

Donuts Over 50 Inventive And Easy Recipes For Any Occasion

Bake up a delectable mix of classic and creative vegan donuts There's nothing like hot, fresh donuts to delight your taste buds--and now you can bake them at home using nutritious, vegan ingredients! This cookbook is full of tasty recipes and expert advice for making healthy-ish donuts in your own kitchen. What sets this vegan donut cookbook apart from other vegan baking cookbooks: All sorts of delicious donuts--Satisfy every craving with baked, vegan versions of both cake and yeasted donuts in a wide variety of flavors and styles, including glazed, sugared, stuffed, and even savory. Healthier ingredients--Explore ways to sweeten your donuts without relying on refined sugar, and adapt recipes to address specific dietary considerations by avoiding ingredients like gluten or nuts. Versatile recipes--Recipes can be made in standard or mini donut pans, or adapted for use with a mini donut machine. Create craveworthy donuts without eggs and dairy thanks to The Vegan Baked Donut Cookbook.

Eco-Friendly Cardboard Crafts to Make and Play With At last, a genius way for you to put all that cardboard lying around the house to good use! Mailing boxes, paper towel rolls, cereal cartons and more can be transformed into a range of crafts, toys and games that guarantee hours of fun, imaginative playtime. Blast off in a cardboard Rocket, set up a fun Ice Cream Cart or become royalty in a Castle Cubby with life-size play structures that will delight your little ones. Let big imaginations run wild with pretend play creations like cool Butterfly Wings, a handy Tool Belt or a Mini Monster Truck that's built for jumps and tricks. Create games that will challenge and engage your kids with projects like a Pinball Machine, Tabletop Soccer and Cardboard Labyrinth. With all of Kathryn's best tips and tricks for sourcing, upcycling and handling cardboard, plus a wide range of inventive projects, this incredible collection is your go-to guide for easy, eco-friendly ways to transform cardboard into crafty creations your kids will love.

DIVGluten-Free Doughnuts, Baked to Perfection! Who doesn't love a doughnut? From their pillowy soft texture, to their perfect size and shape, to their sweet glazes and sprinkles--they're everyone's favorite treat. But they're always unhealthy, and you can only get them at the bakery right?/divDIV Not anymore. This doughnut cookbook is for everyone! WithBaked Doughnuts for Everyone, you can now enjoy fresh--completely gluten-free!--doughnuts from the comfort of your own kitchen andwithout fussing over a fryer. All you need is a doughnut pan, a mixing bowl, and a few simple ingredients like oat flour, almond meal, and pure cane sugar. The result?Truly cake-like doughnuts with no grainy textureandno scary starches or gums--only pure, all-natural flavor. No one will evereverguess they're gluten-free, whether they follow a wheat-free diet or not!

/divDIVFrom sweet confections to more savory combinations, you'll find recipes to suit every occasion and every taste, including:/div Cinnamon Sugar Doughnuts Apple Fritter Doughnuts Peanut Butter Crunch Doughnuts Vegan Goey Chocolate Doughnuts Jalapeno Cheddar Doughnuts Greek Stuffed Doughnuts DIVWe all need more doughnuts in our lives and now it's easier than ever--what are you waiting for?/divDIV/div

In this tasty tale, a baker hangs out his sign on a small street, and soon the line for his donuts stretches down the block. But it's not long before the competition arrives and a delectable battle of the bakers ensues.

The beloved New York Times bestselling novel, now with an exclusive letter from Jennifer Crusie in celebration of its tenth anniversary This is New York Times and USA Today bestselling author Jennifer Crusie's novel about long shots, risk management, true love, and great shoes. . . . Minerva Dobbs knows how to work the odds. Calvin Morrisey always plays to win. But when they face off, neither one is prepared. Because when real life meets true love, all bets are off. . . . Minerva Dobbs knows that happily-ever-after is a fairy tale, especially with a man who asked her to dinner to win a bet, even if he is gorgeous and successful Calvin Morrisey. Cal knows commitment is impossible, especially with a woman as cranky as Min Dobbs, even if she does wear great shoes and keep him on his toes. When they say good-bye at the end of their evening, they cut their losses and agree never to see each other again. But fate has other plans, and it's not long before Min and Cal meet again. Soon they're dealing with a jealous ex-boyfriend, Krispy Kreme doughnuts, a determined psychologist, chaos theory, a freakishly intelligent cat, Chicken Marsala, and more risky propositions than either of them ever dreamed of. Including the biggest gamble of all---true love. Bet Me is the winner of a 2005 RITA Award.

A Novel

Seven Ways to Think Like a 21st-Century Economist

Creative Beading

20 Best Doughnut Recipes

The Doughnut Fix
Creative Infrastructures
Hole in the Middle

Tells the interwoven stories of revered dance teacher Timothy Draper, the Rochester City Ballet that he founded, and its predecessor, the Eastman Theatre Ballet, established in 1923 as the first professional ballet company in the United States.

