

A Little Course In Baking

Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and brilliant flavor combinations. She begins with the foundations of candy: how to create delicious syrups, purees, and “magic dusts” that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections. Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has your covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg--packed with step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!

Trust Joanne Chang—beloved author of the bestselling Flour and a Harvard math major to boot—to come up with this winning formula: minus the sugar = plus the flavor. The 60-plus recipes here are an eye-opener for anyone who loves to bake and wants to cut back on the sugar. Joanne warmly shares her secrets for playing up delicious flavors such as honey, maple syrup, and fruit juice. In addition to entirely new go-to recipes, she's also revisited classics from Flour and her lines-out-the-door bakeries to feature minimal refined sugar. More than 40 mouthwatering photographs beautifully illustrate these revolutionary recipes, making this a must-have book for bakers of all skill levels. Simply everything you need to know to learn something new - now available in PDF. Ever wanted to learn more about astronomy but don't know where to begin? Learn step-by-step with A Little Course in Astronomy, part of the popular series of learning guides from DK that explain everything and assume nothing. Learn at your own pace, in your own time and in the comfort of your own home. A Little Course in Astronomy takes you from complete beginner to being able to identify stars, planets and other objects in space. Start simple by studying the Moon, build on your skills to find constellations and observe the solar system to see the Milky Way, Mars, Jupiter and Saturn. The step-by-step pictures show you how to learn by doing with sections on locating and observing stars, planets and constellations and choosing and using equipment like planispheres, binoculars and telescopes. A Little Course in Astronomy will show you how to succeed at your new skill in no time. 10 A Little Course in... titles available including Crochet, Preserving, Yoga, Pilates, Wine Tasting, Sewing, Knitting, Baking, Growing Fruit and Veg.

Kids love baking, with all its fascinating textures, smells - and of course, tastes! Ella's Kitchen: The Big Baking Book takes them beyond licking the bowl, with a wide range of easy recipes for all occasions, from lunchtime to party time. Enjoy cooking up a host of nutritious treats with your little ones, and watch them learn about counting, measuring and mixing. Above all, have fun and get messy! Ella's Kitchen: The Big Baking Book is sure to become your family's go-to cookbook, with recipes designed to really fit in with your life: - Try having a batch of savoury snack bakes on hand to fill a gap until dinner - a healthy way to keep your child's energy up without sending her into overdrive. - Head to the selection of picnic recipes - all dishes are highly portable and perfect for sharing. - Simplify days out with recipes from our On-the-Go section - individual portions, and not a crumb or a sticky finger in sight! But by far the best thing about this book is the fun it promises for your family, as you discover new recipes and create fond memories. Look on their faces when they hand out slices of their first cake or cookies from their first ever batch.

Life Is What You Bake It

Zoë Bakes Cakes

Nostalgic Recipes From a Little Neighborhood Bakery: A Cookbook

Poilâne

A Little Course in Astronomy

Mastering the Art and Craft, Second Edition IM

Baking and Pastry

What easy-to-cook food can be served as dessert, snacks, dinner, lunch, or even breakfast? Muffins of course! Kids will love trying their hand at baking one of the most versatile and tasty foods. Get ready to whip up some family classics. Cool Savory Muffins are fun to make and easy to eat. Try Mac & Cheesy Bites or Super Savory Herb Pops. Muffins make a great snack any time of day. Includes full-page spreads on ingredients and tools to help make baking easy! Aligned to Common Core Standards and correlated to state standards. Checkerboard Library is an imprint of Abdo Publishing.

Baking demystified with 450 foolproof recipes from Cook's Illustrated, America's most trusted food magazine. The Cook's Illustrated Baking Book has it all—definitive recipes for all your favorite cookies, cakes, pies, tarts, breads, pizza, and more, along with kitchen-tested techniques that will transform your baking. Recipes range from easy (drop cookies and no-knead bread) to more ambitious (authentic croissants and dacquoise) and the trademark test kitchen expertise shines through each one. Discover why spreading the dough and then sprinkling the berries leads to better Blueberry Scones, why cubed versus shredded extra-sharp cheddar cheese makes all the difference in our irresistible Cheese Bread, how we found three ways to squeeze more lemon flavor into our Lemon Bundt Cake, and how to keep the best Buttermilk Waffles your family will ever taste warm and crispy. An illustrated Baking Basics chapter at the front of the book provides information on key ingredients and equipment and lays the groundwork for a lifetime of baking success. A shopping guide at the back recommends our favorite brands. The recipes in this book represent all the wisdom of the bakers that came before us as well as all we've learned through literally thousands of trial-and-error sessions in our kitchens.

