, tortes, cookies, parfaits, and more. Whether it's delicious *esterhazyschnitten* (meringue slices with buttercream filling), fluffy *schaumrollen* (puff pastry rolls filled with soft vanilla meringue), or classic Bundt cake, these desserts represent the finest of Austrian cuisine. Viennese pastry chef Dietmar Fercher offers 180 of his irresistible recipes, photographed by Konrad Limbeck with mouth-watering results. Delve into the history behind each scrumptious dessert, enjoy personal anecdotes from the chef, learn baking tips that show you how to make different types of dough from scratch, and make use of recipes for basic sauces, creams, and cake bases. Channel your inner Viennese chef and whip up traditional desserts with a modern twist, such as rhubarb strudel with almond sauce, bilberry cookies, strawberry cream *schnitten*, *topfen* cream torte, plum parfait, and pistachio roulade. These sophisticated and diverse desserts, which are divided into warm and cold offerings, will satisfy any palate. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

For more than 50 years, *Bon Appetit* magazine has been seducing readers with to-die-for desserts. From quick homestyle cookies to unforgettable special-occasion finales such as spiced chocolate torte wrapped in chocolate ribbons, *Bon Appetit* showcases meticulously tested recipes that turn out perfectly—every time. Now, culled from *Bon Appetit*'s extensive archives and including never-before-published recipes, *Bon Appetit Desserts* promises to be the comprehensive guide to all things sweet and wonderful. Authored by *Bon Appetit* editor-in-chief Barbara Fairchild, *Bon Appetit Desserts* features more than 600 recipes—from layer cakes to coffee cakes, tortes and cupcakes to pies, tarts, candies, puddings, souffles, ice cream, cookies, holiday desserts, and much, much more. Certain to inspire both experienced home cooks and those just starting out in the kitchen, each recipe is designed to ensure the dessert preparation process is as enjoyable as the finished result. *Bon Appetit Desserts* is destined to be the definitive, comprehensive, invaluable dessert resource. "This is a gorgeous book that makes me want to make everything—no, taste everything—inside! This is a must-have for every baker, cook, and sweet freak in your life." --Elizabeth Falkner, chef and owner of Citizen Cake and Orson "At last, a collection of *Bon Appetit*'s most treasured dessert recipes, thoroughly tested as always, beautifully illustrated, and, of course, wonderfully delicious. You'll reach for this book each time sweets are on your menu, but you'll come back to it just as often for its myriad tips; great chapters on ingredients, equipment, and techniques; and the many detailed and easy-to-grasp how-tos. It's truly a one-stop book for all of us who love baking." --Dorie Greenspan, author of *Baking: From My Home to Yours* and *Around My French Table* "Bon Appetit Desserts is filled with exactly the kind of sweets I like to make: inviting, unpretentious, and easy to love, but also innovative enough to turn a few heads. And the best part is, *Bon Appetit Desserts* is not only about recipes. With chapters on ingredients, equipment, and techniques, plus a slew of tips from the *Bon Appetit* test kitchens, it's also a mini-education. Oh, in case you aren't sold yet, I have ten words for you: Banana Layer Cake with Caramel Cream and Sea Salt-Roasted Pecans." --Molly Wizenberg, author of *A Homemade Life: Stories and Recipes from My Kitchen Table* Sweet and creamy desserts are one of life's little pleasures and here are 100 glamorous, decadent, utterly delicious recipes to tempt you. The recipes are packed with tips, shortcuts and good advice and are guaranteed to impress your guests. There is a sweet treat for every occasion in this stunning collection of inventive, uncomplicated desserts that are perfect for sharing with family and friends.

In this follow-up to the IACP award-winning, New York Times best-selling cookbook *Genius Recipes*, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall cookbooks by the New York Times, *Eater*, *Epicurious*, *The Kitchn*, *Kitchen Arts & Letters*, *Delish*, *Mercury News*, *Sweet Paul*, and *PopSugar*. Drawing from her James Beard Award-nominated *Genius Recipes* column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter's East 62nd Street Lemon Cake, François Payard's Flourless Chocolate-Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like *Sunset*'s whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). With photographer James Ransom's riveting images throughout, *Genius Desserts* is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

Create Heartwarming Sweets All Year Long Photo of Every Recipe. There's nothing more comforting than a homemade dessert—and this collection is filled with easy and delicious recipes for cozy sweet treats. Enjoy Vanilla-Ginger Pear Crumble or Orange Marmalade Crème Brûlée by the fireside, or serve a soothing slow-cooker dessert to guests, like Hot Fudge Sundae Cake or Caramel-Maple Pears. You'll find all your favorite cold-weather desserts right here.

