

My Sweet Kitchen Recipes For Stylish Cakes Pies Cookies Donuts Cupcakes And More Plus Tutorials For Distinctive Decoration Styling And Photography

After leaving a career in the insurance industry and then one in massage therapy, Ryan Kurr decides to follow his dream of becoming a Pastry Chef. As Ryan whisks his way through some of Chicago's most acclaimed restaurants with notoriously difficult, award-winning chefs at the helm, he learns an important recipe for self-worth and balance that includes ingredients that are both sweet and savory. After graduating from pastry school, he began trial days in kitchens, quickly learning the pace was lightning-quick and strenuous. He struggled with his own intense anxieties and sensory overloads as he became acclimated to the industry. After landing his dream job at a famous pastry-driven restaurant, owned and operated by a recent James Beard Award winner, he struggled to keep up, stay alive and pay rent. Surrounded by adrenalized mania, and gargantuan egos, he began to question the structure of the culinary world, his skill and his dream. In turn, he then analyzed what it truly means to be successful. Sugar Burn is Kurr's detailed and truthful look into the world of professional pastry kitchens and all its pleasures and idiosyncrasies.

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

My Sweet Kitchen Recipes for Stylish Cakes, Pies, Cookies, Donuts, Cupcakes, and More-plus tutorials for distinctive decoration, styling, and photography Shambhala Publications

From the New York Times bestselling author of My Paris Kitchen and L'Appart, a deliciously funny, offbeat, and irreverent look at the city of lights, cheese, chocolate, and other confections. Like so many others, David Lebovitz dreamed about living in Paris ever since he first visited the city and after a nearly two-decade career as a pastry chef and cookbook author, he finally moved to Paris to start a new life. Having crammed all his worldly belongings into three suitcases, he arrived, hopes high, at his new apartment in the lively Bastille neighborhood. But he soon discovered it's a different world en France. From learning the ironclad rules of social conduct to the mysteries of men's footwear, from shopkeepers who work so hard not to sell you anything to the etiquette of working the right way around the cheese plate, here is David's story of how he came to fall in love with—and even understand—this glorious, yet sometimes maddening, city. When did he realize he had morphed into un vrai parisien? It might have been when he found himself considering a purchase of men's dress socks with cartoon characters on them. Or perhaps the time he went to a bank with 135 euros in hand to make a 134-euro payment, was told the bank had no change that day, and thought it was completely normal. Or when he found himself dressing up to take out the garbage because he had come to accept that in Paris appearances and image mean everything. Once you stop laughing, the more than fifty original recipes, for dishes both savory and sweet, such as Pork Loin with Brown Sugar–Bourbon Glaze, Braised Turkey in Beaujolais Nouveau with Prunes, Bacon and Bleu Cheese Cake, Chocolate-Coconut Marshmallows, Chocolate Spice Bread, Lemon-Glazed Madeleines, and Mocha–Crème Fraîche Cake, will have you running to the kitchen for your own taste of Parisian living.

Presents easy-to-prepare dessert recipes for middle-school-aged cooks, including such items as strawberry shortcake, rocky road fudge, and ice cream sandwiches.

27 beautiful and delicious layer cakes, baked with love (and plenty of butter). Simple recipes, modern styling--no baking expertise required! Inside this look-book of all things layered, frosted, creamy, and indulgent you'll find cakes so heavenly you'll wonder if you could possibly make them at home. But Ms. Lomelino's stylish cakes are simpler than they seem. Impress your family and friends with cakes crafted from her unique recipes and detailed photos. Learn step-by-step how to decorate with frosting, stack multiple layers, create perfect ganache, and make the most of seasonal ingredients. Be inspired to layer your cakes with fresh fruit, top with fresh flowers, slather with buttercreams, and even play with color, ombré style. Discover just how sweet life can be! MAKE LIFE SWEETER — EAT MORE CAKE!

Offers information on choosing and storing ingredients and equipment, modifying a recipe, and selecting an accompaniment, and includes recipes for black chocolate espresso cake, pine nut lace cookies, and lemon anise churros.

