

The Mixer Cookbook: Classic Delicious Recipes Made Effortlessly

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!**

From her cheerful Berlin kitchen, Luisa Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. German baking has influenced baking traditions around the world for generations and is a source of great nostalgia for those of German and Central European heritage. Yet the very best recipes for Germany’s cookies, cakes, tortes, and breads, passed down through generations, have never before been collected and perfected for contemporary American home bakers. Enter Luisa Weiss, the Berlin-based creator of the adored **Wednesday Chef** blog and self-taught ambassador of the German baking canon. Whether you’re in the mood for the simple yet emblematic *Streuelskuchen*, crisp and flaky *Strudel*, or classic breakfast *Brötchen*, every recipe you’re looking for is here, along with detailed advice to ensure success plus delightful storytelling about the origins, meaning, and rituals behind the recipes. Paired with more than 100 photographs of Berlin and delectable baked goods, such as *Elisenlebkuchen*, *Marmorierter Mohnkuchen*, and *Schwarzwalder Kirschtorte*, this book will encourage home bakers of all skill levels to delve into the charm of Germany’s rich baking tradition. Classic German Baking is an authoritative collection of recipes that provides delicious inspiration for any time of day, whether it’s for a special breakfast, a celebration with friends and family, or just a regular afternoon coffee-and-cake break, an important part of everyday German life.

Addie Gundry says: “*Roxanne Wyss and Kathy Moore know Bundt cakes!* There is a Bundt cake for every occasion and with so many to choose from, and so many beautiful photos, I do not know where to begin. Looking to make a delicious Bundt cake? Look no further, this is the only book you need!” Bake stunning, scrumptious Bundt cakes with exciting flavors without spending hours in the kitchen! The duo behind *Delicious Poke Cakes* and *Delicious Dump Cakes* is back with another book of quick and easy desserts. In *Delicious Bundt Cakes*, Roxanne Wyss and Kathy Moore unlock the secret of the Bundt cake, which yields a simple, elegant, and delicious cake in only a single pan. Whether you prefer geometric patterns or elegant swirls, there are an endless variety of Bundt pans with dozens of new designs being produced, all of which yield picture perfect cakes with minimal effort. The Bundt’s unique ringed shape prevents soggy, underdone centers, making it the ideal cake for a new baker. *Delicious Bundt Cakes* features over 100 recipes and color photos throughout, along with all the hints and tips you’ll need to make a spectacular Bundt cake every time. Each recipe specifies the exact size of Bundt pan needed so you will never have an overflowing disaster or an underized Bundt. The book includes recipes made completely from scratch, as well as recipes based on boxed cake mixes so you can have a delicious Bundt in even less time. In addition to traditional Bundt cakes, there are also recipes for filled cakes, like the Chocolate Peanut Butter Tunnel Bundt Cake with a soft peanut butter filling, and coffee and pound cakes, like the classic Banana Walnut Bundt Coffee Cake. *Delicious Bundt Cakes* will have you creating beautiful, simple, and—most importantly—scrumptious Bundt cakes in no time at all.

150 Delicious, Quick, Healthy, and Easy to Follow Frozen Homemade Recipes for Your Stand Mixer Ice Cream Maker! A great gift idea to give someone who loves to make Ice Creams! In This Book You Will Find:
●The Classics Ice Cream
●Fruittilicious Ice Cream
●Candy Bar Fusion Ice Cream
●Simple Ice Cream
●Vanilla Ice Cream

●And More Ice cream was made to be fun. Hope you have fun and love this book we’ve put together for you! Get Your Copy of This One of a Kind Cookbook.
Create culinary masterpieces with your KitchenAid stand mixer and its attachments. Fresh bread, towering layer cakes, bakery-worthy cookies, chewy bagels, homemade pasta and sausage””the possibilities are endless and delicious. 80 amazing recipes for recipes for every occasion, all made using your KitchenAid stand mixer. Chapters include: cookies, bar cookies, pies and tarts, cakes and cupcakes, desserts, yeast breads, quick breads and doughnuts, coffee cakes, and entres. Recipes use the classic attachments that come with the stand mixer: the flat beater, wire whip, and dough hook, along with several recipes that use popular attachments like the pasta roller and cutters, food grinder, and spiralizer. Includes classic recipes every home chef needs in their repertoire: Decadent Chocolate Layer Cake, Carrot Cake, Pumpkin Cheesecake, Buttermlk Old-Fashioned Doughnuts, Classic Cinnamon Buns, Fudgy Brownies, Pulled Pork, Eggs Benedict and so much more! Explore creative and delicious flavor combinations in Mexican Hot Chocolate Cookies, Focaccia with Squash and Olives, Parmesan-Herb Bagels and Mixed Berry Almond Cake. A two-page introduction covers stand mixer and attachment basics and provides instructions for creating perfectly whipped eggs whites and a recipe for sweetened whipped cream. Every recipe has a beautiful color photo