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, *Smitten Kitchen*, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten*

Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

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.

In Jeni's Splendid Ice Cream Desserts, ice creams deliciously melt into hot brown Bettys, berry cobblers, sweet empanadas, and corn fritters. Her one-of-a-kind cakes and cookies are not only served with ice cream, they get crumbled on top and incorporated into the ice cream base itself. Sundae combinations dazzle with bold and inspired sauces, such as Whiskey Caramel and Honey Spiked with Chilies. And Jeni's crunchy "gravels" (crumbly sundae toppings)—such as Salty Graham Gravel and Everything Bagel Gravel—are unlike toppings anyone has ever seen before. Store-bought ice cream can be used for all the desserts in the book, but it will be hard to resist Jeni's breakthrough recipes for dairy-free ice cream, frozen custard, and soft-serve. Thirty brand-new flavors, including Cumin & Honey Butterscotch and Extra-Strength Root Beer Ice Cream, attest to the magic of this unique and alluring collection.

Following a Paleo Diet does not mean that you have to give up on your favorite desserts and treats. Readers will be able to stay true to the paleo lifestyle with this fantastic collection of paleo desserts. Author Adriana Harlan shows readers how easy it is to treat yourself and still maintain good health. All the recipes in Paleo Desserts For Dummies are paleo/primal friendly and are made with nourishing, whole foods with no added refined sugars, gluten, grains and soy. Featuring 125-135 recipes (including a handful on Dummies.com), giving into primal cravings has never been easier! Recipes include: chocolate cake, blueberry muffins, thick and creamy mint chocolate milkshake, moist chocolate chip bread, no-bake chocolate-chip cookie dough brownies, maple-walnut ice cream, cookie dough Oreo cookies, coconut chocolate cake, lemon brownies with coconut lemon glaze, plus holiday treats such as chocolate pumpkin pie, Halloween ghost truffles and a fudgy peppermint bark.

The food experts at Southern Living put a lot of love into this value-packed, softcover version of their first-ever cookbook of the South's favorite desserts. A must-have for any kitchen, Classic Southern Desserts is as much a look-book as it is a cookbook, with gorgeous, full-color photos accompanying every mouthwatering dish. Over 200 of the Southern Living Test Kitchens' highest-rated recipes for luscious cakes, pies, cupcakes, cookies, and much more, as submitted by generations of home cooks, were handpicked for this book—the kinds of old-fashioned recipes that everyone remembers from childhood, updated to fit today's trends and ingredients. From a chapter on Luscious Layers & Other Cakes all the way through Ice Cream & Frozen Desserts, there's something for every sweet tooth. Special banners throughout, such as "Sweets to Share," "Kids Love It," "Bake & Freeze," and more, offer unique recipe ideas. Updated classics like Four-Layer Coconut Cake, Million-Dollar Pound Cake, and Fresh Georgia Peach Pie, are just a taste of what will keep readers coming back for more. Plus, helpful advice from the Southern Living Test Kitchens Professionals is included, with tips on topics ranging from beating egg whites to perfecting crumb crusts to frosting a cake.

An "accessible collection of health-conscious desserts" from the sustainable-lifestyle expert, NBC host, and author of Naturally, Delicious (Publishers Weekly). The Editor-in-Chief of Naturally, Danny Seo presents an exciting cookbook packed with approximately one hundred dessert and sweet treat recipes from the magazine that are organic, creative, and delicious. Packed with real nutritional value, these sweets don't skimp on taste: they are just as rich, just as creamy, just as enticing, just as sweet. Danny Seo proves once again that your daily indulgences can be healthy, eco-friendly, time efficient, sustainable, and, with these stellar desserts on display, more delicious than ever before. There are vegan desserts, fruit-packed treats, and superfood-charged snacks made with healthy ingredients like dark chocolate, whole grains, nuts and nut butters, seeds, fruits, and even vegetables. With recipes like Parsnip Brown Butter Sugar Cookies; Root Vegetable Funfetti Cookies; Paleo Sweet Potato Monkey Bread; Crunchy-Good Cardamom Granola; Miso Caramel Popcorn; Oversized Blue Spirulina Marshmallows; Orange Quinoa Olive Oil Cake; and Winter Matcha Peppermint Patties, indulgent eating doesn't mean you have to skip out on health.