A vibrant, delectable cookbook that elevates making ice cream at home to an art form—with 75 original recipes. Lomelino's Ice Cream is your guide to all things sweet, creamy, icy, indulgent, and homemade. Linda Lomelino, the stylish blogger at the helm of Call Me Cupcake!, is a kitchen wizard who crafts ice cream so beautiful and delicious you can almost taste it melting on your tongue as you read. Learn to make sinfully smooth ice creams, cool sorbets, and chunky-nutty-chocolaty frozen treats; not to mention ice-cream cakes, floats, sauces, meringues, and crumbles to top it all off.

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Trained pastry chef, blogger, and mother of two Aran Goyoaga turned to gluten-free cooking when she and her children were diagnosed with gluten intolerance. Combining the flavors of her childhood in Bilbao, Spain, with unique artistry and the informal elegance of small-plate dining, Aran has sacrificed nothing. Dishes range from soups and salads to savory tarts and stews to her signature desserts. With delicate, flavorful, and naturally gluten-free recipes arranged by season, and the author's gorgeously sun-filled food photography throughout, *Small Plates and Sweet Treats* will bring the magic of Aran's home to yours. Fans of *Cannelle et Vanille*, those with gluten allergies, and cookbook enthusiasts looking for something new and special will all be attracted to this breathtaking book.

Best-selling author Dan Buettner debuts his first cookbook, filled with 100 longevity recipes inspired by the Blue Zones locations around the world, where people live the longest. Building on decades of research, longevity expert Dan Buettner has gathered 100 recipes inspired by the Blue Zones, home to the healthiest and happiest communities in the world. Each dish—for example, Sardinian Herbed Lentil Minestrone; Costa Rican Hearts of Palm Ceviche; Cornmeal Waffles from Loma Linda, California; and Okinawan Sweet Potatoes—uses ingredients and cooking methods proven to increase longevity, wellness, and mental health. Complemented by mouthwatering photography, the recipes also include lifestyle tips (including the best times to eat dinner and proper portion sizes), all gleaned from countries as far away as Japan and as near as Blue Zones project cities in Texas. Innovative, easy to follow, and delicious, these healthy living recipes make the Blue Zones lifestyle even more attainable, thereby improving your health, extending your life, and filling your kitchen with happiness.

More than 100 unique recipes for decadent desserts and healthy baked goods from the kitchen of Rene Kohlman, named one of the Canada's top food bloggers by the National Post. On a cold January morning, Rene Kohlman followed the advice of her sister and friends and started the foodblog, *Sweetsugarbean.com*. A year later, she was named one of the National Post's top Canadian food bloggers. And now, in her debut cookbook, Kohlman shares more than 100 of her favorite baking recipes—including more than 60 brand-new recipes that have never been posted to the blog—along with a pinch of encouragement and a smidge of humor. Readers of *Sweetsugarbean* know that Kohlman's first love is baking, so it will come as no surprise that *All the Sweet Things* is chock-full of delectable dessert recipes for muffins, cookies, cakes, pies, custards, pastries, truffles, and ice cream. She'll show you how to reinvent last night's dessert for this morning's breakfast, inspire you to make your very first pie (and to pick the fruits yourself), and convince you that the best gifts are baked goods. With wit and warmth, she acknowledges that baking can be intimidating, but has ensured that each recipe—whether you're a beginner baker or a seasoned pro—is doable, and delicious. With a list of pantry essentials and useful tools and equipment, a photograph to accompany every recipe, healthful variations for gluten free bakers, and a number of essays written in Kohlman's signature style, this gorgeous new cookbook will pull you into the kitchen to bake, then back to the couch to curl up and read.

Sam Talbot is a professional chef, Top Chef contestant, restaurateur, surfer, painter, philanthropist, and, since the age of 12, type 1 diabetic. Yet he has not let the disease stop him from living a rich life packed with energy, adventure, and achievement—culinary and otherwise. In his first, much-anticipated book, he recounts how diabetes has affected but not compromised his life or career, and he shares his own tips—alongside those from other famous diabetics like Halle Berry, Larry King, and Tommy Lee—on how to handle everything from work and hobbies to relationships and travel with discipline and enthusiasm. To round out this advice, he offers bits of foodie wisdom and 75 innovative recipes for fresh, all-natural dishes anybody, diabetic or not, can prepare and enjoy. Heartfelt, entertaining, and backed by real-life experience and solid medical expertise, *The Sweet Life* will give readers hope, inspiration, and the proof they need to realize that life with diabetes isn't about diabetes: It's about living.

