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Blissful Basil - Ashley Melillo 2016-12-20
Experience the happiest side of life through beautiful, nourishing foods. Ashley Melillo believes in enjoying a wide array of wholesome foods in order to thrive—physically, mentally,

and emotionally. For her blog, Blissful Basil, she finds innovative ways to use plants for fun, flavorful dishes that keep her readers coming back. Her gorgeous debut cookbook brings brand-new recipes, plus a handful of signature

dishes, from her kitchen to yours. Blissful Basil focuses on bringing out the best flavors of whole foods and features more than 100 plant-based dishes that will delight vegans, vegetarians, and meat-eaters alike. What's more, most of the recipes are free from gluten, soy, and refined sugars. Inside, you'll discover a variety of new creations and fan favorites, including: - Raw Apple-Cinnamon Breakfast Parfait with Cinnamon Soft-Serve - Burst Heirloom Tomato + SuperSeed Pesto Pasta - Cosmically Fudgy Cacao-Tahini Brownies - Crispy Parmesan Brussels Sprout Chips with Lemon Aioli - Crispy Cauliflower Tacos with Tangy Slaw + Avocado Crema - Pile 'Em High Epic Plant-Powered Nachos Blissful Basil offers a vibrant journey through vegan cooking, where delicious plant-based foods become the colorful foundation for meals that nourish the body and delight the senses. When you treat plants with love and a splash of creativity, you'll discover dishes that are flavor-packed and satisfying, whether it's a

quick breakfast or a savory dinner. This is a cookbook for anyone in search of an accessible way to cook and enjoy more delicious, health-giving meals. Make your table a blissful place where wonderful foods rejuvenate your body, delight your palette, and enhance your well-being. With Blissful Basil, each meal is a new opportunity to choose foods that are as beneficial as they are delectable.

Midwest Made - Shauna Sever 2019-10-22
A Love Letter to America's Heartland, the Great Midwest When it comes to defining what we know as all-American baking, everything from Bundt cakes to brownies have roots that can be traced to the great Midwest. German, Scandinavian, Polish, French, and Italian immigrant families baked their way to the American Midwest, instilling in it pies, breads, cookies, and pastries that manage to feel distinctly home-grown. After more than a decade of living in California, author Shauna Sever rediscovered the storied, simple pleasures of

home baking in her Midwestern kitchen. This unique collection of more than 125 recipes includes refreshed favorites and new treats: Rhubarb and Raspberry Swedish Flop Danish Kringle Secret-Ingredient Cherry Slab Pie German Lebkuchen Scotch-a-Roos Smoky Cheddar-Crusted Cornish Pasties . . . and more, which will make any kitchen feel like a Midwestern home.

Cooking with Nonna - Rossella Rago
2017-03-15

Learn to cook classic Italian recipes like a native with the long-awaited debut cookbook from Rossella Rago, creator of the popular web TV series *Cooking with Nonna!* For Rossella Rago, creator and host of *Cooking with Nonna TV*, Italian cooking was never just about the amazing food or Sunday dinner; it was also about family, community, and tradition. Rossella grew up cooking with her Nonna Romana every Sunday and on holidays, learning the traditional recipes of the Italian region of Puglia, like focaccia,

braciole, zucchini alla poverella, and pizza rustica. In her popular web TV series, Rossella invites Italian-American grandmothers (the unsung heroes of the culinary world) to cook with her, learning the classic dishes and flavors of each region of Italy and sharing them with eager fans all over the world. Now you can take a culinary journey through Italy with Rossella and her debut cookbook, *Cooking with Nonna*, featuring over 100 classic Italian recipes, along with advice and stories from 25 beloved Italian grandmothers. With easy-to-follow step-by-step instructions and mouthwatering photos, *Cooking with Nonna* covers appetizers, soups, salads, pasta, meats, breads, cookies, and desserts, and features favorite recipes including: Sicilian Rice Balls Fried Calamari Stuffed Artichokes Orecchiette with Broccoli Rabe Veal Stew in a Polenta Bowl Struffoli Ricotta Cookies Homemade Pasta Handcrafted Spaghetti with Meatballs Four-Cheer Lasagna If you are ready to bring back Sunday dinner and learn how to

make Italian food just like nonna, then look no further!