The Peanuts Holiday Cookbook

500 Classic Recipes for the Modern Family

From Colonial Gingerbread to Twistic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes

Classic Cookies with Modern Twists

The Kitchy Kitchen

Recipes for 125 Breads from Around the World [A Baking Book]

The Beekman 1802 Heirloom Dessert Cookbook

More Than 100 New Recipes for Timeless Favorites

A classic dessert is a wonderful gift to yourself, friends and family. Classic Cookie Cookbooks: Classic Desserts includes some of the most delicious sweets, including cakes, pies, crumbles and tarts, all of which are simple to prepare and elegant to present. Classic Cookery is all about balanco so you will find indulgent and health-based options for everyone in your life. The common denominator to everything included in this cookbook is it promises to culminate in deliciousness. This cookbook completely indulges in ingredient quality to ensure you find something for every taste in your Classic Cookie Cookbooks. Now, it's got your chef's touch.

The Kitchen comes with a host of new approaches to home cooking. Slow Cooking includes 140 mouth-watering recipes that can be prepared in advance and cooked while you're at work or just relaxing at home. More and more people are discovering the benefits these affordable cookers – they are economical, environmental and produce perfect results every time. Cookary writer and journalist, Katie Bishop, shows just how little effort is required to make great family recipes such as Rolled Shredded or Lamb, Mini Chestrut, Mushroom and Red Wine Pies, Classic Bouillabaisse, Herby Italian Stuffed Peppers and Oct, Sunflower and Honey Bread. This book provides a fresh insight into this old-fashioned method of cooking, with straightforward dishes that will delight your friends and family.

The KitchenAid® stand mixer and its attachments can make quick work of anything from bread to baciutini. You may know it whips egg whites, kneads dough and mixes batter, but with a recipe in this book and stand mixer attachments you can grind meat, stuff sausage, shred vegetables, juice oranges and even grind your own flour! With over 100 tested recipes inside, you can truly get the most out of your KitchenAid. This comprehensive cookbook features vegan baking recipes, tips, and techniques for home bakers of all skill levels. Vegan Baking Classics is a one-stop guide to delicious, everyday baked goods free of animal products. With these simple yet satisfying recipes, you can enjoy freshly baked muffins, quick breads, cookies, and bars, as well as cakes, pies, crisps, and cobblers—all made with ingredients that are affordable, widely available, and fully vegan. Whether bakers are new to the world of

veganism or a veterans with years of experience, they will find plenty to enjoy in *Vegan Baking Classics*. Celebrate your cookies throughout the year with *I Love My Cookies*™ Recipe Book. Nothing beats freshly baked cookies warm from the oven. In *I Love My Cookies*™ Recipe Book, you will find 100 delicious recipes that range from classic sugar cookies, chocolate chip cookies, oatmeal cookies, and snickerdoodles to new favorites like rainbow butter cookies, tiramisu brownies, red velvet white chocolate chip cookies, and cookies ‘n’ cream cookies. These recipes are sure to please everyone and are perfect for everyday baking, holidays, or cookie exchange parties. The detailed, easy-to-follow, step-by-step instructions make baking cookies easy and fun, no matter your baking level.

Gluten-Free Artisan Bread in Five Minutes a Day

From Delicious Dole Whip to Tasty Mickey Pretzels, 100 Magical Disney-Inspired Recipes

Baker Bettie 's Better Baking Book

D'Lish Deviled Eggs

One Dish at a Time

50 Delightfully Delicious Recipes for Fans of the Cult Classic

Baking with the Bread Lady

Classic Baking Techniques and Recipes for Building Baking Confidence

In this James Beard Award-winning cookbook, George Greenstein reveals 125 recipes for the yeasted and quick breads that have been handed down through his family by three generations of bakers—the breads that made his bakery so well-loved for so many years. For more than twenty years, Greenstein owned and operated a Long Island bakery that produced a wide variety of baked goods, from many different ethnic traditions—focaccia and Irish soda bread, Bavarian pumpernickel and naan—including many from his own culture, such as Jewish corn bread, challah, and bagels. Now that most neighborhood bakeries like Greenstein’s are long since closed, this classic collection not only teaches bakers everywhere how to make those delicious, classic breads, but it also preserves authentic versions of the recipes for all to enjoy. With the same helpful details that made this a cherished cookbook upon its original publication—separate instructions for mixing each recipe by hand, food processor, and stand mixer; tips for baking a week’s worth of bread in as few as two hours; invaluable baker’s secrets; and a very approachable style throughout—this revised edition also includes twelve new recipes to satisfy both old fans and new. So bring the spirit of that great old bakery back to life right in your very own kitchen, filling every room of your house with the wonderful aroma of freshly baked bread. And rest assured you’ll bake with ease and success every time, thanks to George and his long-learned, very happily shared SECRETS OF A JEWISH BAKER.

