

100 Great Breads: The Original Bestseller

A must-have cookbook filled with 101 recipes for grilled cheese sandwiches, soups, and sides, Great Book of Grilled Cheese is sure to be a crowd-pleaser for the whole family! Using easy ingredients and even leftovers, discover endless possibilities for delicious grilled cheese sandwiches, plus the perfect side pairing. From deviled bacon grilled cheese to creamy tomato basil soup, included with each recipe is a charming introduction that captures author and chef Kim Wilcox's kitchen memories. Also included are contributions from celebrity TV chefs, including Brandon Frohne (Food Network's Chopped and Chopped Redemption, Travel Channel's Chow Masters & Secret Eats, and winner of Cooking Channel's Snack Attack), Chef Lisa Vanardo (Netflix's Sugar Rush), and others.

NEW YORK TIMES BESTSELLER • From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, *Flour Water Salt Yeast* has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, *Flour Water Salt Yeast* is an indispensable resource for bakers who want to make their daily bread exceptional bread.

"Good bread is hard to find and easy to make," says Dan Leader as he draws you into the ancient world of traditional bread baking. Unlike any other bread book, *Bread Alone* will provide you with a comprehensive guide to creating—at home—the country-style breads that have consistently captured the imagination and the taste buds of the world. In a richly told tale, Leader chronicles his crossings of America and Europe to locate the most vital ingredients at the source, to learn from the methods of the world's great bakers, and to perfect their traditional techniques. His recipes are ones that have been used for centuries: large sourdough ryes, rich and dark raisin pumpernickel loaves, real French pain au levain, big round wheats with walnuts, crusty baguettes, high and airy breads, and more. Made from organic, stone-ground grains, these breads are slow-leavened, hand-shaped, and baked to perfection on heated baking tiles. As you read through the recipes, you can almost smell the ancient aroma of baking bread. And as you begin to bake, you will learn the importance of the primary ingredient in great bread: your own observations. These are some of the breads and techniques you will master: In the chapter "Becoming Bread," you will learn to identify and shop for the highest quality flour available. And you will seek it out because you'll taste the difference. Making a poolish will become second nature to you as you master the Learning Recipe: Classic Country-Style Hearth Loaf and its delicious variations. Whatever your schedule, there is a bread for you. In the chapter "Straight-Dough Breads: Traditional Breads for a Modern Life-Style," you are shown how to start and finish a recipe in five hours, or morning-to-night, or night-to-night. You will bake sourdough bread in its many forms. By gently introducing the concept of sourdough—how it is made, how it is maintained, and how to get the best flavor from it—Leader demystifies it and makes it accessible to you. Discover the wonders of rye bread: From the dense and chewy Finnish Sour Rye to the fragrant Danish Light Rye, everyone's tastes are served. The mystery of pain au levain, French for "bread from a sourdough or wild yeast," unfolds into an understandable, user-friendly process. From My Personal Favorite Pain au Levain, a typical large Parisian loaf, to Pain au Levain with Pecans and Dried Cherries, the "Family of Traditional Pain au Levain" includes some of the best loaves baked around the world. A perfect baguette is a beautiful thing. From shaping to scoring, you will learn how to make the authentic French baguette at home. The purpose of an organic certifier—find out how and why one farmer becomes dedicated to his role as land steward. Brioche, Chocolate-Apricot Kugelhopf, Panettone, and Semolina Sesame Rolls are a few recipes you will find in "A Family of Breads Inspired by Traditional French and Italian Breads." Finally, when a quick bread is all you have time to bake, you will find recipes for such delights as Vanilla Bean Butter Loaf; Dried Pear, Port, and Poppy Seed Loaf;

and Provolone Sage Corn Loaf. Bread Alone is the bread book that cooks and bakers have been waiting for. From the wheat fields of the Midwest to the hot and steamy boulangeries of Paris, you will travel the long and delicious road to flawless bread baking. You will emerge a better baker and with a deeper understanding of what it takes to make perfect loaves. Bakers entertain you with stories of their love of baking (even in the most adverse situations). Bread Alone is the bible of bread books and a must-have for bread lovers everywhere.

