

Im Just Here For Dessert Macarons Mini Cakes Ice Creams Waffles More

100+ Recipes Featuring Corn, Oat, Chestnut, Almond, Buckwheat, Sorghum and Other Gluten-Free Flours Discover a Unique Palette of Textures, Tastes and Fragrances You Never Knew Existed Have you indulged in a golden corn flour biscuit that tastes like sunshine, or experienced the earthy sweetness of chestnut flour? Did you know teff flour smells of malted chocolate milk, and mesquite flour of freshly-baked gingerbread? Set aside your bland all-purpose flour to celebrate the compelling flavors of a wide array of nut- and grain-based alternative flours that are packed with flavor and are good for you, too. From peak-of-season fruit pies nestled in an irresistibly crunchy crust, to cookies that positively melt in your mouth, author Alanna Taylor-Tobin offers more than 100 wholesome treats utilizing easily accessible alternative grains and flours for every taste and baking level. Now let's get baking—let's reinvent dessert.

Create 75 beautiful and unique pies using traditional techniques and modern tools from a couple who has baked their way to the top. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD52 Get ready for a new, fresh take on baking the ultimate feel-good dessert: pie! In *The New Pie*, Chris Taylor and Paul Arguin—winners of more than 500 awards for baking (including the Best of Show Award at the National Pie Championships)—re-examine the wholesome world of pie. Through traditional time-honored techniques, modern cooking methods (like sous vide), innovative flavors (birthday cake; Tahitian pineapple; and mocha "mystery"), and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. With step-by-step instructions and playful photography, you'll learn to make groundbreaking creations, including a magnificent Blueberry-Maple Pie with wood-grain lattice, the King Fluffernutter Pie, and a striped chocolate Pie of the Tiger. Whether you are a pie voyeur, new baker, or baking enthusiast you will find inspiration at every turn and pies to satisfy every craving.

A beautiful new edition of "the greatest dessert book in the history of the world" (Bon Appétit), featuring 175 timeless recipes from Gramercy Tavern's James Beard Award-winning pastry chef. Claudia Fleming is a renowned name in the pastry world, acclaimed for having set an industrywide standard at New York City's Gramercy Tavern with her James Beard Award-winning desserts. With *The Last Course*, dessert lovers everywhere will be able to re-create and savor her impressive repertoire at home. Fleming's desserts have won a range of awards because they embody her philosophy of highly satisfying food without pretension, a perfect balance for home cooks. Using fresh, seasonal ingredients at the peak of their flavor, Fleming creates straightforward yet enchanting desserts that are somehow equal to much more than the sum of their parts. She has an uncanny ability to match contrasting textures, flavors, and temperatures to achieve a perfect result—placing something brittle and crunchy next to something satiny and smooth, and stretching the definition of sweet and savory while retaining an elemental simplicity. *The Last Course* contains 175 mouthwatering recipes that are organized seasonally by fruits, vegetables, nuts, herbs and flowers, spices, sweet essences, dairy, and chocolate. In the final chapter, Fleming suggests how to combine and assemble desserts from the previous

chapters to create the ultimate composed desserts. And each chapter and each composed dessert is paired with a selection of wines. Recipes include Raspberry–Lemon Verbena Meringue Cake, Blueberry–Cream Cheese Tarts with Graham Cracker Crust, Cherry Cheesecake Tart with a Red Wine Glaze, Concord Grape Sorbet, Apple Tarte Tatin, Chestnut Soufflés with Armagnac-Nutmeg Custard Sauce, Buttermilk Panna Cotta with Sauternes Gelée, Warm Chocolate Ganache Cakes, and more. Beautifully illustrated with more than eighty photographs throughout, *The Last Course* is a timeless, one-of-a-kind collection filled with original recipes that will inspire dessert enthusiasts for years to come. Praise for *The Last Course* “While I must admit to being particularly partial to Claudia’s Buttermilk Panna Cotta, every dessert in *The Last Course* made me salivate. Claudia’s inspired recipes are so beautifully transcribed that even the most nervous of home cooks will feel comfortable trying them and will be a four-star chef for the day.”—Daniel Boulud “The Goddess of New American Pastry.”—Elle

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.