"Growing Up Doughnut is more than a coming of age tale. It is a story of simpler times in a small town when kids played long after the street lights came on and parents watched out for all the kids on the block. The story is funny, poignant, revealing, thought provoking and, at times, heartbreaking. Although somewhat autobiographical in nature, the story is a work of creative non-fiction with characters that are real, to which everyone can relate"--P. [4] of cover. Creative Infrastructures is a new collection of connected essays that examines the relationships between art, innovation, entrepreneurship and money. Essig uses her extensive knowledge of the field of arts entrepreneurship and puts it to broader practical use and greater impact by offering a theory for arts entrepreneurship that places more emphasis on means over ends. Essig uses illustrative case studies to show how her theoretical framework explains a number of innovative efforts in culturally and racially diverse communities. The Ouroboros, the serpent eating its own tail, is a visual metaphor deployed by Essig in the opening essay to shift commonly held perspectives on, especially, the relationship between art and money. Art is the head; money is the tail, feeding and nourishing the head in a cycle that enables the organism to not only survive but also thrive. Between the art and the money is the body: innovation and entrepreneurship. Innovation is understood to be a novel idea that is implemented and has impact on a domain. For that is what the artist does: create something new and unique that has impact. Entrepreneurship is conceived of as the discovery or creation of a mediating structure that can convert the artistic innovation into capital (financial and other types) that can be re-invested in the artist and the making of more art. This book endeavours to untie the knotty relationships between artists and entrepreneurship in order to answer the question 'How can artists make work and thrive in our late-capitalist society?' Other essays in the collection consider a range of topics including how aesthetic and cultural value are transmitted from the artist to the audience; the complexity of the tension between what art fundamentally is and the reproduction of that work and the recent foregrounding of the idea that art can produce positive social change – through current and late-twentieth-century trends in 'social impact art' or 'art for change'. As in sports, business and other sectors, the star artists, the top 1 per cent, have disproportionately influenced the public expectations for what 'a successful artist' means. It isn't necessary to retell the stories of the one per cent of arts entrepreneurs; instead Essig looks instead at the quotidian artist, at what they do and why, not what they make. All too often, artists who are attentive to the 'business' of their creative practice are accused of 'selling out'. But for many working artists, that attention to business is what enables an artist to not just survive, but to thrive. When artists follow their mission, Essig contends that they don't sell out, they spiral up by keeping mission at the forefront. The closing essay is a work of speculative fiction, based in all that comes before, both in the preceding essays and in Essig's work as an artist, arts advocate and scholar of cultural policy. Returning to the symbol of the Ouroboros, it connects the head (art) to the tail (not money specifically, but resources), and back again. It is a 'future imaginary', in which she profiles three fictional artists in the year 2050. The field of arts entrepreneurship is growing – thanks in large part to the work of Linda Essig. The case studies in the book are US-based, but the issues addressed are universal. This book is ideal for use in training programmes for arts administrators and advocates; policy analysts and business schools that are looking to add in arts programmes. It will be of great interest and significance to people working in the cultural industries in the United Kingdom and Europe, especially Germany, where there has also been some recent research interest on similar topics. It is also relevant to the many artists who participate in training and professional development programmes in their community, as well as those who are just starting out.

This cookbook spotlights the recipes, traditions, and tales of a popular New Jersey bakery that started as a tiny, hole in the wall but became a pillar of resilience for the community during the global pandemic. Montclair Bread Company not only offers bountiful baked treats to throngs of fans, and is a mecca for runners who line up each year to race for doughnuts, it is the epitome of adapting to survive a crisis. Nine months after Rachel Wyman opened Montclair Bread Company in 2012, business was stale. She had spent years rising before dawn to perfect the combination of flour, water, yeast and salt, and she had the bread to prove it. But on a good day, only thirty people trickled through her door until one Sunday morning when one of her bakers asked her to make doughnuts. This was risky because her customers often begged for healthy foods. The doughnuts sold out in minutes, the number of customers continued to grow along with the line for doughnuts that stretched to the end of the block. Her business flourished until the global pandemic in 2020. Rachel had no choice but to adapt to keep her business going and even started a virtual bake-a-long to help support and communicate with the community during the lock downs. This book shares the tried-and-true recipes Rachel spent three decades perfecting that are now the backbone of her bakery. The recipes are organized by Childhood Favorites, Breads, Doughnuts, Community Favorites, Recipes from Quarantine. Some of these include: Mombo's Carrot Cake and Cowboy Cookies Sour Dough Bread and Stollen Classic Brioche Doughnuts with Variations, Toppings, and Glazes Pizza and Energy Bars Cheese Crackers and Bagels Rachel brings joy to baking, makes yeast less scary, and helps home bakers make the perfect dough under any conditions. This is a story of how the love of baking brought a community together and held it together during a global pandemic.