The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

'Dan Lepard is to baking what Lewis Hamilton is to Formula One.' - Jay Rayner 'Simply the most beautiful, flour-dusted, crisp-crust, heaven-scented, honey-coloured loaf I could ever have hoped for ... Mr Lepard, I love you.' - Nigel Slater 'Dan Lepard - one of the first bakers and writers in the UK to get people interested in honing their baking skills.' - Diana Henry 65,000 copies sold With more than 75 recipes, from dark crisp rye breads and ricotta breadsticks through to effortless multigrain sourdough, The Handmade Loaf guides you through the stress-free techniques you need to make and bake great breads at home. Made and photographed in kitchens and bakeries across Europe, from Russia through to the Scottish Highlands, Dan Lepard's ground-breaking methods show you how to get the most flavour and the best texture from sourdough and simple yeast breads with minimal kneading and gentle handling of the dough. Let this classic cookbook guide you to making superb bread at home.

Beard on Bread

Ideas and Innovations from the Future of Grain, Flour, and Fermentation [A Cookbook]

A Baker's Book of Techniques and Recipes

Paul Hollywood's Bread

Tartine Bread

The Fundamentals of Artisan Bread and Pizza [A Cookbook]

Famed high-protein recipe incorporated into breads, rolls, buns, coffee cakes, pizza, pie crusts, more.

As a botanist, Robin Wall Kimmerer has been trained to ask questions of nature with the tools of science. As a member of the Citizen Potawatomi Nation, she embraces the notion that plants and animals are our oldest teachers. In Braiding Sweetgrass, Kimmerer brings these two lenses of knowledge together to take us on “a journey that is every bit as mythic as it is scientific, as sacred as it is historical, as clever as it is wise” (Elizabeth Gilbert). Drawing on her life as an indigenous scientist, and as a woman, Kimmerer shows how other living beings—asters and goldenrod, strawberries and squash, salamanders, algae, and sweetgrass—offer us gifts and lessons, even if we've forgotten how to hear their voices. In reflections that range from the creation of Turtle Island to the forces that threaten its flourishing today, she circles toward a central argument: that the awakening of ecological consciousness requires the acknowledgment and celebration of our reciprocal relationship with the rest of the living world. For only when we can hear the languages of other beings will we be capable of understanding the generosity of the earth, and learn to give our own gifts in return.

All the secrets to baking revealed in this scrumptious cookbook.

Accompanying the Channel 4 series, A Baker's Life contains 100 of Paul Hollywood's very best baking recipes, which have been finessed over decades spent as a baker. Each chapter is filled with bakes that represent a different decade - learning the basics at his father's bakery; honing his pastry skills in the finest hotels; discovering the bold flavours of the Middle East while working in Cyprus; and finding fame with the phenomenally popular Great British Bake Off television series. Thanks to this book (and its clear step-by-step instructions), recipes that Paul has spent years perfecting can be recreated at home. Favourites include garlic baguettes; feta and chive bread; chorizo and chilli Scotch eggs; mum's ginger biscuits; double chocolate Danish twists; and hazelnut cappuccino cake. With photographs from personal family albums, plus many professional insights into and anecdotes that reveal what makes a great baker, A Baker's Life will show you how to bring the baking skills Paul has learnt over a lifetime into your own home kitchen.

When Bread was first published in 2004, it received the Julia Child Award for best First Book from the International Association of Culinary Professionals and became an instant classic. Hailed as a “masterwork of bread baking literature,” Jeffrey Hamelman’s Bread features over 130 detailed, step-by-step formulas for dozens of versatile rye- and wheat-based sourdough breads, numerous breads made with yeasted pre-ferments, simple straight dough loaves, and dozens of variations. In addition, an International Contributors section is included, which highlights unique specialties by esteemed bakers from five continents. In this third edition of Bread, professional bakers, home bakers, and baking students will discover a diverse collection of flavors, tastes, and textures, hundreds of drawings that vividly illustrate techniques, and evocative photographs of finished and decorative breads.