Officially authorized by Instant Pot! Never waste extra food again with these perfect-portioned recipes for solo cooks all while using your favorite kitchen appliance—the Instant Pot. We all know and love the Instant Pot! With its quick cooking times and multiple functions, it is a fast and easy way to get a delicious meal on the table. And now you can enjoy all the benefits of using the Instant Pot without dealing with leftovers! Whether you live alone or need a quick meal just for yourself, this cookbook teaches you how to create perfectly portioned recipes right in your Instant Pot. With 175 recipes, photographs, and an easy-to-understand overview of how the Instant Pot works, this cookbook is a must-have for beginner and experienced Instant Pot users alike. With satisfying, single-serving dishes for every meal from breakfast to dinner and snacks in between, *The “I Love My Instant Pot” Cooking for One Recipe Book* is the perfect way to eliminate wasting food while keeping yourself full and satisfied all day long.

Based on the popular Harvard University and edX course, *Science and Cooking* explores the scientific basis of why recipes work. The spectacular culinary creations of modern cuisine are the stuff of countless articles and social media feeds. But to a scientist they are also perfect pedagogical explorations into the basic scientific principles of cooking. In *Science and Cooking*, Harvard professors Michael Brenner, Pia Sørensen, and David Weitz bring the classroom to your kitchen to teach the physics and chemistry underlying every recipe. Why do we knead bread? What determines the temperature at which we cook a steak, or the amount of time our chocolate chip cookies spend in the oven? *Science and Cooking* answers these questions and more through hands-on experiments and recipes from renowned chefs such as Christina Tosi, Joanne Chang, and Wylie Dufresne, all beautifully illustrated in full color. With engaging introductions from revolutionary chefs and collaborators Ferran Adria and José Andrés, *Science and Cooking* will change the way you approach both subjects—in your kitchen and beyond.

Since when did every cookie on the plate have to be just like the next? Or each layer of cake exactly the same height? Each piecrust an impeccable work of art and encircled by stunningly perfect pastry leaves? To the uninitiated, all that fastidious, spotless baking is intimidating, not to mention exhausting. *The Messy Baker* celebrates baking as it

happens in the real world--sweet, messy, fun, not always gorgeous, but a way to show love. Which doesn't make it any less delicious; to the contrary, Charmian Christie's flavor combinations rise far above the ordinary. Why have a raspberry galette when you can enjoy a raspberry-rhubarb galette with drippy, unctuous walnut frangipane? Or how about a Brie and walnut whiskey tart? It's all yours without the rigid perfectionism or complicated instructions of other gourmet cookbooks. Christie's warm, irreverent voice brings the fun back into baking at a time when home cooks--pulled from pillar to post by jobs and errands--need to have fun. The Messy Baker is a full-service book that not only guides the reader through simple, delicious recipes but is also there to help out when things go wrong. For anyone who gave in frustration when that cake collapsed or the frosting smeared, Christie's practical advice is here to rescue even the worst disaster and inspire the baker to try the next recipe.

From veteran cookbook author Dreena Burton comes a collection of 100 dependable and delicious plant-based recipes that everyone will love. Dreena Burton has been creating plant-based, whole-food recipes for more than 20 years. Home cooks know they can trust her recipes to turn out great—and to be delicious! Now, she has created this one-stop resource for making kinder, more compassionate food choices, for other beings, for the planet, and for yourself. Whether you need weekly staple meals for your family or want a dish to wow your friends for a special occasion, Dreena's Kind Kitchen has you covered with these reliable, flavorful, and healthy recipes. You'll find a variety of breakfasts, salads and dressings, small bites, soups, entrées, and sweets, including: • Lemon-Poppyseed Muffins • Wow 'Em Waffles • Potato-Cauliflower Scramble • Chipotle Chickpea Fries • White Bean and Corn Chowder • Pressure Cooker Quicken Noodle Soup • Truffle-Salted Nut Cheese • Beyond Beet Burgers • Fiesta Taco Filling • Italian Ratatouille • Holiday Dinner Torte • 1-Minute Pasta Alfredo • Crackle Blender Brownies • Mango Carrot Cake • Heavenly Baklava Dreena also shares a cooking troubleshooting section so you can boost your kitchen skills. With helpful guidance on techniques, time-saving tips, and suggestions for repurposing leftovers into delicious new dishes, this dependable resource will boost your cooking confidence and help you find success in your own plant-powered kitchen.

