

Best Baking Cookbooks

From the James Beard Award nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master. "A very good combination: Baking science all of us can understand and a splendid collection of recipes. . . . A baker's must!" —Dorie Greenspan, author of Dorie's Cookies and Everyday Dorie
 Melissa Welles is the baking superstar of our time. As the head baker at some of the best restaurants in the country, her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement. In A Good Bake, Welles shares her meticulously honed, carefully detailed recipes for producing impossibly delicious—and impossibly beautiful—baked goods. A chemical engineer before she became a baker, Welles uses her scientific background to explain the why and how of baking, so home cooks can achieve perfect results every time. And here are recipes worth savoring: Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Nigella Seeds); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)—as well as Salted Caramel Sticky Buns, of course. . . . all written and tested for even the most novice home baker to re-create. With gorgeous photographs by the award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated, like working with yeast, sourdough starters, and laminating dough Welles' book is the one guide every home baker needs.

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're too busy to bake. From Brown Butter Cupcake Brownies to "Cuppa Cuppa Stackz" Peach and Blueberry Cobbler, these slaty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a sink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't – like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generations' worth of kitchen wisdom, beautiful photography, and tips you'll return to, Baking is the new go-to collection for anyone who wants to whip up something sweet every day.

Offers baking tips and techniques, with recipes for cakes, tarts, pies, cookies, and breads.

Sarah Kieffer knows that you don't have to be a professional baker in order to bake up delicious treats. Though she started out baking professionally in coffee shops and bakeries, preparing baked goods at home for family and friends is what she loves best—and home-baked treats can be part of your everyday, too. In The Vanilla Bean Baking Book, she shares 100 delicious tried-and-true recipes, ranging from everyday favorites like Chocolate Chip Cookies and Blueberry Muffins to re-invented classics, like Pear-Apple Hard Cider Pie and Vanilla Cupcakes with Brown Butter Buttercream. Sarah simplifies the processes behind seemingly complicated recipes, so baking up a beautiful Braided Chocolate Swirl Bread for a cozy Sunday breakfast or a batch of decadent Triple Chocolate Cupcakes for a weeknight celebration can become a part of your everyday baking routine. Filled with charming storytelling, dreamy photos, and the tips and tricks you need to build the ultimate baker's pantry, The Vanilla Bean Baking Book is filled with recipes for irresistible treats that will delight and inspire.

A Good Bake Dessert Person

Recipes and Guidance For Baking with Confidence

Classic German Baking

Baking Recipes for Fruit Lovers: A Cookbook

The Best Ever Baking Book

60 Easy and Fun Dessert Recipes for Every Holiday, Birthday, Milestone and More

A must-have baking bible from the James Beard award-winning baker and owner of the beloved Flour bakeries in Boston. James Beard award-winning baker Joanne Chang is best known around the country for her eight acclaimed Flour bakeries in Boston. Chang has published two books based on the offerings at Flour, such as her famous sticky buns, but Pastry Love is her most personal and comprehensive book yet. It includes 125 dessert recipes for many things she could never serve in the setting of a bakery—for example, items that are best served warm or with whipped cream on top. Nothing makes Chang happier than baking and sharing treats with others, and that passion comes through in every recipe, such as Strawberry Slab Pie, Mocha Chip Cookies, and Malted Chocolate Cake. The recipes start off easy such as Lemon Sugar Cookies and build up to showstoppers like Passion Fruit Crepe Cake. The book also includes master lessons and essential techniques for making pastry cream, lemon curd, puff pastry, and more, all of which make this book a must-have for beginners and expert home bakers alike. "One of Food & Wine's Essential New Cookbooks for Fall" "One of Food52's Best Cookbooks of Fall 2019" "One of Bon Appétit's Fall Books We've Been Waiting All Summer For"

Welles the Lead Baker in her new book, Pastry Love, shares all the best baking tips and tricks you need to know, from separating eggs to cranking butter and sugar into your cookie dough. Each tip you learn will be ready to use the next time you'll be ready to deck out the Thanksgiving table with a Thankful-for-You Cake Pop Bouquet, wow a friend with Birthday Sprinkle Donuts or bake Smart Cookies for back to school. With something for every celebration, your friends and family will be amazed at all the wonderful treats you can bake. Now that you're the head baker at home, you can make each dessert your own with unique decorations! Choose your own shapes for the Gingerbread Cookie Cutouts. Finish off your cookies and cakes with Sweet Buttercream Frosting using your favorite colors and flavors. Top Confiti Cupcake Cuties with any sprinkles you like. Once you've mastered all the decorating basics, you can put your skills to the test with the Epic Chocolate Layer Cake. Full of fun desserts for any day of the year, The Ultimate Kid's Baking Book has all the tips, tricks and treats you need to become the best baker ever!

