

The Primrose Bakery is a way of life. From croissants for breakfast to layer cakes at tea, it has the whole day covered. And of course their signature buttercream cupcakes are delicious any time of day! With over 80 inspirational and easy-to-follow recipes for cupcakes, layer cakes, biscuits, loaves and much more, as well as tips like perfecting the perfect chocolate cake. It is also a gorgeously quirky window onto the very special day-to-day world of the Primrose Bakery.

Martha Stewart's Cakes

Sweet

Paleo Baking at Home

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

The Desserts and Pastries That Made Gayle's Bakery Famous [A Baking Book]

A Revival of Biscuits, Cakes, and Cornbread

The Hummingbird Bakery Cupcakes and Muffins

A cookbook of treats from the Great Plains to satisfy every sweet tooth. Based in Lincoln, Nebraska, Goldenrod Pastries is a community bakery with an ambitious and talented baker at the helm. Angela Garbacz learned at her mother's and grandmothers' elbows, mixing up cookies and rolling sweet buns. Her training continued in New York City before she returned home and opened her dream shop. From her grandma's famous peach coffee cake to caramel-covered pecan rolls, lemon meringue pie and frosted brownies to fluffernutter buns and confetti cookies, Garbacz's pastries come out of the oven perfectly golden and regularly sell out. At her bakery, she creates delicious treats without dairy or gluten, but every recipe in this book can be made with butter and all-purpose flour just as easily as any alternative. With her positive attitude and confident voice, Garbacz makes it easy and fun to bake a perfect dessert that everyone can eat. This beautiful cookbook—the photography, the philosophy, and the desserts!—is an instant classic.

LOLA's is London's most fashionable cupcake bakery. Victoria Jossel and Romy Lewis, the creators of the company, spent weeks testing cupcake recipes and experimenting with piping bags and sugar sprinkles to create the most beautiful and delicious cupcakes. At the end of 2006, LOLA's was born and their bakers have been baking and decorating fresh batches of simple, sophisticated, handcrafted cupcakes every day since then. Now you too can make cupcakes with LOLA with this irresistible cookbook. There are more than 60 mouth-watering recipes for everything from the LOLA signature flavours (including Vanilla, Peanut Butter, Red Velvet, Lemon and Rocky Road) to deliciously original ideas like Chocolate Sundae, Toffee Apple, Salted Caramel, Cappuccino Wafer, Mint Hot Chocolate and Mango Berry Swirl. Romy Lewis and Victoria Jossel grew up in the same area of London when their families moved from South Africa in the early '90s. LOLA's was set up in 2006 by Victoria (a former derivatives trader at Goldman Sachs) and Romy (a journalist), both in their twenties. Their online store is the busiest part of their business, and they have a flagship store in Mayfair and concessions in Selfridges, Topshop and Harrods.

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 Malouf 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

Ever since the Magnolia Bakery opened its doors in 1996, people have been lining up day and night to satisfy their sugar cravings with cupcakes, layer cakes, pudding and ice cream. Now from Allysya Torey, the baker who brought cupcakes to everyone's attention, come even more recipes from Greenwich Village's favourite bakery and her home kitchen. In the well-loved Magnolia style, Allysya brings you new twists on old favourites, such as Devil's Food Cupcakes with Caramel Frosting and Peaches and Cream Pie. You'll also find treats like Black Bottom Cupcakes and Oatmeal Peanut Butter Chip Cookies. These are desserts that Allysya makes for her family and friends at home – fuss-free, straightforward and simply delicious. More from Magnolia's irresistible collection of new classics that will inspire you to fill your kitchen with sweet things.

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Making Cupcakes with LOLA

The Back in the Day Bakery Cookbook

Red Truck Bakery Cookbook

The Good Book of Southern Baking

My Family's Journey to Gluten-Free Cooking, from the Creator of Cannelle et Vanille