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

Perennially popular pies get a fresh and indulgent twist by social media superstar and cook, food stylist, and photographer Linda Lomelino. Discover the glorious possibilities of the humble pie. From the tart and fruity to the luscious and gooey, Lomelino's *Pies* offers a delicious range of sweet pastries. World-renowned baker and food photographer Linda Lomelino presents a rich variety of pies, galettes, tarts, and more—from Peach and Strawberry Pie with Brown Butter to Nut and Caramel Pie; Hand Pies with Pears and Ginger; Fig Tart with Mascarpone, Rosemary, and Walnuts; and S'mores Pie. With lessons on making pie dough, forming decorative tops, and determining the best glaze, and with base recipes for pastries, sauces, and toppings, this book will help you perfect the art of pie.

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. -- 100 vegan recipes that riff on Southern cooking in surprising and delicious ways, beautifully illustrated with full-color photography. Jenné Claiborne grew up in Atlanta eating classic Soul Food—fluffy biscuits, smoky sausage, Nana's sweet potato pie—but thought she'd have to give all that up when she went vegan. As a chef, she instead spent years tweaking and experimenting to infuse plant-based, life-giving, glow-worthy foods with the flavor and depth that feeds the soul. In *Sweet Potato Soul*, Jenné revives the long tradition of using fresh, local ingredients creatively in dishes like Coconut Collard Salad and Fried Cauliflower Chicken. She improvises new flavors in Peach Date BBQ Jackfruit Sliders and Sweet Potato-Tahini Cookies. She celebrates the plant-based roots of the cuisine in Bootylicious Gumbo and savory-sweet Georgia Watermelon & Peach Salad. And she updates classics with Jalapeño Hush Puppies, and her favorite, Sweet Potato Cinnamon Rolls. Along the way, Jenné explores the narratives surrounding iconic and beloved soul food recipes, as well as their innate nutritional benefits—you've heard that dandelion, mustard, and turnip greens, okra, and black eyed peas are nutrition superstars, but here's how to make them super tasty, too. From decadent pound cakes and ginger-kissed fruit cobblers to smokey collard greens, amazing crabcakes and the most comforting sweet potato pie you'll ever taste, these better-than-the-original takes on crave-worthy dishes are good for your health, heart, and soul.

From the kitchens of our grandmothers to present-day biscuit-only shops, this sweet and savory food has come a long way in American culture. More than four hundred years ago, explorers of the New World carried a biscuit known as hardtack on their voyages. Hardtack was made from flour, water, and sometimes salt and was sturdy and long lasting, making it suitable for hard, treacherous journeys. The composition and texture of the hardtack biscuit changed at the hands of the Jamestown settlers, who had access to three necessary ingredients that would transform the difficult-to-bite and bland tasting hardtack into a soft, delicious biscuit: soft winter wheat, fat in the form of lard from pigs, and milk or buttermilk from cows. Today's version of biscuits barely resembles its predecessor. Our preference is for soft, billowy, flaky, and delicious biscuits that can be eaten alone, used as a vehicle for fillings and toppings, or incorporated as an ingredient in a recipe. While biscuits are wildly popular in our culture, they are known to intimidate home cooks. Jackie Garvin overcame her decades long biscuit-making failures by research and trial and error and has emerged to write a cookbook that simplifies and demystifies biscuit baking and highlights the prevalence of biscuits throughout the United States. Rich in Southern history, as well as touching family memories, *Biscuits* presents a collection of more than seventy recipes including raspberry biscuit pudding with vanilla ice cream sauce, ham biscuits with honey mustard butter, loaded baked potato biscuits, and spicy pimento cheese bites. Also included are recipes for multiple gravies, toppings, and biscuit “neighbors” such as

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peach raspberry scones, chocolate toffee monkey bread, hush puppies, and chicken 'n' dumplings. 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.