A generous but increasingly put-upon bear makes batch after batch of doughnuts for her woodland friends without saving any for herself in this delightful debut picture book about counting, sharing, and being a good friend. LouAnn (a bear) is making a doughnut feast in preparation for her long winter's nap. But just before she takes the first bite,

DING DONG! Her friend Woodrow (a woodchuck) drops by. LouAnn is happy to share her doughnuts, but as soon as she and Woodrow sit down to eat, DING DING! Clyde (a raccoon) is at the door. One by one, LouAnn's friends come over--Topsy (an opossum) and then Moufette (a skunk) and then Chip and Chomp (chipmunks)--until it's one big party. LouAnn welcomes her surprise guests and makes batch after batch of doughnuts, always dividing them equally among her friends. But she makes one BIG miscalculation. Soon LouAnn's kitchen is bare, winter is near, and she's had nothing to eat at all!

From Sweet to Savory to Everything in Between, 101 Delicious Recipes, All Gluten-Free

50 Recipes to Satisfy Your Cravings

Cardboard Creations for Kids

Made with Love: Donuts!

Baked Doughnuts For Everyone

50 Fun and Inventive Crafts Using Recycled Materials

Bet Me

Dunk, Dip and Enjoy Doughnuts • Photo of Every Recipe Yes, they are fun to dunk in your coffee, but these doughnuts are more than just dipping treats—they are great on their own. Try Baked Blueberry-Orange Doughnuts or Caramel-Pretzel Doughnuts any time of day, and Lemon-Filled Doughnuts or Churros will hit the spot for dessert. These twenty inventive doughnuts will round out any snack or meal nicely.

Julie Tieu sparkles in this debut romantic comedy, which is charmingly reminiscent of the TV show Kim's Convenience and Frankly in Love by David Yoon, about a young woman who feels caught in the life her parents have made for her until she falls in love and finds a way out of the donut trap. Jasmine Tran has landed herself behind bars—maple bars that is. With no boyfriend or job prospects, Jasmine returns home to work at her parents' donut shop. Jasmine quickly loses herself in a cyclical routine of donuts, Netflix, and sleep. She wants to break free from her daily grind, but when a hike in rent threatens the survival of their shop, her parents rely on her more than ever. Help comes in the form of an old college crush, Alex Lai. Not only is he successful and easy on the eyes, to her parents' delight, he's also Chinese. He's everything she should wish for, until a disastrous dinner reveals Alex isn't as perfect as she thinks. Worse, he doesn't think she's perfect either. With both sets of parents against their relationship, a family legacy about to shut down, and the reappearance of an old high school flame, Jasmine must scheme to find a solution that satisfies her family's expectations and can get her out of the donut trap once and for all.

Here's the latest fun, sweet series from the author of the Cupcake Diaries and Sprinkle Sundays series! Everything's better with a donut. Lindsay Cooper is about to start middle school. In her free time, she works at her family's restaurant, The Park View, handing out the world's most delicious donuts at the Donut Dreams counter. Her grandmother started the counter as a way to send Lindsay's dad to college, and Lindsay wants to use her job the same way—to make her dream of going to school far away from her small town a reality. Home feels different ever since Lindsay's mom passed away two years ago. And not having her mom around to help her get through the start of middle school doesn't help her "first day of school" angst. But with her cousins Kelsey and Molly by her side, not to mention her BFF Casey, Lindsay soon discovers family and friends go a long way towards filling any hole in your heart. And life can still be as fun as a pink donut with rainbow sprinkles!

This book showcases the best projects from a year of Bead&Button magazine in a gorgeous hardcover volume. With 80 beautiful beading projects featuring a variety of techniques - stringing, wirework, stitching, bead crochet, and more - Creative Beading, Vol. 2 is sure to spark beaders' imaginations and enhance their skills.

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Bread, Cake, Doughnut, Pudding

The (Partially) True Spectacular Story

Simple and Delicious Recipes to Make at Home

Dozens of Doughnuts

Shark and Bot #3: Zombie Doughnut Attack!

Easy Recipes for Baked and Fried Doughnuts

Over 50 Inventive & Easy Recipes for Any Occasion

If you give a dog a donut, he'll ask for some apple juice to go with it. When you give him the juice, he'll drink it all up. Then, before you can say "Woof" . . . Dog is off on a backyard adventure! The exuberant dog who first appeared in if you give a pig a party is now the star of his very own book. Written in the irresistible "If You Give..." tradition, if you give a dog a donut is another home run from the beloved team of Laura Numeroff and Felicia Bond.