A collection of classical and unusual fruit dessert recipes features options that utilize natural flavors and uncomplicated preparations, and includes such dishes as berry cobbler, apple cranberry crisp, and cherry chocolate fruitcake.

An assortment of after dinner treats presents a selection of more than one hundred American desserts, including recipes for pies, cakes, cookies, fruit desserts, puddings, and ice creams.

Cookbook author and professional pastry chef Claes Karlsson has gathered together delicious recipes for his very best cakes, pastries, cookies, and puddings. All of these treats are equally well-suited for a fancy party or rounding off a simple coffee break. Ranging from the divinely simple to the stunningly sophisticated, the sweets in *The Big Book of Desserts and Pastries* will become your go-to recipes for every occasion! Some of the delectable treats you'll master include: Vanilla Panna Cotta with Raspberry Syrup Cinnamon Waffles with Apple Cream Chocolate Mousse with Caramel and Almonds Vanilla Cakes with Lemon Curd Coffee Cheesecake Mixed Berry and Vanilla Crumble Chocolate Sandwich Cookies There is also an entire chapter devoted to basic recipes, like frostings, sauces, and edible decorations, so you can begin to experiment with different combinations and create your own amazing desserts! Beautiful full-color photographs illustrate the recipes, inspiring you to take your baking skills to new heights. Guided by the knowledge and techniques of this master pastry chef, you will find these recipes a joy to make and a delight to consume!

2020 IBPA Awards Winner! *The Official Downton Abbey Cookbook* presents over 100 recipes that showcase the cookery and customs of the Crawley household—from upstairs dinner party centerpieces to downstairs puddings and pies—and bring an authentic slice of Downton Abbey to modern kitchens and Downton fans. Whether adapted from original recipes of the period, replicated as seen or alluded to on screen, or typical of the time, all the recipes reflect the influences found on the Downton Abbey tables. Food historian Annie Gray gives a rich and fascinating insight into the background of the dishes that were popular between 1912 and 1926, when Downton Abbey is set—a period of tremendous change and conflict, as well as culinary development. With a foreword by Gareth Neame, executive producer and co-creator of Downton Abbey, and featuring over 100 stunning color photographs, *The Downton Abbey Cookbook* also includes a special section on hosting Downton-themed dinner parties and presents stills from across the TV series as well as the latest film. Notes on the etiquette and customs of the times, quotes from the characters, and descriptions of the scenes in which the foods appear provide vivid context for the dishes. The recipes are grouped by occasion, which include breakfast; luncheons and suppers; afternoon tea and garden parties; picnics, shoots and race meets; festivities; upstairs dinner; downstairs dinner; downstairs supper and tea; and the still room. From the upstairs menu: Cornish Pasties Sausage Rolls Oysters au Gratin Chicken Vol-au-Vents Cucumber Soup Soul a la Florentine Salmon Mousse Quail and Watercress Charlotte Russe From the downstairs menu: Toad-in-the-Hole Beef Stew with Dumplings Steak and Kidney Pie Cauliflower Cheese Rice Pudding Jam and Custard Tarts Gingerbread Cake Summer Pudding With these and more historic recipes—compelling to a contemporary palate and easy to replicate in today's kitchens—savor the rich traditions and flavors of Downton Abbey without end.

