

## Simple Cakes

With a foreword by Ree Drummond, this beautiful book has 100 easier, faster, lightened-up Southern recipes, from the blogger behind the popular Add a Pinch website. A generation ago, home cooks may have had all day to prepare dinner, but most folks now want convenient, fast recipes that don't rely on canned soups or other processed products. Here, fresh ingredients take center stage in slow cooker meals, casseroles and one-dish suppers, salads, soups, and desserts that have deep, satisfying flavors but are a cinch to make. Smart swaps like Greek yogurt for mayo in pimento cheese and cauliflower "rice" put a modern spin on these dishes. With 75 color photographs and lots of sidebars, this is the new Southern cooking handbook.

A totally new take on fuss-free baking with 50 easy-to-master recipes that put an inventive spin on beloved classic cakes, using one sheet pan and minimal supplies. Baking, and especially baking cakes, can be difficult, messy, and a big time commitment. With baking guru and award-winning cookbook author Abigail Johnson Dodge's simplicity-forward approach, you'll be whipping up impressive and delicious sheet cakes of all kinds, no matter your skill level--all you need is a sheet pan and a sweet tooth. Abby teaches you how to build spectacular sheet cake creations with her three techniques for assembly--classic, stacked, and rolled--along with everything else you need to turn your cake into a masterpiece. Sheet Cake will be your go-to for birthday cakes, housewarming sweets, just-because treats, and dessert for every occasion (special or otherwise) with tried-and-true options like Tiramisu, Chocolate Mousse, and Boston Cream and fun, new flavors such as Salty Pretzel Caramel Cake, Fluffernutter, and Chai Mango. With endless options for variation and customization with flavors and frostings, Sheet Cake will be your new favorite resource to find a cake you're guaranteed to love.

Introducing more sensationally simple quilts from Me and My Sister Designs--Layer-Cake style! Sisters Barb and Mary are famous for sharing little sewing tricks that make quilts look more complex than they truly are. In Easy Layer-Cake Quilts 2, they're at it again! Put your Layer Cakes (or any 10" fabric squares) to work in 11 easy quilts that are as pretty as can be. A Layer Cake, a background fabric, and maybe a border fabric or two are all you need to begin!

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

So called "naked cakes" are an increasingly popular choice for celebrations both large and small and what you see is what you get! While in recent years the trend has been for cakes to be encased in frosting and decorated in a fancy style, there is a new trend for stripping cakes back, and decorating them very simply with fresh edible flowers and vibrant berries or using pastel shades to make the cake itself the star attraction. The queen of cakes, Hannah Miles, has undressed classic cakes to create these delightful recipes. Whether you want to create Vintage Elegance, Rustic Style, Romantic Charm, Chic Simplicity, or Dramatic Effect, or make something to represent the Changing Seasons, you'll find the perfect recipe and design here. Choose from floral cakes such as Rose Petal Victoria Sponge, zingy citrus bakes such as Clementine Mini Cakes and luxurious berry fruit offerings including Blueberry and Lemon Cake. There are plenty of ideas to tempt the sophisticated nut-lover and chocoholic, such as Chocolate Layer Cake with Honey-roasted Figs, Coffee and Walnut Cake with Praline Cream and Spun Sugar, and Pink Layer Cake with Pistachio Cream. These cakes are not for every day—they are special treats and the perfect treat for birthdays, weddings and other celebrations all year round. From the surprisingly simple to the lusciously extravagant, family and friends will be astounded by these impressive bakes.

Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut- Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

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

Incredibly Flavorful & Gorgeous Cakes to Celebrate All Year Long In Simply Beautiful Homemade Cakes, Lindsay Conchar shares 65 mouthwatering recipes paired up with simple decorating techniques to take your cakes to the next level. The cakes feature popular flavors that are sure to satisfy everyone's favorite sweet-tooth craving. Lindsay teaches her secrets to frosting a perfectly smooth cake, piping simple designs with buttercream frosting, getting that beautiful drizzle and creating trendy looks such as rustic ruffles. Whether it's for a special party, a holiday or just a treat for yourself, the cakes in this book are sure to impress both in taste and style! Dazzle your friends and family with cakes such as Cinnamon Roll Layer Cake, Key Lime Cheesecake, Chocolate Mousse Brownie Cake, Chocolate Peanut Butter Cupcakes, Birthday Explosion Ice Cream Cake (no ice-cream machine required!) and Eggnog Spice Cake for the winter holidays. Follow Lindsay's decoration ideas for each cake or mix and match for

your own pretty twist. Either way, you're sure to end up with a delicious winner! Simply Beautiful Homemade Cakes inspires you at every page to do what cakes do best—bring joy to the lives of your friends and family.

National Winner for Gourmand World Cookbook Awards 2017 - Family Books Winner of the 2018 Taste Canada Awards - General Cookbooks, Silver Delicious, wholesome family-friendly recipes from the creator of the award-winning Simple Bites blog Toasty warm in the winter and cool in the summer, Aimée's comfortable kitchen is a place where the family gathers, cooks together, and celebrates everyday life. In The Simple Bites Kitchen, she brings her love of whole foods to the table and shares heart-warming kitchen stories and recipes that are nutritious, fairly simple to make, and utterly delicious. Aimée knows the challenges that come with feeding a family and tackles them head on by providing lunchbox inspiration, supper solutions and healthy snack options. Aimée's collection of 100 wholesome recipes draws on her experience as a mom and a seasoned cook and is brimming with fresh ingredients and simple instructions so that you can cook with confidence knowing you're providing your family with healthy and great-tasting meals. You and your family will enjoy recipes from Overnight Spiced Stollen Swirl Buns and Maple-Roasted Pears with Granola for breakfast, Tequila-Lime Barbecue Chicken and Strawberry Rhubarb Pie for a fresh air feast, garden-inspired recipes like Harvest Corn Chowder and Lentil Cottage Pie with Rutabaga Mash, and family dinner favourites like Roast Chicken with Bay Leaf and Barley and Cranberry-Glazed Turkey Meatloaf with Baked Sweet Potatoes. Filled with beautiful photography, The Simple Bites Kitchen also includes recipes to keep your preserves pantry well-stocked all year, tips, simple tutorials and inspiration and ideas for homespun hospitality.

Bake your cake and eat it too--super easy recipes for cake when you want it The Easy Cake Cookbook is the ultimate guide for cake lovers who are big on taste--but short on time. If you're a busy home baker or a cake-loving beginner, this cake cookbook offers friendly, fail-safe advice so you can bake fast and flavorful cakes whenever you have the craving. The Easy Cake Cookbook gets you baking with an easy-to-follow cake-making intro, complete with supportive step-by-step advice on choosing the perfect pan, prepping your workspace, and more. Try your hand at dozens of tasty recipes--all mixed and ready to bake in the time it takes your oven to preheat. The Easy Cake Cookbook includes: Take the cake--Become an ace of cakes with this cake cookbook using easy instructions for measuring, mixing, and more. Pieces of perfection--Bake 75+ mix-and-bake cakes that are delicious right out of the pan, such as coffee cakes, Bundt cakes, skillet cakes, and more. Top it off--Up the wow factor of your cakes using a selection of optional but simple and scrumptious recipes for frostings, glazes, and ganache. Sweeten up your day-to-day with delightful and delectable cakes from scratch using the Easy Cake Cookbook.

Few things are as satisfying as a sweet snack that's mouthwateringly moist. So skip the cookie jar and head for the cake keeper. In Cake Keeper Cakes, Lauren Chattman, the author of Dessert Express, presents simple and delicious recipes that stand up to everyday eating. Made from only the most wholesome ingredients, Lauren's heavenly creations include Espresso-Hazelnut Bundt Cake, Banana and Bittersweet Chocolate Cake, Citrus Pound Cake, Raspberry Yellow Cake Squares, and Mississippi Mud Cake. Designed with the busy baker in mind, this intoxicating cookbook shows how to make long-lasting cakes like mom used to, in a lot less time.