Presents doughnut making basics, including baking techniques, required equipment, and practical problem-solving tactics for creating homemade doughnuts, and provides recipes for dough, glazes, icings, and fillings. 'This book is as good for slaving over as it is to cook from' - Nigella Lawson *Look out for Baking School: The Bread Ahead Cookbook by Matthew Jones, Justin Gellatly and Louise Gellatly, publishing August 2017, and available for pre-order now*** Justin Gellatly is one of Britain's best bakers. Head Baker and Pastry Chef at St John for twelve years, and now at Bread Ahead Bakery in Borough Market, Justin is famous for his legendary sourdough bread and doughnuts. In Bread, Cake, Doughnut, Pudding, Justin shows you how to make mouth-watering treats ranging from the classics (madeleines, croquembouche, sourdough starter and bread), to**

classics with a twist (banana sticky toffee pudding, salted caramel custard doughnuts, blood orange possets, deep fried jam sandwiches) to the uniquely original (fennel blossom ice cream, crunch in the mouth, courgette and carrot garden cake). With over 150 recipes covering bread, biscuits, buns and cakes, hot, warm and cold puddings, ice cream, those doughnuts, savoury baking and store cupboard essentials, Bread, Cake, Doughnut, Pudding, is full of recipes you'll want to make again and again. 'I have always loved eating his bread and cakes, and his the doughnuts are the best in the world. Fabulous book' Angela Hartnett 'Having always hugely enjoyed eating the seemingly endless, singular delights of this talented and very good baker, it is a boon and a half to know at last how Justin makes these so very, very delicious things' Jeremy Lee Head Baker and Pastry Chef at St John for twelve years, Justin created the St John Bakery and restaurants' legendary sourdough bread and doughnuts, and has just opened a new bakery, Bread Ahead, in Borough Market. Justin Gellatly is the co-author, with Fergus Henderson, of Beyond Nose to Tail: A Kind of British Cooking.

"...this tale of doughnut perfidy takes the cake." - The New York Times The sheriff and his deputy dog have been charged with a mission: to bring a dozen donuts home safely. All seems to be going well until the young sheriff peeks inside the box to check on the tasty treats. They're practically calling his name, and in the blink of an eye (and with just a few nibbles), a donut disappears! Wherever could that missing donut be? Luckily, this is one mystery the sheriff and his deputy are sure to bring to a close.

A chocolate-glazed doughnut and cup of coffee is a match made in heaven for many North Americans, but wait! Something new is happening in the doughnut world: boutique bakeries are popping up everywhere, and "designer doughnuts" are all the rage. The best news of all is that they're actually easy to make at home. And really, is there anything more scrumptious than a fresh doughnut? In Doughnuts, prepare to be tempted by more than fifty recipes, including Chai, Huckleberry Cheesecake, and Red Velvet. Of course, the cookbook is also full of traditional recipes for favorites like Old-Fashioned Sour Cream and Chocolate Raised doughnuts, as well as vegan and gluten-free recipes. The mouthwatering photography and tasty recipes will leave readers and home cooks drooling and dreaming about doughnuts.

Federal Donuts

Growing Up Doughnut

My Sweet Kitchen

Homemade Doughnuts

From Eastman Theatre's Muses to the Founding of Rochester City Ballet

Recipes for Stylish Cakes, Pies, Cookies, Donuts, Cupcakes, and More-plus tutorials for distinctive decoration, styling, and photography

Tim Draper

Reveals easy methods for preparing homemade doughnuts, sharing over fifty recipes for a variety of beignets, churros, and similar doughnut-style treats as well as a range of glazes, fillings, and sauces.

More than One Hundred Iconic New York City Dining Institutions From hole-in-the-walls to cozy neighborhood gems Michelin-starred restaurants, the characters in the SHOWTIME® series Billions know how to eat well, as any fan of the show can confirm. Creators Brian Koppelman and David Levien spectacularly display the city's vibrant food scene—beyond just showing us how the one percent eats. It's about integrating food, which brings people together and is an integral part of daily lives, into the storyline while honoring the quality, the diversity, and the legacy of culinary culture in New York City. It's about the city staples that have been around for generations. It's about the immigrants who brought their own food to the city and made it a part of city culture. It's about the power joints where the movers and shakers of the city discuss the city's future. It's about the pizza slice or the candy bar that takes you back to your childhood. It's about those who start at the bottom and work their way up, about the energy and the creativity in New York food industry that is setting the standards for the rest of the world. This book presents a list of restaurants, bars, bakeries, bodegas, and more, featured in Billions. The listings include description and history, location, and building, signature dishes, fun facts, and of course, tie-in to the show's storyline. Which characters are eating there on the occasion? What are they discussing? Features include: Empire Diner Yonah Schimmel's Knish Bakery Sushi Nakazono Peking Duck House Veselka The Spotted Pig Ivan Ramen Library Bar at the NoMad Hotel Emmy Squared Morgenstern Cream So many more!

