

Desserts Divine Dessert Recipes Cookbook 60 Amazingly Easy Delicious Dessert Recipes Ready To Dig Into And Devour Famous Cookbooks Book 1

Presents easy-to-prepare dessert recipes for pies, puddings, tarts, cakes, and cookies, with discussions on ingredients, equipment, and food preparation.

The 1st of a trilogy of family comforting recipes made and cooked by Stephanie herself!

Sweet Studio is a laboratory for delectable desserts, where classically trained pastry chef Darren Purchase produces exquisite and extravagant sweet creations. But each of his desserts are made from component parts such as jellies, mousses, sponges, creams and spreads which are built up, layer upon layer, to create the finished work of sweet art.

This book is guaranteed to bring out the inner Willy Wonka in all of us.

The Church Ladies' Divine Desserts Penguin

Recipes for cakes, candies, cookies, sauces, tarts and pies, mousses, and oth sweet treats are accompanied by meditations on the various choirs of angels.

Sheasby's 100 recipes explore chocolate in all of its guises, from sauces and desserts to tarts, biscuits, cakes and drinks. Whether you want to whip up the most incredibly simple mousse or indulge in a sinful sticky chocolate cake, this book covers it all. From rich chocolate truffles to warm fruit drizzled with chocolate sauce, from comforting thick and creamy hot chocolate to sophisticated shiny chocolate icing, the flavors, textures and aromas are always utterly intoxicating. Chocolate provies a superb collection of delicious, luxurious recipes, all of which are easy to follow and simple to make. Whether you're looking for the perfect way to end a dinner for your family and friends, or just an indulgent treat for yourself, you'll find a delicious array of options, from simple and traditional recipes to exquisite and innovative ones.

The most delicious and divine desserts don't always have to call for sophisticated equipment or require you to go through a very complicated process. It is possible to create a delicious dessert within 1-15 minutes, sometimes requiring at most 4-5 ingredients. What you need is a microwave dessert cookbook that will walk you through numerous easy-to-do sweet treats that you can whip at the very instant your sweet tooth takes over. The Microwave Dessert Cookbook: 34 Easy Microwave Recipes for Desserts takes the guesswork out of the sophisticated process in creating your favorite cakes and fudges; cobblers and cookies. Whether you are not a connoisseur in the kitchen or simply wants to take the easy route in preparing delectable desserts, this Microwave Dessert Cookbook is a treasure find for you. Imagine wanting some of your favorite red velvet cookies and s'mores in the middle of a busy day or at the dead of the night. You probably don't have the time to run to your favorite cake shop or bakery. But what the Microwave Dessert Cookbook: 34 Easy Microwave Recipes for Desserts will teach you is that you can have you own version of your favorite desserts at the comfort of your home. Just dump the ingredients into a mug or a dish and when you hear that familiar ding! you have a dessert to savor and enjoy - made by yours truly! Now there's no reason why you have to spend so much for your sugar high when you have the ultimate guide to your own homemade microwave versions. Even better, you can substitute the ingredients so they have less sugar (if preferred) or if you want them gluten-free. With so many desserts to choose from, now you have more and better reasons to be using your microwave, and all for a good and sweet cause.

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

Chocolate Caramel-Pecan Souffl Cake . . . Cinnamon-Donut Bread Pudding . . . Double-Crumble Hot Apple Pies . . . Giant Coconut Cream Puffs . . . Here's a collection of desserts that gives more than 75 sticky, chewy, messy, gooey reasons to stock up on napkins. In addition to each sugary favorite, the author has included simple techniques and tools to help home cooks recreate each decadent treasure again and again. Sprinkled throughout are tips on using phyllo dough, toasting nuts, and making a heavenly ganache, so every over-the-top treat tastes as irresistible as it sounds. For the serious sweet tooth, pour a tall glass of milk and get ready to bite into all that's Sticky, Chewy, Messy, Gooey !

