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# European Cake Cookbook, The

*If you are a beginning baker, this book offers an accessible introduction to essential baking*

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*ingredients, equipment, and techniques as well as detailed, step-by-step recipes that make it easy to prepare even the trickiest baked goods. If you are already an accomplished baker, it offers many sophisticated and unusual*

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*recipes that will help you refine your knowledge and skills. The book features a distinctive organization based on six key baking ingredients, from fruits and vegetables, nuts and seeds, and chocolate to dairy products,*

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*spices and herbs, and coffee, tea, and liqueurs. Select an ingredient or flavor you love, and you'll find many delicious ways to incorporate it into your baking. Bloom's recipes encompass every type of baking. You'll find*

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*spectacular versions of familiar favorites - Cherry Pie, Carrot Cake with Cream Cheese Frosting, and Double Peanut Butter Cookies - as well as intriguing variations and extravagant indulgences,*

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*including Coconut Biscotti,  
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recipes specify essential gear,  
offer tips on streamlining the  
recipe and storing the finished*

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*dish, and provide advice on varying ingredients and adding panache. With in-depth guidance on techniques and ingredients, 225 standout recipes, variations and embellishments for almost every dish, and 32 pages of*

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need.*

*“Old-fashioned American treats  
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*of the “must-eat-at-places” in  
Savannah (Paula Deen).*

*Nationally recognized and locally  
adored for its decadent  
homespun desserts and  
delicious rustic breads, Back in  
the Day Bakery is a Savannah*

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*landmark. As Paula Deen says in her foreword, Cheryl and Griff Day “bake decadent treats, but they also bake wonderful memories that stay with you forever.” To celebrate the bakery’s tenth anniversary, this*

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*duo has written a book filled with customers' favorite recipes. It's packed with Cheryl and Griff's baking know-how plus recipes for their famous Buttermilk Biscones, Old-Fashioned Cupcakes, Chocolate Bread,*

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*classics even as they infuse them with vibrant, unpredictable layers of flavor.” —Savannah Magazine “Beautifully photographed and charmingly conversational, and full of recipes I’m dying to try.”*

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please!"--Martha Stewart Living  
In Snacking Cakes, the*

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*indulgent, treat-yourself concept of cake becomes an anytime, easy-to-make treat. Expert baker Yossy Arefi's collection of no-fuss recipes is perfect for anyone who craves near-instant cake satisfaction. With little time and*

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*effort, these single-layered cakes are made using only one bowl (no electric mixers needed) and utilize ingredients likely sitting in your cupboard. They're baked in the basic pans you already own and shine with only the most*

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*modest adornments: a dusting of powdered sugar, a drizzle of glaze, a dollop of whipped cream. From Nectarine and Cornmeal Upside-Down Cake and Gingery Sweet Potato Cake to Salty Caramel Peanut Butter*

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simpler to create. Yossy's rustic,  
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accessible, diverse flavors in  
intriguing ways that make them*

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decorating a stunning  
array of cream puffs and  
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ingredients--butter, sugar,  
flour, and eggs--into  
culinary artistry." --Tish  
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Authentic Recipes for the  
Hearty, Comforting Foods of  
Eastern Europe Bring the  
warming, fresh and savory

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flavors of Ukraine, Russia, Poland and beyond into your kitchen with this beautiful and personal collection of family recipes passed down through generations. From growing up in a close-knit Slavic community that



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gathered daily to celebrate food, Tatyana Nesteruk learned the art of honoring tradition while also making the recipes accessible for the modern home cook. Her simple instructions and treasure chest of time-

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honored dishes will have you flawlessly re-creating the food you love—or have yet to discover! Capturing the classic tastes of Eastern Europe is easy no matter where you live, thanks to Tatyana's nifty cooking

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hacks, such as rinsing cottage cheese to quickly transform it into the beloved Russian tvorog (farmer's cheese). Dive into timeless recipes like Beef and Cheese Piroshki (hand pies), Smoked Salmon and