One Bowl Baking - Yvonne Ruperti 2013-09-24
Offers easy, accessible baking recipes, including cinnamon sugar snickerdoodles, fluffy yellow sheet cake, and lemon Bundt cake.

BraveTart: Iconic American Desserts - Stella Parks 2017-08-15

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."—Saveur 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.

Pizzazzerie - Courtney Dial Whitmore
2017-08-08

From the founder of the eponymous party-planning website, a guide to creating exceptional celebrations that will inspire any host. Tablescapes, tips, DIY party crafts, beautiful color photos, and more than 50 never-before-seen recipes, in an easy-to-follow format. Beginner hosts will find tons of tips and how-tos, as they're walked through practical steps to creating fabulous parties on a realistic budget. The seasoned host will discover unique details and new recipes to enhance their tablescapes all year long. Follow one party to a tee, or mix-and-match elements to create a unique affair all your own. Courtney Dial Whitmore provides instructions for more than a dozen occasions (from simple backyard gatherings to special celebrations), each complemented with full tablescene details; decor tips; and recipes for each party covering appetizers, desserts, and drinks. Ring in the new year with a glitzy New Year's Day Brunch; savor a bit of Parisian culture with a Crêpe Cake and Sparkling

Raspberry Cocktails; enjoy Spinach Tea Sandwiches and Lavender Fizz Cocktails at a Jane Austen-inspired Book Club Gathering; celebrate your favorite guy with Bacon and Pecan S'mores and Sriracha and Bourbon Wings; and don your best black-and-white apparel to enjoy Red Velvet Brownie Truffle Cakes and White Chocolate Martinis at a Black and White Masquerade Party. These are just a few of the ideas you'll find in *Pizzazzerie: Entertain in Style*. "Courtney covers every detail, and breaks them down to make entertaining easy. With so many creative ideas, you'll want to start celebrating half birthdays, too!" —Kimberly Schlegel Whitman, editor-at-large, *Southern Living* "Festive, bright, and cheerful...full of ideas and passionate about the details." —Tara Guerard, owner/creative director, *Soiree*
Just One Cookbook - Namiko Chen 2021

[Gluten-Free on a Shoestring](#) - Nicole Hunn
2011-02-22

Gluten-free cooking has never been this easy—or affordable! Tired of spending three times as much (or more) on gluten-free prepared foods? If you're ready to slash the cost of your grocery bill, you've come to the right place. In *Gluten-Free on a Shoestring*, savvy mom Nicole Hunn shows how every gluten-free family can eat well without breaking the bank. Inside this comprehensive cookbook, you'll find 125 delicious and inexpensive gluten-free recipes for savory dinners, favorite desserts, comfort foods, and more, plus Nicole's top money-saving secrets. Recipes include: Apple-Cinnamon Toaster Pastries • Focaccia • Spinach Dip • Ricotta Gnocchi • Chicken Pot Pie • Szechuan Meatballs • Tortilla Soup • Baked Eggplant Parmesan • Never-Fail White Sandwich Bread • Banana Cream Pie with Graham Cracker Crust • Blueberry Muffins • Cinnamon Rolls • Perfect Chocolate Birthday Cake With advice on the best values and where to find them, meal planning strategies, and pantry-stocking tips, *Gluten-Free*

on a Shoestring is your essential guide. Never fall victim to the overpriced, pre-packaged gluten-free aisle again. Roll on by—happier, healthier, and wealthier.

The King Arthur Flour Cookie Companion - King Arthur Flour 2013

Offers a variety of traditional cookie recipes including chocolate chip, oatmeal, biscotti, and sugar with variations to bring new life to these old favorites and includes tips on ingredients and techniques.

