

Mug Cakes: 40 Speedy Cakes To Make In A Microwave

Young Cassie Logan endures humiliation and witnesses the racism of the KKK as they embark on a cross-burning rampage, before she fully understands the importance her family attributes to having land of their own.

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.**

A delicious cake you make in a mug, in a microwave, in less than 10 minutes? Yes, it may sound crazy but it actually works and this latest baking craze is quickly catching on, spreading across blogs and Instagram and Pinterest with photographic proof of baking brilliance. Fancy giving it a try? Here is the definitive mug-cake cookbook that will guarantee you success every time with 40 fantastic, foolproof recipes. Covering everything from everyday classics (carrot, chocolate, vanilla), through more special occasion fare (birthday bonanza, red velvet valentine, black forest gâteau) to treats and puds (choc fudge, knickerbocker glory), happy hour (pina colada, Irish cream) and of course not forgetting low-fat, dairy-free, gluten-free, sugar-free cakes to stop you from getting completely carried away...So when you want after-school snacks, easy desserts, unique party nibbles or to treat yourself with a quick cup of tea, make up a mug cake.

Whether you're after a late-night treat or a super speedy dinner party dessert that will still impress your guests, *Mug Crumbles* will have you sorted. With over thirty recipes for delicious crumbles that require minimal effort and time, all you need are five minutes to spare and a serious crumble craving! Prepare an easy fruit mixture (you don't even need to use scales) and a quick crumble topping, put in the microwave for a few minutes, and zap! You have a heavenly crumble to indulge in all by yourself! From your classic apple crumble, rhubarb and strawberry, and pear and ginger to flavour combinations that give your taste buds a kick such as rum and raisin crumble or raspberry and matcha green tea these

recipes will bring new life to your crumble repertoire.

Dinner on the go, cooking for one, or just want to mix up a quick snack? Mug Meals will show you how! Chef Leslie Bilderback, the brilliant author of Mug Cakes, is back with easy and fresh ideas for every meal of the day. If you've got five minutes to spare, you can mix up a delicious single-serving meal with just a mug and a microwave. Here are over 100 mouthwatering and lightning-fast recipes for breakfast, lunch, dinner, and dessert. Whip up a mugful of Huevos Rancheros to start off your day, then lunch on a steaming cup of French Onion Soup or Pork Chops and Apple Sauce. Serve dinner to your whole family in mugs stuffed with Poached Salmon with Dill, Pasta Puttanesca, or Candied Sweet Potatoes—and finish things off right with a decadent Pumpkin Cheesecake. The options are endless, and you can't beat the clean-up! Mugs aren't just for cakes and coffee anymore; now you can make every meal in a mug—in minutes!

Cook Just Once for You and Your Baby

How Self-Love Is the Key to Unlocking Your Greatness

The 10-step Nutrition Plan to Help Treat Your Child's Autism, Asperger's, Or ADHD

Delicious Meals for Busy Lives: A Cookbook

Delicious Brownies, Blondies and Other Traybakes

The Vegan 8

120 Shortcut Recipes for Dinners, Desserts, and More

#1 New York Times bestseller Bring the family together—and take it easy on yourself! Between my family, my website, my cookbooks, and my TV show, I make a lot of food around here! And as much as I've always loved cooking (and of course, eating!), it seems that more and more these days, I'm looking for ways to simplify my life in the kitchen. I find myself gravitating toward recipes that are delicious but don't require a lot of prep or fuss, because they free me up to have more time (and energy) for other areas of my life. This also makes cooking less of a chore and more of a pleasure—exactly what cooking should be! The Pioneer Woman Cooks—Super Easy! will free you up and transform your cooking life as well, with 120 recipes that range from effortless breakfasts to breezy skillet meals to speedy soups to ready-in-minutes Tex-Mex delights, so you'll have lots of options for any given meal. Many recipes in this cookbook call for step-saving (and sanity-saving) shortcuts that will revolutionize the time you spend making meals for your family, and all of them are utterly scrumptious! I've absolutely fallen in love with this new generation of recipes, including Butter Pecan French Toast, Buffalo Chicken Totchos, Speedy Dumpling Soup, Broccoli-Cheese Stromboli (so great for kids!), and an entire section of pastas and grains, such as One-Pot Sausage Pasta and colorful and fresh Hawaiian Shrimp Bowls. You'll find yummy meals such as Pepperoni Fried Rice, Chicken-Fried Steak Fingers, and ultra-tasty Chicken Curry in a Hurry . . . as well as assemble-in-the-baking-dish casseroles, throw-together sheet pan suppers, and simply decadent desserts such as Mug Cakes, Coconut Cream Pie, and Brownie S'Mores Bars that you'll dream about. There's something for everyone in this cookbook, and not a single recipe, ingredient, or step is complicated or difficult. Now that's the kind of cooking we can all get behind!