*Photographs by T. Mike Fletcher**Subtitle: Divinely Doable Desserts with Little or No Baking*

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that "revolutionized" bread in America --Alice Waters

Sugar Rush

Baking Demystified with 450 Foolproof Recipes from America's Most Trusted Food Magazine

Recipes and Guidance for Baking with Confidence

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]

Recipes, Stories, and Inspiration to Bake Your Way to the Top: a Baking Book

Divinely Doable Desserts with Little Or No Baking

Dessert Can Save the World

Simply everything you need to know to learn something new - now available in PDF. Ever wanted to learn how to crochet but don't know where to begin? Take the first step with A Little Course in Crochet, part of the popular series of learning guides from DK that explain everything and assume nothing. Learn at your own pace, in your own time and in the comfort of your own home. A Little Course in Crochet takes you from complete beginner to being able to make beautiful crochet projects. Start simple with basic crochet stitches, including chain stitches and treble crochet, build on your skills with 20 crochet patterns and show off with a crochet hat, crochet baby clothes or a traditional crochet afghan blanket. The step-by-step pictures show you what other courses only tell you and you can learn by doing with 13 crochet projects that help to build your confidence. A Little Course in Crochet will show you how to succeed at your new skill in no time. 10 A Little Course in... titles available including Astronomy, Preserving, Yoga, Pilates, Wine Tasting, Sewing, Knitting, Baking, Growing Fruit & Veg.

Wooden spoons at the ready for Linda Collister's The Great British Book of Baking. This is the official book to accompany the hit BBC2 TV series The Great British Bake-off, presented by Sue Perkins and Mel Giedroyc. This book takes us on a tour of the very best in baking our nation has to offer -- from Eccles cakes to Cornish pasties, Chelsea buns to Scottish gingerbread. With trips to notable landmarks from baking history -- Melton Mowbray and Sandwich among the more famous, as well as locally loved secrets from towns and villages around the country -- the book highlights the importance of baking as part of our national heritage. Over 120 recipes, as well as numerous adaptations and suggestions, cover the whole range of baking skills from sweet jam tarts to savoury game pie. These are recipes that have been passed through the generations, securing themselves as baking classics, and include recipes from the contestants ofThe Great British Bake Off. Whether you want to try your hand at the delicate art of petticoat tails shortbread or dish up a hearty steak pie to a hungry family, you will be looking between the pages of The Great British Book of Bakingtime and time again, as Linda Collister has brought together the very best recipes from around the British Isles. Linda Collister has written over twenty-five books, having trained at the Cordon Bleu, then La Varenne in Paris. Sheila Keating is a food writer and author, with a special interest in the provenance of British food.

"A sweet collection of sixty recipes for pie from the famous family-owned Shenandoah Valley institution, Mrs. Rowe's Restaurant and Bakery"--Provided by publisher.

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 Corden 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.

Simply Everything You Need to Succeed

The Book on Pie

Desserts from London's Ottolenghi [A Baking Book]

Little Flower Baking

Sweet

Tartine

The Knitting Book

From the author of NETFLIX SENSATION ANATOMY OF A SCANDAL There are many reasons to bake: to feed; to impress; and, sometimes, it has to be said, to perfect. In 1966, Kathleen Eaden published The Art of Baking, her guide to nurturing a family by creating the most exquisite pastries. Now, five amateur bakers are competing to become the New Mrs Eaden. There's Jenny, facing an empty nest; Claire, who has sacrificed her dreams; Mike, trying to parent after his wife's death; Vicki, who has dropped everything to be with her baby boy; and perfect Karen, who knows what it's like to have nothing and is determined her façade shouldn't slip. As unlikely alliances are forged, making the choicest choux bun seems the least of the contestants' problems. For they will learn - as Mrs Eaden did before them - that while perfection is possible in the kitchen, it's very much harder in life. 'Delicious . . . Friendship, rivalry and exposed secrets, all gorgeously told' - Elle 'Clever and compelling. I loved this' Nina Stibbe **NEW YORK TIMES BESTSELLER** • In her first cookbook, Bon Appétit and YouTube star of the show Gourmet Makes offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious “ There are no ‘ just cooks ’ out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people. ” —Claire Saffitz Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire ’ s signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do ’ s and don ’ ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