Martha Stewart's Cookies - Martha Stewart Living Magazine 2011-05-04

175 cookie recipes and variations that showcase all kinds of flavors and fancies to make the perfect cookie for any occasion. Cookies are the treat that never disappoint, whether you're baking for a party or a picnic, a formal dinner or a family supper, or if you simply want something on hand for snacking. Martha Stewart's Cookies feature recipes for perennial pleasers like traditional chocolate chip and oatmeal raisin, as

well as other sweet surprises, including Rum Raisin Shortbread, Peppermint Meringue Sandwiches with Chocolate Filling, and Lime Meltaways. Cleverly organized by texture, the recipes in Martha Stewart's Cookies inspire you to think of a classic, nostalgic treat with more nuance. Chapters include all types of treasures: Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Chocolate Mint Sandwiches, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, Turtle Brownies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Fig Bars, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (ANZAC Biscuits, Chocolate Pistachio Biscotti, Almond Spice Wafers); Crumbly and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread, Lemon-Apricot Sandwiches); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). Each tantalizing recipe is

accompanied by a lush, full-color photograph, so you never have to wonder how the cookie will look. Beautifully designed and a joy to read, Martha Stewart's Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in standout Martha Stewart style.

Sister Pie - Lisa Ludwinski 2018-10-02

A bursting-with-personality cookbook from Sister Pie, the boutique bakery that's making Detroit more delicious every day. "Everything you want in a pie cookbook: careful directions, baker's secret tips, inspired combinations, and a you-can-do-it attitude."—Chicago Tribune IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city's east side. The granddaughter of two Detroit natives, Ludwinski

spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don't have money in their pockets can simply cash in a prepaid slice from the “pie it forward” clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won't be able to resist this book.

[The Food Lab: Better Home Cooking Through Science](#) - J. Kenji López-Alt 2015-09-21

A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book

you must have, no matter what you're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to

make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

100 Cookies - Sarah Kieffer 2020-08-25

From celebrated blogger Sarah Kieffer of The Vanilla Bean Baking Blog! 100 Cookies is a go-to baking resource featuring 100 recipes for cookies and bars, organized into seven chapters. Chocolatey, fruity, crispy, chewy, classic, inventive—there's a foolproof recipe for the perfect treat for everyone in this book. • Introduces innovative baking techniques • Includes an entire chapter dedicated to Kieffer's "pan banging" technique that ensures crisp edges and soft centers for the most delicious cookies • Nearly every recipe is accompanied by a photograph. Recipes range from the Classic Chocolate Chip made three different ways, to bars, brownies, and blondies that reflect a wide range of flavors and global inspiration. This is

the comprehensive-yet-charming cookbook every cookie lover (or those who love to bake cookies) needs. • Recipes include Marshmallow Peanut Butter Brownies, Olive Oil Sugar Cookies with Blood Orange Glaze, Red Wine Cherry Cheesecake Swirl Bars, and Pan-Banging Ginger Molasses, S'mores Cookies, Snickerdoodles, and more • A great pick for the home baker who loves cookies, as well as fans of Sarah Kieffer's blog and Instagram • You'll love this book if you love cookbooks like Sally's Cookie Addiction by Sally McKenney; Dorie's Cookies by Dorie Greenspan; and The Perfect Cookie: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars by America's Test Kitchen.

The Smitten Kitchen Cookbook - Deb Perelman
2012-10-30

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. **The Boy Who Bakes** - Edd Kimber 2011 This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old

favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams.

The Sweet Melissa Baking Book - Melissa Murphy 2008-03-13

Everyone has a favorite sweet treat. Whether it's a delicious brownie or the perfect mouthwatering chocolate chip cookie, simple, homespun treats are some of our most beloved. Melissa Murphy has a love of desserts that started when she was born on Thanksgiving Day—her mother refused to go to the hospital until the two pies she'd baked had been served. Now, Melissa brings that passion to the loyal devotees of her popular, award-winning Sweet Melissa Pâtisserie shops. What makes Melissa's desserts and pastries special is that they are treats we all know and love with a fresh spin that make them more delicious than ever before. In *The Sweet Melissa Baking Book*, Melissa shares her simple, tried-and-true techniques and her French-influenced, American-style baking

approach. There are desserts for everyday, such as Double Dark Chocolate Cherry Cookies, and for more special occasions. Warm and spirited, *The Sweet Melissa Baking Book* also contains charming anecdotes from Melissa's life of baking. With more than one hundred recipes, the simple treats in this book will make each day and every special occasion sweeter.

