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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. More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford Make any day sweeter—with the luscious taste of homemade ice cream! Have you been searching for creative new ways to enjoy ice cream? With this delightful collection of recipes, you can craft flavor-infused ice cream anytime. Whether it's a twist on plain vanilla bean or an artisan flavor like Fresh Fig Gelato, The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook includes recipes for hundreds of cold delights, including: Ice cream, ice milk, and frozen yogurt Sherbets and sorbets Italian gelato and other international frozen desserts Vegan and sugar-free frozen desserts If you're an ice cream aficionado, dig in to this ultimate guide to homemade frozen desserts. It's packed full of delicious, creamy recipes your entire family will love to scoop up! This book is about making baking worth it: simple to cook and satisfying to eat. Wholesome and indulgent - these are recipes you'll want to make again and again. The Violet Bakery is a cake shop and café in Hackney, east London. The baking is done with simple ingredients including wholegrain flours, less refined sugars and the natural sweetness and muted colours of seasonal fruits. Everything is made in an open kitchen for people to see. Famed for its exquisite baked goods, Violet has become a destination. Owner Claire Ptak uses her Californian sensibility to devise recipes that are both nourishing and indulgent. With real thought about taste and using the purest ingredients, she has created the most flavourous iterations of classic cakes, as well as new treats for modern palates. Discover the recipes behind the bakery that made Prince Harry and Meghan Markle's wedding cake. Over 100 recipes include Cinnamon Buns, Mozzarella, Rosemary and New Potato Tarts, Butterscotch Blondies and Loganberry-vanilla Birthday Cake. Offers dessert recipes that fit into the paleo lifestyle, including lemon berry custard pie, carrot-apple whoopie pies, and vanilla spiced custard pie. The s'more never tasted so good! S'mores are as much a part of camping as tents and sleeping bags, but have you ever wondered how to make this tasty treat even better? Becky Rasmussen provides the answer with more than 50 simple twists that will have you begging for s'more! Features 55 alternatives to the original s'more Holiday recipes and "spirited" s'mores Marshmallow toasting guide Safety tips, clean-up tips and more Try these delectable desserts: Brownie S'mores • Peanut Butter & Banana S'mores • Tiramisu S'mores • Halloween S'mores • Irish Cream S'mores "Sweet & Savory Keto Chaffles is a cookbook of 75 unique keto chaffle recipes written by best-selling keto author Martina Slajerova"-- 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. The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg 'The Mary Berry of the Instagram age' - The Times Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscotti bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more! Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy. Presents recipes for a wide range of cookies and brownies to suit any taste, including espresso swirl brownies, snicker doodles, and chocolate decadence cookies More than 125 simple and sweet recipes for Paleo-friendly desserts Following a Paleo Diet doesn't mean you have to give up your favorite desserts and treats. Paleo Desserts For Dummies offers up more than 125 tasty and delectable dessert recipes that you can enjoy while staying true to the Paleo lifestyle. From chocolate cake and blueberry muffins to maple-walnut ice cream and cookie dough Oreo cookies—there's something to please every palate in this collection of Paleo-friendly desserts. The Paleo diet is one of the hottest diet and healthy-eating approaches around, as more and more people discover an appealing and sustainable alternative to the restrictive diets that can lead to burnout and failed weight loss efforts. Using natural foods to achieve great health and a perfect physique, the Paleo diet can lower the risk of cardiovascular disease, blood pressure, and markers of inflammation, as well as help promote weight loss and optimal health. Plus, it has become a lifesaver for the millions of