NEW YORK TIMES BESTSELLER • A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi, thoroughly tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

Has your child been diagnosed with food allergies? If so, help is here! Colette Martin has been there too: When her son Patrick was diagnosed with multiple food allergies in 2001, she had to learn all-new ways to feed him—and especially to make baked goods that he both could and would eat. Learning to Bake Allergen-Free is the book Colette Martin wishes she had back then. She ingeniously presents a dozen manageable lessons that will arm parents to prepare allergen-free baked goods the entire family can enjoy together. The book features: • More than 70 recipes (including variations) sure to become family staples—for muffins, rolls, breads, cookies, bars, scones, cakes, tarts, pizza, and pies— starting with the easiest techniques and adding new skills along the way • Clear explanations of the most common allergens and gluten, with all the details you need on which substitutions work, and why • Hundreds of simple tips for adapting recipes and troubleshooting as you go • Detailed guidelines and more than 15 recipes for making allergen-free treats from packaged gluten-free baking mixes • Special crash courses focused on key ingredients and techniques, including sweetening options, decorating a cake simply but superbly, kicking everyday recipes up a notch, and much more! Whether you already love to bake or are a kitchen novice, Learning to Bake Allergen-Free will give you the knowledge, skills, recipes, and confidence to make food that your family can safely eat—and that they ’ ll love!

Recipes for Cookies, Cupcakes, and More

Stories, Secrets, and Recipes for a Stubbornly Joyful Existence

The Great British Book of Baking

Candy Is Magic

Real Ingredients, Modern Recipes [A Baking Book]

A Little Course in Baking

A Little Course in Crochet

Cook like a MasterChef pro in your own kitchen with a selection of stunning recipes from the hit BBC series, written by former contestants. MasterChef Sensational Puddings ensures that you finish your dinner party on a show-stopping high. Each recipes comes complete with stunning pictures of the finished dish, with step-by-step photographs to guide you through any tricky technique and presentation know-how. With delicious dishes such as gooey chocolate cake with spiced plum coulis, or citrus meringue tart with cinnamon cream, this clever little cookbook will help you win in the kitchen and make entertaining easy. The MasterChef Cook to Impress series also includes: Quick Wins (9780241333358), Amazing Mains (9780241333389), and Prepare Ahead (9780241333365).

A free-spirited baker becomes the best kind of mess in her uptight landlord's perfectly ordered life in this next installment of the Off Guard series by Katie Ruggie writing as Katie Allen Leah loves everything about her bakery—the heavenly smells, the satisfaction of feeding people and, of course, unlimited cookies. The only thing she doesn't like is her uptight landlord's daily visits. Sure, the man's drop-dead gorgeous, but for someone with an insatiable taste for treats, he's anything but sweet. Army vet Hamilton knows he comes off as rigid. He just can't seem to bite his tongue around Leah—he might be a virgin but he can imagine a dozen better ways to use his mouth. But when the woman he considers absolutely delicious is threatened by an unwanted admirer, Hamilton intervenes, captivating Leah with his softer side. Now the man Leah couldn't avoid is swiftly becoming the one she can't resist. Unrelenting temptation soon overwhelms them both, leading to an indulgence in everything they've been craving. But when past actions bring a fallout neither imagined, they'll be forced to confront whether their affair is half-baked—or something to savor forever. And don't miss the first Off Guard book, Acting Lessons, available now! This book is approximately 90,000 words One-click with confidence. This title is part of the Carina Press Romance Promise: all the romance you're looking for with an HEA/HFN. It's a promise! Carina Press acknowledges the editorial services of Deborah Nemeth