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations “How to Cook That is the most popular Australian cooking channel in all the world, and it’s not hard to see why.” ?PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series *How to Cook That*, as she explores *Crazy Sweet Creations*. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you’ll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like *Mary Berry’s Baking Bible* by Mary

Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.

Whether you need to get dinner on the table for your family tonight or are planning your next get-together with friends, Half Baked Harvest Cookbook has your new favorite recipe. Tieghan Gerard grew up in the Colorado mountains as one of seven children. When her dad took too long to make dinner every night, she started doing the cooking--at age 15. Ever-determined to reign in the chaos of her big family, Tieghan found her place in the kitchen. She had a knack for creating unique dishes, which led her to launch her blog, Half Baked Harvest. Since then, millions of people have fallen in love with her fresh take on comfort food, stunning photography, and charming life in the mountains. While it might be a trek to get to Tieghan's barn-turned-test kitchen, her creativity shines here: dress up that cheese board with a real honey comb; decorate a standard salad with spicy, crispy sweet potato fries; serve stir fry over forbidden black rice; give French Onion Soup an Irish kick with Guinness and soda bread; bake a secret ingredient into your apple pie (hint: it's molasses). And a striking photograph accompanies every recipe, making Half Baked Harvest Cookbook a feast your eyes, too.

From USA Today bestselling author Catherine Bruns comes a hauntingly hilarious Halloween Cookies & Chance mystery! Baker turned sometimes-sleuth Sally Muccio has always loved Halloween, but this year she has more on her mind than ghosts and goblins. In addition to catering a party at her wacky father's funeral home, a competing bakery has just moved in across the street from Sally's Samples. The new owner, Celeste Delgado, seems intent on burying Sal's novelty cookie shop into the ground with her sensational smash cake bombs. Suddenly, the homemade fortune cookies that Sal and her best friend Josie create with loving care are predicting an ominous future for their business. Before Sal can discover what's behind Celeste's grudge, the woman is killed by an explosion. To take the cake, Josie was heard threatening Celeste shortly before her death. A night in the slammer, another deadly explosion, and dangerous family secrets all add to Sal's growing list of concerns. Like an oven timer, precious minutes of her life are ticking away. Can she find Celeste's killer before everything blows up in her face? *Recipes Included!* The Cookies & Chance Mysteries: Tastes Like Murder (book #1) A Spot of Murder (short story in the "Killer Beach Reads" collection) Baked to Death (book #2) Burned to a Crisp (book #3) Frosted With Revenge (book #4) Silenced by Sugar (book #5) A Drizzle Before Dying (short story in the "Pushing Up Daisies" collection) Crumbled to Pieces (book #6) Sprinkled in Malice (book #7) Ginger Snapped to Death (book #8) Icing on the Casket (book #9) Knee Deep in Dough (book #10) Dessert is the Bomb (book #11) What critics are saying: "A fantastic cozy mystery!" —InD'Tale Magazine "I want to visit more with all of the quirky characters just to see what crazy and outrageous things they will do next!" —Fresh Fiction "The Cookies and Chance Mystery series is more than just a series....it's a family !! Once you read the first book, you are hooked and feel like a member of the crazy Muccio family." —Cozy Mystery Book Reviews

These desserts are not to be "trifled" with! Dessert genius and popular blogger Glory Albin shows how to combine delicious essential recipes into layered masterpieces. You'll love the Chocolate Raspberry Cheesecake Pumpkin Mousse Parfait Chocolate

Mint Crunch Summer Berry Trifle In addition to her creative desserts, Glory also shares her unique tips and tricks, the best equipment and ingredients to use, and dozens of time-saving options. Whether you need a quick and easy recipe or an impressive dessert for a special occasion, Glorious Layered Desserts has the perfect treat for you!