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200

customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

Soul food has its roots in African-American communities in the South, although the term 'soul food' didn't become popular until the Black Power movement in the late 1960s and '70s, when Black people in America began to be able to openly celebrate their heritage and cooking. Traditional Southern soul food desserts are divine, with fruit cobblers, Angel Food cake, buttermilk pie, banana pudding and so much more. The perfect accompaniment to the main event of fried chicken, turkey and tasty side dishes!

If you've ever skipped dessert because you didn't want to indulge, *Cooking Light* has the solution: guilt-free versions of your favorite recipes that cut calories without sacrificing flavor. The secret? Deb Wise, an experienced baker who has perfected the art of healthy baking and dessert-making.

In *Incredibly Decadent Desserts*, Deb shares 100 amazingly tasty recipes - from show-stopping cakes and mile-high cupcakes to rich cream pies and delicious cookies and bars - all for under 300 calories. You'll learn Deb's brilliant tips and tricks for creating lightened-up treats, from ingenious ingredient swaps to smart test kitchen techniques. Straightforward instructions paired with step-by-step photographs ensure sweet success for everyday home cooks. And with ingredient lists that favor whole grains over processed foods, these irresistible dishes prove that healthy desserts aren't just pie in the sky.

A guide to desserts and confections of all kinds includes recipes for cakes, puddings, cookies, and candy.

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.

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

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.

? Are you on a Keto diet, but you love desserts too much? Look no further! ? Whether you are new to the whole "keto" thing or have been off the wagon for a while, we have the answers. *Keto Dessert Cookbook* will help you create a healthy and delicious diet full of rewarding keto desserts! The Ketogenic diet is a high-fat, adequate-protein, low-carbohydrate diet that has many benefits, including making drop fat most easily and effectively than possible. This diet has helped many people reduce fat while maintaining good energy. It can be hard to find healthy alternatives on a Keto diet, but you'll be surprised at just how easy it is with the right recipe book. To help you achieve your goal of losing weight quickly, an expert in Keto recipes has written a beautiful cookbook full of delicious desserts. Each recipe is full of high-fat ingredients such as butter, cream cheese, nuts, and avocado. The result is a divine dessert! The book is filled with 200 amazing Keto desserts. Each recipe comes with step-by-step instructions to show you how to make each recipe. Get started with this cookbook right away, and begin viewing the results for yourself immediately! This manual covers: - Cake, pie, and tart recipes - Candies and confections - Cookies - Buns and Muffins - Custards and Mousses - Bars ...And much more! This valuable resource is sure to offer unique Keto recipes that will satisfy your cravings. With high-quality ingredients that are easy to use, you'll be able to enjoy good health and reach your weight loss goals. ? So, what are you waiting for? Click "BUY NOW" and get started immediately! ?

Discover your favorite character's favorite desserts! From Hobbits to Willy Wonka, from Nostradamus to Ghostbusters, from Harry Potter to Merlin, wizards and fantastic creatures alike like to put a little sweetness in their daily lives. There are bites to snack and share, charming cookies and cakes, and divine desserts that are full of mystery! Discover all their wonderful recipes,

including: Butterbeer (Harry Potter) Paige's pecan tartlets (Charmed) Gingerbread men (Shrek) Energy spheres from Dungeons and Dragons Peculiar's eyes (Miss Peregrine's Home for Peculiar Children movie) Lucy Pevensie's magic cordial (The Chronicles of Narnia) Bilbo's 111th birthday cake (The Lord of the Rings) Queenie Goldstein's strudel (Fantastic Beasts and Where to Find Them) And many, many more! Whether you are a beginner wizard or a confirmed alchemist, you will see, dessert is fantastic!

Pinner mixes her family's down-home maxims with recipes for magical concoctions in this collection of soul food desserts and memories. The book shares more than 100 desserts, from bourbon balls to sweet potato pone and down-home banana ice cream.

Presents a collection of seventy-five recipes for desserts organized by five regions of southern Italy, with a short history of Italian dessert cooking and advice on ingredients and cooking equipment.