101 Big Cookie Recipes - Betty Jean 2015-12-07

Contains A Variety Of 101 Delicious Cookie Recipes For One Low Price! This amazing collection is filled to the brim with virtually every kind of cookie recipe imaginable! - Inside this incredible library you'll discover some traditional favorites as well as many all new creations from America's favorite homemaker (tm) Betty Jean! Inside you'll have recipes suitable for any occasion, be it a large holiday family gathering or simply an overnight slumber party for your kids. Mom's Chocolate Chip Cookies Classic Peanut Butter & Chocolate

Chip Cookies #1 Peanut Butter Chocolate &
Chip Cookies #2 Simple 3 Ingredient Peanut
Butter Cookies Peanut Butter Kiss Cookies
Peanut Butter Cup Cookies Frozen Chocolate
Chip Cookie Dough Balls Chocolate Oatmeal
Chip Cookies Sour Cream Sugar Cookies Italian
Wedding Cookies Soft Oatmeal Cookies Sugared
Black Raspberry Tea Cookies OREO Cookie
snowmen Rum Cookie Balls Big Soft Ginger
Cookies Molasses Sugar Cookies Persimmon
Cookies Thimble Cookies Jumbo Raisin Cookies
White Chocolate Raspberry Thumbprint Cookies
Cinnamon White Chocolate Cookies Caramel
Apple Bars Rosy Raisin Nut Cookies Apricot
Raisin Cookies Peanut Butter and Jelly Cookies
Peppermint Holiday Cookies Heath(r) Bar
Cookies Cashew Butter Cookies Chewy Almond
Butter Cookies Cookie Balls OREO(r) Cookie
Balls Apple Butter Bars Persimmon Raisin
Cookies Double Chocolate Chip Peppermint
Cookies Danish Pastry Apple Bars Guyanese
Lime Cookies Soft Apple Butter Delights Key

Lime Cookies Lemon Butter Cookies Raspberry
Chocolate Cookies Irish Cream Sugar Cookies
Cracked Sugar Cookies Lemon Shortbread
Cookies Chewy Chocolate Peanut Butter Chip
Cookies Rogaliki Holiday Cookies Old English
Lemon-Cranberry Cookies Old Fashioned Fudge
Cookies Classic Molasses Cookies Brown Sugar
Shortbread Cookies White Chocolate Holiday
Spritz Cookies Chewy White Chocolate Chip
Gingerbread Cookies White Chip Chocolate
Cookies White Chocolate Orange Cookies
Zucchini-Coconut Cookie Bars Cinnamon
Chocolate Chip Cookies Praline Butter Cookies
Drop Butter Cookies Cinnamon Pecan Cookie
Bars Rum Sugar Cookies Mrs. Fields Sugar
Cookie Clone Coconut Bon Bons Banana
Oatmeal Cookie Candied Fruit Biscotti Cherry
Oatmeal Cookies Traditional Christmas Cookies
Pebber Nodder (Danish Christmas Cookies)
Icelandic Pepper Cookies Cinnamon Sugar
Cookies Red Hot Sugar Cookies Cream Cheese
Sugar Cookies Almond Coconut Chocolate

Cookie Balls Princess Cookies Chocolate Covered Cherry Cookies Cherry Winks Iced Pumpkin Cookies You'll even get exotic concoctions such as Chocolate Chip Cookie Dough Truffles And dozens more! Don't Miss This Unique Collection! Order Now...

The Vanilla Bean Baking Book - Sarah Kieffer
2016-11-08

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.