How to become a true domestic goddess in the kitchen and whip up crowd-pleasing sweet and savory treats that would make everyone jealous! Have you ever been embarrassed by baking disasters that you just couldn’t get right? Are you stuck in a baking rut, using the same old boring recipes that you can’t get away from? Do you want to make meaningful food-based memories with your kids that will last a lifetime? If the answer to any of these is yes, then keep reading... Many moms feel that they don’t spend enough quality time with their kids, especially when competing with video games, social media and other gadgets. In fact, when you think of all the pressures on modern families, it is no surprise that the average American family only spends 37 minutes of quality time together daily. Luckily, there is one activity that can bring joy and love back into the family home: baking. Not only does this help with child development, but it can create strong bonds between a mother and child that will last for years to come. Think back to your own childhood. How many of your fondest memories were centred around food in some way? Whether it was cooking with your grandparents or eating your mom’s freshly baked cookies straight off the tray - food is at the heart of good family memories. Baking together is a fantastic activity to get involved in, and with a variety of sweet and savory recipes to make other moms jealous, you’ll wish you had started sooner! In *Baking Practical Guide for Moms at Home*, you will discover: Fantastic recipes for every occasion, including holidays, birthdays, afternoon treats and more? Family-friendly treats that the kids can help cook, including a great range of creative after-school snacks to keep the little ones happy ? Tried and tested recipes handed down through generations — from my family to yours ? The 9 store cupboard essentials you absolutely need in your home ? Quick and easy delicacies for anyone who doesn’t think they have the time or skills (spoiler alert: yes you do!) ? A selection of indulgent recipes for the overworked mom — treat yourself too with some gorgeous and decadent delights ? Exciting new flavor combinations to get your taste buds tingling ? 10 helpful hints to get any baker creating masterpieces, no matter their ability or experience ? A variety of traditional American recipes that every mom needs to know — don’t get shown up by other moms! And much more. Even if you think you don’t have the time to bake right now, creating those lasting memories for your kids is something you will regret not doing. It is so important to make the time for these special moments — those are the things that our friends and family will remember for years to come. So get your baking on now, and you’ll be glad you started when you did. This is your chance to become the world’s best mom and share your love with delicious bakes for every occasion. If you want to make other moms jealous of your newfound baking skills and

Memmm, doughnuts! A guide to making your own with an assortment of recipes included. Ranging from classic Old-Fashioned style doughnuts to lemony-glazed baked doughnuts topped with pistachios and sugar-dusted beignets, this book includes something for all doughnut-lovers. Yeasted, fried, baked, glazed, and sprinkled, doughnuts are enjoyed in all different shapes and sizes.

Learn how easy making doughnuts at home is in this all-inclusive guide from the Williams-Sonoma Test Kitchen. Inside these pages, you’ll find recipes for basic doughs and glazes, mouthwatering recipes for classic and innovative doughnuts, tips and tricks for frying and baking doughnuts, and much more. Recipes include: Funfetti Doughnuts • Apple Fritters • Maple-Bacon Doughnuts • S’mores Doughnuts • Vanilla and Chocolate Old-Fashioned Doughnuts • Peppermint Bark Chocolate Doughnuts • Savory Cheesy-Jalapeno Doughnuts • and many others

In this illustrated cookbook, the James Beard Award-winning chef shares fifty fabulous recipes that make deviled eggs the perfect fare for any occasion. In *D’Lish Deviled Eggs*, Chef Kathy Casey pays homage to the classic deviled egg while also dishng up creative, modern takes on tradition. Grandma’s Old-Fashioned Deviled Eggs can bring back fond family memories, while inspired offerings like “California Roll” Deviled Eggs and Two-Bite “Carbonara” Deviled Duck Eggs add a delicious start to any dinner party. Meanwhile, Kicky Deviled Green Eggs & Ham or Dirty Martini Deviled Eggs make perfect cocktail cohorts. Along with the recipes, Kathy shares tips on everything from making superb hard-cooked eggs, to filling and garnishing for picture-perfect presentation. And with suggestions for seasonal and holiday pairings, *D’Lish Deviled Eggs* is the ultimate guide to America’s favorite appetizer.