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Caviar Blini and Classic  
Beef Borscht. Whip up epic  
main dishes like Shashliki  
(Shish Kebabs), Plov (Beef  
and Garlic Rice Pilaf) and  
Potato Latkes with Chicken,  
and pair them with delicious  
sides like Mushroom

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Buckwheat and Olivier Potato Salad for a truly unbeatable spread. With desserts like Sweet Cherry Pierogi, Russian Tea Cookies and Poppy Seed Roll, you'll be transported back to the old world by the end of the

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night. If you grew up eating this incredible cuisine, visited this part of the world and can't stop dreaming of the food, or are trying these authentic dishes for the first time, the unique, comforting and

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nostalgic flavors packed into Tatyana's recipes will send your taste buds on an unforgettable journey.

Cake can evoke thoughts of home, comfort someone at a time of grief or celebrate a birth or new love. It is a

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maker of memories, a marker of identities, and delicious! It was the year 878 A.D., and a man claims sanctuary in a small village home in Wessex. To the surprise of the villager, the man is not a passing



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vagabond but Alfred, King of the Anglo-Saxons. The village homemaker is happy to hide him from the marauding Danes, provided he keeps an eye on the cake she has baking in the oven. Preoccupied with how to re-

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take his kingdom, Alfred lets the cakes burn, and the incident passed in to folklore forever. From these seemingly ignoble beginnings, not only was Alfred able to reclaim his spot in history, but the

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humble villagers' cake has ascended in world culture as well. Alysa Levene looks at cakes both ancient and modern, from the Fruit Cake, to the Pound Cake, from the ubiquitous birthday cake to the Angel Food Cake, all the

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way up to competitive baking shows on television and our modern obsession with macaroons and cup cakes. Along the way, author Alysa Levene shows how cakes are so much more than just a delicious sugar hit, and

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reflects on how and why cakes became the food to eat in times of celebration.

Cake reflects cultural differences, whether it is the changing role of women in the home, the expansion of global trade, even

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Cookbook, Layer Cake  
Recipes) [Book 1]" in the  
parts listed below:

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Apple Cake Chapter 2: Banana

Cake Chapter 3: Carrot Cake

Chapter 4: Peach Cake

Chapter 5: Pumpkin Cake

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## Chapter 6: Strawberry Cake

Our expert bakers have tested all the ice cream recipes more than once to ensure sweet success each time. We aim for this book to be your ultimate resource material for cake making, as

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well as your kitchen assistant, regardless if you're an eager newbie or a self-assured cook searching for new ideas and techniques. "Cake 365: Enjoy 365 Days With Amazing Cake Recipes In Your Own Cake

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“Jason’s love of shaking up tradition is evident. Adding fruits to bolster flavors in familiar baked goods is

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groundbreaking . . . steering us to experiment, try new combinations of flavors, and expand our baking vocabulary. □ From the foreword by Martha Stewart Jason Schreiber, one of New York City's most influential and popular food stylists, combines aesthetic flair and flavor in 75

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whimsical recipes that celebrate fruit and cake in all their festive and delicious glory. In gorgeous photos and dozens of fresh and flavorful recipes, acclaimed food stylist Jason Schreiber shatters misconceptions about that most maligned of desserts—fruitcake—by imaginatively

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breaking with convention as he pays homage to the delicious combination of fruit and cake. Forget those dried artificially dyed candied doorstops that everyone regifts and passes on. Fruit Cake is a tasty epicurean tour through dozens of cakes and other pastries that use a variety of fruits, combining

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them with diverse fillings, as well as liquor, nuts, and more. Interwoven with the recipes are stories, anecdotes and asides that are just as charming and intriguing as the lush, full-color photos that accompany them. Each recipe in Fruit Cake showcases one of thirty-eight fruit, whose natural sweetness



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and juice make desserts that are perfectly moist and sweet without being overpowering. Indulge your taste buds with his beautiful, fanciful creations, including: Constant Cravings—cakes like Raspberry Tea Cake and Polenta Pound Cake with Spiced Mandarins that will satisfy your