The craze for microwaving portion-size dishes in a mug is only gaining steam. Meals in a mug are a perfect solution for solo dining, and they're also quick and easy options for busy people. And they are a convenient and budget-friendly way to eat delicious and healthy meals when living in a dorm, travelling in a RV or eating at the office. These perfect individual portion sized recipes cover morning breakfast to late afternoon snacks and satisfying suppers with just a quick trip to

the microwave which speedily omits hours of stovetop simmering and/or baking. In just 2 minutes, breakfast gets a sumptuous and nutritious boost with a moist and tender Banana Blueberry Muffin. Lunch takes its inspiration from New Orleans with Red Beans and Barley. This quick mugful of deliciousness uses quick-cooking barley which stands in for traditional white rice making it a speedy and healthy makeover. A sampling of the recipes: Super-Fast and Easy Recipes Mushroom Barley Soup, Broccoli Basil Soup, Apple Pancake Puff, Chocolate Peanut Butter Crunch Mix, Cheese Fondue Breakfast Banana Bread, Almond Flour Muffin, Green Onion Bread, Zucchini Bread, Apple Cinnamon Bread, Boston Brown Bread Soups, Stews and Chilis Loaded Baked Potato Soup, Quinoa Minestrone, Miso and Mushroom Soup, Poblano White Chili, Koshari, Red Clam Chowder Meatless Main Dishes Eggplant Parmesan Mug, Green Chile Quesadilla Mug, Chickpea Potato Masala, Curried Lentils with Yogurt and Tortilla, Korean Pajeon Meat, Poultry and Seafood Main Dishes Philly Cheesesteak Mug, Cauliflower and Ham Gratin, Shrimp with Roasted Peppers and Feta, Shepherd's Pie, Teriyaki Salmon Dessert Sugar Cookie, Chocolate Fudge Cake, Blueberry Dumpling, Bananas Foster, Lemon Pudding Cake, Butterscotch Blondie, Panna Cotta. These tasty and healthy dishes move the focus off of the time- and labor-intensive oven, and reintroduce the ease and simplicity of the microwave. They take everyday meals to the next level and the handy nutritional analysis that accompanies each recipe takes all the guesswork out of planning healthy meals.

100 dependable recipes including no-fuss weeknight dinners plus leisurely weekend meals to look forward to, from the bestselling author of *Once Upon a Chef*. Years before she started her popular *Once Upon a Chef* blog, back when she became a new mom, Jennifer Segal kept a recipe binder divided into two sections- Weeknight and Weekend. This is how she thought about what to cook for dinner, and, fifteen years later, it still is. In this versatile collection, you'll find seventy recipes for fast and easy weeknight meals, like Sesame-Ginger Meatballs and Pecorino-Crusted Chicken with Rosemary, and thirty recipes for slow, soothing weekend cooking, whether that's company-friendly Sear-Roasted Beef Tenderloin with Horseradish Cream Sauce or lazy Sunday morning Popovers with Salted Maple Butter. You'll also find Jenn's favorite desserts, like Cherry Ricotta Cake and Triple Chocolate Cheesecake, that are easy enough for the weeknight rush and luscious enough for weekend rest and celebration. Featuring seventy all-new dishes plus thirty fan favorites from her popular blog, *Once Upon a Chef*, each recipe is tested and retested multiple times in Jenn's home kitchen to ensure they are reliable, delicious, and sure to please every night of the week.

The next cookbook from the #1 New York Times bestselling author behind the Hungry Girl brand! Lisa Lillien is back with her fastest and easiest recipes ever -- each one is ready in 30 minutes or less! With full-color photos of every recipe, *Hungry Girl Fast & Easy* consists of quick and simple meals & snacks made with everyday ingredients. Get ready for... * sheet-pan recipes * one-pot recipes * stir-frys & skillet meals * salads & slaws * 10-minute power bowls * 5-minute smoothies * 2-ingredient cake mugs ... and so much more! And like all Hungry Girl recipes, the calories counts are small and the portions are large! *Hungry Girl Fast & Easy* is packed with delicious recipes that you'll make again and again.