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.

Provides a reference and resource guide to baking pastries, breads, cakes, popovers, cookies, pasta, and other goods, and includes easy-to-follow instructions, nutritional information, and additional food tips.

The Vanilla Bean Baking Book

110+ Recipes for Young Bakers

BraveTart: Iconic American Desserts

The Ultimate Kids' Baking Book

The History of British Baking: Savoury and Sweet

Sally's Baking Addiction

The Smitten Kitchen Cookbook

This is the must-have baking book for bakers of all skill levels. Since 1992, Michigan's renowned artisanal bakery, Zingerman's Bakehouse in Ann Arbor, has fed a fan base across the United States and beyond with their chewy-sweet brownies and gingersnaps, famous sour cream coffee cake, and fragrant loaves of Jewish rye, challah, and sourdough. It's no wonder Zingerman's is a cultural and culinary institution. Now, for the first time, to celebrate their 25th anniversary, the Zingerman's bakers share 65 meticulously tested, carefully detailed recipes in an ebook featuring more than 50 photographs and bountiful illustrations. Behind-the-scenes stories of the business enrich this collection of best-of-kind, delicious recipes for every "I can't believe I got to make this at home!" treat.

From the author of the beloved Los Angeles baker Margarita Manke, who teaches the key doughs, batters, recipes, and clever ways for creating now-factor and bakery-quality results at home. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES For all who aspire to master brioches, croissant, pâte à choux, or even cookie dough and muffin and cake batter, Margarita Manke, super-star baker and co-owner of Los Angeles hotspot République, takes bakers through her methods for perfecting texture and amplifying flavors, one inspiring photograph and brilliant trick at a time. With chapters dedicated to teaching each dough or batter and the lessons to work, plus more than 125 helpful and inspiring photographs, bakers will discover how to truly elevate their baking, whether they're making Manke's Instagram-perfect chocolate chip cookies or her Philippines-inflected Halo Halo Cake. Serious home bakers will revel in the game-elevating techniques and irresistible recipe riffs found in Baking at République.

Now more than ever, home cooks are flexing their baking muscle by preparing from-scratch breads, golden biscuits, now-worthly cakes, snackable cookies and other sensational sweets. Whether you're a novice baker or a pro, this book has all the recipes, hints, tips and tricks you need to bake up an impressive specialty. With the Taste of Home Ultimate Baking Cookbook, you'll uncover the secrets today's home bakers rely on most. Want to bake crescent rolls like Grandma? Follow the how-to photos for the perfect result. Wondering how to make the perfect pie? See the step-by-step directions for sweet success. Want to learn how to master sourdough bread? We'll show you how, from sourdough starter to the perfect rise to the best bake.

Entire chapters walk you through the basics of yeast and quick breads, cheesecakes, pies, bagels, brownies, coffee cakes, cobblers, cookies, cakes for every occasion and so many other favorites! CHAPTERS Baking 101 (Everything you need to know before you begin) Master Sourdough Breads: Brioche & Challah Focaccia Dinner Rolls Sweet Breads & Rolls Slicing the Lead Baker in her new book, Pastry Love, shares all the best baking tips and tricks you need to know, from separating eggs to cranking butter and sugar into your cookie dough. Each tip you learn will be ready to use the next time you'll be ready to deck out the Thanksgiving table with a Thankful-for-You Cake Pop Bouquet, wow a friend with Birthday Sprinkle Donuts or bake Smart Cookies for back to school. With something for every celebration, your friends and family will be amazed at all the wonderful treats you can bake. Now that you're the head baker at home, you can make each dessert your own with unique decorations! Choose your own shapes for the Gingerbread Cookie Cutouts. Finish off your cookies and cakes with Sweet Buttercream Frosting using your favorite colors and flavors. Top Confiti Cupcake Cuties with any sprinkles you like. Once you've mastered all the decorating basics, you can put your skills to the test with the Epic Chocolate Layer Cake. Full of fun desserts for any day of the year, The Ultimate Kid's Baking Book has all the tips, tricks and treats you need to become the best baker ever!