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

From celebrated blogger Sarah Kieffer of The Vanilla Bean Baking Blog! 100 Cookies is a go-to baking resource featuring 100 recipes for cookies and bars, organized into seven chapters. Chocolatey, fruity, crispy, chewy, classic, inventive—there's a foolproof recipe for the perfect treat for everyone in this book. • Introduces innovative baking techniques • Includes an entire chapter dedicated to Kieffer's "pan banging" technique that ensures crisp edges and soft centers for the most delicious cookies • Nearly every recipe is accompanied by a photograph. Recipes range from the Classic Chocolate Chip made three different ways, to bars, brownies, and blondies that reflect a wide range of flavors and global inspiration. This is the comprehensive-yet-charming cookbook every cookie lover (or those who love to bake cookies) needs. • Recipes include Marshmallow Peanut Butter Brownies, Olive Oil Sugar Cookies with Blood Orange Glaze, Red Wine Cherry Cheesecake Swirl Bars, and Pan-Banging Ginger Molasses, S'mores Cookies, Snickerdoodles, and more • A great pick for the home baker who loves cookies, as well as fans of Sarah Kieffer's blog and Instagram • You'll love this book if you love cookbooks like Sally's Cookie Addiction by Sally McKenney; Dorie's Cookies by Dorie Greenspan; and The Perfect Cookie: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars by America's Test Kitchen.

Nigella Lawson, the international bestselling author of such classic cookbooks as How to Be a Domestic Goddess and Simply Nigella: Feel Good Food, shares recipes of the meals that she loves to cook for friends and family. Warm, comforting, and inspiring, Nigella's At My Table: A Celebration of Home Cooking offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a variety of delicious dishes—featuring a host of new ingredients to enrich classic flavors and tastes. From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chili Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to treats of Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake, Nigella will help you serve up savory and sweet foods for a fine dining experience straight from your own kitchen. Includes more than 100 color photographs of dishes to whet your appetite.

An evocative, gorgeous four-season look at cooking in Maine, with 100 recipes No one can bring small-town America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant, The Lost Kitchen, in a historic mill in the same town, creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called “brilliant in its simplicity and honesty” by Food & Wine, and it is exactly this pure approach that makes Erin's cooking so appealing—and so easy to embrace at home.

Meet Cade and Carrian Cheney in their debut cookbook, Our Sweet Basil Kitchen, based on their very popular blog, Oh, Sweet Basil, which has amassed a dedicated and popular following since its debut in 2008 and is one of the few cooking blogs by a husband-and-wife team. Their fresh approach to cooking appeals to a new generation of enthusiasts who love to cook and who want to share the experience of cooking together alongside a real couple. Cade and Carrian's stories of cooking together and their exuberant affection for the traditional fine-tuned regional cuisines invite readers to share their own stories and attempt their own culinary creations. The flavor palettes of their roots—the South for him and the Pacific Northwest for her—have led to their joyful creations of amazing and ingenious food mash-ups, including Chicken Cordon Bleu Lasagna and Roasted Red Pepper Mac 'n Cheese. Carrian grew up in the Pacific Northwest, and her cooking essentials are great food finds in farm-to-table produce and bringing out the robust flavors of natural and healthy eating. Her recipes include Heirloom Tomato Tart. Cade was raised in South Carolina and loves all things Southern—particularly those that involve a grill. His recipes include Steak Burritos with Grilled Zucchini and Sweet-Potato Apple Turkey Chili. Our Sweet Basil Kitchen recipes are categorized in three areas and include gorgeous, share-worthy photography: Fresh, farm-to-table produce Mango Chicken Salad Honey Roasted Carrots Strawberry Cucumber Salad New flavor combos to kick up traditional family recipes Chocolate Chip Zucchini Banana Bread Dulche de Leche Banana Cream Pie Apple-Bacon Cheddar Waffles with Apple Butter Syrup Mash-ups of tried-and-true favorites Barbeque Pulled Pork Tacos Tailgater Nachos Peach Cobbler Baked French Toast All the recipes are exclusive to this cookbook, including the recipes that were previously posted online but are no longer archived, as well as all-new, original creations.