Zest it up! Using spices and herbs (the key to any delicious meal) can be daunting with so many to choose from, not to mention the many possible combinations. In this book, a master chef and baker unlocks the key to the dazzling world of flavor by showing cooks of every level how to use and combine over 150 of the most popular spices and herbs. She also provides delicious recipes, fun facts, tips on storage, and a resource guide on where to get hard-to-find spices and herbs. The book also includes dozens of easy-to-follow and delicious recipes.

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

All You Need to Keep Your Friends and Family in Cake

5-Minute Mug Cakes

Healthy, Quick & Easy College Cookbook

40 recetas rapidas para horno de microondas / 40 Speedy Cakes to Make in a Microwave 125 Best Microwave Oven Recipes

Precious and Grace

Discover how to make homemade ice cream and other desserts! In every country you'll find people eating ice cream on street corners, in markets, and in fancy restaurants. But the number of people who make it at home is much smaller. The reason? Making this sweet treat yourself is kind of a pain. Ice cream machines can be expensive, bulky and hard to store, or cheap and inefficient. But what if you could make your own ice cream at home without all of the fuss, for a fraction of the cost of buying it, and without any special equipment? No-Churn Ice Cream is a mouthwatering collection of shortcuts and classic culinary techniques that help you achieve delicious, artisanal results. All you need to make your quick and easy no-churn ice cream are the following simple tools: - A freezer - A whisk or electric mixer - A can opener - A bowl and a freezeable container, such as a loaf pan - A sweet tooth! Inside you'll find recipes for all the basic flavors, plus more complex and exciting flavors such as Pineapple-Peppercorn and Sweet Potato Marshmallow Swirl. Treat yourself with a decadent Stracciatella gelato or Bananas Foster sorbet, or cool off with some Lavender-Almond sherbet. Your flavor variations are limited only by your imagination. Why not add some bacon to that batch of chocolate-caramel ice cream? Leslie Bilderback, author of Mug Cakes, is here to show you how.

Every recipe in this book has been specially created to suit the microwave and to be cooked in a single mug, ready to eat. They are all speedy and simple, but above all, taste incredible. Theo Michaels' Masterchef magic brings tastes from around the world - you can have Mexican chicken one night, a Brazilian feijoada the next, or an Asian stir-fry. Whether you are after a quick brunch, a speedy spag bol, a healthy bean stew or fresh-tasting fish, there's every kind of meal here. Not forgetting the instant sweet fixes, such as a creamy ricepudding or gooey chocolate orange cake! This irresistible book will transform the way you cook.

130+ recipes all suitable from 6 months old Wean your baby and feed your family at the same time by cooking just one meal in under 30 minutes that everyone will enjoy! Say goodbye to cooking multiple meals every day and the nuisances of making special little spoonfuls for your baby, plainer dishes for fussy older siblings, and something different again for the grown-ups. With this ingenious new way to introduce solid food to your baby, you'll cook a single meal and eat it together as a family where the baby will learn how to eat from watching you. Each recipe is quick to prepare and easy to adapt for different ages and dietary requirements. So forget 'baby food' and make light work of weaning with What Mommy Makes!

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for

weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Mug Cakes: 40 speedy cakes to make in a microwave Kyle Books

Ready in 5 Minutes in the Microwave!

Mug Meals

Mug Cakes

Time to Eat

Ready in 5 Minutes in the Microwave

The Smitten Kitchen Cookbook

No-Churn Ice Cream

A cookbook for college students who want to eat well without breaking the bank, with over 100 simple, nutritious, and delicious recipes. You don't need to survive on fast food for four years! Every busy college student knows how difficult it can be to eat healthy and also do it on a tight budget, but eating healthy doesn't need to be hard! Healthy, Quick & Easy College Cookbook has everything you need to make simple, delicious, nutritious recipes that you'll love, and you won't have to break your budget to do it. You'll learn how to make breakfasts that will fuel your day, lunches that are simple but satisfying, and main dishes that will impress anyone - including your parents. You'll also learn how to make healthier snacks that aren't loaded with salt and sugar, sweet treats that are better than anything from a bag, and late night treats that you actually won't regret eating the next day. Here's what you'll find inside: -Over 100 simple and healthy recipes that any student can make, with basic ingredients and simple instructions that even the most inexperienced cook can follow -Helpful guidance for stocking a campus kitchen with the right tools and the essential basic ingredients -Simple but helpful tips for successful cooking, getting the most out of ingredients, stretching a food budget, and storing food safely -Meal prep basics that will help students take full advantage of the time they have and also help them stretch their ingredients