The Wall Street Journal Bestseller! USA TODAY Bestseller Experience the magic of the Disney Parks right in your kitchen with these 100, easy and delicious recipes inspired by Walt Disney World! Stroll right down the middle of Main Street USA, journey from Adventureland to Infinity and Beyond at Pixar Pier, and explore every avenue in between to taste the flavors of the Disney Parks...all without leaving your kitchen. With The Unofficial Disney Parks Cookbook you can bring the magic of Disneyland and Walt Disney World snacks and treats right to your home. Recreate favorites like the classic Dole Whip and Mickey Pretzels to new favorites like blue milk from Star Wars land and Jack Jack’s Cookie Num Nums from Pixar Pier. These 100 recipes inspired by iconic yummys are perfect whether you are a forever Disney fan or just love a good snack. Now you can feel as if you shared a snack with Mickey himself right from the comfort of your own home!

Simple, From Scratch Recipes for Delicious Desserts

Delicious Recipes and Stories from My Italian-American Childhood and Beyond : A Cookbook

Kitchenaid Standmixer Cookbook

The Complete KitchenAid Stand Mixer Cookbook

Bread Cookbook: Delicious and Easy Recipes for Bread Lovers

Betty Goes Vegan

Baking For Dummies

Classic Recipes Updated with Better-for-You Ingredients from the Modern Pantry: A Baking Book

Cakes have become an icon of American cultureand a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard—they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on ourshores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book *American Cake*, Anne Byrn (creator of the *New York Times* bestselling series *The Cake Mix*) tells us in color how the evolution and teach us cake-making techniques from across the centuries, all modernized for today’s home cooks. Anne wonders (and answers for us) why devil’s food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented the flourless chocolate cake, the St. Louis goopy butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation’s history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore cake, you will learn the stories behind your favorite cakes and how to bake them.

Dr. Brent Ridge and New York Times bestselling author Josh Kimer-Purcell are not your average couple: The two Manhattanites left their big city lives behind, and found themselves living in bucolic Sharon Springs, New York, where they became “accidental goat farmers.” But what began as a way to reconnect with their own style of modern country living soon exploded into a wildly successful brand, *Beekman 1802*, named after their historic home. Brent and Josh are now world-renowned for producing everything from magnificent handcrafted goat’s milk soaps to artisanal *Blask* cheese, and now, with *The Beekman 1802 Heirloom Dessert Cookbook*, they are bringing their recipes home to become family favorites year after year. *The Beekman 1802 Heirloom Dessert Cookbook* will show off the delicious and decadent recipes that the Beekman Boys have collected from across the generations of their family, from Brent’s grandmother’s Fourth of July Fruitcake to Josh’s mother’s Hot Chocolate Dumplings. Each recipe will be accompanied by a personal memory from the authors or a story about how that recipe came to be. With eco-conscious and vintage-oriented food production gaining traction as a major culinary trend, this beautiful package will reel in readers, whether they’re nostalgic for some classic Americana in their kitchen or just hankering for the perfect Blackberry Betty recipe.

The Mixer CookbookClassic Delicious Recipes Made Effortlessly
A charming collection of updated recipes for both classic and forgotten cakes, from a timeless yellow birthday cake with chocolate buttercream frosting, to the new holiday standard, Gingerbread Icebox Cake with Mascarpone Mousse, written by a master baker and coauthor of *Rustic Fruit Desserts*. Make every occasion—the annual cake sale, a birthday party, or even a simple Sunday supper—a celebration with this charming collection of more than 50 remastered classics. Each recipe in *Vintage Cakes* is a confectionary stroll down memory lane. After sifting through her treasure trove of cookbooks and recipe cards, master baker and author Julie Richardson selected the most surprising and just plain delicious cakes she could find. The result is a delightful and delectable time capsule of American baking, with recipes spanning a century. With precise and careful guidance, Richardson guides home bakers—whether total beginners or seasoned cooks—toward picture-perfect meringues, extra-creamy frostings, and lighter-than-air chiffons. A few of the dreamy cakes that await: a chocolatey Texas Sheet Cake as large and abundant as its namesake state, the boozy Not for Children Gingerbread Bundt cake, and the sublime Lovelight Chocolate Chiffon Cake with Chocolate Whipped Cream. With recipes to make Betty Crocker proud, these nostalgic and foolproof sweets rekindle our love affair with cakes.

An enchanting recipe collection featuring ornately decorated, bonbon-sized layer cakes *The Petit Four* Cookbook reinvents an 18th-century French delicacy and brings it straight to the reader’s kitchen. With flavor combinations ranging from classic vanilla, chocolate ganache, and lemon butter cream to tangy apricot, raspberry preserve, and rich mocha, there is no end to the types of cakes one can make. The hottest trend in baking is tiny desserts, and these decadent morsels are the quintessential bite-size indulgence. *The Petit Four* Cookbook features 50 recipes from Brooks Nguyen -- teacher, baker extraordinaire, and owner of *Charming chicken patis* to a yummi cheese soufflé. With over 100 recipes to choose from (including ones for soft pretzels and pizza!), eight pages of color photos, a summary cheat sheet of baking essentials, black-and-white how-to illustrations, and humorous cartoons along the way, the book will reward even a baking novice, with delicious results and allow you to enjoy the unending magic of baking from scratch.