50+ killer cakes, cookies, and candies for your exes and enemies. Dumped by your beefcake boyfriend? BFF steal your one-and-only? Lab partner a more-than-periodic no-show? Don't take these battles online. (Seriously, don't do that, okay?). Get out your heaviest rolling pins, sharpest cleavers, and most blistering torches, and kill your enemies and exes . . . with kindness. That's right – bake that loser ex a pan of Go Fudge Yourself. Gift your former friend a You're the Devil Cake. And give that annoying admirer a Donut Call Me Again. Let them taste your over-them happiness and see what comes next . . . Pastry chef and tattoo artist Heather Kim serves up sinfully delicious recipes and bittersweet advice.

For Tatyana Nesteruk, who was born in Ukraine, baking has always been a huge passion. Her blog, Tatyana's Everyday Food, has gathered a large following of dedicated readers who especially love her extravagant and unique cakes. In her debut cookbook, Tatyana draws on her family roots to take readers on a delightful baking journey throughout Europe to learn the stories behind each region's iconic cakes, flavors and techniques. With so much variety of rich, dense cakes and lighter, more delicate creations, avid home bakers will find endless inspiration. Eastern Europe features moist cakes with creamy fillings such as Chocolate Kievsky Torte, a decadent cake with layers of chocolate sponge cake and hazelnut meringue. Western European delicacies are light and elegant, inspired by French pastries such as Strawberries & Cream Crepe Cake or Crème Brulee Cheesecake. Then there are the Southern-inspired cakes featuring tiramisu, cheeses and fruits; Central indulgences including hearty, dense chocolate cakes and velvety bundts; and finally Northern treats that are soft, buttery and perfect to accompany afternoon tea. Explore the rich history and flavors of Europe—and even pick up a new skill or two—with the fabulous cakes from this inspiring cookbook.

From the bestselling "legend" of baking (New York Times), Maida Heatter, a modern-classic collection of her all-time best-loved, tried-and-true recipes "Happiness is baking cookies.

Happiness is giving them away. And serving them, and eating them, talking about them, reading and writing about them, thinking about them, and sharing them with you." Maida Heatter is one of the most iconic and fondly remembered cookbook authors of all time. Her recipes, each a modern classic, are must-haves in every home baker's bag of tricks: her cookies, cakes, muffins, tarts, pies, and sweets of all kinds range from extravagantly special to the comforting and everyday. Her brown-sugary Budapest Coffee Cake, her minty Palm Beach Brownies, her sophisticated East 62nd Street Lemon Cake, and many other desserts have inspired legions of devotees. Happiness Is Baking reproduces Maida's best-loved recipes in a fully illustrated new edition with a foreword by Dorie Greenspan. Developed for foolproof baking by experienced cooks and novices alike, these recipes bear Maida's trademark warmth, no-nonsense style, and her promise that they will work every time. Happiness Is Baking is the perfect gift for anyone who loves baking--or who knows the happiness that comes from a delicious dessert.

Simple cookie recipes to treasure The age-old delight of homemade cookies just got easier. With The Ultimate Cake Mix Cookie Book, you'll find that the secret to some of the tastiest, easiest, and most irresistible cookies imaginable begins with a convenient box of cake mix. With a few extra ingredients, turns of a spoon, and whirs of a mixer, a simple box of cake mix can transform anyone into a prize cookie baker. This mouthwatering collection features more than 375 drop, filled, and bar cookie options; all-American favorites along with classic European treats; and recipes perfect for baking novices, including: •Triple-chocolate gooey bars •Banana monkey bars •Strawberry cream cheese thumbprints •Pistachio-cherry biscotti •Carmel chocolate chip cookies •And much more... Praise for The Ultimate Shortcut Cookie Book: "Always a winner, Camilla Saulsbury scores again ... Her creativity turns convenience food products into treats that are so delectable no one would know they weren't baked from scratch." James McNair, cookbook author and head judge of Sutter Home Winery's Build a Better Burger annual recipe contest "Camilla is no stranger to the kitchen, and in her own easy breezy style, these recipes will inspire the shyest of bakers to try their hand." Daisy Martinez, Food Network star of Viva Daisy! and author of Daisy Cooks

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.