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cravings at any hour of day Out of Hand—finger-focused treats perfect for pocketing or dressing to impress, such as Mango Coconut Cashew Bites and Blueberry Ginger Studmuffins Showstoppers—cakes for the spotlight that you can humblebrag about —just throwing together,— including

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Horchata and Roasted Plum Sorbet  
Cake All Rise—the next best thing to  
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Bourbon Peach Kugelhopf, and other  
sumptuous creations is smelling the  
just-risen yeasted dough Soaked—try

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one slice of these decadent cakes that marinate in booze for days—whether it’s the likes of the Pomegranate Molasses Cake or the Fig, Port, and Chocolate Cake—and you’ll need a designated driver Filled with divine desserts for all seasons, this wonderful cookbook will forever change the way

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you think about fruit and cake.

“Bonjour, Y’all,” the slogan for Heidi Vukov’s Croissants Bistro and Bakery in Myrtle Beach, South Carolina, perfectly encapsulates the popular restaurant’s elegant and delicious pairing of two distinct culinary traditions—European cuisine and

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Southern home cooking. This book celebrates Croissants' diversity, featuring dozens of menu delights such as Crab Cakes, Angry Bulls Bay Clams, and Peach Pork Tenderloin, recipes that successfully combine the elegance and finesse of the French palate with the hospitality and warmth

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of the Southern kitchen. Also included among the more than fifty recipes are German and Italian-inspired dishes, summer cocktails, and sumptuous confections such as Black Forest Torte from Croissants — award-winning European bakery. Heidi Vukov moved from Pennsylvania to South Carolina

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in the early 1990s, and shortly thereafter opened Croissants Bistro and Bakery in Myrtle Beach. Since then, she's been named South Carolina Restaurateur of the Year and Croissants has become a destination restaurant on the South Carolina coast. Heidi lives in Myrtle Beach with



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her husband, Gary, and has four children scattered across the United States in Utah, Tennessee, Washington, D.C., and California.

□ Sara Sobota has been a freelance writer in the Myrtle Beach area for twenty years. Her travel and lifestyle writing has appeared in such

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magazines as US Airways and Agent@Home, and she also blogs for the Huffington Post. She teaches composition, journalism, and business communication at Coastal Carolina University.

Presents a compendium of recipes for desserts, including cakes, pies, tarts,

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fruit desserts, custards, souffl es, puddings, frozen treats, cookies, and candies, in addition to providing serving and storage advice.

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A variety of flaked baumkuchen (layer cake) □ Chocolates and candied confections □ And so much more! Sprinkled between these delicious recipes are tips and tricks from a kitchen connoisseur, suggestions for health-conscious substitutions, and notes on the traditional origins of

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first cupcakes. Rosie's baking is not about trickery, flamboyance, or hard-to-find ingredients, but about great-tasting, homemade treats that celebrate life's milestones: birthdays, Thanksgiving, Christmas, Easter, baby showers, bridal showers, or just that gloomy afternoon when you need a little pick-me-up. Butter

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to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles. /div  
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they vanilla, lemon, ginger,  
chocolate, cinnamon, boozy,  
Bundt, layered, marbled, even  
checkerboard--they are etched  
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our lives, heritage, and  
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the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on our shores, with the availability (and scarcity) of ingredients, with cultural

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stunning recipes with spectacular results. The ideas from this cookbook can be traced back to Giselle's experiences teaching English in Japan in 2007. It was in Tokyo that Giselle, a self-taught baker, first discovered French macarons and became determined

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to replicate the delicate confections at home. After experimenting with hundreds of different recipes, all in a tiny toaster oven, Giselle finally perfected a macaron recipe that inspired her to open a French Patisserie in Canada in 2009. That

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macaron recipe is featured in this cookbook and macarons have been (and continue to be) the bestselling item at Duchess Bake Shop since it first opened. Macarons aside, Giselle's expertise in all things French patisserie is clear throughout this

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combination of two pastries (puff and p<sup>â</sup>te à choux); and delicious Canadian-inspired pastries such as Farmer's Saskatoon Pie, Butter Tarts, and the Courteau Family Tourtière. This new edition will also include Duchess Bake Shop's famed Buche de Noel, a perfect



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