Easy-to-follow recipes and techniques to make delicious decorated cakes, classic cookies, comforting treats, biscuits, pies and more
Vintage Cakes
The Very Best Recipes for Traditional Favorites, from Pfeffernüsse to Streuselkuchen

Sheet Cake

Classic German Baking

Vegan Baking Classics

Delicious, Easy-to-Make Traditional Favorites

The Unofficial Princess Bride Cookbook

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you-and-delicious-ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. A *New Way to Bake* has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, *A New Way to Bake* is the next-generation home-baking bible.

The authors of the best-selling *Artisan Bread in Five Minutes a Day* adapt their technique for the growing numbers of gluten-free eaters.

Ever walk past a bakery window and marvel at the assortment of cookies, tarts, pies, and cakes and wonder how they did it? Wonder no more. The secrets to creating them can now be yours. With *Baking For Dummies*, You'll discover how simple (and fun!) whipping up any sort of baked good from a chocolate layer cake, a classic apple pie to a plateful of scrumptious chocolate chip cookies or black-and-white brownies actually is. The magic is in the doing and baking expert Emily Nolan shows you how. In almost no time, you'll get down to basics with easy-to-follow tips on: Outfitting your kitchen with a baker's essentials (including baking pans (loaf pans, springform pans, glass vs. aluminum pie plates), food processors and blenders, bowls, measuring cups, graters, and sifters) Measuring ingredients, preparing pans, working with eggs, zesting fruit, and melting chocolate Getting ready to bake,preparing your kitchen, working with recipes, and using the right equipment And once you're all set, you'll marvel at how simple creating the smallest baking masterpiece really is: From chocolate cupcakes topped with mocha frosting to a lemon-curd cheesecake, to fluffy blueberry muffins and buttermlk biscuits From scrumptious pumpkin and chocolate cream pies and a classic cheesecake to outrageously delicious chocolate chip and oatmeal raisin cookies From a heart-tasting chicken potpie to a yummi cheese soufflé. With over 100 recipes to choose from (including ones for soft pretzels and pizza!), eight pages of color photos, a summary cheat sheet of baking essentials, black-and-white how-to illustrations, and humorous cartoons along the way, the book will reward even a baking novice, with delicious results and allow you to enjoy the unending magic of baking from scratch.

Here are 100 recipes every cookie-lover will love, including modern twists on the classics for when you're in the mood for something a little different. Who can resist a freshly baked cookie, still warm from the oven? Cookies are simple treats, easy to make, and perfect for almost any occasion, from an after-school snack to a thank-you gift, from bake sales to potlucks. For cookies that are delicious every time, look no further than recipes that have stood the test of time. This "best" collection includes classic favorites, like Snickerdoodles, buttery shortbread, and Peanut Blossoms, along with their modern twists, Cappuccino Snickerdoodles, Rosemary Chocolate Shortbread, and Peanut Butter and Jelly Blossoms. These fresh takes on best-loved cookie jar classics will have you falling in love with your favorites all over again. From the Hardcover edition.

A large, comprehensive book of the best dessert recipes from *The New York Times* in every catagory -- so broad and rich, it can become a classic shelf staple

Stand Mixer Ice Cream Maker Cookbook

100 Delicious Heritage Recipes from the Farm and Garden

Bewitchingly Delicious Recipes for Fans of the Halloween Classic

Disney Villains: Devilishly Delicious Cookbook

The Petit Four Cookbook

From Rolled Sugar Cookies to Snickerdoodles and More, 100 of Your Favorite Cookie Recipes!