Do you love donuts? Do you love coloring? Then you need this Donut Coloring Book.. Color that donut is a funny and creative coloring book about donuts. We give you a donut name, description and a picture, and you color the donut any way you like. This is the perfect coloring book for donut lovers with a sense of humor. Featuring donuts with snarky names like Cinnamon Sugar Disaster, Drizzle Disaster, El Strawberry, Sprinkle Time and so much more, you are bound to find your favorite donut in this collection. This coloring book features: Over 46 unique coloring pages of yummy donuts Fun and quirky donut names and descriptions to inspire your coloring Random donut puns like: donut judge me Pro tips about donuts like: the only circle of trust you can have is a donut Quirky facts about donuts like: the center of a donut is 100% fat free Featuring over 46 delicious donuts to color. This book is designed to relieve stress, provide relaxation and remind you of how yummy donuts are. A fun adult coloring book that allows you to color fun coloring donuts based on the name and picture of the donut.

A wealth of donut choices to please any palate—easy and quick to mix, form, and cook—from the award-winning pastry chef and author of Big Fat Cookies. Featuring over forty donuts in all shapes and sizes, including new twists on old favorites, like decadent salted caramel donuts; flavor-packed lemon-olive oil donuts; crispy bacon-topped donuts; and much more. Recipes include: Bacon-Maple Donuts Banana Fritters Chocolate Chili Donuts Old-Fashioned Buttermilk Donuts Sopaipillas Mexican Lemon Custard Donuts Dulce De Leche Donuts Creole Calas Churros with Chocolate Sauce Ricotta Zeppole Praise for Elinor Klivans and her baking books "Elinor Klivans is a name you may not know—you should—but it is quite possible you have

her food . . . Many, many home bakers depend on her books, her recipes and her expertise. Try one of the chocolate and you'll understand . . . a baking treasure." —Cooking by the Book "Another recipe I love is the one for these dreamy ripple cheesecake swirl bars from Camden, Maine-based cookbook author and 'cheesecake specialist' Elinor Klivans, and not alone—they've been a huge fan favorite at F&W ever since we published the recipe over 10 years ago." —Food & Wine "Appealing . . . a combination cookbook, memoir and travelogue." —Publishers Weekly

Meet the five partners behind Federal Donuts and Rooster Soup Co. In their (maybe) true story you'll learn about their first Donut Robot, and even their FedNuts workout. Oh, and you'll get recipes for their donuts. And their fried donuts. And maybe have a few laughs.

Doughnut Economics

Glazed, Filled, Sugared, & Dipped

Color That Donut

60 Sweet and Savory Recipes for Your Oven and Mini Donut Maker

Recipes for Glazed, Sprinkled, and Jelly-Filled Treats

Will Run For Doughnuts

Creative Beading Vol. 2

Superfudge meets The Lemonade War in this funny, heartwarming series debut about change, adventure, family, and of course, doughnuts Tristan isn't Gifted or Talented like his sister Jeanine, and he's always been okay with that because he can make a perfect chocolate chip cookie and he lives in the greatest city in the world. But his life takes a turn for the worse when his parents decide to move to middle-of-nowhere Petersville—a town with one street and no restaurants. It's like suddenly they're supposed to be this other family, one that can survive without bagels and movie theaters. His suspicions about his new town are confirmed when he's tricked into believing the local general store has life-changing chocolate cream doughnuts, when in fact the owner hasn't made them in years. And so begins the only thing that could make life in Petersville worth living: getting the recipe, making the doughnuts, and bringing them back to the town through his very own doughnut stand. But Tristan will soon discover that when starting a business, it helps to be both Gifted and Talented, and It's possible he's bitten off more than he can chew... A perfect book for: Children with the entrepreneurial spirit! Parents and teachers looking to inspire a growth mindset! Young foodies looking for fun recipes!

Whether they're studded with sprinkles, covered in chocolate, glazed with salted caramel or filled with layers of crème pâtissière... who can resist a donut? Vicky Graham has given this classic pastry a much needed makeover, with exciting recipes suitable for parties, celebrations or an indulgent Friday night treat! Featuring recipes for cake donuts, savoury donuts and fauxnuts – the free-from and vegan alternative – the variations are endless. Make letter donuts to spell out messages for a birthday surprise or use decorative icing to make cute characters and designs. Because you can never get enough dessert, try the cheesecake and crème brûlée donuts, or savour a s'mores donut. Packed with over 50 imaginative recipes, including variations on jams, fillings, custards and sauces, as well as helpful hints and insider tips these are eye-catching, versatile donut recipes, perfect for any occasion.