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

From light and fluffy angel food cake to made-from-scratch chocolate cake to Down in the Delta "Dirt" cakes, this book has something to satisfy every Southern sweet tooth. Synonymous with grace, elegance and Southern hospitality, Southern cakes are a perfect complement to a soul food dinner or your home-style entree, and are guaranteed to please those you love most. Simple to follow (many with their own topping/cake glaze recipes included), even the most novice baker can give these a try and see great results. Includes diabetic and low-fat options. Enjoy & Be Well! (Twitter @SoDelishDish)

Now anyone can bake rich, wonderful, and comforting desserts and get out of the kitchen in lightning-fast speed. Quick and convenient dump cakes are perfect for families with children who always want to help, for home cooks on the go and for anyone who just wants to keep their cooking simple. It's the answer to the constant barrage of "bring a dish" events and the balm that calms dessert cravings. Inside you'll find a wide array of cakes and desserts that require minimal utensils to prepare. For nearly all of the recipes, simply open readily available cans or a package of cake mix and layer in the pan. Never again will you have to struggle with complex steps or deal with lots of dirty dishes. Simple, filling, and comforting, these cakes are timeless, reminiscent of grandma's house or that scout troop cookout. Discover decadent Pumpkin Bourbon Nut Cake perfect for fall picnics, classic favorites like Upside Down Pineapple Cake, or Easy Peasy Peach Cake for those nights you have a sweet tooth but not much energy. Other recipes feature new, innovative flavor combinations, from decadent chocolate and salted caramels, to fresh tasting fruits: the array of flavors is nearly endless. Delicious Dump Cakes is your ticket to a fast dessert whenever you crave it!

More than forty simple—yet incredibly stylish—cakes for every occasion, from weddings and anniversaries to birthdays, christenings, and Christmas. Sweet and Simple Party Cakes offers a variety of irresistible cake designs in all colors, shapes, and sizes. This stunning book also includes a wide selection of sweet cupcakes and gorgeous mini-cakes to make when time is short. Readers will explore a wide variety of quick and easy sugarcrafting techniques as well as professional tricks. Easy-to-follow step-by-step instructions, simple recipes, and beautiful photography ensure mouthwatering results. “This is a great book—wonderful pictures and ideas. There is really something about the simplicity of the designs that keep all the cakes looking beautiful. There’s not one in here I wouldn’t want to make!” —I Like to Do Crafty Things

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

with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

Why stick to the same old sheet cakes from your supermarket bakery to celebrate the special moments with your kids? Ditch the tired Barbie and G.I. Joe themes and make something truly special with *Party Cut-Up Cakes for Kids!* Perfect for birthdays, parties, holidays, and other special celebrations, *Party Cut-Up Cakes* teaches even novice bakers how to create spectacularly decorated cakes using standard cake pans and cake mixes, plus easy homemade frostings combined with your favorite colors, flavors and decorations to make custom cakes that will be the hit of the party!

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind *Two Peas & Their Pod* TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

The expert baker and bestselling author behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, *Sally's Baking Addiction*, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally’s *Candy Addiction* and *Sally’s Cookie Addiction*.

Everyone loves homemade cakes, but not the work to bake them. Betty Crocker solves the problem with 150 easy cakes—some so easy they never even go into the oven. Organized by flavor, from chocolate to carrot, caramel to fruit, each chapter showcases a range of achievable cakes. Enjoy dump cakes, poke cakes, Bundt cakes, slow cooker cakes, mug cakes, ice cream cakes, 13x9 cakes, and more. Indulge in Chocolate Molten Lava Mug Cake or Zebra Cake from the slow cooker, both easy enough for a novice and satisfying enough for an expert cook. And to ensure things stay simple, there are helpful features, such as Genius Ways to Frost a Cake and Ingenious Cake Hacks. With both homey and show-stopping recipes, anyone can make a delicious cake, whether from scratch, a mix, or store-bought items.