Preppy Kitchen - John Kanell 2022-10-04
Decadent, delicious seasonal comfort foods and desserts you can make at home no matter what your cooking level from the beloved social media star @PreppyKitchen. Preppy Kitchen creator John Kanell delivers his fan-favorite recipes and baked goods so everyone can create them at home. Organized by season so you can shop at peak freshness and embrace new traditions, the dishes featured in Preppy Kitchen are inspired by well-loved staples updated with a touch of Kanell's signature sophistication. Recipes

include: -Chive and Parmesan Buttermilk Biscuits -Pecan Shortbread and Rosemary Caramel Bars -Roasted Garlic and Olive-Stuffed Chicken Breasts -Blackberry-Balsamic Pork Chops -Apple Butter and Marzipan Bread - Chorizo Beef Burgers with Queso and Avocado - Fresh Tostadas with Green Tomato and Mango Salsa -And many more! In addition to the delicious recipes that feature tips and tricks throughout to help save time in the kitchen, Kanell includes special projects, everything from making flower arrangements and winter wreaths to pickling vegetables. Through these mouthwatering recipes, inspirational crafts, and beautiful photography, Preppy Kitchen is sure to delight longtime fans and newcomers alike.

Sally's Cookie Addiction - Sally McKenney
2017-09-19

Bake exquisite cookies, bars, and doughs perfectly every time with Sally's Cookie Addiction, the long-awaited follow-up to baking addict and food blogger Sally McKenney's

popular cookbook, Sally's Baking Addiction. A world of baking wonder awaits you and all the lucky people you'll share these treats with. Are you ready to sink your teeth into Brown Butter Toffee Chocolate Chip Cookies? How about Peanut Butter Nutella Swirl Cookies or Pumpkin Spice Sugar Cookies? Featuring a mouthwatering selection of cookies, cookie bars, cookie dough dips, slice-and-bakes, no-bakes, and more, Sally's Cookie Addiction features dozens of exciting flavors, including chocolate, butterscotch, peanut butter, sugar, coconut, lemon, s'more, and oatmeal, oh my! The best part? In Sally's Cookie Addiction, Sally will tell you how to make each and every cookie in the book ahead of time. So, if you want to start preparing for the holidays, or if you just like keeping cookie dough in your freezer for those critical cookie emergencies, this is your source. Complete with tips on how to bake the perfect cookie and gorgeous photography, Sally's Cookie Addiction is the only cookie book you need on

your shelf. Prepare for your kitchen to be the most popular room in the house while the smells of Warm Chocolate Chunk Skillet Cookies, Lemon Crème Sandwich Cookies, and Soft-Baked Sugar Cookie Bars emanate from the oven! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Baking Addiction.

Sally's Baking Addiction - Sally McKenney
2016-10-11

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 Healthier Choices With tons of simple, easy-to-follow 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.

The Lost Kitchen - Erin French 2017-05-09
An evocative, gorgeous four-season look at cooking in Maine, with 100 recipes No one can bring small-town America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant, The Lost Kitchen, in a historic mill in the same town,

creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called “brilliant in its simplicity and honesty” by Food & Wine, and it is exactly this pure approach that makes Erin’s cooking so appealing—and so easy to embrace at home. This stunning giftable package features a vellum jacket over a printed cover.

Baking - Dorie Greenspan 2006

Offers more than three hundred of the author's favorite recipes, including split-level pudding, gingered carrot cookies, and fold-over pear torte, and provides baking tips and a glossary.

Minimalist Baker's Everyday Cooking - Dana Shultz 2016-04-26

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. **Big, Soft, Chewy Cookies** - Jill Van Cleave 2003-07-22
Newly revised, this bestseller now boasts even

more to chew on with 25 additional recipes for colossal cookie creations. While it's clear--from malls to vending machines to grocery stores--that big, old-fashioned cookies are incredibly popular, many cookbook recipes still produce bite-size, crunchy results. Enter Big, Soft, Chewy Cookies to right this wrong with more than 75 recipes for enormous, gooey cookies to sink your teeth into. Readers will find traditional and new favorites like: Coconut Bars Chocolate Chips Apricot Pillows Oatmeal White Chocolates... and more Big, Soft Chewy Cookies has a cookie for every palette. Easy to-follow recipes for bar, drop, and holiday treats make this tasty tome a staple for every kitchen.