The acclaimed cookbook author presents a refreshing take on dessert with simple, elegant recipes and delightfully surprising flavor combinations. When you are working with great ingredients, you want to keep it simple and let them shine. In Pure Dessert, Alice Medrich offers the simplest of recipes, using the fewest ingredients in the most interesting ways. There are no glazes, fillings, or frostings—just dessert at its purest, most elemental, and most flavorful. An expert adventurer in the kitchen, Alice offers original creations like sesame brittle ice cream, corn-flour tuiles with tangy sea salt and a warming bite of black pepper, and strawberries with single-malt sabayon. She offers inspiring ingredient choices, like using whole grains to bring a lovely nutty quality to cookies and strawberry shortcake; adding a touch of olive oil and sherry to pound cake; making divine soufflés with unexpected cheeses; and infusing ice creams and sherberts with varietal honeys and raw sugars.

More than 150 plant-based, gluten-free, soy-free recipes! No matter where you land on the diet spectrum, more whole, plant-based foods can enrich your life and improve your health. If you're transitioning to a plant-based diet or you just want some ideas for preparing scrumptious veggie dishes, Heather Crosby provides a step-by-step guide to simply adding more delicious, health-

boosting meals to your existing routine, whether you're a meat-eater or a vegan. YumUniverse: Infinite Possibilities for a Gluten-Free, Plant-Powerful, Whole-Food Lifestyle offers a creative collection of more than 150 craveable recipes without meat, dairy, gluten, or soy. But this is more than just a cookbook—it's a treasure chest that will help you build health-promoting habits and recipes of your own for a lifetime. As a former veggie-phobe, Heather knows firsthand how overwhelming yet rewarding the transition toward a plant-powerful diet can be, so she offers expert advice for folks seeking to adopt and maintain a whole-food approach to what they eat. Fans of YumUniverse.com, Heather's inspirational food website, and new readers alike will discover recipe goodness like her Fig & Caramelized Onion Tart and Almond-Cardamom Cream Chia Pudding with Fresh Berries, as well as divine desserts like Mexican Unfried Ice Cream and Chocolate & Salted Caramel Stack Cake. A plant-powerful, gluten-free lifestyle is delicious and doable. So, say "goodbye" to the dieting roller coaster and embrace a long-term wellness adventure with tasty, healthy, plant-inspired cuisine.

An award-winning chocolatier presents a mouthwatering assortment of her favorite chocolate recipes, including seventy-five delectable desserts, confections, brownies, ice creams, tarts, tortes, soufflés, and more. 30,000 first printing.

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!

A celebration of homespun dessert making collects more than two hundred recipes from church, community, and family cookbooks for everything from chocolate cake to bread pudding. Reprint.

Coffee lovers will think they've gone to heaven! From lattes and muffins to decadent cakes and midnight treats, the over 160 irresistible recipes--with many guest-starring chocolate, that other irresistible temptation--the Maxwell House® Coffee Drinks and Desserts Cookbook will satisfy cravings around the clock. And if the imaginative--and frequently fast and simple--recipes aren't enough, the lush full-color photos generously sprinkled throughout--think "Coffee Crunch Kuchen," "Shortcakes with Espresso Cream," and "Petite Mocha Cakes"--will inspire you to satisfy your sweet tooth pronto.