Learn to cook beautiful and delicious doughnuts in your own home today! If you are looking for the best collection of doughnut recipes in one easy collection, then this is the book for you. Recreate the wonder of a beautiful and delicious doughnut for yourself, your family and your friends with this cookbook of 50 top recipes. Doughnuts are a wonderful and attractive treat, loved by all ages, that will be devoured before your eyes. This book has 50 recipes that are easy to follow and will allow you to easily create all sorts of amazing flavors in your own home. Bake them for any special occasion or just for an everyday, sweet treat! Go ahead and hit Buy It Now to have these recipes in your hand right now. Save yourself time, effort and money by baking these easy, top 50 doughnut recipes. Learn how to make some of these amazing baked and glazed doughnut recipes: Butterscotch and Chocolate Doughnuts Cinnamon Doughnuts Ice Cream Doughnuts Lemon Doughnuts Mint Choc Chip Doughnuts Red Velvet Doughnuts Strawberry Doughnuts And many, many more! Scroll up and hit Buy It Now to get started right now! Get cooking your stunning and delicious doughnuts today!

When Billy buys a doughnut and ties it to his belt with a string while walking down Main Street, he unwittingly sets off a chain of events that amazes and delights the entire town.

Casey adjusts to unexpected changes in the fourth delicious book in the Donut Dreams series from the author of the Cupcake Diaries and Sprinkle Sundays series! Everything's better with a donut. Casey thought that coming back from sleepaway camp would mean picking up right where she left off. But when she gets home, it seems like everyone has changed at least a little bit—even her BFF Lindsay. Not only that, she made a new friend at camp, a boy named Matt. Casey can't decide for sure if she likes him as a friend, or if she like-likes him. And Casey's middle school has a tough assistant principal...her mom! With so many changes stirring things up, will Casey find herself in a sticky situation?

Artists, Money and Entrepreneurial Action

Easy Doughnut Recipes to Fry Or Bake at Home

Appetite for Power

If You Give a Dog a Donut

Arnie, the Doughnut

A Donut Coloring Book where We Name the Donuts and You Color Them

Techniques and Recipes for Making Sublime Doughnuts in Your Home Kitchen

From a Los Angeles hospital bed, equipped with little more than a laptop and a stack of records, James "J Dilla" Yancey crafted a set of tracks that would forever change the way beatmakers viewed their artform. The songs on Donuts are not hip hop music as "hip hop music" is typically defined; they careen and crash into each other, in one moment noisy and abrasive, gorgeous and heartbreaking the next. The samples and melodies tell the story of a man coming to terms with his declining health, a final love letter to the family and friends he was leaving behind. As a prolific producer with a voracious appetite for the history and mechanics of the music he loved, J Dilla knew the records that went into constructing Donuts inside and out. He could have taken them all and made a much different, more accessible album. If the widely accepted view is that his final work is a record about dying, the question becomes why did he make this record about dying? Drawing from philosophy, critical theory and musicology, as well as Dilla's own musical catalogue, Jordan Ferguson shows that the contradictory, irascible and confrontational music found on Donuts is as much a result of an artist's declining health as it is an example of what scholars call "late style," placing the album in a musical tradition that stretches back centuries.

A Financial Times "Best Book of 2017: Economics" 800-CEO-Read "Best Business Book of 2017: Current Events & Public Affairs" Economics is the mother tongue of public policy. It dominates our decision-making for the future, guides multi-billion-dollar investments, and shapes our responses to climate change, inequality, and other environmental and social challenges that define our times. Pity then, or more like disaster, that its fundamental ideas are centuries out of date yet are still taught in college courses worldwide and still used to address critical issues in government and business alike. That's why it is time, says renegade economist Kate Raworth, to revise our economic thinking for the 21st century. In Doughnut Economics, she sets out seven key ways to fundamentally reframe our understanding of what economics is and does. Along the way, she points out how we can break our addiction to growth; redesign money, finance, and business to be in service to people; and create economies that are regenerative and distributive by design. Named after the now-iconic "doughnut" image that Raworth first drew to depict a sweet spot of human prosperity (an image that appealed to the Occupy Movement, the United Nations, eco-activists, and business leaders alike), Doughnut Economics offers a radically new compass for guiding global development, government policy, and corporate strategy, and sets new standards for what economic success looks like. Raworth handpicks the best emergent ideas—from ecological, behavioral, feminist, and institutional economics to complexity thinking and Earth-systems science—to address this question: How can we turn economies that need to grow, whether or not they make us thrive, into economies that make us thrive, whether or not they grow? Simple, playful, and eloquent, Doughnut Economics offers game-changing analysis and inspiration for a new generation of economic thinkers.