Braiding Sweetgrass

100 Great Breads

Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More: A Baking Book

How to Make Bread

The Tassajara Bread Book

Great Book of Grilled Cheese

The Best of Artisan Bread in Five Minutes a Day

What's the main ingredient of bread? Flour! Find out how it is made, then use it to bake 17 sensational recipes from around the world. You don't need to travel to enjoy the variety of bread the world has to offer. Bring classic recipes to life from the comfort of your own home. From the humble loaf and classic baguette, to perfect pretzels, springy scones, and scrumptious cinnamon buns, follow simple step-by-step recipes and learn how to bake delicious bread for every occasion. Once you've mastered the basics of bread-making, you'll be ready

to show off your new skills and wow your friends and family with some show-stopping variations of your own. But this isn't just a beautiful recipe ebook. From farm and flour mill to bakery, this ebook will take you on a fascinating journey of discovery. Find out how flour is farmed and milled, discover the different grain flours and legume flours, as well as the spectacular science behind the springy loaf. Would you have guessed that flour is explosive? Do you know what makes bread rise? Turn the pages of this book and discover that there's so much more to bread than meets the eye...

NATIONAL BESTSELLER • The definitive cookbook on bread baking, Beard on Bread contains 100 recipes and variations for making delicious, fresh bread at home—by one of the most influential cookery teachers of the twentieth century. Covering breads from Sourdough to Challah, Brioche to fruits breads, and Parker House Rolls to Buttermilk White Bread, this classic cookbook brings together simple, easy-to-make recipes from across America and around the world. Written by culinary icon James Beard—the “ Dean of American Gastronomy ” —and featuring a wonderful variety of different types of bread—plain, whole-meal, and sweetened breads, batter breads, baking powder and soda breads, rolls, flat breads, filled breads, fried breads, and more—as well as a 12-point list of remedies to help you bake a better loaf, this is the only book home bakers need in order to master the art of making bread.

The Tassajara Bread Book has been a favorite among renowned chefs and novice bakers alike for more than thirty years. In this deluxe edition, the same gentle, clear instructions and wonderful recipes are presented in a new paperback format with an updated interior design and full-color photos of the breads. Deborah Madison, author of Vegetarian Cooking for Everyone, says, "This little book has long been a guide for those who want to bake but don ' t know where to begin, as well as for those who want to go beyond and discover not just recipes, but bread making itself."

100 of Taste of Home's most popular bread recipes of all time. The familiar aroma of freshly baked bread wafting through the house delivers immediate comfort and cheery anticipation. Whether you are an experienced bread maker or a novice one, this lovely new cookbook has it all. It walks you through everything from the basics of bread making to more complex recipes to even using prepared dough and mixes to bring joy to your home in an instant. Savor a slice of buttery goodness every day. 100 great recipes in a super usable format, this is a great gift to go with that breadmaker! CHAPTERS An Introduction to Bread Baking Yeast Breads Rolls, Biscuits & More Quick Breads Breads Made Easy Muffins, Pull-Aparts & Other Surprises SAMPLING OF RECIPES Basic Homemade Bread Caraway Seed Rye Bread English Muffin Bread Loaf Muenster Bread French Loaves Cheese & Garlic Biscuits Grandma ' s Sweet Potato Biscuits Cornmeal Pan Rolls Herbed Bread Twists Pumpkin Bread Parmesan Zucchini Bread Elvis Banana Bread Ginger-Almond Pear Bread Easy Onion Crescent Rolls Apricot-Rosemary Scones Chocolate Monkey Bread Orange-Dream Pull Apart Bread Apple Coffee Cake Cranberry-Pistachio Sticky Buns