Here to take your desserts to a new level is Peabody Johanson, founder of the blog Sweet Recipeas. Peabody is a trusted resource for luscious baked goods, and in these 60 new recipes, she has created the ultimate series of jaw-dropping dessert concoctions. Peabody's loyal following, as well as any baker or sweet lover, will be captured by these inventive, indulgent desserts and will not only want to make them to share with friends and on social media, but to try out an exciting, new baking challenge. These recipes combine guilty pleasure favorites, like brownies, cupcakes and cookies, and multiply the decadent flavors by layering or infusing the base with other sweet treats, such as soda, cereal, candy, alcohol or ice cream. Readers will swoon over recipes that combine their favorite brands with their favorite desserts, such as Bailey's Irish Nut Cheesecake, Milky Way Pie and Honey Bunches of Oats Baklava Crème Brulee. And with everyone having a personal favorite cereal, candy, etc. readers will find recipes made especially for them. Other recipes take inspiration from holiday or state fair foods, with recipes like Egnog Crème Carmel and Sweet Corn Bread Pudding, so even the readers who don't love brand-name treats will find something irresistible to make. Whether baking for a special occasion or just for fun, these outrageous desserts will outshine the competition and provide unparalleled ideas readers can come back to again and again.

Do you love desserts too much but the calories are a problem? Don't worry! This book will help you create a healthy and delicious diet full of rewarding keto desserts! The Ketogenic diet is a high-fat, adequate-protein, low-carbohydrate diet that has many benefits, including making drop fat most easily and effectively than possible. This diet has helped many people reduce fat while maintaining good energy. It can be hard to find healthy alternatives on a Keto diet, but you'll be surprised at just how easy it is with the right recipe book. This beautiful cookbook is full of delicious desserts. Each recipe comes with step-by-step instructions and photos to show you how to make it. The result is a divine dessert every day! This manual covers: -Cake Recipes -Cookies Recipes -Bars Recipes -Mousse Recipes -Frozen Recipes ...And Much More!!! ? So, what are you waiting for? Click "BUY NOW" and get started immediately! ?

Have you been thinking of integrating desserts and other baked goodies into your keto diet, but never have enough time for regular dessert making that takes too much time, or enough healthy ketosis inducing dessert ideas to get started without mistakes? If you've answered YES, keep reading... You Are About To Discover The Best Keto Dessert Recipes For Busy People! The keto diet is without a doubt the best way to go to lose weight and improve your overall health and countless studies and success stories have always been there to clear any doubts. Unfortunately, for the average busy person, keto can be difficult to keep up especially when it comes to making desserts because of 2 reasons: 1: Most of them take too long 2: Finding enough variety of desserts recipes that don't involve the use of wheat, sugar and other ingredients not allowed in keto is a pain. Tell me... Ever wondered whether there is a way to enjoy dessert without the agony of lengthy preparation? Ever asked yourself if there is a way to prepare healthy, keto-friendly desserts without mistakes? Have you been wondering about what you can prepare within minutes? Have you been looking for innovative dessert ideas befitting a busy person? ...How about always asking yourself what the keto diet is, and how it works if you are still new to the diet? If you have, or these questions sound somewhat familiar, then you came to the right place. This cookbook provides all the answers you need, as it aims to make the process of keto dieting as painless, simple and straightforward to you as much as possible. Here's a tiny bit of what you'll learn: What the ketogenic diet is, and how it works How to switch to the ketogenic diet The benefits of the ketogenic diet Appetizing cake and muffin recipes Easy cookie and pie recipes Delightful bar and brownie recipes Delicious bombs and frozen dessert recipes Heavenly custard and mousse recipes Extra miscellaneous recipes ...And much more! With this simple, beginners' book, you'll learn that keto dieting doesn't have to be difficult- especially when you are given

so much leeway to enjoy good food! And this book is here to make sure you do that no matter how tight your schedule is with easy, quick and divine dessert recipes. Ready to see the first one? Scroll up and click Buy Now With 1-Click or Buy Now get started!

“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.