150 Delicious and Healthy to Follow Frozen Homemade Recipes for Your Stand Mixer Ice Cream Maker

Classic Delicious Recipes Made Effortlessly

BETTY GOES VEGAN is a comprehensive guide to creating delicious meals for today’s vegan family. This must-have cookbook features recipes inspired by The Betty Crocker Cookbook, as well as hundreds of original, never-before-seen recipes sure to please even meat-eaters. It also offers insight into why Betty Crocker has been an icon in American cooking for so long-- and why she still represents a certain style of the modern super-woman nearly 100 years after we first met her. With new classics for breakfast, lunch, dinner, and dessert, including omellets, stews, casseroles, and brownies, BETTY GOES VEGAN is the essential handbook every vegan family needs. A comprehensive, visual collection of more than 80 master recipes (with variations for gluten- and allergen-free breads, muffins, frittatas, scones, cakes, cookies, pies, tarts, and more, developed and refined by a baking instructor/pastry chef to achieve stellar results every time. JAMES BEARD AWARD WINNER + IACF AWARD WINNER Despite the volume of gluten- and allergen-free baking books on the market, it’s still surprisingly difficult to find recipes that work every time. Enter *Gluten-Free Baking at Home*, the definitive compendium of tried-and-true gluten- and allergen-free baked good recipes that everyone will love. Using customized flour blends, high-quality whole foods, and inventive flavor combinations, these recipes present gluten-free baking at its best. From cookies to cobblers, and quickbread to muffins, all the beloved bakhouse classics are included, such as Chocolate Chip Cookies, Banana Bread, Brioche, and Biscuits. Using techniques from a long-time gluten-free baking master, you’ll learn how to make moist cakes, flakey pies, light and airy yeast breads, and so much more. The recipes are designed to be free of gluten, dairy, soy, nuts, and eggs--with numerous substitutions for each that still achieve wonderful results. Lavishly photographed with step-by-step instructions, this is an indispensable guide to gluten-free baking for everyone.

This isn't your ordinary bread book. From artisan bread making, to savory breakfasts and brunch (hello, ultimate cinnamon roll), to decadent but simple desserts. Baking with *The Bread Lady* takes you on a journey through recipes and stories, inviting you to come together to create community and memories around food. In *Baking with The Bread Lady*, popular baker and gifted teacher Sarah Gonzalez—lovingly known as “The Bread Lady”—shares her love for the art of baking that grew from family tradition and the popularity of her Spring Hill, Tennessee, bakery. Sarah has discovered that while people crave comfort food, it ’s their greater longing for community and belonging that serve as the magic ingredients that give these recipes a greater purpose. Beginners and seasoned bakers alike will salivate over 100+ original recipes with beautiful photos. Practical tips to learn to love baking from scratch. New and creative baking concepts built on centuries of tradition. Classic recipes and tricks to pass on to the next generation. Baking “hacks” such as how to store, thaw, and reheat bread. Baking with *The Bread Lady* is approachable for first-time bakers but also includes more advanced recipes for those looking for a challenge, making it a great gift for budding bakers, makers, and anyone eager to develop their baking skills. Whether your gathering place is your kitchen, your neighborhood, or a video call with family far away, connecting over food makes recipes that everyone will love. Using customized flour blends, high-quality whole foods, and inventive flavor combinations, these recipes present gluten-free baking at its best. From cookies to cobblers, and quickbread to muffins, all the beloved bakhouse classics are included. How her 170-year-old gingerbread recipe came to be. Fall in love with baking for yourself, for your family, and for others with these creative and tasty recipes, photos, and stories.

A totally new take on fuses-free baking with 50 easy-to-master recipes that put an inventive spin on beloved classic cakes, using one sheet pan and minimal supplies. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times • Minneapolis Star Tribune • Taste of Home Baking, and especially baking cakes, can be difficult, messy, and a big time commitment. With baking guru and award-winning cookbook author Abigail Johnson Dodds’s simplicity-forward approach, you’ll be whipping up impressive and delicious sheet cakes of all kinds, no matter your skill level—all you need is a sheet pan and a sweet tooth. Abby teaches you how to build spectacular sheet cake creations with her three techniques for assembly—classic, stacked, and rolled—along with everything else you need to turn your cake into a masterpiece. Sheet Cake will be your go-to for birthday cakes, housewarming sweets, just-because treats, and dessert for every occasion (special or otherwise) with tried-and-true options like Tiramisu, Chocolate Mousse, and Boston Cream and fun, new flavors such as Saltly Pretzel Carmel Cake, Fluffernutter, and Chai Mango. With end-lesson options for variation and customization with flavors and frostings, Sheet Cake will have your new favorite recipe to find a cake you’re guaranteed to love.

Join the Peanuts gang for some of their favorite year-round holiday treats! From Charlie Brown ’s (Un) Happy Birthday Cake and Snoopy ’s Dog Dish Apple Pie to Linus ’s Lemon Drop Bars and The Great Pumpkin Cheesecake, Charles Schulz ’s beloved characters inspire delightful rifts on delicious, kid-friendly recipes for every occasion. A colorful array of classic comic strips and original illustrations offers festive embellishment on every page. Peanuts Holiday Cookbook brings the whole family together for irresistible goodies to make for year-round holidays and special occasions. Featuring over 50 delicious recipes -- from spooky Halloween candy to whimsical Christmas gingerbread doughs—and more than 75 classic comic strips and original illustrations, kids will share the kitchen with Charles Schulz ’s beloved characters, including Charlie Brown, Snoopy, Lucy, Linus, Pig Pen, Schroeder, and many more! Recipes include: Violet ’s Valentine ’s Candies Spoonies • Gold Woodstock ’s Easter Egg Nest Flying Ace Rocket Pops The Great Pumpkin Cheesecake Pigen ’s Pecan Pie Snoopy ’s Dog-Dish Apple Pie Timeless Recipes for Cupcakes, Flips, Rolls, Layer, Angel, Bundt, Chiffon, and Icebox Cakes for Today’s Sweet Tooth [A Baking Book]