DIV Here are nearly 300 recipes, each of them worked out to fool-proof protection, including Raspberry-Strawberry Bavarian, creamy Black-and-White Cheesecake, Walnut Fudge Pie a la Mode, and many more. Recipes range from cakes to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles. /div

DESSERT COLORING BOOK Product Details: 1) Premium matte cover finish. 2) Each coloring page is on one sheet. printed one sided. 3) Perfect with your choice of coloring tools (Crayon, Gel Pens, Markers, Colored Pencils) 4) Large format 8x10 inches. 5) Hours of Inspiration, Meditation and Fun! Makes the Perfect Gift Surprise someone special in your life and make them smile. Buy Now, Start Coloring, and Relax... Presents easy-to-prepare dessert recipes for pies, puddings, tarts, cakes, and cookies, with discussions on ingredients, equipment, and food preparation.

"Dessert First is a beautiful novel about breaking and mending, what we lose and how we try to save. Kat's story is moving and bittersweet, and I couldn't put it down." --Ally Condie, #1 New York Times bestselling author of the Matched trilogy and Summerlost Upbeat--that's Kat, the girl in the family who everyone turns to when things get difficult. Especially now, when her beloved younger brother Beep is in his second leukemia relapse, and a bone marrow transplant from Kat may be his only chance. But Kat's worried that she and her bone marrow may not be up to the job: She can't even complete homework, and she's facing other rejection--lost friendships, a lost spot on the soccer team, and lots of heartache from her crush on her former best friend, Evan. Kat doesn't know if her bone marrow will save Beep, or whether she can save herself, let alone keep her promise to Beep that she'll enjoy life and always eat dessert first. Dessert First is a funny, moving story about coping, appreciating sweetness, and learning to forgive.

I'm Just Here for DessertMacarons, mini cakes, ice creams, waffles & moreAllen & Unwin

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.

Second edition bonus: More delicious keto variations and comprehensive nutritional information Giving up dessert is no fun, so health-savvy folks have long tried to find ways to satisfy a sweet tooth. But so many Paleo-style desserts are complicated—Whole30 doesn't even go

there—and some keto sweets are total fat bombs! Arman Liew discovered a way to have his cake and eat it, too, with decadent creations that indulge the appetite and pack in the nutrients. From breakfast reinvented to no-bake treats, recipes include: Protein Peanut Butter Cups Dark Chocolate and Salted Caramel Waffles Molten Lava Cake White Chocolate Raspberry Bars There's no tapioca flour, coconut nectar, or xanthan gum to be found here. Make something sweet the moment the craving hits, from foods that are already in the cabinet. Add in terrific photography, and this is a book every health-conscious person should have on hand.

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

Desserts tell a story. Even the daintiest macaron take the person eating it on a sensory journey from first look to last bite. For Caroline Khoo this story begins when an idea for a new dessert design is sparked. I'm Just Here for Dessert is generously packed with the recipes, techniques and clever styling tips behind some of her most popular creations: armies of pastel-hued meringues, unapologetically girly cupcakes, decadent tarts, statement cakes, mini cakes and tiny ice creams. Master the basic skills and recreate these stunning confections, or use the concept-building processes in each layer of this book to help you uncover your own unique style.

The first dessert recipe collection from the editors of the wildly popular site and magazine, Delish The editors of Delish.com know one thing for sure: ANYONE can bake an amazing dessert. Crammed with surprising ideas for treats that are both fun and easy, the wildly popular brand's second cookbook features 100 recipes: new classics and reader favorites that have been shared hundreds of thousands of times. You'll find all the essentials (Snickerdoodles, Death By Chocolate Brownies, and Extra-Fluffy Vanilla Cupcakes), but also the crazy twists Delish is known for, like Crème Brûlée Cookies, Samoa Cheesecake Bars, and Moscow Mule Cupcakes—plus an entire chapter dedicated to over-the-top cookie cakes and skillet desserts. This indulgent book will appeal to food lovers who bake the way most of us do—sometimes with a boxed mix, sometimes from scratch; as therapy for a bad day; or to impress friends on Girls' Night.