100 Great BreadsThe Original BestsellerCassell

The Cornell Bread Book

The Soup & Bread Cookbook

Damn Delicious

A Guide to Whole-Grain Breadmaking: A Baking Book

The Best Ever Bread Book

Pie in the Sky Successful Baking at High Altitudes

Mary Berry's Baking Bible

Do your cakes collapse, soufflés slump, cookies crumble, and fruit pies fail? For those living at high altitude, baking can be a challenge at best, or a total disaster. More than thirty-four of the fifty United States, plus many Canadian regions, have cities and towns at altitudes of more than 2,500 feet, yet there are hardly any cookbooks that address the special needs of these local bakers. Until now. Award-winning cookbook author Susan G. Purdy has finally written the first-ever foolproof guide to high-altitude baking. Purdy has actually "gone there and done that," staying as long as it took to bake these recipes to perfection at five different locations -- and elevations -- across the country. In Pie in the Sky, Purdy leaves behind old conversion tables, disproves many oft-repeated calculations and adjustments, and presents reliable recipes in their entirety for each altitude. She takes out the tinkering and guarantees success at any height. In addition, she explains the hows and whys, gives tips and hints for problems specific to every altitude, and generally demystifies the subject of atmospheric obstacles that cause favorite recipes to flop. Whether they live in the eastern mountains or the far west, in Boston, Massachusetts; Boone, North Carolina; or Santa Fe, New Mexico; home bakers as well as experienced chefs will love the wide range of easy-to-make treats including Mile-High Lemon Meringue Pie, Coconut Cake with Coconut Icing, Paradise Peak Chocolate Soufflé, Vail Lemon-Poppy Seed Loaf, Celestial Challah, and Sour Cream Streusel Coffee Cake. Every recipe was tested at sea level (Connecticut), 3,000 feet (North Carolina and Virginia), 5,000 feet (Idaho and Colorado), 7,000 feet (New Mexico), and 10,000 feet (Colorado) and can be used at these elevations or any points in between.

Paul Hollywood presents all the know-how you need to bake delicious and unusual breads TV's Paul Hollywood conveys his love of bread-making in this collection of fantastic recipes. He reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. 100 Great Breads features a wide range of recipes, from a basic brown and white loaf to savory and sweet, Mediterranean, traditional and ancient breads.

Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets,

which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

All You Knead is Bread, photographed by Peter Cassidy, aims to inspire you to start baking by explaining the basic techniques, demystifying the process and showing you, with step-by-step photography, how simple it is to make a huge variety of breads. The recipes come from the four corners of the globe, but they all have one thing in common - they are easy to follow and the result is so much better for you than anything you can buy in shops. Choose from more than 50 recipes, such as pitta bread, soda bread, cinnamon buns, cheese rolls, rye bread and corn bread. Spanning wheat and the myriad other grains used from country to country, this book will teach how to make bread and understand its unique ability to bring people together to celebrate, share and enjoy it. Jane Mason, a strategy consultant by background, has had a life-long fascination with bread and learned to bake by working with bakers all over the world. In 2010, she started Virtuous Bread to make it fun and easy for people to make, find and learn about good bread. In addition to baking and teaching professionally, Jane works on a voluntary basis with diverse groups including prisoners and school children, using bread as a catalyst for social change. She established Bread Angels in 2011, to teach people how to set up home bakeries, enabling them to work how and when they want, build their local communities, and earn money both baking and teaching others to bake. Jane speaks and writes about bread and its profound role in our lives over time. This is her first book.

From one of America's most prolific and beloved cookbook authors comes a compendium of unique recipes for a universally appealing subject. This broad collection of soups, broths, bisques, and chowders ranges from summer coolers and hearty, warming stews to smooth, creamy soups and fiery broths. Marked by their straightforward preparation, accessible ingredients, and original pairings, Ojakangas's collection not only taps into her Scandinavian heritage but into flavorful soups from around the world—there's Swedish Pea, Moroccan Vegetable, Borscht, and Chicken and Dumplings to Feijoida, French Onion, Italian Meatball, and Asian Lemon Ginger. The bread recipes alone could fill a cookbook. Loaves, buns, sticks, and flatbreads are here, along with pretzels, pitas, toasts and focaccias. Organized by season and complemented by evocative photographs, **The Soup & Bread Cookbook** is an ideal volume for anyone who takes comfort in the essential pleasures of a bowl of soup and warm bread.

Amazing Cookies, Cakes, Muffins, Pies, Brownies and Breads

Taste of Home Breads

100 Super Easy, Super Fast Recipes

Mastering Bread

The 100 Best Vegan Baking Recipes

Indigenous Wisdom, Scientific Knowledge and the Teachings of Plants

Bittman Bread

A revolutionary approach to making easy, delicious whole-grain bread and more This is the best bread you've ever had--best tasting, nourishing, and easy to make right in your own kitchen. Mark Bittman and co-author Kerri Conan have spent years perfecting their delicious, naturally leavened, whole-grain bread. Their discovery? The simplest, least fussy, most flexible way to make bread really is the best. Beginning with a wholesome, flavorful no-knead loaf (that also happens to set you up with a sourdough starter for next time), this book features a bounty of simple, adaptable recipes for every taste, any grain--including baguettes, hearty seeded loaves, sandwich bread, soft pretzels, cinnamon rolls, focaccia, pizza, waffles, and much more. At the foundation, Mark and Kerri offer a method that works with your schedule, a starter that's virtually indestructible, and all the essential information and personal insights you need to make great bread.