Americans with celiac disease who benefit from eating natural and gluten-free foods. Provides recipes that are all made with nourishing, whole foods with no added refined sugars, gluten, grains, or soy. Includes Paleo recipes for holiday treats, like chocolate pumpkin pie, Halloween ghost truffles, and a fudgy peppermint bark. Gives you access to a handful of additional Paleo dessert recipes on dummies.com. Helps you discover the healthy alternatives to sugar and chemical-laden junk food. With the satisfying recipes in *Paleo Desserts For Dummies*, you'll soon discover how sweet it is to give in to primal cravings! Presents a collection of gluten-free recipes, including breads, soups, salads, snacks, main dishes, and desserts, with allergy-free options, advice on setting up a gluten-free kitchen, and tips for grocery shopping. Ice cream is the perfect addition to any hot summer vacation. Everybody loves it, and it's great with cake. Unfortunately, there are only so many flavors that grocery stores carry, and it's hard to find vegan-friendly options. The perfect solution is homemade ice cream. This book is here to provide you with many different homemade vegan ice cream recipes. Everybody can find a recipe they like in this book. You will find: ? Fruity vegan ? No churn vegan ? And much more. There's a flavor for everyone in this book. There's no need to suffer through the summer heat without some tasty and cool to cool you off. Grab this book today and have ice cream tomorrow. Named one of the country's top ten pastry chefs by both *Chocolatier* and *Pastry Art & Design* magazines and nominated five times for the James Beard Pastry Chef of the Year award, Ann Amernick is one of the nation's most accomplished dessert makers. Now, in this deliciously inspiring cookbook, she shares nearly 100 recipes for artfully distinctive desserts—the summation of her long and distinguished career as a baker. Amernick's creations often recall familiar foods and flavors—a cheese danish, for example, or a Reese's Peanut Butter Cup—but in her hands, the familiar becomes something truly extraordinary: Apricot and Custard Danish Sandwiches, or Peanut Butter Cream Truffles with Shortbread and Raspberry Gelée. Spanning the whole range of dessert possibilities—cakes and tortes, pies and tarts, cookies and candies, cold desserts, warm desserts, and dessert sandwiches—*The Art of the Dessert* is filled with recipes that are as innovative and sophisticated as they are homey and unfailingly delicious. Chocolate Toffee Torte, Lemon Caramel Tartlets, Almond Lace Cookies, Amaretto Nougat Cups, Toasted Coconut Pecan Soufflé Tartlets, and Pumpkin Custard Napoleons are just a few of the dazzling creations you'll discover. For each recipe, Amernick offers detailed, step-by-step guidance on preparation, as well as sidebars that offer options for embellishing the desserts when serving. Sixteen striking full-color photographs accompany the recipes, along with Amernick's "Trucs of the Trade" and expert advice on pastry making, including basic and advanced techniques, information on equipment and ingredients, and helpful tips on creating all kinds of dessert components and garnishes, from tartlet shells to fruit leather. If you want to refine your baking skills and add some show-stopping new desserts to your repertoire, let this extraordinary cookbook by a master pastry chef be your guide. From Amanda Rettke, founder of the popular blog *I Am Baker*, comes *Surprise-Inside* Cakes with recipes and techniques to make dozens of stunning, imaginative cakes for every occasion, each with something special inside. Whether it's a striking, all-white cake with a secret red velvet heart baked inside; a birthday cake, complete with a surprise balloon cake in the middle; or the gorgeous hydrangea cake that took the blogosphere by storm; Amanda's cakes are downright revolutionary—and really fun to prepare. This beautifully designed cookbook contains eye-popping color photos and step-by-step instructions to create incredible surprise-inside cakes in your own kitchen. For Amanda Rettke, every cake is a gift to be shared with family and friends, a special treat that should be lovingly prepared and meticulously designed—from the inside out. The immensely popular blogger behind *Little House Living* provides a timeless and "heartwarming guide to modern homesteading" (*BookPage*) that will inspire you to live your life simply and frugally—perfect for fans of *The Pioneer Woman* and *The Hands-On Home*. Shortly after getting married, Merissa Alink and her husband found themselves with