Any Dessert Easily Pumps Us Up!??? Read this book for FREE on the Kindle Unlimited NOW DOWNLOAD FREE eBook (PDF) included ILLUSTRATIONS of 365 Liqueur Dessert Recipes right after conclusion! ???My idea of a perfect meal is made up of three parts, namely an appetizer, main dishes, and dessert. I always look forward and get excited about eating dessert. It changes things up, especially when I'm full and bored with the main dishes. Enjoying a yummy and beautiful dessert is a great way to end any meal. Frozen delights and cakes always come to mind when talking about desserts. So I created the big dessert series focusing on frozen desserts and cakes that would complete a perfect meal with your loved ones. You are handling the book "Hello! 365 Liqueur Dessert Recipes: Best Liqueur Dessert Cookbook Ever For Beginners" with the following parts: Chapter 1: Brandy Recipes Chapter 2: Chocolate Liqueur Recipes Chapter 3: Coffee Liqueur Recipes

Chapter 4: Irish Cream Recipes Chapter 5: Kirschwasser Recipes Chapter 6: Orange Liqueur Recipes Chapter 7: Rum Recipes Chapter 8: Amaretto Recipes With my unending love of dessert, I created the book series about desserts not just to provide recipes but also share the lessons and experiences I gained after I began learning a recipe for a cake or ice cream. Here's hoping you'd find this book useful for your needs. This dessert series is also made up of these subjects: Cake Recipes Candy Recipes Cookie Recipes Rum Recipes Brandy Recipes Tiramisu Recipe Liqueur Recipes Bundt Cake Recipes Chocolate Truffle Cookbook Espresso Coffee Recipe Book ... ? Purchase the Print Edition & RECEIVE a digital copy FREE via Kindle MatchBook ?Accept my thanks for selecting "Hello! 365 Liqueur Dessert Recipes: Best Liqueur Dessert Cookbook Ever For Beginners" and reading up until the end. I hope it will stay with you in the kitchen as you learn to become a better dessert maker. When you got the time, kindly tell me your favorite desserts and the story behind it. Comment below!Enjoy life and spend it making your favorite desserts daily!

The instant New York Times bestseller Supermodel and philanthropist Gisele Bündchen shares personal stories, insights, and photos to explore lessons that have helped shape her life. Gisele Bündchen's journey began in southern Brazil, growing up with five sisters, playing volleyball, and rescuing the dogs and cats around her hometown. In fact, she wanted to become either a professional volley player or a veterinarian. But at the age of 14, fate suddenly intervened in in the form of a modeling scout, who spotted her in São Paulo. Four years later, Gisele's appearance in Alexander McQueen's memorably rain-soaked London runway show in the spring 1998 launched her spectacular career as a fashion model, and put an end to the "heroin chic" era of fashion. Since then, Gisele has appeared in almost 400 ad campaigns and on over 1200 magazine covers. She has walked in more than 470 fashion shows for the most influential brands in the world. Gisele has become an icon, leaving a lasting mark on the fashion industry. But until now, few people have gotten to know the real Gisele, a woman whose private life stands in dramatic contrast to her public image. In Lessons, she reveals for the first time who she really is and what she's learned over the past 37 years to help her live a meaningful life--a journey that takes readers from a childhood spent barefoot in small-town Brazil, to an internationally successful career, motherhood and marriage to quarterback Tom Brady. A work of great openness and vulnerability, Lessons reveals the inner life of a very public woman.

Presents a compendium of recipes for desserts, including cakes, pies, tarts, fruit desserts, custards, soufflâes, puddings, frozen treats, cookies, and candies, in addition to providing serving and storage advice.

Top food stylist and Food52's popular baking columnist shares her baking secrets. When people see Erin McDowell frost a perfect layer cake, weave a lattice pie crust, or pull a rich loaf of brioche from the oven, they often act as though she's performed culinary magic. "I'm not a baker," they tell her. But in fact, expert baking is not at all unattainable, nor is it as inflexible as most people assume. The key to freedom is to understand the principles behind how ingredients interact and how classic methods work. Once these concepts are mastered, favorite recipes can be altered and personalized almost endlessly. With the assurance born out of years of experience, McDowell shares insider tips and techniques that make desserts taste as good as they look. With recipes from flourless cocoa cookies and strawberry-filled popovers (easy), through apple cider pie and black-bottom crème brûlée (medium), to a statuesque layer cake crowned with caramelized popcorn (difficult), and "Why It Works," "Pro Tip," and make-ahead sidebars with each recipe, this exciting, carefully curated collection will appeal to beginning and experienced bakers alike.