Celebrate the perfect donut, and debate over your favorite flavor, in this adorable board book that shows any donut is made better with love—and someone to share it with. These donuts are hot and fresh. Warm, golden brown and pillow-y soft, can you guess the delicious topping on each one? Turn over each donut to find out! Artfully drizzled with Lea Redmond's fun-loving guessing game and topped with mouthwatering illustrations from Flora Waycott, this beautifully designed board book is stacked with treats for hungry young readers. It's even shaped like a donut! With every turn of these satisfyingly thick pages, a new, delicious topping is revealed, leaving readers with a picturesque plate to start their day. Celebrate a classic family tradition with this appetizing board book infused with Lea Redmond's signature sweetness. **BESTSELLING AUTHOR:** Bestselling author Lea Redmond's Letters To series alone has sold more than 3 million copies. This is her modern, delicious, and innovative breakfast-themed take on Sam's Sandwich—featuring every kid's favorite food: donuts! **GUESSING GAME:** With each turn of the page, guess a new donut flavor! Which is your favorite? From pumpkin spice to chocolate, you have lots to choose from. **DURABLE & PERFECT FOR LITTLE HANDS:** Rounded, thick board construction makes this book both resistant to damages and perfect for little hands. **IT LOOKS SO REAL YOU COULD EAT IT:** With shaped pages, die-cut holes, and foil, this tactile board book mimics the delicious object quality of real donuts. Just don't actually try to eat it! **HOLE-AS-HANDLE:** The youngest readers can use the die-cut hole in the center of the book as a handle to turn the page. Perfect for: parents, gift-givers, donut lovers

The deliciously easy donut cookbook for heavenly homemade baked donuts Who doesn't love a good donut? From sugared or sprinkled to frosted or filled, donuts are sure to satisfy your sweet tooth and sweeten your day. The best part is you don't need to fuss with frying to whip up these fun, flavorful treats at home. The Easy Baked Donut Cookbook shows you how mouthwatering—and mess-free—donuts can be right from your oven or donut maker, providing plenty of tried-and-true tricks and tasty recipes for beautifully baked donuts, donut holes, mini donuts, and more. From sweet staples, such as Old-Fashioned Cake Donuts to creative savory bakes like Jalapeno-Cheddar Cornbread Donuts, this donut cookbook serves you dozens of delightfully simple recipes to match every craving, along with perfectly paired frostings, glazes, and toppings. The Easy Baked Donut Cookbook includes: (Do)nuts and bolts—Learn the ins and outs of baking with foolproof advice on mastering measurements, knowing your oven, time-saving shortcuts, and tons of troubleshooting

tips. Time to make the donuts--This donut cookbook offers dozens of step-by-step recipes for cake and yeasted donuts--including holiday-ready Gingerbread Donuts, and even drool-worthy Doggie Donuts for your pup! Hole new world--You'll find donuts for every season and reason in this donut cookbook with easy recipes for donut holes, pops, and other donut-inspired desserts, like Coffee and Donuts Trifle and Quick and Easy Beignets. From classic Old-Fashion Donuts to dunk in your morning coffee to fun Pizza Donuts your kids will love, Easy Baked Donut Cookbook has everything you need to whip up bakery-worthy baked donuts--no fryer required.

DonutsOver 50 Inventive and Easy Recipes for Any OccasionHardie Grant Publishing

Doughnut Cookbook

The Doughnut Cookbook

Donuts

The Case of the Missing Donut

The Easy Baked Donut Cookbook

Eating, Drinking & Dealmaking in NYC: A Billions Guide

The Montclair Bread Company Cookbook

Whether they're studded with sprinkles, covered in chocolate, glazed or filled... who can resist a doughnut? In this book, learn to create the ultimate sweet treat at home. With chapters on raised, baked and fried doughnuts, and toppings and fillings, Vicky Graham teaches you everything a doughnut dilettante needs to know. Including mini doughnuts, cake doughnuts, and fauxnuts - the allergy-friendly and vegan alternative - there are endless variations on the classic pastry. Make letter doughnuts to spell out messages for special occasions and use decorative icing to make cute characters and designs. Because you can never get enough dessert, try the cheesecake and creme brulee doughnuts, or savor a smores doughnut. Discover a whole new world of delicious doughnuts!