Easter desserts can range from moist, cream cheese-frosted carrot cake to rhubarb-packed tarts and crostatas. And if you haven't finalized your menu yet, we have plenty of ideas you can pick from. Want something chocolatey? Go for mousse or soufflés. In the mood for citrus? Lemon meringue cheesecake is a few steps away. Read on for those recipes, and even more Easter ideas. In this Easter Sweets cookbook, you will discover a range of delicious dessert recipes on this book, including recipes such as Carrot Cake Bread, Strawberry Cheesecakes, Cadbury Egg Cheesecake or Healthy Easter Bunny Pancakes Hot Cross Bread & Lemon, Pudding Easter Puddings, Chocolate Egg Baked Tart, Chocolate Tiffin Easter Nest, ... Get your copy today! From chef and online baking star Gemma Stafford, you can get more than 100 accessible, flavor-packed recipes that anyone can make—anytime, anywhere—in her very first baking cookbook. Gemma Stafford—chef and host of the top online baking show Bigger Bolder Baking—has worked as a pastry chef at a monastery in Ireland, a Silicon Valley tech startup, and a Michelin-starred restaurant in San Francisco, and now brings her incredible desserts to life every week for millions of viewers via YouTube, Facebook, Instagram, and her popular website, BiggerBolderBaking.com. Gemma hopes to restore baking as an everyday art, and this dessert cookbook is your guide. **BAKE WITH CONFIDENCE** 100+ sweet and simple dessert recipes for maximum deliciousness with minimal effort Use just a few common ingredients and basic kitchen tools for bold twists on cakes, cookies, pies, ice cream, and more Every recipe has gorgeous color photography and step-by-step instructions that anyone can follow with ease **ANYTIME BAKING** An approach unique among baking cookbooks, the chapters are organized by the basic tools you’ll need—such as Wooden Spoon & Bowl, Rolling Pin, or No Oven Needed—so you can choose the recipes that are most convenient for you during any spur-of-the-moment craving **BOLD NEW RECIPES & CLASSICS** Surefire hits include Chocolate Lava Pie, Baked Cinnamon-Sugar Churros, Gemma’s Best-Ever Chocolate Chip Cookies, “In Case of Emergency” One-Minute Mug Brownie, Raspberry Swirl Cheesecake Ice Cream, and many more **BONUS:** A chapter on Bold Baking Basics includes essential techniques, tips, and in-a-pinch substitutions so you can whip up Gemma’s irresistible desserts with confidence

“Dazzling. . . [Polzine] brings a fresh approach and singular panache. . . Her clear voice and precise, idiosyncratic instructions will allow home bakers to make exquisite fruit tarts with strawberries and plums, elegant cookies and layer cakes.” —Emily Weinstein, *New York Times*, The 14 Best Cookbooks of Fall 2020 “This book . . . just keeps on giving. An absolute joy for bakers.” —Diana Henry, *The Telegraph* (U.K.), The 20 Best Cookbooks to Buy This Autumn Admit it. You're here for the famous honey cake. A glorious confection of ten airy layers, flavored with burnt honey and topped with a light dulce de leche cream frosting. It's an impressive cake, but there's so much more. Wait until you try the Dobos Torta or Plum Kuchen or Vanilla Cheesecake. Throughout her baking career, Michelle Polzine of San Francisco's celebrated 20th Century Cafe has been obsessed with the tortes, strudels, Kipferl, rugelach, pierogi, blini, and other famous delicacies you might find in a grand cafe of Vienna or Prague. Now she shares her passion in a book that doubles as a master class, with over 75 no-fail recipes, dozens of innovative techniques that bakers of every skill level will find indispensable (no more cold butter for a perfect tart shell), and a revelation of ingredients, from lemon verbena to peach leaves. Many recipes are lightened for contemporary tastes, and are presented through a California lens—think Nectarine Strudel or Date-Pistachio Torte. A surprising number are gluten-free. And all are written with the author's enthusiastic and singular voice, describing a cake as so good it "will knock your socks off, and wash and fold them too." Who wouldn't want a slice of that? With Schlag, of course.