Fresh fruit-based desserts from beloved Los Angeles pastry chef and restaurateur Nicole Rucker. Nicole Rucker is responsible for some of the most raved-about and Instagrammed pastries and baked goods in Los Angeles, first as the Pastry Chef at the hotspots Gjelina Take Away and Gjusta, then through her pie company Rucker's Pie and restaurant Fiona. In her debut cookbook, Rucker shares her obsession and her recipes with readers to help them achieve the same kind of magical alchemy she's perfected in fruit desserts. To Rucker, fruit is very big as decadent as chocolate cake and in this unique guide to crafting desserts, she offers up an enthusiastic ode to baking with seasonal ingredients, from summertime peaches to winter citrus. As much a storyteller as she is a baker, Rucker warmly relays her lifelong passion for fruit with charm and humor. With imaginative adaptations of classic dishes like Peach and Ricotta Biscuit Cobbler and Huckleberry Blondies, Rucker's recipes are for the wide-eyed fruit lover and farmers' market trowler in all of us.

A Revival of Biscuits, Cakes, and Cornbread

Food Network Magazine The Big, Fun Kids Baking Book

The King Arthur Baking Company Essential Cookie Companion

Cupcakes and Cashmere

Cooking Techniques and Recipes for Building Baking Confidence

Eats in the North, What from the South

Easy-to-bake treats and desserts that let kids develop their kitchen skills! Featuring step-by-step instructions and full-color photos for over thirty sweet and savory recipes, this easy-to-follow book helps teach young people the baking basics and lets them create tantalizing treats. Beginning with a quick primer on pan prep and necessary ingredients, Junior Baker offers easy recipes that make baking a cinch. Junior Baker will inspire kids to love life in the kitchen while providing simple instructions on how to bake up a scrumptious collection of sweet and savory favorites. Recipe highlights include: Lemon Poppy Seed Loaf Bread, Cinnamon Monkey Bread, Chocolate Tart, Lemon and Vanilla Cheesecake, Confiti Birthday Cake, Raspberry-Swirled Meringues, Cookies and Cream Cupcakes, Pumpkin Whoopie Pies, Brown Butter Rice Krispy Treats, Garlic and Herb Focaccia, Soft Pretzels and much more! This companion title to Junior Chef will be a staple for your young connoisseur!

The team of kitchen professionals who work behind the scenes on the cooking programs of the Food Network shares recipes for breakfasts, soups, salads, main and side dishes, breads, and desserts, and offers cooking tips.

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 once again become bakers and experienced pastry makers alike.

Looking for a fun introduction to baking for your little ones? Then turn to Jane Bull's brilliant children's baking book. Turn your children into little bakers as they come to know their creaming from their whisking, and their batter from their dough. The Best Ever Baking Booktakes children on a step-by-step baking experience, showing them how to whip up more than 10 baked treats, along with the methods, equipment and terminology used in making them. Children will find out how to make everything from bread and muffins to cakes and cookies. Then they can get creative and messy as they follow tips on how to decorate. The Best Ever Baking Bookis the perfect way to get kids excited about baking. Age range 5 - 9

The Great Science of Making Perfect Pastries, Cakes, Cookies, Pies, and Breads at Home: A Cookbook