There is nothing quite like the smell of a scrumptious steak and ale pie cooking in the oven. There perhaps isn't anything better than the first taste of a caramel and coffee *Ã©clair*. From Britain's favourite expert baker comes a mouth-watering new book about two of our nation's obsessions: pies and puddings. Paul Hollywood puts his signature twist on the traditional classics, with easy-to-follow, foolproof and tantalising recipes for meat and potato pie, pork, apple and cider pie, lamb kidney and rosemary suet pudding, sausage plait and luxury fish pie. He will show you how to create inventive dishes such as chicken and chorizo empanadas, chilli beef cornbread pies and savoury choux buns. If that isn't enough, here you will find his recipe for the Queen of puddings, as well as spiced plum pizza, chocolate volcanoes and apple and Wensleydale pie. There are also regional recipes like Yorkshire curd tart and the Bedfordshire clanger, and a step-by-step guide to all the classic doughs from rich shortcrust to choux pastry. Paul Hollywood's **Pies and Puds** is simply a must-have. Whether you're a sweet or a savoury person, a keen novice or an expert baker: it's time to get baking pies and puds.

The Tartine Way — Not all bread is created equal The Bread Book "...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010 Tartine — A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken Forkish, you'll love Tartine Bread!

Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. "The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study . . . the possibilities are infinite."—from the Introduction More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of understudies to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker's flight plan for a voyage into the future of exceptional bread.

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 BOOKS OF THE YEAR BY TIME OUT 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.

More Than 100 Seasonal Pairings for Simple, Satisfying Meals

Paul Hollywood's British Baking

The Great British Bake Off: Get Baking for Friends and Family

Over 50 recipes from around the world to bake & share

100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between).

The Italian Baker, Revised

The Classic Tastes of the Italian Countryside--Its Breads, Pizza, Focaccia, Cakes, Pastries, and Cookies [A Baking Book]

From a master of the artisan bread movement comes a comprehensive guide to making incredible bread at home, featuring more than 70 delicious recipes NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION "Here, finally, is the one bread book that every cook needs on their kitchen worktable."—Andrew Zimmern, host of Bizarre Foods The Vetri Cucina Bread Program began over a decade ago and has been part of the American movement to reclaim high-quality bread as a cornerstone of our

food culture. In **Mastering Bread**, Marc Vetri and his former head baker, Claire Kopp McWilliams, show home cooks how to create simple breads with unique flavors in a home oven. Included are more than seventy recipes for their bestselling sourdough and yeast loaves as well as accompaniments to serve with the breads. Their process of bread-making is broken down into three easy-to-digest chapters: Mix, Shape, and Bake. Another chapter includes recipes for enjoying bread in dishes such as Bruschetta, Panzanella, and Ribollita. There's even a bonus chapter revealing the secrets of Vetri's coveted Panettone. This book shares everything that Vetri and McWilliams have learned over the years about the art and science of making incredible bread. They explain how to use fresh milled and whole-grain flours as well as local and regional wheat varieties, with easy instructions for adapting bread recipes for success with whatever flour is available in your market. Included throughout are bios and interviews with grain farmers, millers, and bread bakers from around the nation. **Mastering Bread** is a master class from an award-winning chef who makes world-class artisan bread easy to bake for both home cooks and professionals alike.