nothing in their pantry but a package of spaghetti and some breadcrumbs. Their life had seemingly hit rock bottom, and it was only after a touching act of charity that they were able to get back on their feet again. Inspired by this gesture of kindness as well as the beloved *Little House on the Prairie* books, Merissa was determined to live an entirely made-from-scratch life, and as a result, she rescued her household budget—saving thousands of dollars a year. Now, she reveals the powerful and moving lessons she's learned after years of homesteading, homemaking, and cooking from scratch. Filled with charm, practical advice, and gorgeous full-color photographs, Merissa shares everything from tips on budgeting to natural, easy-to-make recipes for taco seasoning mix, sunscreen, lemon poppy hand scrub, furniture polish, and much more. Inviting and charming, *Little House Living* is the epitome of heartland warmth and prairie inspiration. The easy way to transition to the raw food lifestyle. Celebrities like Demi Moore, Sting, Madonna, and Woody Harrelson as well as experts in diet and nutrition have drawn attention to the newest trend in eating: raw foods. As the demand for raw foods increases, so does the demand for informative and supportive facts about this way of life. *Raw Food For Dummies* shares reasons for incorporating raw food into your diet and life, tips on how to do it, and includes nearly 100 recipes. Whether you're interested in incorporating raw foods into an existing meal plan, or transitioning to a raw foods-only diet, *Raw Food For Dummies* will help. Main areas of coverage include the benefits of eating raw foods, tips for avoiding undernourishment and hunger, information on transitioning to the raw food lifestyle (including where to buy and how to store raw foods), along with coverage of the popular methods of preparing meals, including sprouting, dehydrating, juicing, and greening. Features nearly 100 recipes covering breakfast, lunch, dinner, appetizers, and snacks. Includes advice on transitioning to the raw food lifestyle. Written by a veteran vegan chef and culinary arts teacher. *Raw Food For Dummies* is for anyone interested in incorporating raw foods into an existing meal plan, as well as people interested in transitioning to a raw foods-only diet. You screamed for classic American ice cream. Chocolate, strawberry, vanilla...these flavors are favorites for a reason. They're classic. The *Homemade Ice Cream Recipe Book* takes you back to delicious basics with over 60 recipes for unforgettable, all-American ice creams. Never made ice cream before? That's fine—this ice cream recipe book features step-by-step instructions and troubleshooting tips that make it easy to get the most out of your ice cream maker. The *Homemade Ice Cream Recipe Book* features: 60+ classic flavors—From Vanilla and Birthday Cake to Rocky Road and Pistachio, rediscover the sweet joys of these favorites. Ice cream party essentials—Top things off with recipes for cones, hot fudge sauce, whipped cream, ice cream sandwiches, and more. Master your ice cream maker—This ice cream recipe book has detailed instructions that help you create the perfect ice cream, every time. Turn your kitchen into an old-fashioned ice creamery with *The Homemade Ice Cream Recipe Book*. 'If you think you can't eat as well at home as you do in a restaurant - think again. I'm going to show you how to cook stunning recipes from Bread Street Kitchen at home.' GORDON RAMSAY From breakfast to dinner and everything in between, this is a collection of 100 fresh new recipes from Gordon Ramsay and the award-winning team at Bread Street Kitchen. Like the restaurant itself, the book is all about relaxed and sociable eating, using fresh ingredients, simple techniques all delivered with the signature Gordon Ramsay stamp so that you know it's going to be good. Recipes include Ricotta Hotcakes with Honeycomb Butter - perfect for a weekend brunch, Sea Trout with Clams or a Crispy Duck Salad for a weekday supper. For a weekend get together, get things off to a good start with a Bread Street Kitchen Rum Punch and Slow Roast Pork Belly with Apple & Cinnamon Sauce, followed by Pineapple Carpaccio with Coconut Sorbet or a super indulgent Coconut Strawberry Trifle. Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21. With little skill, surprisingly few ingredients, and even the most unsophisticated of ice-cream makers, you can make the scrumptious ice creams that have made Ben & Jerry's an American legend. Ben & Jerry's *Homemade Ice Cream & Dessert Book* tells fans the story behind the company and the two men who built it—from their first meeting in 7th-grade gym class (they were already the two widest kids on the field) to their "graduation" from a \$5.00 ice-cream-making correspondence course to their first ice-cream shop in a renovated gas station. But the best part comes next. Dastardly Mash, featuring nuts, raisins, and hunks of chocolate. The celebrated Heath Bar Crunch. New York Super Fudge Chunk. Oreo Mint. In addition to Ben & Jerry's 11 greatest hits, here are recipes for ice creams made with fresh fruit, with chocolate, with candies and cookies, and recipes for sorbets, sundaes, and baked goods. Ample Hills Creamery is an ice-cream destination that attracts thousands of customers each day from near and far to Prospect Heights and Gowanus, Brooklyn. Lines wind around the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery. Featuring recipes for the most sought-after flavors—including Salted Crack Caramel, Ooey Gooey, and the Munchies—the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or maybe you need a drink? Daddy's Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide for ice cream lovers and DIY enthusiasts alike. People suffering from autoimmune diseases know how life altering it can be. And while most of the sufferers know what illnesses lead to it, few realize just how much the foods you consume affect your disease. That, however, is starting to change. Medical experts have found that inflammation caused by certain foods can play a major role in autoimmune diseases. In fact, if you can eliminate the foods responsible for the inflammation, you just may be able to cure your autoimmune disease. And that is where this "Cure Autoimmune Disease Cook Book for Beginners - The Life Changing Autoimmune Disease Diet: Autoimmune Disease Treatment for Everyday Life" comes in handy. Within the pages of this autoimmune disease diet book, you will learn how to recreate 25 of the most delicious autoimmune disease treatment recipes. These recipes were designed to help control, prevent and eliminate inflammation caused by foods. Each recipe is written in a detailed step-by-step instructions that even the most novice cook can follow. All the recipes inside this cure autoimmune disease cook book includes a description of the dish, serving size, time it will take to prepare the dish and complete list of ingredients. The whole purpose of this cook book is to show autoimmune disease sufferers that they can control their inflammation without giving up delicious and nutritious meals that everyone in their family will love. The included recipes are so good that your family won't even know they are enjoying an autoimmune disease-treating dish! So what are you waiting for? Start reading "Cure Autoimmune Disease Cook Book for Beginners - The Life Changing Autoimmune Disease Diet: Autoimmune Disease Treatment for Everyday Life" today! 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. Michelle Lopez—the wildly popular and critically acclaimed blogger behind *Hummingbird High*—teaches busy people how to make cookies, pies, cakes, and other treats, without spending hours in the kitchen. If anyone knows how to balance a baking obsession with a demanding schedule, it's Michelle Lopez. Over the past several years that she's been running her blog *Hummingbird High*, Lopez has kept a crucial aspect of her life hidden from her readers: she has a full-time, extremely demanding job in the tech world. But

she's figured out how to have her cake and eat it too. In *Weeknight Baking*, Lopez shares recipes for drool-worthy confections, along with charming stories and time-saving tips and tricks. From everyday favorites like "Almost No Mess Shortbread" and "Better-Than-Supernatural Fudge Brownies" to showstoppers like "a Modern Red Velvet Cake" and "Peanut Butter Pretzel Pie" (it's vegan!), she reveals the secrets to baking on a schedule. With rigorously tested recipes, productivity hacks, and gorgeous photographs, this book is destined to become a busy baker's go-to. Finally, dessert can be a part of every everyday meal! Presents recipes that feature cannabis as an ingredient, along with an introduction that covers topics such as the difference between hemp and cannabis, the plant's potency when eaten, different strains, and its fat content.