40 Delicious & Nourishing Gluten Free, Dairy Free & Paleo Dessert Recipes Low in Natural Sugar These delicious recipes are simple to make and do NOT require a ton of experience with baking. It's all about stress-free eating the healthier way! Life's too short not to enjoy the sweet stuff, so let's look at healthier alternatives that won't do us any harm if eaten every once in a while! The recipes are not only low in sugar, but they are low in NATURAL sugar. Healing myself from years of gastrointestinal issues inspired me to change my diet and lifestyle and has given me a whole new outlook on life. My own healing journey has inspired me to create content to help people like myself but also to help people who generally want to eat 'clean'. I have always had a love affair with the sweet stuff. I had to abstain from all sugar for almost a year whilst I worked on repairing my gut issues however once I was back on track I decided to create a dessert cookbook to share my healthy, clean and favourite recipes - so here they are! The recipes are for sweet treats that are suitable for people like me, people with dietary restrictions, specifically for those who cannot tolerate gluten and dairy. Many of the recipes are also paleo friendly which is my current dietary lifestyle of choice. Since overcoming my gut ailments I have turned to a paleo/anti-inflammatory way of eating. Only nature's sweeteners, like vanilla extract, pure maple syrup and coconut sugar are used in most of the recipes. Having sensitivities or allergies to wheat and/or dairy can make having dessert nearly impossible but, while dessert every day may not be a healthy lifestyle choice for all, there is a way to enjoy the occasional sweet treat without cheating on your diet. Get your copy and start making these delicious desserts right away!

Named one of the Best Cookbooks of 2020 by Food + Wine, David Lebovitz, and Delish.com, and one of the Best Baking Books of 2020 by Pastry at Home and Dallas Morning News “Jason’s love of shaking up tradition is evident. Adding fruits to bolster flavors in familiar baked goods is groundbreaking . . . steering us to experiment, try new combinations of flavors, and expand our baking vocabulary.” —From the foreword by Martha Stewart Jason Schreiber, one of New York City’s most influential and popular food stylists, combines aesthetic flair and flavor in 75 whimsical recipes that celebrate fruit and cake in all their festive and delicious glory. In gorgeous photos and dozens of fresh and flavorful recipes, acclaimed food stylist Jason Schreiber

shatters misconceptions about that most maligned of desserts—fruitcake—by imaginatively breaking with convention as he pays homage to the delicious combination of fruit and cake. Forget those dried artificially dyed candied doorstops that everyone regifts and passes on. Fruit Cake is a tasty epicurean tour through dozens of cakes and other pastries that use a variety of fruits, combining them with diverse fillings, as well as liquor, nuts, and more. Interwoven with the recipes are stories, anecdotes and asides that are just as charming and intriguing as the lush, full-color photos that accompany them. Each recipe in Fruit Cake showcases one of thirty-eight fruit, whose natural sweetness and juice make desserts that are perfectly moist and sweet without being overpowering. Indulge your taste buds with his beautiful, fanciful creations, including: Constant Cravings—cakes like Raspberry Tea Cake and Polenta Pound Cake with Spiced Mandarins that will satisfy your cravings at any hour of day Out of Hand—finger-focused treats perfect for pocketing or dressing to impress, such as Mango Coconut Cashew Bites and Blueberry Ginger Studmuffins Showstoppers—cakes for the spotlight that you can humblebrag about “just throwing together,” including Passionfruit Lime Pavlova and Horchata and Roasted Plum Sorbet Cake All Rise—the next best thing to eating sumptuous creations like the Blood Orange Bee Sting Cake or Bourbon Peach Kugelhopf, and other sumptuous creations is smelling the just-risen yeasted dough Soaked—try one slice of these decadent cakes that marinate in booze for days—whether it’s the likes of the Pomegranate Molasses Cake or the Fig, Port, and Chocolate Cake—and you’ll need a designated driver Filled with divine desserts for all seasons, this wonderful cookbook will forever change the way you think about fruit and cake.

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