Sprouted Kitchen food blogger Sara Forte showcases 100 tempting recipes that take advantage of fresh produce, whole grains, lean proteins, and natural sweeteners—with vivid flavors and seasonal simplicity at the forefront. Sara Forte is a food-loving, wellness-craving veggie enthusiast who relishes sharing a wholesome meal with friends and family.

The Sprouted Kitchen features 100 of her most mouthwatering recipes. Richly illustrated by her photographer husband, Hugh Forte, this bright, vivid book celebrates the simple beauty of seasonal foods with original recipes—plus a few favorites from her popular Sprouted Kitchen food blog tossed in for good measure. The collection features tasty snacks on the go like Granola Protein Bars, gluten-free brunch options like Cornmeal Cakes with Cherry Compote, dinner party dishes like Seared Scallops on Black Quinoa with Pomegranate Gastrique, “meaty” vegetarian meals like Beer Bean– and Cotija-Stuffed Poblanos, and sweet treats like Cocoa Hazelnut Cupcakes. From breakfast to dinner, snack time to happy hour, The Sprouted Kitchen will help you sneak a bit of delicious indulgence in among the vegetables.

Turn your favorite cartoon food into reality with these 70 recipes straight from the best comedy show on TV—The Simpsons. Everyone knows and loves The Simpsons. Now you can make the food you’ve seen in the show for thirty-one seasons right in the comfort of your own home faster than you can say, “Mmm...Donuts.” Over the years, Simpsons episodes have featured, and sometimes revolved, around countless food items. Thanks to Homer Simpson’s unending appetite and a writers’ room full of food lovers, the show has a long list of truly iconic dishes. From Chief Wiggum’s Chili to the Flaming Moe (a.k.a. Flaming Homer) to Super Squishees to Krusty Burgers, you’ll find all those recipes and more in The Unofficial Simpsons Cookbook. Featuring 70 recipes that include many of the most classic Simpsons dishes, this cookbook includes easy-to-follow instructions for chefs of all ages and levels. Finally, you can make all your favorite meals straight from Marge’s kitchen in no time!

The author's third keepsake book offers a collection of her favorite recipes for cakes, pies, and other desserts for all occasions.

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

After years spent traveling and sampling sweets throughout her native Mexico, celebrated pastry chef Fany Gerson shares the secrets behind her beloved homeland’s signature desserts in this highly personal and authoritative cookbook. Skillfully weaving together the rich histories that inform the country’s diverse culinary traditions, My Sweet Mexico is a delicious journey into the soul of the cuisine. From yeasted breads that scent the air with cinnamon, anise, sugar, fruit, and honey, to pushcarts that brighten plazas with paletas and ice creams made from watermelon, mango, and avocado, Mexican confections are like no other. Stalwarts like Churros, Amaranth Alegrías, and Garibaldis—a type of buttery muffin with apricot jam and sprinkles—as well as Passion Fruit–Mezcal Trifle and Cheesecake with Tamarind Sauce demonstrate the layering of flavors unique to the world of dulces. In her typical warm and enthusiastic style, Gerson explains the significance of indigenous ingredients such as sweet maguey plants, mesquite, honeys, fruits, and cacao, and the happy results that occur when combined with Spanish troves of cinnamon, wheat, fresh cow’s milk, nuts, and sugar cane. In chapters devoted to breads and pastries, candies and confections, frozen treats, beverages, and contemporary desserts, Fany places cherished recipes in context and stays true to the roots that shaped each treat, while ensuring they’ll yield successful results in your kitchen. With its blend of beloved standards from across Mexico and inventive, flavor-forward new twists, My Sweet Mexico is the only guide you need to explore the delightful universe of Mexican treats.