NEW YORK TIMES BESTSELLER • The host of the beloved Netflix series *Time to Eat* and Nadiya Bakes and winner of *The Great British Baking Show* returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT AND THE KITCHN** When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven—which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then . . . she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series *Nadiya Bakes*, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike. What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too! **IACP AWARD FINALIST** • 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 **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT** 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. **NEW YORK TIMES BEST SELLER** • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny."—Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, *Smitten Kitchen*, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion. *Jamie Oliver's Food Tube* presents *The Cake Book*, a collection of 50 deliciously inventive and exciting cake and cupcake recipes from Food Tube's own Cupcake Jemma. 'Split up seasonally, you'll have a wonderfully naughty treat to choose from, whatever the time of year - this book might be small in size, but it's crammed full of brilliant recipes' - Jamie Oliver As owner of *Crumbs & Doilies*, one of London's most creative cake and cupcake bakeries, Jemma shows you the easiest everyday classics alongside four chapters of super-cool seasonal cake recipes. With step-by-step instructions alongside handy hints and tips *The Cake Book* is a beautifully presented collection of recipes you'll want to bake time and again, including epic layer cakes such as Raspberry Ripple, Super Lemon Meringue and Ridiculous Chocolate as well as amazing cupcakes like Blueberry Cheesecake, Buttered Popcorn, Cookies & Cream, Eton Mess and more. Jemma Wilson began baking professionally at the esteemed *Rose Bakery* before starting her own business in 2006. *Crumbs & Doilies* has since become one of the most respected and exciting makers of cakes and cupcakes in London, with an emphasis on top quality ingredients, imaginative flavours, beautiful presentation and attention to detail that Jemma carries through to all her recipes. "The magazine for young adults" (varies). Forty-seven delightfully decadent chocolate recipes, including cookies, cakes, pies, tarts, bars, truffles, cups, fondues, and a mousse. Nothing satisfies a serious sweet tooth like chocolate! Whether it's in a cookie, a brownie or a cake, chocolate makes every dessert a cause for celebration. Now Betty Crocker gives you recipes for chocolate treats of every type and stripe—from gooey cookies to melty molten cakes to fun and fancy truffles. For special occasions and everyday desserts alike, Betty Crocker shows you how to put a smile on every chocolate lover's face! One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning *Le Cordon Bleu* in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from *Le Cordon Bleu* - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry - and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts. **THE ONLY BAKING BOOK YOU'LL EVER NEED** In *BAKE* Paul Hollywood shares his best ever recipes for classic bakes. Cakes, biscuits and cookies, breads and flatbreads, pizza and doughnuts, pastries and pies, and showstopping desserts: this book has it all. From classic cakes like the Victoria Sandwich and Chocolate Fudge Cake, through brilliant breads like his foolproof Sourdough, to savoury and sweet pastries like Sausage Rolls and Danish Pastries, these are the only recipes you'll need to create perfectly delicious bakes time and time again. With more years as a professional baker than he'd care to remember and over 10 years judging the best baking show on TV, Paul has created, tested and tasted a huge number of bakes. He has also travelled widely and learnt so much about the craft he loves. For Paul, one of the most joyful things about baking is how it evolves as we discover new techniques, ingredients and influences. As our knowledge improves, so do our recipes. Paul combines every tip and trick he has learned together with his incredible technical know-how to create the ultimate collection of incredible bakes. Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In *Ready for Dessert*, elegant finales such as *Gâteau Victoire*, *Black Currant Tea Crème Brûlée*, and *Anise-Orange Ice Cream Profiteroles with Chocolate Sauce* are as easy to prepare as comfort foods such as *Plum-Blueberry Upside-Down Cake*, *Creamy Rice Pudding*, and *Cheesecake Brownies*. With his unique brand of humor—and a fondness for desserts with "screaming chocolate intensity"—David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his three favorites: a deeply spiced *Fresh Ginger Cake*; the bracing and beautiful *Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges*; and his chunky and chewy *Chocolate Chip Cookies*. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David's best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you're ready for dessert (and who isn't?), you'll be happy to have this collection of sweet indulgences on your kitchen shelf—and your guests will be overjoyed, too.