Rock Recipes - Barry C. Parsons 2014-10-29
From RockRecipes.com creator Barry C. Parsons' home kitchen to yours - Rock Recipes: The Best Food from my Newfoundland Kitchen gathers together some of the most popular dishes Parsons has ever posted - and includes a healthy serving of brand new fare as well! A self-

described "lifelong food obsessive", Parsons has spent years developing and adapting recipes in his own kitchen for his popular blog. After seven years in business, RockRecipes.com boasts close to 200,000 followers, both in Canada and in the USA. Linger over a decadent weekend brunch, tuck into family-favourite slow cooked suppers, or solve the weeknight crunch with Parsons' foolproof thirty-minute meals. From Double Crunch Honey Garlic Chicken Breasts to Sticky Toffee Pudding and Coconut Cream Pie, Parsons' own creations and adaptations of traditional recipes are triple-tested - and all come with Parsons' signature Newfoundland twist!

Our Best Bites - Sara Wells 2011
Meet Sara and Kate, two Mormon girls who love to cook.

The Girl Who Ate Everything - Christy Denney 2014-09-09
Take it from a girl who has earned her name as The Girl Who Ate Everything, this cookbook is filled with family friendly recipes that were taste

tested and approved by her own 5 kids. There are over 90 new, drool worthy recipes along with 10 popular favorites from the blog. From appetizer to dessert, you'll find a wide variety of recipes for every palate. Every recipe has a photo taken by Christy herself and personalized tips to help you along the way. You'll love her S'mores Cookie Cups, Cheeseburger Pizza Balls, Juicy Beef Tenderloin, and Cinnamon Roll Sheet Cake.

How To Bake Everything - Mark Bittman
2016-10-04

In the most comprehensive book of its kind, Mark Bittman offers the ultimate baker's resource. Finally, here is the simplest way to bake everything, from American favorites (Crunchy Toffee Cookies, Baked Alaska) to of-the-moment updates (Gingerbread Whoopie Pies). It explores global baking, too: Nordic ruis, New Orleans beignets, Afghan snowshoe naan. The recipes satisfy every flavor craving thanks to more than 2,000 recipes and variations: a pound

cake can incorporate polenta, yogurt, ricotta, citrus, hazelnuts, ginger, and more. New bakers will appreciate Bittman's opinionated advice on essential equipment and ingredient substitutions, plus extensive technique illustrations. The pros will find their creativity unleashed with guidance on how to adapt recipes to become vegan, incorporate new grains, improvise tarts, or create customized icebox cakes using a mix-and-match chart. Demystified, deconstructed, and debunked—baking is simpler and more flexible than you ever imagined.

The Perfect Cookie - America's Test Kitchen
2017-08-29

Featured in the New York Times book Review, Real Simple, Huffington Post, Forbes, Parade, and Southern Living. Portable, fun to make, easy to gift, and open to countless flavor variations, cookies are everyone's favorite sweet treat. America's Test Kitchen has years of experience making the very best cookies; in The Perfect

Cookie, the test kitchen has collected all of that knowledge in one place for the definitive guide to cookie baking. This comprehensive anthology includes kitchen-tested, never-fail recipes for cookie jar classics, in addition to recipes for rich and chewy brownies, fruit-and-crumble-topped bars, quick no-bake confections, holiday favorites, and even candies like fudge and truffles; they're all included in this gorgeous package, with a full-page photo showing off every recipe. And, as only the test kitchen can, there are tips and tricks throughout the chapters, as well as an introductory section to get you started with insight on everything from what makes a cookie chewy versus crispy to what baking sheet you should buy so that your cookies bake evenly every time. The result? The perfect cookie.

Dessert Person - Claire Saffitz 2020-10-20
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.

The Cookie Book - Rebecca Firth 2018-09-18
Mind-Blowing Cookies for Every Craving Up your cookie game to out-of-this-world incredible with DisplacedHousewife founder Rebecca Firth's amazing, all-new gourmet recipes.

Whether you're looking for a cookie that can be mixed and baked in under an hour or something a little more complex, these desserts will dazzle your taste buds like never before. Choose from over 75 indulgent recipes, including:

- Everything Chocolate Chip Cookies
- Red Velvet Madeleines
- Stuffed Pretzel Caramel Skillet Cookie
- A Sugar Cookie for Every Occasion
- Lemony White Chocolate Truffles
- Peanut Butter Cup Meringues
- The Holy Sh*t S'more Cookie
- Ooey Goey Fudgy Brownies
- Cold Brew Cookies
- Gavin's Salted Caramel Blondies

With insider tips and tricks to creating the best

baked goods around, you'll be rocking the bake sale, delighting your coworkers and impressing your in-laws in no time. Cookie connoisseurs, rejoice!