Baking with whole-grain flours used to be about making food that was good for you, not food that necessarily tasted good, too. But Kim Boyce truly has reinvented the wheel with this collection of 75 recipes that feature 12 different kinds of whole-grain flours, from amaranth to teff, proving that whole-grain baking is more about incredible flavors and textures than anything else. When Boyce, a former pastry chef at Spago and Campanile, left the kitchen to raise a family, she was determined to create delicious cakes, muffins, breads, tarts, and cookies that her kids (and everybody else) would love. She began experimenting with whole-grain flours, and Good to the Grain is the happy result. The cookbook proves that whole-grain baking can be easily done with a pastry chef’s flair. Plus, there’s a chapter on making jams, compotes, and fruit butters with seasonal fruits that help bring out the wonderfully complex flavors of whole-grain flours. Praise for Good to the Grain: “Boyce started playing with a variety of flours when she took a break from restaurant kitchens and wrote her first cookbook, Good to the Grain, a whole grains baking bible that won a coveted James Beard Foundation Award this year.” —O Magazine A collection of stories and 100 sweet and savory French-inspired recipes from popular food blogger David Lebovitz, reflecting the way Parisians eat today and featuring lush photography taken around Paris and in David's Parisian kitchen. In 2004, David Lebovitz packed up his most treasured cookbooks, a well-worn cast-iron skillet, and his laptop and moved to Paris. In that time, the culinary culture of France has shifted as a new generation of chefs and home cooks—most notably in Paris—incorporates ingredients and techniques from around the world into traditional French dishes. In My Paris Kitchen, David remasters the classics, introduces lesser-known fare, and presents 100 sweet and savory recipes that reflect the way modern Parisians eat today. You’ll find Soupe à l’oignon, Cassoulet, Coq au vin, and Croque-monsieur, as well as Smoky barbecue-style pork, Lamb shank tagine, Dukkah-roasted cauliflower, Salt cod fritters with tartar sauce, and Wheat berry salad with radicchio, root vegetables, and pomegranate. And of course, there’s dessert: Warm chocolate cake with salted butter caramel sauce, Duck fat cookies, Bay leaf poundcake with orange glaze, French cheesecake...and the list goes on. David also shares stories told with his trademark wit and humor, and lush photography taken on location around Paris and in David’s kitchen reveals the quirks, trials, beauty, and joys of life in the culinary capital of the world.

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Named a Best Baking Book of Fall 2021 by Eater Named a Top 10 Most Anticipated Cookbook of Fall 2021 by Stained Page News There is nothing more satisfying or comforting than tying on a favorite apron and baking something delicious. And nowhere has this been so woven into life than in the American South, where the attitude is that every day is worthy of a special treat from the kitchen. Cheryl Day, one of the South's most respected bakers, a New York Times bestselling author, and co-owner—with her husband, Griff—of Savannah's acclaimed Back in the Day Bakery, is a direct descendent of this storied Southern baking tradition. Literally: her great-great-grandmother was an enslaved pastry cook famous for her biscuits and cakes. Now Cheryl brings together her deep experience, the conversations she's had with grandmothers and great-aunts and sister-bakers, and her passion for collecting local cookbooks and handwritten recipes in a definitive collection of over two hundred tried-and-true recipes that celebrate the craft of from-scratch Southern baking. Flaky, buttery biscuits. Light and crisp fritters. Muffins and scones with a Southern twist, using ingredients like cornmeal, pecans, sorghum, and cane syrup. Cookies that satisfy every craving. The big spectacular cakes, of course, layer upon layer bound by creamy frosting, the focal point of every celebration. And then the pies. Oh, the pies! The book steeps the baker in not only the recipes, ingredients, and special flavor profiles of Southern baking but also the very nuances of how to be a better baker. With Cheryl as your guide, it's like having generations of Southern bakers standing over your shoulder, showing you just how to cream butter and sugar, fold whipped egg whites into batter, adjust for the temperature and humidity in your kitchen, and master those glorious piecrusts by overcoming the thing that experienced bakers know—a pie dough can sense fear! Time to get out that apron.