The Mixer Cookbook

The Unofficial Disney Parks Cookbook

Sweet Treats for Favorite Occasions All Year Round

The New York Times Dessert Cookbook

Complete Stand Mixer Ice Cream Maker Cookbook

Delicious Dishes for Kids to Make with Their Favorite Grow-Upps

In these busy times, most of us find it easier to reach for convenience food, because tasty, satisfying, wholesome home-cooking just takes much too long to prepare. This need not be! declares cookery writer Rosemary Moon, who shows how enlisting the help of a tabletop mixer takes the time and effort out of making many wonderful dishes. The tabletop mixer is designed to mix, cream, blend and whisk to perfection, thus undertaking the very labour-intensive tasks which lie at the foundation of good cooking. What’s more it does it all better than most people can do by hand. The Mixer Cookbook is a collection of recipes for family meals, informal entertaining and special occasions. The author draws on years of experience as a home economist and her knowledge that employing the skills of a tabletop mixer allows home cooks to create delicious, nutritious meals without spending hours in the kitchen. The Mixer Cookbook combines the best of sweet and savoury breads and pies with classic and modern cakes and desserts, light vegetable-based pates, spreads, and pasta dishes.

A playful and delicious cookbook from the host of ABC ’s *Kitchy For Thought* with Claire Thomas and creator of the much loved food blog *The Kitchy Kitchen*. Every cook needs an arsenal of staples, whether for the perfect dinner party entrée à la wov a crowd, or throw-it-together lunches for lazy afternoons... but we all know that the real fun comes in making basic recipes your own. The Kitchy Kitchen is tastemaker Claire Thomas ’s solution for amping up your everyday culinary routine, introducing her approach to her own kitchen: loose, personal, unfussy, and most of all, fun. With new takes on classic favorites—think adding farmer ’s market peaches to upgrade a BLT, spicing up tempora cauliflowerer with a zesty harissa sauce, or transforming basic red velvet cupcakes into decadent pancakes—this cookbook is filled with fresh, produce-driven recipes for every skill set and occasion. It ’s your best friend and personal chef, all rolled into one. Gorgeously illustrated and peppered with stylish entertaining tips and quirky essays that will inspire you to take the recipes you love and make them new. The Kitchy Kitchen will make your life in the Kitchen a little easier, a little more fabulous, and positively delicious.

“ It has 50 delightful family-friendly recipes highlighted by the comic strip characters that you know and love.” —Broadway World Grab your dinner dish and head to the kitchen for scrumptious meals with the Peanuts gang! The Peanuts Family Cookbook features fifty delicious recipes that are perfect for junior chefs to prepare with their favorite adults, bringing generations of Peanuts fans together for fun culinary adventures. More than seventy-five classic comic strips and original illustrations make this the perfect way to enjoy Charles Schulz ’s beloved characters with breakfast, lunch, and, of course, suppertime. Recipes include: Warm Punny Pancakes Pigen ’s Scramble Schroeder ’s Fruit Medley Lucy ’s Lemon-Aid Snoopy ’s Golf Club Sandwich Linus ’s Pigs in a Blanket Sloppy Joe Cool Frieda ’s Naturally Curly Pest Pasta Charlie Brownies The Great Pumpkin Pie Violet ’s Deluxe Mud Pie And more! Being bad has never tasted so good with this delightfully evil cookbook featuring over 50 tasty, easy-to-follow recipes inspired by the dastardly Disney Villains. From bewitching appetizers to delectable entrees and delightful desserts, this official cookbook includes all manners of fun Disney Villain-themed treats. Witches, sorcerers, and potion brewers of all skill levels will enjoy recipes such as Spinning Wheel Potatoes, Dalmatian Pancakes, Horrible Wholesome Sunshine Salad, and more. Dishes inspired by iconic villains like Maleficent, Captain Hook, and Jafar are perfect for your next Halloween party or Disney watch party. Featuring full-color photography, healthy tips, and helpful cooking advice, this all-ages cookbook is the perfect way to bring friends and family together for a little Disney trinkie. Book jacket.