Bigger Bolder Baking - Gemma Stafford 2019
More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

Baker Bettie's Better Baking Book - Kristin Hoffman 2021-11-16

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*! [Magnolia Table](#) - Joanna Gaines 2018-04-24

#1 New York Times Bestseller *Magnolia Table* is infused with Joanna Gaines' warmth and passion for all things family, prepared and served straight from the heart of her home, with recipes inspired by dozens of Gaines family favorites and classic comfort selections from the couple's new Waco restaurant, *Magnolia Table*. Jo believes there's no better way to celebrate family and friendship than through the art of togetherness, celebrating tradition, and sharing a great meal. *Magnolia Table* includes 125 classic recipes—from breakfast, lunch, and dinner to small plates, snacks, and desserts—presenting a modern selection of American classics and personal family favorites. Complemented by her love for her garden, these dishes also incorporate homegrown, seasonal produce at the peak of its flavor. Inside *Magnolia Table*, you'll find recipes the whole family will enjoy, such as: Chicken Pot Pie Chocolate Chip Cookies

Asparagus and Fontina Quiche Brussels Sprouts with Crispy Bacon, Toasted Pecans, and Balsamic Reduction Peach Caprese Overnight French Toast White Cheddar Bisque Fried Chicken with Sticky Poppy Seed Jam Lemon Pie Mac and Cheese Full of personal stories and beautiful photos, Magnolia Table is an invitation to share a seat at the table with Joanna Gaines and her family.

[Two Peas & Their Pod Cookbook](#) - Maria Lichy
2019-09-03

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-

and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

[The Complete Cookbook for Young Chefs](#) - America's Test Kitchen Kids 2018-10-16
The #1 New York Times Best Seller! IACP Award Winner Want to bake the most-awesome-ever cupcakes? Or surprise your family with breakfast tacos on Sunday morning? Looking for

a quick snack after school? Or maybe something special for a sleepover? It's all here. Learn to cook like a pro—it's easier than you think. For the first time ever, America's Test Kitchen is bringing their scientific know-how, rigorous testing, and hands-on learning to KIDS in the kitchen! Using kid-tested and approved recipes, America's Test Kitchen has created THE cookbook every kid chef needs on their shelf. Whether you're cooking for yourself, your friends, or your family, The Complete Cookbook for Young Chefs has delicious recipes that will wow! Recipes were thoroughly tested by more than 750 kids to get them just right for cooks of all skill levels—including recipes for breakfast, snacks and beverages, dinners, desserts, 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 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.

Chocolate-Covered Katie - Katie Higgins
2015-01-06

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!

Cookie Love - Mindy Segal 2015-04-07

A new, edgier take on baking cookies, from a James Beard Award-winning chef and the owner of the popular Chicago restaurant, HotChocolate. Mindy Segal is serious about cookies. And *Cookie Love* is your new go-to, never-fail reference for turn-out-perfectly-every-time cookie recipes. Mindy, award-winning pastry chef and self-professed “cookie nerd,” shares all of her secrets for turning classic recipes into more elevated, fun interpretations of everyone’s favorite sweet treat. From Peanut Butter Peanut Brittle Cookies and Fleur de Sel Shortbread with Vanilla Halvah, to Malted Milk Spritz and Peaches and Cream Thumbprints, Segal’s recipes are inspired and far from expected. Inside you’ll find more than sixty

perfected recipes for every kind of cookie including drop cookies, bars, sandwich cookies, shortbread, thumbprints, and more, as well as the best tricks and tools of the trade and everything you need to know to build the ideal cookie pantry. A must-have for anyone looking to up their cookie-baking game, *Cookie Love* is a celebration of the most humble, delicious, and wonderful of baked treats.

Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes - Christina Lane 2015-02-07

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle

between leftover cookies and a healthy breakfast is over before it starts. Until now. Dessert for Two takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars—brownies, blondies,

and marshmallow-rice cereal treats—are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too.