From Christina Tosi, the playful creator of the popular bakery Milk Bar, this is the story of a girl whose delicious dream comes to life, filling the world with color, creativity, and joy. Original recipe included! Everything in Samesville is exactly the same, from the people and their clothes

to the houses and their doors. So one night before going to bed, Sammi tucks a recipe card under her pillow and wishes that things were not the same. And when she wakes up, that white, black, gray sameness is gone, replaced with things that are bolder and brighter and wilder than ever before! With her newly colorful world and a new recipe book, she gathers her friends and makes the most magical cake, beautiful and different--just like Sammi and her friends. Things will never be the same again.

Alton Brown explores the science behind breads, cakes, cookies, pies, and custards, explaining it in his own inimitable style. Recipes cover all the basics, from pie crust to funnel cake to cheese souffle. The book also contains appendices and equipment lists.

"Cover and interior photographs by Christine McConnell"--Title page verso.

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), *Modern Art Desserts* will inspire a kitchen gallery of stunning treats.

The ideal companion to *Flour*—Joanne Chang's beloved first cookbook—*Flour*, too includes the most-requested savory fare to have made her four cafés Boston's favorite stops for breakfast, lunch, and dinner. Here are 100 gratifying recipes for easy at-home eating and entertaining from brunch treats to soups, pizzas, pasta, and, of course, *Flour*'s famous cakes, tarts, and other sweet goodies. More than 50 glorious color photographs by Michael Harlan Turkell take the viewer inside the warm, cozy cafés; into the night pastry kitchen; and demonstrate the beauty of this delicious food. With a variety of recipes for all skill levels, this mouthwatering collection is a substantial addition to any home cook's bookshelf.

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. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT** • “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia 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.

After his last girlfriend left a bad taste in his mouth for commitment, Damon Noble nixes the idea of a relationship. He simply orders and pays for what he needs. Why ask for the full menu when you can just order dessert? Pure hearted Katarina Cross has a simple life plan; finish school and find a job. Everything is on track until Damon walks onto the scene, the sweetest confection she has ever laid eyes on. As a favor

to a friend, Kat agrees to accompany this one man for one night. How hard could it be? All she has to do is smile and look pretty, right? A chance meeting, a book club and a penchant for dessert will change everything for Damon and Katarina. Will Damon heal from his past, and with Katarina by his side?

Sweeten Any Occasion with Bold, Unforgettable Desserts From Brown Butter Ghee Shortbread Cookies to Pomegranate Curd Brownies, these decadently spiced, versatile recipes are a joy to make and share. Drawing inspiration from her Indian-American upbringing and experience on MasterChef, Hetal Vasavada infuses every creation with the flavors of her heritage. The results are remarkable treats like Mango Lassi French Macarons and Ginger–Chai Chocolate Pot de Crème. Whip up a batch of small sweets (mithai) like Sesame Seed Brittle and Bourbon Biscuits, or impress guests with a fantastic breakfast like Banana Custard Brioche Donuts. The Gulab Jamun Cake, inspired by the quintessential Indian dough-balls soaked in spiced syrup, is the perfect showstopper for any gathering. Simple techniques and smart shortcuts make it easy to create familiar flavors or experiment with new ones. With delectable ingredients like ginger, cardamom, saffron, fennel and rose, every bite is worth celebrating.

All legends have to begin somewhere! History is wrong. Someone has altered the past. The wicked Dreualfar, armed with magic and technology, spread across the realm like a plague, slaughtering and enslaving any who get in their way. A mysterious benefactor enlists the aid of the Dreuslayers in their most dangerous mission yet. But things are not as they seem. Questionable choices and unhealed scars threaten to tear their brotherhood apart. To make matters worse, a cunning chronomancer with a personal grudge seems to be one step ahead at all times. Can the Dreuslayers put aside their differences long enough to defeat their greatest enemy yet—or will their fractured bonds leave them lost to the history books? Find out in *Izaryle's Key*, the third and final installment of the *Heroes of Order* trilogy!

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.