"You can't always have Christine Moore around to explain her perfect blood orange tarts, but Little Flower may be close enough."—Jonathan Gold, Pulitzer Prize–winning food writer One of California's most acclaimed bakers is sharing her very best recipes, all adapted and carefully tested for the home cook. Extensively photographed and rich with Christine Moore's down-home warmth and wisdom, it inspires home cooks to make her rustically beautiful, always delicious cookies, cakes, pastries, savory baked goods, breads, rolls, bars, puddings, and so much more. Little Flower Baking is beautifully packaged in a hardcover book with embossing, ribbon, and quality paper. And every recipe has its own gorgeous photo—a rarity in cookbooks, and a great boon for the home baker. Christine Moore is the owner of the Little Flower Candy Co. and the chef/owner of Little Flower café and Lincoln restaurant, both in Pasadena, California. A pastry chef who trained in Paris and Los Angeles, Moore is also author of Little Flower: Recipes from the Cafe, which was one of Food52's 16 Best Cookbooks of 2012 and won praise from Jonathan Gold, David Lebovitz, the Wall Street Journal, and the Los Angeles Times. She sells her candy nationwide and has developed a passionate following for her simple, exceptionally flavorful baked goods and café food at both restaurants. Collaborating on the recipes is Little Flower's pastry chef, Cecilia Leung. Acclaimed food photographer Staci Valentine is the book's photographer.

No one does sweet like Hello Kitty! Filled with simple recipes, beautiful yet playful photography, and Hello Kitty's signature charm, The Hello Kitty Baking Book is a cookbook that's yummy through and through. From Hello Kitty Cake Pops to Chococat Cake and Pretty Bow Pumpkin Pie, there's something for everyone to make and enjoy.

Featuring over two dozen easy-to-follow recipes, **The Hello Kitty Baking Book** is the perfect cookbook for anyone who loves Hello Kitty, desserts, or both!

Butter Baked Goods

The Complete Baking Book for Young Chefs

Baking Day at Grandma’s

Mom’s Big Book of Baking

120 best-loved recipes from teatime treats to pies and pasties. To accompany BBC2’s The Great British Bake-off

Fun and Easy Baking Recipes for Kids!

Learning to Bake Allergen-Free

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.

Butter Baked Goods began as a tiny bakery in Vancouver. Opened in 2007 by Rosie Daykin, the bakery is a pink-and-pistachio slice of heaven, its counters overflowing with irresistible treats. Not long after opening, word got out about the bakery’s marshmallows, and *Butter Baked Goods* soon became known as the home of the very best gourmet marshmallow in North America, a delicious morsel that can now be found in more than 300 stores. The recipe for *Butter’s* Famous Marshmallows is just one of the gems tucked inside the pages of this beautiful book. Other recipes include: SATURDAY MORNING CINNY BUNS & CHOCOLATE PISTACHIO POUND LOAF MAPLE SNICKERDOODLE SANDWICH COOKIES & DOUBLE CHOCOLATE TOFFEE BISCOTTI CHOCOLATE BERRY CHEESECAKE BARS & PUMPKIN CHOCOLATE CHIP BLONDIES BUTTER’S CLASSIC WHITE CAKE & APPLE CAKE WITH MAPLE SAUCE PEANUT BUTTER AND JELLY CUPCAKES & RED VELVET WHOOPIE PIES BUTTER’S LEMON MERINGUE TART & SOUR CREAM RHUBARB PIE CHOCOLATE HONEYCOMB BRITTLE & SURPRISE MOCHA FUDGE And a whole chapter dedicated to BUTTER CREAMS AND FROSTINGS, with Rosie’s top tips for “spreading the love”! But don’t be intimidated! Every recipe in *Butter Baked Goods* has simple instructions written in an accessible and easy-to-follow style, plus tips on how to stock your pantry and your toolbox with everything that you’ll need to get started. Everyone can create *Butter’s* delectable desserts—from grandmothers who have been baking all their lives to teenagers making their very first cupcakes. Rosie’s baking is not about trickery, flamboyance, or hard-to-find ingredients, but about great-tasting, homemade treats that celebrate life’s milestones: birthdays, Thanksgiving, Christmas, Easter, baby showers, bridal showers, or just that gloomy afternoon when you need a little pick-me-up. *Butter Baked Goods* showcases nostalgic home baking at its very best.

Pick up your needles and get knitting Whether you're new to knitting or already a wonder with wool, *The Knitting Book* is a bible that no knitter should be without. With many celebrities picking up their needles and hundreds of people getting into knitting every month, this book will help you join the trend and enjoy knitting for many years to come. Packed with essential advice, inspiring ideas and 40 trendy knitting projects, the book includes everything you need to get started or develop your skills. Knitting terminology is demystified and step-by-step photography of each technique along with handy "galleries" of popular stitches stops you getting your needles in a knot. Get knitting with *The Knitting Book*, essential for beginners and experienced knitters alike.