DIV Here are nearly 300 recipes, each of them worked out to fool-proof protection, including Raspberry-Strawberry Bavarian, creamy Black-and-White Cheesecake, Walnut Fudge Pie a la Mode, and many more. Recipes range from cakes to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles. /div

Gabriel Gaté's latest cookbook celebrates his favourite cakes and desserts. With 100 easy-to-follow recipes it includes chapters on cakes, crèmes and mousses, tarts and pies, fruity desserts, sorbets and ice creams and hot desserts, all using the freshest ingredients. This beautiful cookbook showcases firm family favourites, such as pavlova with exotic fruits, strawberry sponge cake and waffles; French classics such as crème caramel, tarte tatin and French crêpes; and sophisticated delights such as mandarin sorbet, blood orange mousse and hazlenut meringue cake. Each recipe contains Gabriel's unique style and flair that has made him one of Australia's best loved home-style cooks. Supported by over 60 colour photographs, including step-by-step shots and a basics chapter for pastry, creams and sauces, *100 Best Cakes and Desserts* is a delightfully sweet cookbook that is sure to appeal to fans of desserts and Gabriel's recipes alike.

A Sweet Taste of History captures the grandeur of the sweet table—the grand finale course of an 18th century meal. Rather than serving something simple, hostesses arranged elaborate sweet tables, displays of ornate beauty and delicious edibles meant to leave guests with a lasting impression. *A Sweet Taste of History* will have the same effect, lingering in the minds of its readers and inspiring them to get in the kitchen. This gorgeous cookbook blends American history with exquisite recipes, as well as tips on how to create your own sweet table. It features 100 scrumptious dessert recipes, including cakes, cobblers, pies, cookies, quick breads, and ice cream. It includes original recipes from first ladies well-known for entertaining, such as Martha Washington's *An Excellent Cake* and Dolley Madison's *French Vanilla Ice Cream*. Chef Staib also offers sources for unusual ingredients and step-by-step culinary techniques, updating some of the recipes for modern cooks. This wonderful keepsake will bring a bygone era in America to life and inspire readers who love to cook, entertain, and follow history.

They're easy. They're flavorful. And they're right at your fingertips. *The 50 Best Grilling Recipes* is an appetizing selection of delicious dishes you can cook out on the grill. From Stuffed Hot Dogs to New England Lobster Flamed with Brandy, there's plenty included so you can whip up satisfying and tasty snacks and meals. Enjoy!

Were you under the impression that leading a healthy lifestyle means swearing off sweets forever or suffering through dry, tasteless cardboard disguised as cookies? Well, *Baked with Love* is here to dispel that myth. This book serves up wholesome recipes for a wide range of dietary preferences that taste so delicious they'll have you and your loved ones coming back for seconds (and thirds, let's be honest), proving once and for all that you can have your cake and eat it, too. Brittany Berlin, the food blogger behind *The Banana Diaries*, dishes up a yummy batch of simple and fun vegan twists on classic treats, a feat that has consistently surprised and delighted her readers. Need to whip up an allergy-friendly birthday cake for your child's party that they and their friends will truly love? (We won't tell them it's refined-sugar-free if you don't!) Want to prepare a gluten-free pumpkin pie that will satisfy even the pickiest of uncles at Thanksgiving dinner? How about grain-free, vegan chocolate chip cookies that remind you of Grandma's beloved specialty? *Baked with Love* has you covered. With easy-to-follow recipes illustrated with rich photography, along with handy tips and tricks for healthy baking, Britt provides all the how-tos. All you need to do is bake with love. Brittany flawlessly brings together the healthiest and most delicious aspects of many popular dietary choices. *Baked with Love* features only the highest-quality ingredients and offers many gluten-free, grain-free, nut-free, and allergy-friendly options. All of the recipes are vegan, which means that they are free of dairy and eggs. Sample Recipes Include: S'mores Brownies Caramel Stuffed Chocolate Chip Cookies Red Velvet Cupcakes Chocolate Hazelnut Cake Brownie "Cheesecake"

Treat Yourself! As a trained pastry chef, Dana never fails to take classic, crave-able desserts to a whole new level—including her Mookies (a macaron baked inside a cookie) that people line up to try. Now, you can make them—and 99 other incredible desserts from Dana's collection—in the comfort of your own kitchen. Organized by flavor, including Cookie Dough, Death by Chocolate and Taste the Rainbow, there's a dessert for every craving. Recipes include: Cereal Bowl Cookies The Perfect 10 Chocolate Brownies Frosted Flakes No-Bake Cheesecake Red Velvet Donuts Anytime, Anywhere Double-Stuffed Cookies Tiramisu Whoopie Pies S'mores Cinnamon Rolls Cookie Dough Macarons Each recipe is jam-packed with incredible flavor (and includes an eye-catching photo), and Dana's easy-to-follow