The exciting new mode in desserts can be found in this cookbook featuring the flavors of the Latino world. While savory Latin-American cuisine is well known, the sweeter side of this vibrant culinary culture has been overlooked. The countries of Central and South America combined Spanish techniques with native ingredients into an entirely distinct dessert tradition. This will be the first cookbook devoted to Latin-American sweets, uncovering a whole new world of exotic flavors. The desserts presented range from baked cakes to ice cream to chocolate, with step-by-step recipes for both traditional favorites, such as flans, churros with chocolate, and tres leches cake, as well as original

creations from Chef Joseluis Flores's restaurants.

Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this "fourplay," or tasting, created by Johnny Iuzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny's seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In *Dessert FourPlay*, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tuiles, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Iuzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolatey puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. *Dessert FourPlay* invigorates all the senses and inspires home cooks to create innovative desserts of their own.

By showing that kitchen skill, and not budget, is the key to great food, *Good and Cheap* will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—*Good and Cheap* is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of *Good and Cheap* purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

In this follow-up to the IACP award-winning, New York Times best-selling cookbook *Genius Recipes*, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall cookbooks by the New York Times, Eater, Epicurious, The Kitchn, Kitchen Arts & Letters, Delish, Mercury News, Sweet Paul, and PopSugar. Drawing from her James Beard Award-nominated *Genius Recipes* column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter's East 62nd Street Lemon Cake, François Payard's Flourless Chocolate-Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned

up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like Sunset's whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). With photographer James Ransom's riveting images throughout, *Genius Desserts* is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

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.

A New York Times Best Illustrated Book From highly acclaimed author Jenkins and Caldecott Medal-winning illustrator Blackall comes a fascinating picture book in which four families, in four different cities, over four centuries, make the same delicious dessert: blackberry fool. This richly detailed book ingeniously shows how food, technology, and even families have changed throughout American history. In 1710, a girl and her mother in Lyme, England, prepare a blackberry fool, picking wild blackberries and beating cream from their cow with a bundle of twigs. The same dessert is prepared by an enslaved girl and her mother in 1810 in Charleston, South Carolina; by a mother and daughter in 1910 in Boston; and finally by a boy and his father in present-day San Diego. Kids and parents alike will delight in discovering the differences in daily life over the course of four centuries. Includes a recipe for blackberry fool and notes from the author and illustrator about their research.

"More a story of the pleasures of real dessert-making than anything yet written."—M.F.K. Fisher For this monumental collection, Richard Sax devoted more than a decade to searching out and perfecting more than 350 of the world's most beloved desserts, "the ones made at home by mothers and grandmothers rather than by professional pastry chefs." Every uncomplicated homespun classic is here: cobblers and crisps, cakes and cookies, puddings and soufflés, pies and pastries, ice creams and sauces—nineteen chapters in all. Sax's versions are justifiably legendary among accomplished bakers: Traditional Two-Berry Buckle • Chocolate Cloud Cake • Bon Ton's New Orleans Bread Pudding with Whiskey Sauce • Reuben's Legendary Apple Pancake • Best-Ever Pumpkin Pie • Schrafft's Hot Fudge Sauce. Sidebars with every recipe—profiles of cooks, engaging recollections of favorite desserts, quotations from hundreds of literary works, and excerpts from old recipes—show how sweets are indelibly woven into the texture of our lives.

On a day when everything goes wrong for him, Alexander is consoled by the thought that other people have bad days too.

Read Free Im Just Here For Dessert Macarons Mini Cakes Ice Creams Waffles More

From writer Cazzie David comes a series of acerbic, darkly funny essays about misanthropy, social media, anxiety, relationships, and growing up in a wildly eccentric family. For Cazzie David, the world is one big trap door leading to death and despair and social phobia. From shame spirals caused by hookups to panic attacks about being alive and everyone else having to be alive too, David chronicles her life's most chaotic moments with wit, bleak humor, and a mega-dose of self-awareness. In *No One Asked for This*, David provides readers with a singular but ultimately relatable tour through her mind, as she explores existential anxiety, family dynamics, and the utterly modern dilemma of having your breakup displayed on the Internet. With pitch-black humor resonant of her father, comedy legend Larry David, and topics that speak uniquely to generational malaise, *No One Asked for This* is the perfect companion for when you don't really want a companion.

[Copyright: 68b0ba03a6ed1656ea5f399c826cbba5](#)