WITH A FOREWORD BY ANDREW ZIMMERN "What Zoë and Jeff have done with the **Artisan Bread in Five Minutes** series is prove that the world's easiest yeasted loaf, the most versatile bread dough recipe (even pizza!), can be taken in so many directions and have so many applications that it has created a series of hits." —From the Foreword by Andrew Zimmern From Jeff Hertzberg, M.D., and Magnolia Network's Zoë François, the authors of the **Artisan Bread in Five Minutes a Day** series, comes a collection of all time favorite recipes and techniques. With nearly one million copies of their books in print, Jeff Hertzberg and Zoë François have proven that people want to bake their own bread, so long as they can do it easily and quickly. But with five very different "Bread in Five" books to choose from, bakers have been asking: "Which one should I get if I want a little of everything: the best of European and American classics, whole-grain recipes, pizza and flatbread, gluten-free, sourdough, and loaves enriched with eggs and butter?" With **The Best of Artisan Bread in Five Minutes a Day**, Jeff and Zoë have chosen their absolute favorite 80 recipes from all five of their books, bringing them together into a single volume that is the only bread book a baker needs. In addition to old favorites, the book pulls in a few new tricks, tips, and techniques that Jeff and Zoë have learned along the way. With this revolutionary stored-dough technique—along with color and instructional black-and-white photographs—readers can have stunning, delicious bread on day one. **The Best of Artisan Bread in Five Minutes a Day** will make everyone a baker—with only five minutes a day of active preparation time.

When **Bread** was first published in 2004, it received the Julia Child Award for best First Book and became an instant classic. Hailed as a "masterwork of bread baking literature," Jeffrey Hamelman's **Bread** features 140 detailed, step-by-step formulas for versatile sourdough ryes; numerous breads made with pre-ferments; and simple, straight dough loaves. Here, the bread baker and student will discover a diverse collection of flavors, tastes, and textures; hundreds of drawings that vividly illustrate techniques; and four-color photographs of finished and decorative breads.

TV's Paul Hollywood conveys his love of bread-making in this collection of fantastic recipes. He reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. **100 Great Breads** features a wide range of recipes, from a basic brown and white loaf to savoury and sweet, Mediterranean, traditional and ancient breads.

The Laurel's Kitchen Bread Book is the classic bestselling cookbook devoted to baking light, healthful, delicious bread entirely from whole grains. This specially updated edition includes an entirely new chapter on making excellent whole-grain loaves in a bread machine. Now even the busiest among us can bake the delectable loaves for which Laurel's Kitchen is famous. New research proves what we've known all along: Eating whole grains really is better for your health! Here, the switch from "white" is made fun and easy. Like a good friend, the "Loaf for Learning" tutorial guides you step-by-step through the baking process. You'll make perfect loaves every time, right from the start. Here you'll find recipes for everything—from chewy Flemish Desem Bread and mouthwatering Hot Cross Buns to tender Buttermilk Rolls, foolproof Pita Pockets, tangy Cheese Muffins, and luscious Banana Bread—all with clear explanations and helpful woodcut illustrations. The brand-new chapter on bread machines teaches you to make light "electric" loaves from whole-grain flour. No matter what your schedule, you can come home to the wonderful smell of baking bread, fresh, hot, and ready to enjoy.

The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours
The Original Bestseller

Paul Hollywood's Pies and Puds

Easy Whole-Grain, No-Knead, Naturally Leavened Breads for Every Day

The Handmade Loaf

The Weekend Baker

Bread Alone: Bold Fresh

From the authors of the groundbreaking, hugely popular **Artisan Bread in Five Minutes a Day** comes a new cookbook with quick and easy recipes for healthy bread. Their first book was called "stupendous," "genius," and "the holy grail of bread." Now, in their much-anticipated second book, Jeff Hertzberg, M.D., and Zoë François have taken their super-fast method for the health-conscious baker, focusing on whole grains and other healthier ingredients. The method is still quick, producing professional-quality results with each warm, fragrant, hearty loaf. In just five minutes a day of active preparation, you can create delectable, healthy treats such as 100% Whole Wheat Bread, Whole Grain Garlic Knots with Olive Oil,

Black-and-White Braided Pumpnickel and Rye Loaf, Black Pepper Focaccia, Pumpkin Pie Brioche, Chocolate Tangerine and a variety of gluten-free breads. About a dozen of the recipes are 100% whole grain. Healthy Bread in Five Minutes a Day shows you that there is time enough for home-baked bread, and that it can be part of a healthy diet. Calling all bread lovers: if you are looking for more whole grains, watching your weight, trying to reduce your cholesterol, or just care about your body, this book is a must-have. Jeff Hertzberg and Zoë François met while taking care of their toddlers at a kitchen and co-authored their first book, *Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking*. The book became a bestseller, with rave reviews in the *New York Times*, *Associated Press*, the *Arizona Republic*, and many other outlets over the United States, Canada, and Europe. They've demonstrated their revolutionary stored-dough method on television in San Francisco, Chicago, Minneapolis, Baltimore, Pittsburgh, Atlanta, Tampa, and Phoenix.