The Hummingbird Bakery Life is Sweet: 100 original recipes for happy home baking

Life is Sweet

NATIONAL BESTSELLER **Beloved family-owned Canadian bakery Jenna Rae Cakes shares over 100 recipes for its most delectable--and most beautiful--sweet treats. Jenna Hutchinson was in the middle of applying to dental school when she saw an episode of Cake Boss and thought, I can do that! Little did she know, that moment would set her life off in a new direction, and she and her twin sister Ashley would go on to own one of Canada's most successful and celebrated bakeries, Jenna Rae Cakes. Now, in Jenna Rae Cakes and Sweet Treats, Jenna and Ashley reveal the tried and true recipes, flavours, and show-stopping designs that put them on the map. Inside you will find recipes for over 100 of the most vibrant and decadent cookie sandwiches, cupcakes, party squares, cakes, macarons, cream puffs, and more. Known for the long list of rotating flavour options they offer each day at the shop, Jenna Rae Cakes and Sweet Treats features all of their fan favourites, including Cotton Candy Cupcakes, Lemon Meringue Party Squares, Salted Caramel Macarons, Peanut Butter and Jam Cookie Sandwiches, Salted Dark Chocolate Espresso Cake, and many more. Dive in and let the mouthwatering photography inspire you to bake your very own Instagram-worthy treats with spectacular results. With Jenna and Ashley's insider tips, your baking will reach a colourful, flavourful, and stylish new level in no time.**

Trained pastry chef, blogger, and mother of two Aran Goyoaga turned to gluten-free cooking when she and her children were diagnosed with gluten intolerance. Combining the flavors of her childhood in Bilbao, Spain, with unique artistry and the informal elegance of small-plate dining, Aran has sacrificed nothing. Dishes range from soups and salads to savory tarts and stews to her signature desserts. With delicate, flavorful, and naturally gluten-free recipes arranged by season, and the author's gorgeously sun-filled food photography throughout, Small Plates and Sweet Treats will bring the magic of Aran's home to yours. Fans of Cannelle et Vanille, those with gluten allergies, and cookbook enthusiasts looking for something new and special will all be attracted to this breathtaking book.

Now a Publishers Weekly best seller! On The Real Housewives of New Jersey, Kathy Wakile is the one-and-only dessert expert. Ever since Kathy wowed everyone with a Thanksgiving dessert extravaganza, viewers can't stop talking about her luscious, inventive, bite-size desserts. Now, Kathy's Indulge, a treasure trove of some of her greatest recipes is here and she's serving up over 75 treats from the sweet life including: - Almond Joyous Cheesecake Cuties - Caramel Walnut Chocolate Tartletini - White Chocolate Blondie Bites - Fabulous Gelati in mouthwatering flavors: Tanned & Salty, Chocolate-Covered Cherry, Orange Dreamsicle and more - PB&J Baby Bundts - Apple Ricotta Zeppoli - Pumpkin Ginger Sticky Buns - Chocolate Hazelnut Kisses All the treats are small so you can indulge without over-indulging. As Kathy says "Indulge, it's not going to kill you.'" With family stories, backstage glimpses into The Real Housewives of New Jersey and beautiful color photography throughout, Indulge is the cookbook Kathy's legion of fans will be clamoring for next fall.

“Spectacular cake creations [that] are positively bursting with beauty, color, flavor, and fun . . . this book will ignite the baking passion within you!” –Pioneer Woman Ree Drummond, #1 New York Times–bestselling author **Grandbaby Cakes is the debut cookbook from sensational food writer, Jocelyn Delk Adams. Since founding her popular recipe blog, Grandbaby Cakes, in 2012, Adams has been putting fresh twists on old favorites. She has earned praise from critics and the adoration of bakers both young and old for her easygoing advice, rich photography, and the heartwarming memories she shares of her grandmother, affectionately nicknamed Big Mama, who baked and developed delicious, melt-in-your-mouth desserts. Grandbaby Cakes pairs charming stories of Big Mama's kitchen with recipes ranging from classic standbys to exciting adventures–helpfully marked by degree of difficulty–that will inspire your own family for years to come. Adams creates sophisticated flavor combinations based on Big Mama's gorgeous centerpiece cakes, giving each recipe something familiar mixed with something new. Not only will home bakers be able to make staples like yellow cake and icebox cake exactly how their grandmothers did, but they'll also be preparing impressive innovations, like the Pineapple Upside-Down Hummingbird Pound Cake and the Fig-Brown Sugar Cake. From pound cakes and layer cakes to sheet cakes and “baby” cakes (cupcakes and cakelettes), Grandbaby Cakes delivers fun, hip recipes perfect for any celebration. “[Adams] offers up her greatest hits alongside sweet stories of her family's generations-old baking traditions.” –People.com** **“There is a heritage of love and tradition steeped in her recipes . . . A trip down memory lane that ends with delicious treats on your table.” –Carla Hall, TV chef and author of Carla Hall's Soul Food**