Inspired by her beloved blog, *dinnerlovestory.com*, Jenny Rosenstrach’s *Dinner: A Love Story* is many wonderful things: a memoir, a love story, a practical how-to guide for strengthening family bonds by making the most of dinnertime, and a compendium of magnificent, palate-pleasing recipes. Fans of “Pioneer Woman” Ree Drummond, Jessica Seinfeld, Amanda Hesser, *Real Simple*, and former readers of *Cookie* magazine will revel in these delectable dishes, and in the unforgettable story of Jenny’s transformation from enthusiastic kitchen novice to family dinnertime doyenne.

Don't think you can make a warm, gooey homemade cake in under five minutes? Think again! *Quick and Easy Mug Cakes* is the perfect gift for anyone with a mug, a microwave, and a dream. With over 75 delectable recipes for cakes, brownies, cookies, and more, every single recipe can be made in an ordinary, microwave-safe mug in just a few minutes. Author Jennifer Lee, creator of the food blog *Kirbie's Cravings*, guides you through simple recipe favorites like: 2-Ingredient Flourless Nutella® Cake Salted-Caramel Chocolate Cake Funfetti Cake S'mores Cake Strawberries & Cream Cake Chocolate Peanut Butter Cake Red Velvet Cake Lemon Dream Cake and dozens more! Featuring special chapters like *Skinny Mug Cakes* (all under 200 calories!), *Gluten-Free Mug Cakes*, and even *4-Ingredients-or-Less Mug Cakes*, there is no excuse for eating tasteless, packaged desserts anymore. Every recipe in *Quick and Easy Mug Cakes* is simple, fast, and delicious. The best part? If you mix your ingredients right in your favorite mug, there is next to no cleanup!

"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.

Debbie Brown is an accomplished cake decorator, author, and teacher who has written several successful cake decorating books

Fondant haters, lazy bakers and time-poor hosts rejoice! These naked cakes are achievable, budget friendly and swoon-worthy-and they provide an ideal opportunity to experiment with and

display your individual creativity! Beautiful, rustic and organic in form, naked cakes are always tiered, with filling and frosting between layers but never on the outside--thus "naked." Within these pages you will find information on choosing a style of cake; how to make sweet fillings, butters and frostings as well as syrups; recipes for over a dozen base cakes including gluten-free and flourless options; a definitive listing of flavor profiles and combinations; beautiful cake toppers; and over a dozen assembled cakes for different occasions. Recipes include: Coconut & Limoncello Cake with Honey Buttercream & Lemon Curd Watermelon Cake with Sweet Coconut Cream, Figs & Berries Lemon & Rosemary Cake with Vanilla Buttercream Cardamom Cake with Spiced Syrup & Candied Oranges Vanilla Cake with Rose Buttercream Layered Crêpe Cake with Watermelon & Rose Jam, Chantilly Cream & Berries Almond & Lemon Cake with Lemon Buttercream Orange Yoghurt Cake with Orange Syrup & Mascarpone Buttercream Chocolate Cake with Chantilly Cream & Fruit Cheese Wheel Cake with Fresh & Dried Fruit Meringue Stack with Hazelnut Liqueur Cream, Figs & Maple Syrup Chocolate Cake with Salted Caramel Popcorn, Chocolate Fudge Frosting & Dark Chocolate Glaze Lychee Cake with Mascarpone Buttercream Beautifully styled spreads provide inspiration for special occasions such as a baby shower, a simple wedding, a fiesta or a dessert party --all with stunning naked cakes as the centerpiece, of course! Don't miss the special section on how to decorate your cakes with edible fresh and sugared flowers and fruits.

Bundt-style cakes appeal to everyone busy home bakers appreciate how simple they are to make, and cake lovers adore the endless (and delicious!) variety of shapes and forms they can take. This collection of more than 50 recipes delivers retro fun with a sophisticated spin, offering everything from nostalgia-inducing classics and decadent indulgences to adorable minis and even vegan versions of this eponymous treat. Enticing photos throughout showcase these whimsical, irresistible desserts and will have anyone with sweet cravings begging for this circular sensation!