The Baking Bible

The All-purpose Baking Cookbook

Simple Recipes for the Best Baking

Food52 Baking

Simple Cake

Fun Recipes for Delicious Cakes, Cookies, Cupcakes & More

Build Your Baking Confidence with Baker Bettie "I wish I had this book when I started baking! It's not only a collection of amazing recipes, but it answers the 'why' to your baking questions." —Gemma Stafford, chef, author, and host of *Bigger Bolder Baking* #1 Bestseller in *Professional Cooking, Pastry Baking, Cake Baking, Pies, Desserts, and Cookies* Do you find baking difficult, or just not sure how it works? This cookbook is your new go-to baking book. Baking from scratch can be hard. The science of baking is a particular science that requires precise measurements and steps. With Kristin Hoffman, aka Baker Bettie, the science behind baking becomes second nature! Baker Bettie's Better Baking Book lays a foundation of basic baking skills and master recipes that are sure to boost your baking confidence. Learn top tips from a professional chef. Consider Baker Bettie's Better Baking Book your at-home culinary and baking school guide.

This baking cookbook goes beyond the recipe by teaching the science behind baking. From measurements, techniques, step-by-step processes, to how to use base recipes to create endless baked goods that make you drool. This book ensures that you are able to tackle any baking recipe with confidence! In this baking book, learn more about: • The science of baking: Foundational baking techniques and mixing methods • How master formulas are used to bake a ton of delicious and easy recipes! If you enjoyed books like The Baking Bible; Bake From Scratch; or Bigger, Bolder Baking, you'll love Baker Bettie's Better Baking Book! Newly revised and updated, this book includes: Quick Breads, Quick Breads Muffins, Bread & Scones, Biscuits & Corn Breads, Cookies Drop Biscuits, Sliced/Toasted Shaped/molded Biscuits, Brownies & Bars, Pies & Tarts, Pie crusts, Fruit Pies, Custards & Meringue Pies, Tarts & Galettes, Nut Pies & More Cobblers, Crisps & Crumbles, Cheesecakes & Custards Cakes, Layer Cakes, Sheet Cakes & Cake Rolls, Bundt Cakes/Pound cakes, Upside-Down Cakes & Skillet cakes, Chiffon Cupcakes Assorted Cakes (includes classic tortes) Pastries & More Breakfast Rolls & Breakfast Puff Pastry & Phyllo Dough Coffee Cakes Assorted Pastries Icings, Glazes, Sauces & More Baking Reference Guide Cake-Pan Conversions Ingredient Substitutions Weights for common baking ingredients How to cut down RECIPES Classic Carrot Cake Red Velvet Cake Mom's Pineapple Upside Down Cake Peanut-Butter Chocolate Cupcakes Cranberry-Pumpkin Bread Cheesecake Squares Key Lime Cheesecake Mashed Cookies Grandma's Oatmeal Cookies Ginger Bites Caramel Brownies Banana Split Bars Pecan Pie Scones Cape Cod Blueberry Pie Branded Apricot Tart Blueberry Crisp Apple Brown Betty Chocolate Eclairs Peach Cream Puffs

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A Revival of Biscuits, Cakes, and Cornbread

Food Network Kitchens Cookbook

The Taste of Home Baking Book

Masterful Techniques and Recipes

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 chocolately 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' warm and heartfelt writing, elevate this book into something truly special.

100+ beloved recipes proving that Southern baking is American baking—from the James Beard Award-winning chef and owner of the New Orleans bakery Willis 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 App & Itl • 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.

"German baking is legendary and informs baking traditions the world over: Christmas cookies, coffee cakes, delicate tortes, soft seeded rolls, and hearty dumplings all have their origins in Germany (and Austria). In Classic German Baking, blogger and author Luisa Weiss—who was born in Berlin to an Italian mother and American father, and married into a family of bakers with roots in Saxony—has collected and mastered the recipes most essential to every good baker's repertoire. In addition to the pillars of the German baking tradition, like Christmas stollen, lebkuchen, and apple strudel, Weiss includes overlooked gems, like eisenbahner—an almond macaroon paste piped onto jam-topped shortbread—and rosenbr&otzchen—the raisin-studded whole wheat buns that please a child's palate and a parent's conscience—to create the resource that bakers across the world have long wanted. "-Baker & Taylor.