Baking Has Never Been This Easy Discover how simple it is to bake amazingly tasty cake from scratch. All you need is a mug, a microwave, and a few basic ingredients, and you ' ll be feasting on a delicious homemade cake in minutes. Whether you ' re craving the classics, seasonal flavors, holiday-themed treats, bottomless chocolate, or fresh fruit galore, The Absolute Best Mug Cakes Cookbook ensures that everyone in your household will get exactly what they want. Bake your way through a wide range of satisfying and easy-to-prepare treats with: • 100+ irresistible mug cake recipes, including Salted Caramel, Cinnamon Roll, Mexican Chocolate, and Confetti • Dozens of options for gluten-free, dairy-free, nut-free, paleo and vegan diets so that no one will miss out on the fun • Troubleshooting tips to ensure immediate mug cake success • Inventive ideas for mug cake activities, gifts, and parties • A creative guide to developing your own mug cake recipes

Let Chef Belinda enhance your sweets menu with her warm hospitality, cooking tips, and approximately 100 flavor-packed recipes for decadent southern desserts and treats. There is a little bit of "Southerner" in all of us! You don't have to be from the South to embrace the food--especially the sweets. There is just something about Southern treats that appeal to the hearts, souls, and stomachs of everyone! Just think of decadent, sweet delights filled with lots

of sugar, butter, nuts, and fruit, or dripping with chocolate, caramel, whipped cream, and yes, even bourbon! Let Southern Sugar transport you back to your "Southern" roots by reintroducing you to some of the favorites that you may have forgotten and fresh takes on Southern classics. From modest afternoon Tea Cakes and Triple Chocolate Chip Cookies to "can't push back from the table" Coconut Sweet Potato Pie and Mississippi Mud Cake. With 100 satisfying recipes, the cookbook is divided up into chapters that focus on cakes, pound cakes, cheesecakes, pies, ice creams, candies, cookies and brownies, and cocktails and mocktails.

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!

From the host of the beloved Netflix series Time to Eat and winner of The Great British Baking Show come over 100 time-smart recipes to tackle family mealtime. Nadiya Hussain knows that feeding a family and juggling a full work load can be challenging. Time to Eat solves mealtime on weeknights and busy days with quick and easy recipes that the whole family will love. Nadiya shares all her tips and tricks for making meal prep as simple as possible, including ideas for repurposing leftovers and components of dishes into new recipes, creating second meals to keep in the freezer, and using shortcuts--like frozen foods--to cut your prep time significantly. In Time to Eat, Nadiya teaches you to make recipes from her hit Netflix show, including Peanut Butter & Jelly Traybake, Instant Noodles, Egg Rolls, and zesty Marmalade Haddock. Each recipe also notes exactly how long it will take to prepare and cook, making planning easy. Helpful icons identify which recipes can be made ahead, which ones are freezer-friendly, and which ones can be easily doubled.

Simple Cake

100 Simple, Delicious Recipes Made with 8 Ingredients Or Less

Good Vibes, Good Life

Microwave Mug Meals

Once Upon a Chef: Weeknight/Weekend

Recipes, Stories Behind the Recipes, and Inspiration for Vegan Cheffing

Super Vegan Scoops!

