

My Kitchen Table 100 Cakes And Bakes

Raymond Blanc is renowned for his exquisite cuisine and here he has chosen 100 sensational, but easily achievable recipes that will wow your guests and impress your friends. From a simple, but classic French Onion Soup or Coq au Vin to the finest Roast Rib of Beef or Pork Fillet with Onion and Garlic Puree and not forgetting desserts - a perfect Black Cherry Tart or Strawberry Sorbet, this book will become the first book to turn to when you need a meal to impress, whether for a weekend banquet or weeknight feast.

The bestselling business book from award-winning restaurateur Danny Meyer, of Union Square Cafe, Gramercy Tavern, and Shake Shack Seventy-five percent of all new restaurant ventures fail, and of those that do stick around, only a few become icons. Danny Meyer started Union Square Cafe when he was 27, with a good idea and hopeful investors. He is now the co-owner of a restaurant empire. How did he do it? How did he beat the odds in one of the toughest trades around? In this landmark book, Danny shares the lessons he learned developing the dynamic philosophy he calls Enlightened Hospitality. The tenets of that philosophy, which emphasize strong in-house relationships as well as customer satisfaction, are applicable to anyone who works in any business. Whether you are a manager, an executive, or a waiter, Danny's story and philosophy will help you become more effective and productive, while deepening your understanding and appreciation of a job well done. Setting the Table is landmark a motivational work from one of our era's most gifted and insightful business leaders.

"I once ate more than eighty king cakes in a single Carnival," author Matt Haines proudly remembers, demonstrating his dedication to this delicious Mardi Gras tradition. "So you can imagine how amazed I was to learn there has never been a coffee table book dedicated to king cakes!" The Big Book of King Cake changes that, telling the thousands-year-old story through lush photography of more than one hundred and fifty unique king cakes, as well as stories from the diverse and talented bakers who make them. While king cakes are typically only available during Carnival season, readers can enjoy this book year-round. From the traditional cakes generations of New Orleanians have loved, to the unconventional creations that break all the rules, this book is your guide to the Crescent City's favorite baked good. The Big Book of King Cake is for anyone who loves food, history, sweets, culture, and of course, New Orleans.

Ainsley Harriott is the hugely popular presenter of Ready, Steady Cook and author of the best-selling Meals in Minutes. In 100 Meals in Minutes, Ainsley has chosen his favourite quick, simple but flavoursome recipes to create an essential collection for the modern, time-pressed cook. From chicken recipes to pasta dishes, curries, salads and desserts, this is the cookbook that every busy person needs.

Mary Berry's Ultimate Cake Book (Second Edition)

Cooking with Mary Berry

Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More: A Baking Book

Taking a Simple Ingredient and Turning It Into Something Elegant

My Kitchen Table: 100 Sweet Treats and Puds

Easy Olive Cookbook

Mary Berry is the queen of cakes. There is no one better qualified to show you how to make the best Victoria sponge, vanilla cupcake, fruit tea bread or chocolate fudge cake. Together with these eternally popular recipes, Mary also shows you how to make the best children's birthday cake, Wimbledon cake, banana muffin, French patisserie and Christmas cake. With tried-and-tested, easy recipes for every occasion, this baking cookbook should be on every baker's kitchen bookshelf.

Eggs are a great source of protein and incredibly versatile. You can boil them, fry them, scramble them—the list goes on and on. It can be tough to be creative with eggs, but there really are so many different ways to make them. When it's coming to the end of the week and you still have a bunch of eggs left over from a grocery store trip, look in this book and we guarantee you'll be able to put them to good use.

"There's something magical about the process of making a cake from scratch, a process that transforms a few simple ingredients—butter, sugar, flour, and eggs—into culinary artistry." --Tish Boyle

"Molly suffers from depression, and when she finds out that the exotic fishstore she works at is closing down, her whole life, which is already hanging on a thread, starts to crumble"--

My Kitchen Table: 100 Foolproof Suppers

My Kitchen Table: 100 Weeknight Curries

Cakes, Cookies, Pies, and Pastries from the British Queen of Baking

100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between).

Setting the Table

Recipes for Cakes: Notebook Cook, Large 100 Pages, Practical and Extended 8.5 X 11 Inches Do your cakes collapse, soufflés slump, cookies crumble, and fruit pies fail? For those living at high altitude, baking can be a challenge at best, or a total disaster. More than thirty-four of the fifty United States, plus many Canadian regions, have cities and towns at altitudes of more than 2,500 feet, yet there are hardly any cookbooks that address the special needs of these local bakers. Until now. Award-winning cookbook author Susan G. Purdy has finally written the first-ever foolproof guide to high-altitude baking. Purdy has actually "gone there and done that," staying as long as it took to bake these recipes to perfection at five different locations -- and elevations -- across the country. In Pie in the Sky, Purdy leaves behind old conversion tables, disproves many oft-repeated calculations and adjustments, and presents reliable recipes in their entirety for each altitude. She takes out the tinkering and guarantees success at any height. In addition, she explains the hows and whys, gives tips and hints for problems specific to every altitude, and generally demystifies the subject of atmospheric obstacles that cause favorite recipes to flop. Whether they live in the eastern mountains or the far west, in Boston, Massachusetts; Boone, North Carolina; or Santa Fe, New Mexico; home bakers as well as experienced chefs will love the wide range of easy-to-make treats including Mile-High Lemon Meringue Pie, Coconut Cake with Coconut Icing, Paradise Peak Chocolate Soufflé, Vail Lemon-Poppy Seed Loaf, Celestial Challah, and Sour Cream Streusel Coffee Cake. Every recipe was tested at sea level (Connecticut), 3,000 feet (North Carolina and Virginia), 5,000 feet (Idaho and Colorado), 7,000 feet (New Mexico), and 10,000 feet (Colorado) and can be used at these elevations or any points in between. A huge, extended notebook waiting for your original recipes. This notebook is designed to save all recipes in an easy and