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The *Book on Pie* starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like *Hand-Pie Ice Cream Sandwiches* and *Chinese BBQ Pork and Scallion Pie*. Erin takes every recipe a step further with *Pie-deas*: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match *Pumpkin Spice Pie Dough* and *Dark Chocolate Drippy Glaze*, or the *Chive Compound-Butter Crust* with the *Croque Madame Pielets* . . . the possibilities are endless. Look no further than *The Book on Pie* for the only book on pie you'll ever want or need.

200 Simple, Foolproof Recipes for Delicious Family Treats to Get You Through Every Birthday Party, Class Picnic, Potluck Bake Sale, Holiday, and No-school Day

Simply everything you need to succeed

Everything You Need to Know to Bake Perfect Pies

A Revival of Biscuits, Cakes, and Combread

The Nordic Baking Book

Baking Lessons

Ella's Kitchen: The Big Baking Book

200 recipes tailor-made for today's extremely busy mom.

100+ beloved recipes proving that Southern baking is American baking—from the James Beard Award-winning chef and owner of the New Orleans bakery Willa Jean. “Kelly Fields bakes with the soul of a grandma, the curiosity of a student, and the skill of a master.”—Vivian Howard, author of Deep Run Roots: Stories and Recipes from My Corner of the South NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • The Atlanta Journal-Constitution • Garden & Gun Celebrated pastry chef Kelly Fields has spent decades figuring out what makes the absolute best biscuits, cornbread, butterscotch pudding, peach pie, and, well, every baked good in the Southern repertoire. Here, in her first book, Fields brings you into her kitchen, generously sharing her boundless expertise and ingenious ideas. With more than one hundred recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes—including dozens of variations on beloved standards—this is the new bible for Southern baking.

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.

James Beard-award-winning pastry chef Johnny Iuzzini returns to basics in this complete baking course in a book with everything a home baker needs to confidently turn out 150+ sweets with sophisticated flavors. Iuzzini starts by sharing his expert tips on fundamentals such as making caramel and mixing butter cakes, with accompanying step-by-step photographs, before moving on to recipes for Salted Caramels and Sticky Caramel Date Cake. After mastering the simple method for making light-as-air meringues, anyone can make ethereal espresso marshmallows, mile-high soufflés, and chewy French macaron sandwich cookies. Readers can finally expand their cake and ice cream horizons to embrace flavors as thrilling as those in Brown Sugar-Molasses Layer Cake and Bitter Orange Ice Cream. The 250 photographs include both instructive technique shots to reassure bakers at every turn as well as stunning photographs of the ready-to-eat treats. With Sugar Rush, baking at home has never been easier—or more inviting.

Master Tips, Techniques, and Recipes for Sweet Baking

Suffolk County Agricultural News

Professional Baking

A Crash Course for Busy Parents on Baking without Wheat, Gluten, Dairy, Eggs, Soy or Nuts

The Good Book of Southern Baking

100+ Sweet and Savory Recipes that You’ll Love to Bake, Share and Eat!

Cook’s Illustrated Baking Book

Now in PDF. Simply everything you need to know to learn something new; a practical and inspirational course in learning how to knit Ever wanted to learn how to knit but don't know where to begin? Take the first step with *A Little Course in Knitting, part of a new series of learning guides from DK where nothing is assumed and everything is explained. Learn at your own pace, in your own time and in the comfort of your own home. Each course follows the same structure; start simple and learn the basics, build on what you've learnt and then show off your new skills!* *A Little Course in Knitting takes you from complete beginner to being able to make over 30 beautiful projects. Start simple with cushions and scraves, build on your skills with mitens and coasters and show off with hot water bottle covers and blankets. The step-by-step pictures show you what other courses only tell you and the practice projects keep you on the right track. A Little Course in Knitting will help you learn your new skill in no time.*

Simply everything you need to know to learn something new Ever wanted to learn more about astronomy but don't know where to begin? *Learn step-by-step with A Little Course in Astronomy, part of the popular series of learning guides from DK that explain everything and assume nothing. Learn at your own pace, in your own time and in the comfort of your own home. A Little Course in Astronomy takes you from complete beginner to being able to identify stars, planets and other objects in space. Start simple by studying the Moon, build on your skills to find constellations and observe the solar system to see the Milky Way, Mars, Jupiter and Saturn. The step-by-step pictures show you what other courses only tell you and you can learn by doing with sections on locating and observing stars, planets and constellations and choosing and using equipment like planispheres, binoculars and telescopes. A Little Course in Astronomy will show you how to succeed at your new skill in no time. 10 A Little Course in... titles available including Crochet, Preserving, Yoga, Pilates, Wine Tasting, Sewing, Knitting, Baking, Growing Fruit and Veg.*