Go cupcake crazy! With nearly 300 awesome, mouthwatering ideas to choose from, home bakers will find the right recipe for any occasion and every palate. And whether they're chocolaty, spicy, crunchy, fruity, or creamy, these exquisitely decorated treats look as astounding as they taste--perfect little temptations designed to make adults nostalgic and children happy. All the basics are lovingly explained so anyone can whip up a beautiful batch, and there are varieties for every day (from healthy cupcakes to ice cream indulgences); parties big and small; holidays ranging from Christmas to the Fourth of July; just for kids; and fund-raisers and bake sales. Plus, to make things easy, an entire chart- and template-filled chapter focuses on flavor combinations and design elements. Bring on the love this Valentine's Day with a tasty surprise your sweetheart will

always remember. Creating a heartfelt celebration is easy with our best recipes for the most romantic day of the year, whether it is a dazzling dinner, swoon worthy desserts, or indulgent homemade chocolates. We even cover Galentine's Day with tips for creating the perfect celebration for your favorite friends! Bring on the love this Valentine's Day with a tasty surprise your sweetheart will always remember. Creating a heartfelt celebration is easy with our best recipes for the most romantic day of the year, whether it is a dazzling dinner, swoon worthy desserts, or indulgent homemade chocolates. We even cover Galentine's Day with tips for creating the perfect celebration for your favorite friends!

Freeze! Leave those processed frozen desserts at the grocery store and dive into creamy, cool custards made in your own kitchen. It's not a crime to want a more exciting ice cream experience than the average chocolate or vanilla scoop. Super Vegan Scoops! churns out cool treats without dairy or eggs in unconventional flavors, truly offering tastes to delight even the most discerning sweet tooth. Special equipment need not apply for many of these surprisingly simple sweets, covering no-churn options for quick pops and decadent ice cream cakes. Even handheld novelties like you've never seen before, complete with chewy cookies and crisp chocolate shells, come together with ease. If temperatures should ever drop too cold to indulge in something icy, don't despair. Innovative recipes transform traditional ice cream bases into entirely new treats. There's no such thing as too much ice cream when excess can be melted down and baked up into everything from quick bread to scones. Yes, you can have ice cream for breakfast, without getting brain freeze, too! Some of the delicacies featured include: Bulletproof Coffee Ice Cream Caramelized Green Grape Sherbet Cucumber Raita Frozen Yogurt Melted Truffle Dark Chocolate Ice Cream Cookie Dough Pudding Pops Vanilla Bean Bee's Knees Ice Cream Sandwiches Baklava Sundae Completely Coconuts Ice Cream Cake Rum Raisin Bread Pudding So many more! Put a stick in it, dig in a spoon, slice it thick, or melt it all down; there's a bolder face to plant-based ice cream waiting for you just beyond the ice maker.

Satisfy that sweet craving as soon as it strikes with Mug Cakes – over 30 recipes for quick and delicious cakes that require minimal time and effort. Mix a simple batter in a mug with a fork, using whatever ingredients you have in your cupboard, microwave for a few minutes, and zap! You have a heavenly cake to indulge in all by yourself. Mug Cakes shares basic recipes for simple favourites such as vanilla, lemon or chocolate fondant cake, alongside recipes for more adventurous flavour combinations such as raspberry and green tea or blueberry and ricotta. You can even try recipes that push your mug-cake-making skills to the max – try marble mug cake or financier mug cake with red fruits. All you need is five minutes to spare, a microwave, and a serious cake craving!

As heard on BBC Radio 2's Chris Evans Breakfast Show . . . Why not rival the Bake Off Professionals the simple way, with just three ingenious ingredients?

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cream or pile high on a showstopper cake. · Magically fluffy scones for a quintessentially quick cream tea. · Your very own slice of the tropics with dark chocolate and coconut bounty bars. · Or bake crisp, light-as-a-pillow palmier pastries. Delicious French 'palm trees' filled with cinnamon sugar. ----- This book makes baking easier than you ever thought possible, with 100 surprising and brilliantly simple recipes for cakes, biscuits, breads, desserts, savoury bakes and frozen treats. No long lists of ingredients here! These are fast, fun and affordable recipes to suit busy lives, small budgets, total beginners, and anyone looking to whip up something delicious at the very last minute, including gluten- and guilt-free options. Once you discover the alchemy of Three Ingredient Baking, you won't look back. 'Being a star baker? It's so simple . . . recipes that use just three ingredients to make fabulous showstoppers without any fuss' Daily Mail 'We're amazed that you can make so many delicious cakes, bakes and puddings with just three ingredients' Good Food 'Have a sweet tooth but don't have the time or equipment for complicated baking? This book might just have the answer.' The Independent

65 recipes for home-baked sweet treats

The Complete Idiot's Guide to Spices and Herbs

Over 80 Delicious Recipes That Are Secretly Good for You

Ready in 3 Minutes in the Microwave!