More than 100 recipes for the Italian dishes of the much-beloved-elfe childhood, presented with tips and hints for enjoying them without overindulging. As a member of a large, food-loving Italian family, Valerie Bertinelli has always equated food with good times and togetherness. But at one point her love of food threatened not only her health, but her livelihood as an actress, when personal demons drove her to overeat and make poor food choices that caused her weight to balloon by 50 pounds. Now happily single, remarried, and in her new career high, Valerie has made peace with food, giving it a central—yet considered—place in her home and family celebrations. One Dish at a Time offers an intimate look into the beloved actress’s kitchen, where she prepares a collection of treasured recipes from her Italian heritage. Along the way, she shares her insights into the portion control and mindful indulgence she has come to practice on her journey to enjoying the pleasures of the table again. Filled with gorgeous photos including the actress in her kitchen, nutrition information accompanying each recipe, and Valerie’s tips for maintaining a healthy lifestyle, One Dish at a Time is designed to please bay boomer fans and home cooks alike.

American Cake

Delicious Bundt Cakes

102 Foolproof Recipes for Delicious Breads, Cakes, Cookies, and More

Slow Cooking

The Doughnut Cookbook

100 Delicious Recipes You Can Master at Home

New Classics for Living Deliciously

Live Well Bake Cookies

Often you, accessible recipes, including cinnamon sugar snickerdoodles, fluffy yellow sheet cake, and lemon bundt cake.

Since its debut in 1993, the movie *Hocus Pocus* has achieved cult-classic fame, with both children and adults as a loyal fanbase. Fans fall in love with the delightful, demonic and diva-esque Sanderson Sisters and the sleepy New England town they torment. Now you can conjure up your own spooky treats and bewitching drinks to celebrate Halloween, whether you're attending a surprise rave in town, or just spending 'a quiet evening at home.' *The Unofficial Hocus Pocus Cookbook* is filled with fare inspired by everyone's favorite witches and their spells, potions, and charms.

The Essential Cookbook for Every the Most Exciting Times of Your Life! Are you ready to make the most delicious and mouthwatering treats ever? Do you want to wow your loved ones with the most crave worthy food? The Stand Mixer Ice Cream Cookbook for the New Bride including 100 Incredible Recipes and explains how this remarkable device makes everything easier. Here 's a Contain of what you'll get from this cookbook:
•The Classics Ice Cream
•Fruittilicious Ice Cream
•Candy Bar Fusion Ice Cream
•Simple Ice Cream
•Vanilla Ice Cream

Live Well Bake Cookies shares 75 cookie and bar recipes, including both classic favorites and soon-to-be classic favorites that are guaranteed to be the best you have ever had. Danielle Rye, the creator of the popular baking blog *Live Well Bake* Offers, believes that anyone can become an expert baker, and in this book she will help you do just that by gently guiding you

The Unofficial Hocus Pocus Cookbook

75 Classic Cookie Recipes for Every Occasion

A Collection of Recipes from Creative to Classic

Adorably Delicious, Bite-Size Confections from the Dragonfly Cakes Bakery

Easy Slow Cooker Recipes

A New Way to Bake

Classic Cookery Cookbooks: Classic Desserts

Everyone loves bread. This cookbook includes over 850 bread recipes. It gives you step by step instructions for making your favorite bread. Whether cooking for your family or preparing for a gathering, this cookbook is an indispensable part of your recipe collection. Here are some sample recipes from this cookbook: Apple Cinnamon Oatmeal Bread, Avocado Cheese Bread, Banana Macadamia Nut Bread, Belgian Molasses Bread, Blueberry Lemon Bread, Brown Soda Bread, Buttermilk Cinnamon Bread, Cappuccino Chip Bread, Caribbean Zucchini Bread, Cheery Cherry Christmas Bread, Cherry Chocolate Almond Croissant Bread, Cinnamon Raisin Swirl Bread, Danish Spiced Rye Bread, European Black Bread, French Herb Bread, Garlic Sausage Bread, Jalapeno Corn Bread, Oatmeal Applesauce Bread, Orange Poppy Seed Bread, Pecan Zucchini Bread, Persimmon Raisin Yeast Bread, Potato Yeast Bread, Pumpkin Cranberry Nut Bread, Raisin Sweet Potato Bread, Sunflower Almond Wheat Bread, Whole Wheat Seed Bread and many more recipes.

Peanuts Family Cookbook

Delicious Recipes for Baked & Fried Doughnuts

Secrets of a Jewish Baker

Gluten-Free Baking At Home

The "I Love Cookies" Recipe Book

Easy One-Pan Recipes for Every Day and Every Occasion: A Baking Book

One Bowl Baking

A baking cookbook you need Every Day