The acclaimed chef featured in the Emmy-Award winning US PBS series The Mind of a Chef and the Netflix docuseries Chef’s Table explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozier with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In *The Nordic Baking Book*, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. *The 100 photographs in the book have been shot by Nilsson - now an established photographer, following his successful exhibitions in the US. From the publisher of Nilsson's influential and internationally bestselling Fäviken and The Nordic Cookbook.*

"Children go to their grandmother's house to bake and enjoy spending time with their loving grandmother"--

The Hello Kitty Baking Book

The Secrets of the World-Famous Bread Bakery

The Fannie Farmer Baking Book

Dessert Person

European Tarts

Recipes for Desserts Using Natural Sweeteners and Little-to-No White Sugar

Mrs. Rowe's Little Book of Southern Pies

Now in PDF. Simply everything you need to know to learn something new; a practical and inspirational course in learning how to bake Ever wanted to learn how to bake but don't know where to begin? Take the first step with *A Little Course in Baking, part of a new series of structured learning guides from DK where nothing is assumed and everything is explained. Learn at your own pace, in your own time and in the comfort of your own home. Each course follows the same structure; start simple and learn the basics, build on what you've learnt and then show off your new skills!* *A Little Course in Baking takes you from complete beginner to being able to bake over 65 delicious recipes. Start simple with easy-mix cookies, non-pastry tarts and quick breads, build on your skills with simple layered cakes and quiches and show off with roulades and macarons. The step-by-step pictures show you what other courses only tell you and the practice recipes keep you on the right track. A Little Course in Baking will help you learn your new skill in no time.*

The James Beard Award-winning founder of Milk Bar and host of Bake Squad shares her personal stories and wisdom for igniting passion, following your joy, and creating a satisfying life. Dessert connects us heart-to-heart like almost nothing else. It brings us together in good times and bad, celebration and solace. It marks big and small milestones and creates memories of comfort and joy. And Christina Tosi, the founder and CEO of Milk Bar, believes it can save the world. Does the combination of sugar, flour, and butter have some magical ability to fix all the craziness of our modern existence? Of course not. Tosi knows a cookie is just a cookie—but bringing the joy a cookie holds into every area of your life most definitely can. The spirit of dessert—the relentless, unflinching commitment to finding or creating joy even when joy feels hard to come by—is what can save us. And then we, in turn, can each save the world. Tosi shares the wisdom she learned growing up surrounded by strong women who showed her baking’s ability to harness love and create connection, as well as personal stories about succeeding in the highly competitive food world by unapologetically being her true self. Studded with personal and unorthodox recipes, Dessert Can Save the World reveals the secret ingredients for transforming our outlooks, our relationships, our work, and our entire collective existence into something boldly optimistic and stubbornly joyful.

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

Presents over eight hundred recipes for pies, cookies, cakes, breads, and crackers

MasterChef Sensational Puddings

The gripping page-turner from the bestselling author of ANATOMY OF A SCANDAL, soon to be a major Netflix series

A Little Course in Knitting

Cool Savory Muffins

Baking with Less Sugar

The Art of Baking Blind

“The first Black person to win The Great American Baking Show shares her story of personal growth and more than 100 delicious recipes. Popular baking personality and lawyer turned baker Vallery Lomas was ecstatic when she learned she won the third season of The Great American Baking Show. However, her win was never seen by the world--Vallery’s season was pulled after just a few episodes when one of the judges became a focal point in a Me Too accusation. Rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive (Book deal! Product endorsements! TV show!), she held her head high and hustled--which resulted in her getting press coverage everywhere from CNN to People magazine. Now, Vallery debuts her first baking book. With 100 recipes for everything from Apple Cider Fritters to Lemon-Honey Madeleines and Crawfish Hand Pies to her Grandma’s Million Dollar Cake. Vallery shares heirloom family recipes from her native Louisiana, time spent in Paris, The Great American Baking Show, and of course sweets and breads inspired by her adopted hometown, New York City. Vallery’s “when life gives you lemons, make lemon curd” philosophy will empower legions of bakers and fans to find their inner warrior and bake their best life”--