Super-Speedy College Cookbook: Healthy Recipes in 20 Minutes Or Less

Three Ingredient Baking

Fans around the world adore the bestselling No. 1 Ladies' Detective Agency series and its proprietor, Precious Ramotswe, Botswana's premier lady detective. In this charming series, Mma Ramotswe—with help from her loyal associate, Grace Makutsi—navigates her cases and her personal life with wisdom, good humor, and the occasional cup of tea. Mma Makutsi, who has recently been promoted to co-director, has been encouraging Mma Ramotswe to update to more modern office practices. An unusual case, however, will require both of them to turn their attention firmly to the past. A young Canadian woman who spent her early childhood in Botswana requests the agency's help in recalling her life there. Precious and Grace set out to locate the house that the woman lived in and the caretaker who looked after her many years ago. But when the journey takes an unexpected turn, they are forced to consider whether some things are better left in the past. Mma Ramotswe dispenses help and sympathy with the graciousness and warmth for which she is so well known, and everyone involved is led to surprising insights into the healing power of compassion, forgiveness, and new beginnings.

Recipes that use the convenience and speed of microwave ovens while making full use of its benefits: better flavor, less nutrition lost to cooking and ease of clean up.

Cute Bakes is a baking and decorating book containing over 30 cute Kawaii-inspired cakes, cookies, cupcakes, doughnuts, cake pops and more. Each design is super quick, super cute and super easy to make. Try an avocado cookie, a unicorn cake, adorable kitten doughnuts, bunny rabbit macaroons and more. These seriously sweet treats not

only look amazing, they taste delicious. Juliet shows easy step-by-step instructions on how to ice and decorate your creations to perfection, making them the perfect gift or party treat. From larger cakes to small cookies and cupcakes, there's something to suit every occasion. Fun, tasty and totally cute - it's time to get your bake on!

A collection of 65 gorgeously gooey and sumptuously sweet brownies, blondies and traybakes, from much-loved vintage classics to modern creations. Chocolate brownies are happiness squared. The quest for the elusive BEST EVER brownie is one that never ends, it can be sprung upon you at any moment - whether eaten in the corner of a cosy café or to accompany your afternoon cup of tea at home, a truly fabulous brownie is something you will find yourself lusting after for years to come. Likewise, blondies, the trendy younger sister of the brownie and the extended family of traybakes, are just as well-loved, and this genre of straightforward baking ensures goodies to suit every occasion and every day of the week. All you really need is a mixing bowl, a rectangular pan and a hot oven to create amazing cakes that will endear you to friends and family. Be the best version of you that YOU can be. How can you learn to truly love yourself? How can you transform negative emotions into positive ones? Is it possible to find lasting happiness? In this book, Instagram guru Vex King answers all of these questions and more. Vex overcame adversity to become a source of hope for thousands of young people, and now draws from his personal experience and his intuitive wisdom to inspire you to: - practise self-care, overcome toxic energy and prioritize your wellbeing - cultivate positive lifestyle habits, including mindfulness and meditation - change your beliefs to invite great opportunities into your life - manifest your goals using tried-and-tested techniques - overcome fear and flow with the Universe - find your higher purpose and become a shining light for others In this book, Vex will show you that when you change the way you think, feel, speak and act, you begin to change the world.

What Mummy Makes

Hungry Girl Fast & Easy

No. 1 Ladies' Detective Agency (17)

The Absolute Best Mug Cakes Cookbook: 100 Family-Friendly Microwave Cakes

Delicious Homemade Microwave Meals in Minutes

Two Dollar Radio Guide to Vegan Cooking

Taste of Home Valentine's Day mini binder

A breakthrough guide to the nutrition-autism connection: the foods, meals, and supplements to feed your child to improve an autism spectrum condition

Provides recipes for nearly one hundred mug cakes that can be cooked in under five minutes, including breakfast cakes, fruity cakes, two hundred calories or less cakes, and gluten-free cakes