The debut cookbook by the creator of the wildly popular blog *Damn Delicious* proves that quick and easy doesn't have to be boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each so easy, and so flavor-packed, that you reach for them busy night after busy night. In *Damn Delicious*, she shares her favorite recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From *Deep Dish Pizzas* to no-fuss *Sheet Pan Steak & Veggies* and 20-minute *Spaghetti Carbonara*, the recipes will help even inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, home-cooked meals that are truly 'damn delicious!'

A thirtieth anniversary edition of the classic baking guide provides updated advice on baking, storing, and freezing breads, in a volume that also includes chapters on croissants, flatbreads, brioches, and crackers. Reprint. 35,000 copies. The brand new cookery book from Britain's favourite baker, Paul Hollywood. Containing both sweet and savoury recipes from around the world including Paris, Copenhagen, Miami, New York, London and Naples, Paul takes classic recipes and gives them his own twist. From Madeleines to Kale, cherry and cheese scones, Caprese cake to Chelsea buns and Polish *Małach* Marble bundt cake, take some weekend time out in the kitchen to discover some new favourite bakes. As Paul found out, baking is very much a family activity and so many of the world's recipes have been passed down from generation to generation. He wants to pass them on to you and your families. 'I have wanted to write this book for a long time. It sees me in so many cultures of the world in ten of its most amazing cities [...] the experience will stay with me forever.'

Today, people are rediscovering the joys of baking their own bread, not only as a cost-saving measure, but with the desire to go back to basics and enjoy making something rewarding. Emmanuel Hadjiandreou is passionate about bread and in this, his first book, he shows you how to make it, step by step. The book starts by explaining the key to good bread: why flour, yeast and water are important, and which kitchen equipment makes life easier. In *Basic Breads*, you'll learn how to make a Basic White Bread with step-by-step photos. With this method, you'll have the base for a number of variations. The rest of the book covers Sourdoughs, Free Breads, Sourdoughs, Flavoured Yeasted Breads, and Pastries and Morning Bakes - in more than 60 easy-to-follow recipes. Emmanuel Hadjiandreou has worked for Gordon Ramsay, Flour Power City Bakery, Daylesford Organic and Judges Bakery in Hastings. He currently teaches at The School Of Artisan Food in Nottinghamshire. His sourdough bread, stollen and other creations have won him several awards.

Step-by-step recipes for yeasted breads, sourdoughs, soda breads and pastries

A Baker's Life

The book that started a baking revolution

How to Bake

Tartine

All You Knead is Bread

From Farm to Flour Mill, Recipes from Around the World

*The only comprehensive book, in English or Italian, to cover the entire range of Italian baking, from breadsticks and cornetti to focaccia, tarts, cakes, and pastries. This latest edition, updated for a new generation of home bakers, has added four-color photography throughout, plus new recipes, ingredients and equipment sections, source guides, and weights. Carol Field introduces artisanal doughs and techniques used by generations of Italian bakers. Every city and hill town has its own unique baking traditions, and Field spent more than two years traversing Italy to capture the regional and local specialties, adapting them through rigorous testing in her own kitchen. Field's authentic recipes are a revelation for anyone seeking the true Italian experience. Here's a chance to make golden Altamura bread from Puglia, chewy porous loaves from Como, rosemary bread sprinkled with coarse sea salt, dark ryes from the north, simple breads studded with toasted walnuts, succulent fig bread, and Sicilian loaves topped with sesame seeds. One of the most revered baking books of all time, *The Italian Baker* is a landmark work that continues to be a must-have for every serious baker. Winner of the International Association of Culinary Professionals Award for best baking book Named to the James Beard Baker's Dozen list of thirteen indispensable baking books of all time*

Fresh cherry cake, Plum bread, Baked Somerset Brie, Honey buns, Scottish oatcakes, Boxty pancakes ... you don't get better than a traditional British bake. Join Paul Hollywood for a personal tour around the regions of Britain and discover the charming history of their finest baked delights. Paul will show you the secrets behind the recipes and how to create them in your own kitchen – and, in his inimitable style, he'll apply a signature twist. Rich with beautiful recipe photography, maps and illustrations, here is the ultimate collection of British bakes from the nation's favourite artisan baker.