convenient way anywhere on earth. Decorated with slightly transparent graphics, it gives each side a charm. By buying this large and very useful notebook you will gain time because everything that is important will always be at hand. Write your idea for cakes, muffins, cakes, patties, steamed meals, sweets and much more Specifications: Cover Finish: Matte Dimensions: 8.5x" x 11" Interior: Expanded and functional Good Quality white paper Pages: 100 Sheets 55 Check out my other products, notebooks for girls with amazing covers, notebooks with motivational quotes, prayer books, and many other interesting products.

With straightforward recipes you can trust from Mary Berry, the beloved judge of The Great British Baking Show, *Fast Cakes* is a must-have for all busy bakers. *Fast Cakes* is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever--nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion, from Honey & Almond Cake to Mary's First-Rate Chocolate Cake. *Fast Cakes* also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's *Baking Bible*, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

150 everyday recipe favorites from the star judge of the ABC series *The Great Holiday Baking Show* and the PBS series *The Great British Baking Show*. *Cooking with Mary Berry* covers a broad selection of recipes--brunch ideas, soups, salads, appetizers, mains, sides, and desserts--drawing on Mary's more than 60 years in the kitchen. Many, like her French Onion Soup, Steak Diane, and Cinnamon Rolls, are familiar classics, but all have been adapted to follow Mary's prescription for dishes that are no-fuss, practical, and foolproof. Step-by-step instructions, tips, and tricks make following in the footsteps of Britain's favorite chef easy, and full-color photographs of finished dishes provide inspiration along the way. Perfect for cooks who are just starting out--and anyone who loves Mary Berry--the straightforward yet special recipes in *Cooking with Mary Berry* will prove, as one reviewer has said of her recipes, "if you can read, you can cook."

My Kitchen Table: 100 Recipes for Entertaining

Ocelot Notebook

Stories that Heal, 10th Anniversary Edition

A Novel

100 Cakes and Bakes

A Real Guide from Real Experts on Getting the Job You Want!

A diverse selection of delicious curries, from the world authority on Indian food Madhur Jaffrey has collected 100 curry recipes from dals to biryanis, vegetarian to meat, simple and elaborate. Everybody loves a curry, and this book has a recipe to suit every taste. Includes dual measures. NEW YORK TIMES BESTSELLER • The host of the beloved Netflix series *Time to Eat* and *Nadiya Bakes* and winner of *The Great British Baking Show* returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY TIME OUT When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven—which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then... she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series *Nadiya Bakes*, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike.

100 Cakes and Bakes Random House

Let *Simple Cakes* dispel the myth that cake-baking is all fuss and fiddle. Now Mary Berry guides you through the art of making the ultimate in comfort food, from cakes, biscuits and pastries, to meringues and more. From Coffee Cake and Devonshire Scones to Lavender Biscuits and, of course, the classic Victoria Sponge, each delicious recipe is accompanied by step-by-step illustrations and simple instructions to ensure impressive results every time. Including sections on ingredients, equipments and methods, as well as suggested party menus, baking has never been so simple.

Mrs. Whaley Entertains

Good Housekeeping

Nadiya Bakes

Pie in the Sky Successful Baking at High Altitudes

My Kitchen Table: 100 Family Meals

Perfect Cakes

Now available for the first time as an e-book, the classic cake-baking reference from award-winning author Rose Levy Beranbaum

When *Mrs. Whaley and Her Charleston Garden* came out in spring 1997, it took the gardening world by storm. You didn't think she'd keep the rest of her strong opinions to herself, did you? Not on your life. She's back, with her other favorite hobby--cooking delicious meals. And she's just as "quotable" as ever: "If the hostess is all a-flutter like a butterfly caught in a net--then, as the Irish say, 'I wish I was to home and the party was to hell.'" Don't serve guests' dishes "you haven't made successfully two or three times--and quite lately." And after supper, "Leave the dishes on the table, blow out the candles, shut the door and serve finger desserts and coffee in another room . . . do not let your guests help you clean up!" In addition to advice, Mrs. Whaley has opened her personal scrapbook of receipts and selected one hundred of her favorites, including regional delectables like "Edisto Shrimp Pie," great dinner dishes like "Louisa Hagood's Ginger Chicken" and "Miss Em's Pork Tenderloin," old-fashioned breakfast breads like "Nan's Little Thin Corn Cakes," and true discoveries like "Dancing School Fudge." Just as he did in their first acclaimed, best-selling collaboration, novelist William Baldwin perfectly captures the octogenarian cadence: "Inviting people to break bread with me challenges my skills at cooking and fielding a congenial gathering of people. And I love a challenge."