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instructions make them a breeze to prepare at home. With this breakout cookbook, you'll enjoy all the decadent, over-the-top desserts that made Dana's Bakery famous without having to wait in line. 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 chef who became the first vegan winner of the Food Network's Cupcake Wars presents an all-dessert vegan cookbook that includes crème brûlée, tiramisu, beignets and cookies that don't rely on the usual tofu, applesauce and egg replacers as ingredients. Original.

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

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

Decadent Sweets with Awe-Inspiring Flavors Here to help you turn your desserts into culinary masterpieces is Amie MacGregor, baking aficionado and creator of the blog Food Duchess. With this unmatched collection of recipes, you'll kick your sweets up a notch with exciting and unique flavor twists. And with fun fillings, inventive toppings and other elevated touches added into each bake, every bite is downright divine. Discover new takes on staples of the sweet world with the Soft and Fluffy Pumpkin Pie Babka, Cinnamon Lovers' Churro Cupcakes and Decadent Black Forest Brownies. Tackle baking feats in deliciously reimagined ways like the Burnt Sugar Crème Brûlée Cheesecake, Espresso-Drenched Tiramisu Tart and Smoky S'mores Macarons. Enjoy everything from the fruity Summery Fresh Strawberry Rhubarb Pie Ice Cream, to the fudgy Chocolate-Glazed Banana Bread Baked Donuts, to the festive Spiced Gingerbread Madeleines. Whether you've been baking for years or just bought your first mixer, Amie's detailed instructions, helpful tips and gorgeous photographymake it easy to get perfect results time and time again.

Colorful, flavorful home-baked treats just say "happy," and *Bake Happy* is all about adding a bit of joy back into your kitchen. A sweet baking book that will bring a smile to the dessert table, *Bake Happy* includes 100 recipes for cheerful cupcakes and cookies, bars and brownies, tarts and turnovers, and delicious cakes that are speckled, marbled, and striped. This cookbook can be used year-round and will satisfy your sweet tooth and your soul. Whether you're in the mood for creamy chocolate, colorful cake layers, tasty cake batter, or special occasion desserts, you'll find recipes for Citrus Glazed Sunset Cake, Rustic Cherry Pudding, Secret Filling Devil's Food Cupcakes, and more. There are also various options for color and flavor combinations, and 30+ full-color photos throughout.

A collection of 100 recipes from the James Beard Award-nominated Genius Recipes column on the Food52 website features foolproof recipes and instructions from cooking luminaries including Julia Child, Alice Waters, David Chang and Yotam Ottolenghi.

Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, *Chloe's Vegan Desserts*, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York-Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, *Chloe's Vegan Desserts* will be your new vegan dessert 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.

Offers recipes from the Good Housekeeping kitchen, including brownie pudding cake, mango mousse, and chocolate truffle cake.

The first dessert recipe collection from the editors of the wildly popular site and magazine, *Delish* The editors of *Delish.com* know one thing for sure: ANYONE can bake an amazing dessert. Crammed with surprising ideas for treats that are both fun and easy, the wildly popular brand's second cookbook features 100 recipes: new classics and reader favorites that have been shared hundreds of thousands of times. You'll find all the essentials (Snickerdoodles, Death By Chocolate Brownies, and Extra-Fluffy Vanilla Cupcakes), but also the crazy twists *Delish* is known for, like Crème Brûlée Cookies, Samoa

Cheesecake Bars, and Moscow Mule Cupcakes—plus an entire chapter dedicated to over-the-top cookie cakes and skillet desserts. This indulgent book will appeal to food lovers who bake the way most of us do—sometimes with a boxed mix, sometimes from scratch; as therapy for a bad day; or to impress friends on Girls' Night.