Tasty, affordable 20-minute meals for your busy college schedule As a student, it can be hard to find time, money, or space for fancy cooking--but that doesn't have to limit you to fast food and microwave dinners. The Super-Speedy College Cookbook shows you how to make nourishing, delicious, homemade food quickly and easily in your dorm or apartment. Whether you've never cooked at all or love being in the kitchen, you'll be able to put a good meal on the table (or desk or couch) in just 20 minutes or less! This handy college cookbook includes: 80 recipes, 20 minutes--Whip up a variety of breakfasts,

salads, sandwiches, soups and stews, vegetarian and vegan entrées, and seafood and meat entrées. Shopping and cooking basics--Find tips for grocery shopping, speeding up cooking, using ingredients you have on hand, and more. No equipment commitment--Discover recipes in this college cookbook that you can make using the setup you have, be it a hot plate and a kettle, a microwave, or your very first kitchen. Make college living more affordable, nutritious, and flavorful with the Super-Speedy College Cookbook.

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in Simple Cake, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat--such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake--for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

Features one hundred recipes for mini cakes that can be made in minutes using a coffee mug and a microwave, and includes versions that meet special gluten-free, sugar-free, and vegan dietary needs.

Cocoa Bombs

More Than 100 No-Fuss Ways to Make a Delicious Microwave Meal in Minutes

Over 100 Simply Delicious No-Machine Frozen Treats

Mug Crumbles

Adorable Kawaii-Inspired Cakes and Treats

50 Delectably Tasty Home-Made Dishes - in an Instant ... and Just a Mug to Wash Up!

100 Simple, Budget-Friendly Recipes to Satisfy Your Campus Cravings

¿Se puede preparar un delicioso pastel en una taza, en el microondas, en menos de 10 minutos? Sí, es posible, puede parecer increíble, pero realmente funciona. Esta novedosa técnica de horneado está captando la atención de blogs, Instagram y Pinterest con pruebas fotográficas sencillamente increíbles. ¿Quieres saber cómo funciona? Aquí está el más actualizado libro de cocina de pasteles en taza que te garantizará el éxito con 40 fantásticas recetas infalibles. Cubre desde los clásicos de todos los días (zanahoria, chocolate, vainilla), pasando por las ocasiones especiales (cumpleaños, día de San Valentín, aniversarios), días de golosinas y pudines (chocolate fudge, gloria Knickerbocker), sin faltar la hora feliz (piña colada, crema irlandesa). Por supuesto, también encontrarás pasteles bajos en grasa, pasteles sin azúcar, sin gluten y sin leche. Así que tienes todo lo necesario para disfrutar de un delicioso pastel después de un juego deportivo, la escuela, durante las tardes o el fin de semana. English Description A delicious cake you make in a mug, in a microwave, in less than 10 minutes? Yes, it may sound crazy but it actually works! This definitive mug-cake cookbook guarantees success every time with 40 fantastic, foolproof recipes. Whether you want after-school snacks, easy desserts, unique party nibbles or to treat yourself with a quick cup of coffee, make a Black Forest Cake, Chocolate and Peanut Butter Cake or Red Velvet Cake with Cream Cheese Frosting, just to name a

few.

A step-by-step guide to making melting hot cocoa bombs at home, plus fun ideas for flavors, fillings, and decoration. Hot chocolate or "cocoa" bombs are the new sweet must-have. Having initially taken social media by a storm, their popularity means they are now sold in store and on-line and are on everyone's wish-list for the holidays! But just what are they? Basically, they are a piñata that melts in your cup... Hollow spheres of chocolate that you put into a mug or cup and when you pour in hot milk, the chocolate melts to create a hot chocolate drink and also magically release the marshmallows or other surprises hiding inside. Once you've learnt how to make them at home, you can make fun flavor variations for kids and adults—and yes, you can put booze in them! If you want to make your own, this super-cute book gives you clear, step-by-step instruction for great results—preparing molds, filling and assembling your bombs, as well as decorating ideas, like drizzles and sprinkles. Once you've mastered making them, try out the delicious flavors suggested which include Cappuccino, Coconut Cream Pie, Peanut Butter Cup, Pumpkin Spice, Dulce de Leche, Peppermint Bark, Chocolate Orange, Raspberry Pavlova, and more! Or why not try out your own flavor combinations—whatever floats your marshmallow!

The greatly anticipated final book in the New York Times bestselling Hunger Games trilogy by Suzanne Collins.

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.

Whether you're after a late-night treat or a super-speedy dinner-party dessert that will still impress your guests, *Mug Crumbles* will have you sorted. With over thirty recipes for delicious crumbles that require minimal effort and time, all you need are five minutes to spare and a serious crumble craving! Prepare an easy fruit mixture (you don't even need to use scales) and a quick crumble topping, put in the microwave for a few minutes, and zap! You have a heavenly crumble to indulge in all by yourself! From your classic apple crumble, rhubarb and strawberry, and pear and ginger to flavor combinations that give

your taste buds a kick—such as rum and raisin crumble or raspberry and matcha green tea—these recipes will bring new life to your crumble repertoire.

Cute Bakes

A Savory Guide to Spicing Up Your Favorite Dishes

Mockingjay (Hunger Games, Book Three)

Over 40 make-at-home recipes for explosively fun hot chocolate drinks

Minimalist Baker's Everyday Cooking

Eating for Autism

Chocolate-Covered Katie

The Two Dollar Radio Guide to Vegan Cooking is a distinctively imaginative spin on a cookbook that could only come from the minds at Two Dollar Radio, combining equal-parts vegan cheffing prowess, humorous stories of adventure and mystery, and punk rock. Imagine Parts Unknown with Anthony Bourdain. But focused on hyping vegan food. Crossed with Scooby Doo. A vegan diet is trending and Two Dollar Radio Headquarters in Columbus, Ohio, has become a vegan comfort food mecca thanks to celebrity chefs Jean-Claude van Randy and Speed Dog (with constructive criticism from Eric Obenauf). Join them in this guide as they craft delectable recipes, solve mysteries, and slay Vegan Hunger Demons. If you've searched online for a recipe, you've likely encountered a digressive treatise on family history or mundane childhood reflection, none of which actually has anything to do with how to make enchilada sauce. After extensive scrolling, you've really only uncovered that self-taught chef/blogger Linda needs to talk to a professional counselor about her relationship with her mother. In the Two Dollar Radio Guide to Vegan Cooking, executive vegan chefs Jean-Claude van Randy and Speed Dog (with constructive criticism from Eric Obenauf) unearth a fount of vegan cheffing knowledge. In addition to exquisite recipes and vegan life hacks, they, too, view food as a story: nary a meal is prepared without recalling when Speed Dog summited Old Goat Mountain in Banff, armed with nothing more than a sack full of cherry Ring Pops and a wily pack burro. The Two Dollar Radio Guide to Vegan Cooking is for you if: * You're looking for satisfying comfort food; * You're interested in a vegan diet but are having trouble giving up cheese; * You're (vegan) fishing for accessible recipes that don't require hard-to-find ingredients you can't pronounce; * You crave ADVENTURE. We are all explorers, vegan food explorers — join us on this culinary journey as we slay Vegan Hunger Demons. The recipes included in the Two Dollar Radio Guide to Vegan Cooking are: • Backyard Veggie Burger • Beer Brats • Breakfast Sando • Breakfast Tacos • Buffalo Queso • Calgary Carrot Lox Salad • Chile Relleno. • Classy Italian Casserole • Coconut Bacon • Devilish Cheezecake • Everything (but the Bagel) Carrot Lox Wrap • Farmhouse Ranch Dressing • Fishless Filets • Game-Day Chick'n Wangs • Gobbler Tortuga • Great Sausage Sammy • Hollandaise Sauce • Hot Sauce • Hummus • Leigh's Late-

Night Trip to Taco Town • Loaded Breakfast Tortuga • Maple-Frosted Cookie Dough Bars • Mayonnaise • Mexxxx Enchiladas • Nacho Mama's Home Fries • (No) Crab Cakes Benedict • Not Even Lake Erie Perch Fishless Tacos • Pambazo • Pickled Onions • Roasted Garlic Enchilada Sauce • Salsa • Scallion Cheddar Cheeze Spread • Scandalous Tacos • Second Pair of Black Jeans Eggplant Po' Boy • Slaw • Smoky Dojo Hot Sauce • Smoky Mozzarella Cheeze • Street Sauce • Sundried Tomatoes • Taco Mac & Cheeze Tortuga • Tacos Hermanos • Tartar Sauce • Tater Tots

250 Best Meals in a Mug

The Pioneer Woman Cooks—Super Easy!

Plant-Based Ice Cream for Everyone

Southern Sugar

70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: a Cookbook

Crazy about Cupcakes

All Natural Recipes in 30 Minutes or Less