"The American addiction to doughnuts is longstanding and deep-rooted. First there were the lightly sweetened fried doughs of immigrants and pioneers. In the twentieth century, there were waves of doughnut-chain outlets, from Dunkin' Donuts to Krispy Kreme, that made "coffee and a doughnut" practically a prerequisite for making it through a day at work. In recent years, hip, upscale doughnut boutiques have sprung up from Portland and Seattle to Austin and Brooklyn. Just when you think the doughnut habit might be broken, under the influence of this or that anti-carb or anti-sugar diet, it rises up instead and spreads deeper and wider. Alongside cake pops and cupcakes, doughnuts are here with a vengeance, at once retro and cutting-edge, comforting and new. Doughnuts have the reputation of being hard to make by hand in a home kitchen. To be sure, they can be tricky. But with guidance from an expert baker and a gifted teacher, they can be surprisingly simple and straightforward. Dede Wilson is just that kind of reliable and gentle guide. A contributing editor at Bon Appetit and the author of two celebrated books that are the bibles for make-it-yourself wedding cakes (talk about tricky!), the forthcoming Cake Balls, and four previous books in this best-selling Baker's Field Guide series, Wilson here demystifies the doughnut-making process, breaking it down into simple, easy-to-follow steps. Along the way she serves up perfectly tested recipes for traditional doughnut favorites and imaginative new creations. A BAKER'S FIELD GUIDE TO DOUGHNUTS includes 22 building-block-style "Master Recipes"; 2 are for baked doughnuts, 8 are for fried doughnuts, and the remainder are for glazes and other toppings. For people with different taste and texture preferences, there are both yeast-risen and cake-style doughs. The Master Recipes get put to splendid use in the "Field Guide" section that follows, 69 recipes for all manner of doughnuts--filled and unfilled, frosted and unfrosted--as well as some doughnut cousins, such as fritters, crullers, churros, and beignets. As with other titles in the series, each recipe in the Field Guide has a Description, a Lifespan note (how to store the doughnut, and for how long), a Field Note (extra tidbits about the doughnut's history and ingredients), and other information presented in a visually engaging field-guide format. The Field Guide recipes range from classics like Cinnamon-Sugar Doughnuts, Cider Doughnuts, Chocolate-Sour Cream Doughnuts, and Apple Fritters to surprising and delectable ideas like Cappuccino Doughnuts with Espresso Cream Filling and Apricot-Cardamom Doughnuts. Wilson provides lots of ideas for ways readers can mix and match the master recipes to create their own signature doughnuts beyond the ones in the book, and she dishes out easy-to-follow advice on techniques and equipment (you do not need a deep-fryer, for example, to make doughnuts). Altogether it's an expert treatment of an on-trend culinary subject, full of promises for the very best fresh and warm home-cooked doughnuts"--

This ebook includes audio narration. A deliciously imaginative story about friendship--from the author / illustrator of The Scrambled States of America. Arnie was fascinated as he watched the customers stream into the bakery. One by one, doughnuts were chosen, placed in paper bags, and whisked away with their new owners. Some went by the

dozen in giant boxes. "Good-bye!" Arnie yelled to each doughnut. "Have a good trip!" "This is so exciting!" Arnie beamed. "I wonder who will choose ME?" At first glance, Arnie looks like an average doughnut—round, cakey, with a hole in the middle, iced and sprinkled. He was made by one of the best bakeries in town, and admittedly his sprinkles are candy-colored. Still, a doughnut is just a doughnut, right? WRONG! Not if Arnie has anything to say about it. And, for a doughnut, he sure seems to have an awful lot to say. Can Arnie change the fate of all doughnuts—or at least have a hand in his own future? Well, you'll just have to read this funny story and find out for yourself. This title has Common Core connections Arnie, the Doughnut is a 2004 Bank Street - Best Children's Book of the Year.

Transform ordinary desserts into extraordinary creations. In *My Sweet Kitchen*, world-renowned recipe developer and food photographer Linda Lomelino shares how to make her favorite sweet treats while also offering her expert advice on how to bake, decorate, and photograph your own delicious creations. Through nearly 50 original recipes for decadent delights—from Rhubarb Summer Cake and Lime Pie with Marinated Strawberries to Stout Pretzel Cupcakes, Malted Milk Brownies, and Caramel Macadamia Tart—let Linda be your guide to making picture-perfect desserts. Turn each recipe an opportunity to bake, style, click, and share.

A shark, a robot, some zombie donuts... No wonder new readers love this new graphic series! Don't miss the latest epic and hilarious adventure. Shark and Bot have proven that together, best friends can handle anything. They made peace on the playground! They braved sleepaway camp! But nothing prepared this duo for what they find in the hallways of school: They're sweet... Sometimes sticky... And the sugar level is no joke....

...ZOMBIE DONUTS?!!!

The Best Projects from a Year of Bead&Button Magazine

Over 50 Inventive and Easy Recipes for Any Occasion

The Donut Trap

More Than 60 Warm and Fresh Homemade Treats

The Great Doughnut Parade

J Dilla's Donuts

The Doughnut Cookbook, the next book in the Williams-Sonoma Test Kitchen series, is a compact yet comprehensive guide to making doughnuts. 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-Jalapeño Doughnuts, and more. For first time doughnut makers to the moderately skilled, and those who want access to a diverse combination of recipes that everyone will love, *The Doughnut Cookbook* is for you.

The Donut Chef

Doughnuts

The Vegan Baked Donut Cookbook

A Baker's Field Guide to Doughnuts

Sweet and Savoury Recipes from Britain's Best Baker

Top 50 Doughnut Recipes

A Donut for Your Thoughts