Simple Cake All You Need to Keep Your Friends and Family in Cake

SHORTLISTED FOR ABIA ILLUSTRATED BOOK OF THE YEAR 2021 Family food is generous, unfussy and demonstrates love and care. No matter what busyness the day brings, the act of setting the table and enjoying a simple meal together is comforting and ever-reassuring. Eating simply and seasonally is at the core of Julia Busutil Nishimura's recipes. Whether it's a cooling coffee granita to start a summer's day or the comfort of a hearty baked maccheroni in darkest winter, this is the kind of food you will want to share with your loved ones throughout the year. The dishes in this book are brought to life by great ingredients. There are plenty of quick recipes and some that require more time to bubble away on the stove. Overall, they are linked by taste and pleasure, and making the most of seasonal produce. This is generous, delicious food that the whole family will love, all year round. Recipes include: Summer - Crêpes with whipped ricotta - Slow-roasted tomatoes with mint and mozzarella - Spaghetti with fennel and prawns - Apricot and berry galette Autumn - Granola with poached plums - Spiced split lentil soup with fried eggplant - Miso roast chicken - Blackberry and apple pudding Winter - Congee - Lentil and maple-roasted carrot salad - Japanese braised pork - Dark chocolate, walnut and oat cookies Spring - Tokyo-style French toast - Silverbeet and ricotta malfatti with brown butter sauce - Lamb and green bean stew - Simple butter cake with raspberries

Delicious cakes with an extra flavor punch in every bite.

More than 100 inspiring recipes and crafts to cook, bake, and create during that precious hour known as naptime. Every parent knows how magical naptime is--that blissful hour when the house is quiet and you actually have a few moments to yourself. Now Jamielyn Nye, founder of the popular blog IHeartNaptime.net and mother of three, is making naptime even more delicious with her highly anticipated first cookbook. With millions of visitors a month, I Heart Naptime has become a favorite online destination for readers who can't get enough of Nye's easy, kid-pleasing recipes and adorable crafts. From Fluffy Buttermilk Biscuits to BLT Salad with Homemade Buttermilk Ranch Dressing, One-Pot Cheesy Bacon and Chive Macaroni, and Cookies 'n' Cream Cupcakes, THE I HEART NAPTIME COOKBOOK features more than 100 recipes that have you covered for any meal, snack, or sweet craving--and many will even inspire your kids to help in the kitchen! In addition to recipes, Nye's charming crafts like DIY plates, napkins, and aprons transform any meal into a celebration and makes it easy to give the perfect gift, from a basket of homemade toffee to birthday cupcakes. An indispensable resource for home cooks and busy parents, THE I HEART NAPTIME COOKBOOK will make it easy to answer that age-old question, "What's for dinner?"

With straightforward recipes you can trust from Mary Berry, the beloved judge of The Great British Baking Show, Fast Cakes is a must-have for all busy bakers. Fast Cakes is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever--nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion, from Honey & Almond Cake to Mary's First-Rate Chocolate Cake. Fast Cakes also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

!--[if gte mso 9]![endif]--Magic Cakes is your easy, no-hassle guide to the latest, Pinterest-fueled baking craze! If you dream of a layered cake, but want to avoid the endless, complicated steps it takes to make one, then you're going to fall in love with magic cakes. With only a single batter that magically transforms into three layers of custardy, fudgey, spongy cake, you can have an easy dessert that looks like it took hours to put together (and tastes like it, too!) This book contains 40 recipes for cakes, frostings, icings, and other delightful extras that are simple to make and difficult not to devour. Magic cakes can be your classic chocolate or vanilla, a tiramisu cake reimagined, or even an unconventional cardamom-scented sweet potato cake if you're feeling adventurous. Top each treat with a frosting or a simple dusting of powdered sugar, and you've got yourself a magical dessert to savor and enjoy!

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. Dessert for Two takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled