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of

Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

Provides dozens of vegan baked-good recipes that are also free of lactose, saturated fats, and cholesterol, in a volume that explains how to prepare a range of healthier options from cupcakes and brownies to cookies and breads. Original. The authors of the best-selling Artisan Bread in Five Minutes a Day adapt their technique for the growing numbers of gluten-free eaters.

Flour Water Salt Yeast

A Cookbook

101 Recipes for the Ultimate Comfort Food, Soups, Salads, and Sides

100 New Recipes Featuring Whole Grains, Fruits, Vegetables, and Gluten-Free Ingredients

100 fantastic recipes, from childhood bakes to five-star excellence

Bread Book

The Laurel's Kitchen Bread Book

*****THE BRAND-NEW OFFICIAL BAKE OFF BOOK*** FEATURES DELICIOUS AND EASY-TO-FOLLOW RECIPES FROM THE NEW SERIES, INCLUDING RECIPES INSPIRED BY VEGAN WEEK** Vegan bakes include: Fudgy Espresso Brownies; Pistachio Praline Meringues; Campfire Flatbreads and Coconut Kala Chana Bread. Also includes more than 100 beautiful and mouth-watering sweet and savoury bakes, from Paul Hollywood, Prue Leith and the series 8 and 9 bakers. Cakes, including Sticky Toffee Apple Caramel Cake, Hot Chocolate Cake, and Stem Ginger Cake with Cream Cheese Frosting and Salted Caramel Biscuits, including Wagon Wheels, Salted Caramel Millionaire's Shortbread, and Coffee and Amaretto Kisses Breads, including Irish Quick Bread, Stuffed Smoked Paprika Loaf, and Cinnamon Brioche Bread Puds and Desserts, including Banana Toffee Sponge, Chocolate Terrine with Pistachio Praline, and Hungarian Apple Pie Sweet Pastry and Patisserie, including Prue's Mince Pies, Chocolate Palmiers, and Cherry Frangipane Pies Savoury Bakes, including Savoury Veggie Samosa;, Potato Crust Quiche, and Courgette and Kale Tarts As well as helpful hints, tips and tricks, and easy step-by-step instructions and photographs throughout. On your marks, get set, BAKE! The Great British Bake Off: Get Baking for Friends & Family will encourage and empower amateur bakers of all abilities to have a go at home, taking inspiration from The Great British Bake Off's most ambitious bakes but with simplified recipes and straightforward instructions that will enable even complete beginners to impress their nearest and dearest. From children's birthdays and charity bake sales to celebrating with a loved one or simply enjoying sweet treat over a cup of tea and a catch-up with a dear friend, Get Baking for Friends & Family is a celebration of all those shared moments: both in the joy of making and in the simple pleasure of indulging in something really delicious. What readers are saying: 'Gorgeous! This is the most lovely GBBO book I've got. Photos are beautiful and I am so pleased that the instructions are shorter than previous books.' 'Beautiful photography and has motivated me to dust off the oven gloves immediately as well as providing a perfect companion to this year's Bake Off.' 'So many 'excellent recipes, both classic and more innovative too. I can't wait to give this as a gift this Christmas.' 'Heartily recommend the book to aspiring and improving bakers. ' 'Very well written, easy to follow, and also looks great on my coffee table which is a bonus. Most importantly I want to eat all the things in the book, which is what I look for in a cookbook!' 'The recipes are all 5 star for me so far.'

Paul Hollywood 100 Great Breads

The Art and Practice of Handmade Sourdough, Yeast Bread, and Pastry [A Baking Book]

54 Recipes for Nutritious Loaves, Rolls & Coffee Cakes

Nadiya Bakes

Healthy Bread in Five Minutes a Day

Favorite Recipes from BreadIn5

Gluten-Free Artisan Bread in Five Minutes a Day