Food52 Genius Desserts 100 Recipes That Will Change the Way You Bake [A Baking Book] Ten Speed Press

An easy dessert cookbook with quick recipes for professional-grade baked and no-bake desserts. There is nothing sweeter than celebrating special occasions with home-baked goodies and treats, but finding the time and energy to make them isn't always easy. Whether you're baking for holiday parties, birthdays, bake sales, or a family gathering, The Deceptively Easy Dessert Cookbook serves professional-grade goodies that are simple and quick to make. With easy-to-follow and budget-friendly recipes for no-bake and baked desserts, this dessert cookbook makes serving family and friends bakery-worthy treats a cakewalk. More than just a dessert cookbook, The Deceptively Easy Dessert Cookbook contains: 90 Quick and Easy Recipes using practical ingredients, clear step-by-step instructions, and quick prep and clean up Baked and No-Bake Recipes serving no-bake items like pudding, fudge, chocolate-dipped fresh fruit, gelatin-based desserts, chocolate truffles, ice cream desserts, and baked items such as cakes, pies, cookies, and brownies Helpful Tips including the best ingredients and equipment to stock your kitchen, plus techniques on polishing all of your desserts with a professional look The Deceptively Easy Dessert Cookbook recipes include: The Best Chocolate Chip Cookies, Brown Sugar and Butterscotch Blondies, Chewy Ginger Cookies, Raspberry Pie Squares, No-Bake Lemon Cheesecake, Classic Red Velvet Cupcakes, 10-Minute Peanut Butter Fudge, Easy Homemade Caramels, and much more! Make dessert a piece of cake with these quick and easy recipes in The Deceptively Easy Dessert Cookbook. A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

Offers more than forty basic recipes, plus many variations, for such treats as banana pudding with chocolate sauce and Brazil nut brownies with white chocolate drizzle.

“More a story of the pleasures of real dessert-making than anything yet written.”—M.F.K. Fisher For this monumental collection, Richard Sax devoted more than a decade to searching out and perfecting more than 350 of the world's most beloved desserts, “the ones made at home by mothers and grandmothers rather than by professional pastry chefs.” Every uncomplicated homespun classic is here: cobblers and crisps, cakes and cookies, puddings and soufflés, pies and pastries, ice creams and sauces—nineteen chapters in all. Sax's versions are justifiably legendary among accomplished bakers: Traditional Two-Berry Buckle • Chocolate Cloud Cake • Bon Ton's New Orleans Bread Pudding with Whiskey Sauce • Reuben's Legendary Apple Pancake • Best-Ever Pumpkin Pie • Schrafft's Hot Fudge Sauce. Sidebars with every recipe—profiles of cooks, engaging recollections of favorite desserts, quotations from hundreds of literary works, and excerpts from old recipes—show how sweets are indelibly woven into the texture of our lives.

You can enjoy delicious desserts and sweet treats with this cookbook, and you can make them all low-carb and sugar-free! With 80 easy recipes and beautiful photography throughout, Keto Sweet Tooth Cookbook is the only keto desserts book you'll ever need. Burn fat, boost your energy, and enjoy the desserts you love. In no time, you'll be making everything from low-carb cakes and cookies to pies, fat bombs, shakes, ice creams, candies, and smoothies. Every low-carb recipe is sugar-free and includes essential macros along with clear, easy-to-follow instructions for making virtually any sweet treat you'd ever want. Keto Sweet Tooth Cookbook will satisfy even the most persistent sweet tooth, but without all the sugar and excess carbs! Here's what you'll find in Keto Sweet Tooth Cookbook: 80 dessert and sweet treat recipes for cakes, cupcakes, muffins, custards, pies, confections, fat bombs, frozen treats, and more, and all with essential keto macros Helpful tips for using sweeteners, including which sweeteners to buy and which to avoid, to ensure your keto desserts are both delicious and keto-friendly Guidance on using nut flours and binding agents to achieve perfect results that are just as good or better than traditional desserts and treats Tips for adjusting cooking techniques to achieve perfect results every time, including advice on stocking your kitchen with essential keto ingredients

A tempting assortment of one hundred terrific dessert dishes features easy-to-prepare recipes for cakes and cupcakes, pies and tarts, cookies and bars, frozen treats, and other confections to provide a sweet treat to end a meal.

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