Sister Pie

The Violet Bakery Cookbook

Cook's Illustrated Baking Book

How To Bake Everything

The Very Best Recipes for Traditional Favorites, from Pfefferm&us to Streuselkuchen

The number one best-seller now revised and expanded with new recipes

The America's Test Kitchen Family Baking Book

The number one bestseller (more than 830,000 copies sold) now updated with new recipes. From their first shop in Notting Hill's Portobello Road, The Hummingbird Bakery introduced London to the delights of American-style baking. The simple yet spectacular recipes for indulgent cupcakes, muffins, pies, cheesecakes, brownies, cakes and cookies, in this, their first and bestselling cookbook, ensured that the home cook could create some Hummingbird magic in their own kitchens too. Now Tarek Malek and The Hummingbird Bakers have created a new edition of the book, fine-tuning their classic recipes and introducing new bakes such as: Mile-high Chocolate Salted Caramel Cake Sticky Fig and Pistachio Cupcakes Hot Cross Bun Cupcakes Chocolate Cola Cake

A comprehensive Southern baking book from one of the South's best and most respected bakers, Cheryl Day.

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

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 restaurateur owner—she's never even waitressd. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake or Thanksgiving turkey? Inside your kitchen, you'll find 110+ delicious recipes, Fun food trivia A visual recipe index with a photo of every recipe Choose-your-own adventure recipes (such as design-your-own whoopie Pies and Banana Bread) Crowd-pleasers Like Red Velvet Brownies, Pumpkin Spice Chocolate Chip Cookies, Mini PB & Chocolate Cupcakes, Chocolate Candy Bar Layer Cake, and more! Fun food crafts such as cookie puzzle pieces and DIY sprinkles Amazing take-out cakes including spaghetti and meatballs, a taco, and a pineapple Bonus food-themed activity pages with word scrambles, spot-the-difference photo games, and more Lay-flat binding and a heavy paper stock that will stand up to frequent use

The Good Book of Southern Baking's Revival of Biscuits, Cakes, and CornbreadLorena Jones Books Cheryl Day's Treasury of Southern Baking The Great Science of Making Perfect Pastries, Cakes, Cookies, Pies, and Breads at Home: A Cookbook Baking Demystified with 450 Foolproof Recipes from America's Most Trusted Food Magazine Taste of Home Ultimate Baking Cookbook The Cookie Book The Good Book of Southern Baking Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

Based on Emily Schuman's popular lifestyle blog of the same name, Cupcakes and Cashmere is the must-have guide for those looking to establish their own sense of style, organize and decorate their home, or throw an easy and stylish party. Organized by season, the book expands on Schuman's blog by including DIY projects, organization tips, party-planning ideas, beauty how-tos, and seasonal recipes. Cupcakes and Cashmere features original material that has not been previously published on the site. With her signature photographic layout, Emily Schuman's lifestyle that is chic and achievable for every reader, making this the ultimate style guide for living a fashionable life. Praise for Cupcakes and Cashmere: "Inspiration for anyone looking to update her wardrobe, decorate her home, or throw a fab party." —Shap magazine

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saver From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

A design-forward cookbook for sweet and savory baked goods from London's popular Violet Bakery that focuses on quality ingredients, seasonality, and taste (as opposed to science) as the keys to creating satisfying, delightful homemade pastries, tarts, sweets, and more. Violet is a jewel box of a cake shop and café in Hackney, east London. The baking is done with simple ingredients including whole grain flours, less refined sugars, and the natural sweetness and nuanced hues of seasonal fruits. Everything is made in an open kitchen for people to see. Famed for its exquisite baked goods, Violet has become a destination. Owner Claire Ptkak uses her Californian sensibility to create recipes that are both nourishing and indulgent. With a careful eye to taste and using the purest ingredients, she has created the most flavorful iterations of classic cakes, as well as new treats for modern palates. Over 180 recipes include nourishing breakfasts, midday snacks, desserts to share, fruit preserves, and stylish celebration cakes. This book is about making baking worth it: simple to cook and satisfying to eat.

100 classic British bakes and their history - with recipes and photography by the inimitable Regula Ysewijn, award-winning author, Anglophile, photographer and food stylist.

The Junior Baker Cookbook

Recipes for Irresistible Everyday Favorites and Reinvented Classics

Decadent Bites for Every Occasion

Dappled

Food Network Kitchens Cookbook

The Taste of Home Baking Book

Masterful Techniques and Recipes