The Hummingbird Bakery has become legendary, with fans queuing around the block for a taste of the bakery's unique treats. This gorgeous little cookbook allows you to step inside the Bakery and bring its trademark buttercream swirls and pretty sprinkles into your own kitchen. Their cupcakes fly off the shelves faster than any other cake. Who can resist their signature Vanilla Cupcake topped with a decadent swirl of candy-colored frosting? These adorable cakes come in all sorts of irresistible flavors, all of which you can try for yourself at home–whether it's Chocolate & Banana, Marshmallow, Pumpkin, or the stunning Red Velvet, they are all to die for. And cupcakes aren't the only delicious treats on offer–muffins are fantastic too! There can't be much that beats a home-baked blueberry muffin with your cup of coffee in the morning. Along with Chocolate, and Pecan & Maple, Hummingbird offers fantastic savory options such as Ham & Mushroom Muffins, which will rival any lunchtime sandwich. Packed with 28 recipes, this gorgeous little book is a sweet tooth's delight.

75 Recipes for Irresistible Desserts and Pastries

The Breakfast Bible

Recipes from the World-Famous Bakery and Allysya To

Sweet Celebrations

The best-seller now revised and expanded with new recipes

Recipes to Fit Your Schedule

Modern Vintage Desserts and Stories from Philadelphia's Best Bakery

A one-stop cookbook for cakes–birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, Cakes includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's Cakes has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

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.

When it comes to the most important meal of the day, this is the book to end all books, a delectable selection of recipes, advice, illustrations and miscellany. The recipes in the robust volume begin with the iconic full English – which can mean anything as long as there are eggs, bacon, sausages, mushrooms, tomatoes, black pudding, bread, potatoes and beans involved – before moving confidently on to more exotic fare such as kedgeree, omelette Arnold Bennett, waffles, American muffins, porridge, roast peaches, channa masala from India, borek from the Balkans and pâes de queijo from South America. There are also useful tips like the top songs for boiling an egg to, and how to store mushrooms. Interspersing the practicalities of putting a good breakfast together are essays and miscellanies from a crack team of eggsperts. Among them are H.P. Seuss, Blake Pudding, Poppy Tartt and Malcolm Eggs, who offer their musings on such varied topics as forgotten breakfast cereals of the 1980s, famous last breakfasts and Freud's famous Breakfast Dream. Whether you are a cereal purist, a dedicated fan of eggs and bacon or a breakfast–aficionado with a world view, The Breakfast Bible is the most important book of the day.

Turn a cake mix into a cake masterpiece! Discover 175 decadent and quick modern recipes with from–scratch flavor from the bestselling author of The Cake Mix Doctor. Anne Byrn is known for her cake mix magic, and A New Take onCake makes baking from a boxed mix as inspiring as it is easy–everything from vegan tortes to gluten–free cakes, doughnuts to cake pops, and whoopie pies to a wedding cake. All for snacking, celebrating, and everything in between! With 50 modernized classics and 125 brand–new recipes, no one will believe your Ice Cream Cone Cake, Vegan Chocolate Cake with Creamy Nutella Frosting, or Blood Orange Loaf with Campari Glaze were made from boxed mixes. Whether you are following a gluten–free, sugar–free, or plant–based diet, or are just a fan of a good old–fashioned yellow layer cake with chocolate fudge icing, you'll find your calling–and won't have to spend all day making it.

The complete and “charming” (Gourmet) collection of deliciously old-fashioned and deeply satisfying recipes from everyone's favorite New York City cupcake bakery–Magnolia Bakery. Ever since the original Magnolia Bakery opened its doors in 1996, people have lined up day and night to satisfy their sugar cravings–and this book is Magnolia's comprehensive guide to making all of their beloved desserts, including their home–style cupcakes, layer cakes, banana pudding, and other treats. Illustrated with color and black-and-white photographs that capture the daily life of the bakery, The Complete Magnolia Bakery Cookbook shows you how to make their famous banana pudding, sinfully rich buttercream icing and red velvet cake, and dozens more irresistible desserts.

The Cook and Baker

Sweet Talk

Layered

A Complete Guide for the Home Baker

More From Magnolia

Delicious Little Desserts That Keep Life Real Sweet

The Ultimate Resource for Delicious Grain-Free Cookies, Cakes, Bars, Breads and More

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.

The Brown Betty Cookbook

New Frontiers in Baking

Slice & Bake Cookies

Grandbaby Cakes

Indulge

The Primrose Bakery Book