Transform ordinary desserts into extraordinary creations. In *My Sweet Kitchen*, world-renowned recipe developer and food photographer Linda Lomelino shares how to make her favorite sweet treats while also offering her expert advice on how to bake, decorate, and photograph your own delicious creations. Through nearly 50 original recipes for decadent delights—from Rhubarb Summer Cake and Lime Pie with Marinated Strawberries to Stout Pretzel Cupcakes, Malted Milk Brownies, and Caramel Macadamia Tart—let Linda be your guide to making picture-perfect desserts. Turn each recipe an opportunity to bake, style, click, and share.

Brown Sugar Kitchen is more than a restaurant. This soul-food outpost is a community gathering spot, a place to fill the belly, and the beating heart of West Oakland, a storied postindustrial neighborhood across the bay from San Francisco. The restaurant is a friendly beacon on a tree-lined parkway, nestled low and snug next to a scrap-metal yard in this Bay Area rust belt. Out front, customers congregate on long benches and sprawl in the grass, soaking up the sunshine, sipping at steaming mugs of Oakland-roasted coffee, waiting to snag one of the tables they glimpse through the swinging doors. Deals are done, friends are made; this is a community in action. In short order, they'll get their table, their pecan-studded sticky buns, their meaty hash topped with a quivering poached egg. Later in the day, the line grows, and the orders for chef-owner Tanya Holland's famous chicken and waffles or oyster po'boy fly. This is when satisfaction arrives. *Brown Sugar Kitchen*, the cookbook, stars 86 recipes for re-creating the restaurant's favorites at home, from a thick Shrimp Gumbo to celebrated Macaroni & Cheese to a show-stopping Caramel Layer Cake with Brown Butter–Caramel Frosting. And these aren't all stick-to-your-ribs recipes: Tanya's interpretations of soul food star locally grown, seasonal produce, too, in crisp, creative salads such as Romaine with Spring Vegetables & Cucumber-Buttermilk Dressing and Summer Squash Succotash. Soul-food classics get a modern spin in the case of B-Side BBQ Braised Smoked Tofu with Roasted Eggplant and a side of Roasted Green Beans with Sesame-Seed Dressing. Straight-forward, unfussy but inspired, these are recipes you'll turn to again and again. Rich visual storytelling reveals the food and the people that made and make West Oakland what it is today. *Brown Sugar Kitchen* truly captures the sense—and flavor—of this richly textured and delicious place.

It's time to venture beyond vanilla and chocolate and take your baking skills up a notch. We're talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with Tessa Huff's 150 innovative recipes, which combine new and exciting flavors of cake, fillings, and frostings—everything from pink peppercorn cherry to bourbon butterscotch, and pumpkin vanilla chai to riesling rhubarb and raspberry chocolate stout. Including contemporary baking methods and industry tips and tricks, *Layered* covers every decorating technique you'll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art.

Create your own delicious, gorgeous, and professional-quality candies with *The Sweet Book of Candy Making*. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with *The Sweet Book of Candy Making*!

Think You Can't Can? Think Again... The craft of canning has undergone a renaissance, attracting celebrity chefs, home cooks, and backyard gardeners alike. Canned and pickled foods have become a cornerstone of the artisanal food movement, providing an opportunity to savor seasonal foods long after harvest and to create bold new flavors. *Tart and Sweet* by Kelly Geary and Jessie Knadler is the essential canning manual for the 21st century, providing a modern tutorial on small-batch canning accompanied by easy-to-follow photos and instructions as well as more than 101 sweet and savory recipes for preserved fruits and pickled vegetables, including jams, chutneys, marmalades, syrups, relishes, sauces, and salsas. With traditional favorites like canned peaches and bread-and-butter pickles as well as more inventive flavor combinations such as kumquat marmalade and pickled ramps, *Tart and Sweet* offers endless possibilities for creative preserving. In addition, you'll find recipes and inspiration for using your canned goods in delicious and unique ways, from cocktails to cakes. Whether you're assembling a plate of pickled hors d'oeuvres, baking with fresh apple butter, or gifting jars of blueberry jam in December, you'll find countless uses for your homemade preserves.

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

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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.

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