"I recommend this book highly to everyone." --Deepak Chopra, M.D. This special updated version of the New York Times bestseller, *Kitchen Table Wisdom*, addresses the same spiritual issues that made the original a bestseller: suffering, meaning, love, faith, and miracles. "Despite the awesome powers of technology, many of us still do not live very well," says Dr. Rachel Remen. "We may need to listen to one another's stories

again." Dr. Remen, whose unique perspective on healing comes from her background as a physician, a professor of medicine, a therapist, and a long-term survivor of chronic illness, invites us to listen from the soul. This remarkable collection of true stories draws on the concept of "kitchen table wisdom"-- the human tradition of shared experience that shows us life in all its power and mystery and reminds us that the things we cannot measure may be the things that ultimately sustain and enrich our lives.

Over many years, Mary Berry has perfected the art of cake-making and her skills have earned her a reputation as the queen of cakes. Now she has updated her classic home baking bible, the Ultimate Cake Book, and once again shares with you the secrets of her success. With over 200 classic cake recipes, Mary Berry's Ultimate Cake Book includes recipes for every cake, biscuit and bun you ever wanted to bake and many more. From the traditional Victoria Sandwich Cake, Tarte Tatin or Millionaires Shortbread to the indulgent Very Best Chocolate Roulade, Swiss Wild Strawberry and Walnut Cake or Sharp Lemon Cheesecake, there is sure to be a cake or bake here to suit everyone. Ideal for cake-baking novices as well as more experienced cooks, Mary explains the basic methods of baking and gives advice on ingredients and equipment. Mary's easy recipes are interspersed with baking tips and solutions for the most common problems, making it possible for everyone to bake their favourite cake, whatever the occasion.

The Cake Book

I'll Get That Job!

Kitchen Table Wisdom

A Homemade Life

The Accidental Baker

Classic Dishes and Baking Favorites Made Simple

Annabel Karmel is the best-selling author of cookbooks for children and their families. Relied on by millions of parents, Annabel knows what children like to eat and how to make family meals as trouble-free as possible. In this collection, Annabel has chosen 100 recipes that will suit kids and grown-ups alike, from healthy breakfast muffins, to tasty tea-time snacks and light meals to nutritious family suppers.

New to the My Kitchen Table Series, Cook Yourself Thin's Gizzi Erskine presents 100 of her favourite fast and foolproof suppers. With Gizzi's help, you can learn to develop your confidence in the kitchen by creating the perfect meal every time. From curries, rice and all things spice, to delicious desserts, cakes and biscuits, with this cookbook you will be able to create super suppers, that will impress family and friends, and ensure that your cookery demons are a thing of the past.

View other cover designs by searching the Series Title, or just the Title's first part to view other interior formats with a matching cover design. There is nothing like the feel of pen/pencil on paper for your thoughts, dreams, experiences, and life events recorded in the moment. Use this blank book for a diary, journal, field notes, travel logs, etc. Yes, it is designed for any of these needs and more. 150 pgs. with 60% gray lines for writing guides. Also includes: blank field title page to fill in 6-page blank table of contents for later reference entries blank headers to fill in by the page fully page numbered main matter See other cover designs also available from "N.D. Author Services" [NDAS] in its multiple series of 600, 365 or 150 page Mega-Journals, Journals, Notebooks, Sketchbooks, etc. in Blank, Lined, Grid, Hex, Meeting, Planner, and other interior formats.

Enjoy 20 limited-detail illustrations, designed for those who would rather keep it simple. Each page was hand-drawn and edited by K J Kraemer, with you in mind. If you don't want to spend days on a project or just want room to get creative, this adult coloring book is for you!

My Kitchen Table: 100 Cakes and Bakes

A Cake for Every Crisis

Zoë Bakes Cakes

American Agriculturist

Eat Cake

This is the second Madhur Jaffrey cookbook in the My Kitchen Table series. Madhur's first book, 100 Essential Curries, offered a cornucopia of classic Indian recipes. This new title will provide recipes for simple curries, perfect for cooking up quickly during the week. There are also recipes including creamy kormas, stir-fried prawns and spicy chicken recipes, as well as satisfying stews, quick kebabs and ideas for light suppers. Some recipes are quick to make, others can be prepared ahead. Perfect for the busy cook.

A creator of the award-winning Orangette blog presents a memoir about the life lessons she learned in the kitchens of her youth, in an account that describes experiences of loss and love while enjoying her father's French toast, her husband's pickles and her chocolate. Reprint.

Maybe you're a recent college graduate, looking for a successful start to your career. Or an experienced professional, feeling the need for a new challenge. Either way, a whole host of opportunities await you-but if you really hope to ace that interview and get the job you want, you need to get ahead. So when you're navigating the complex twists and turns of today's changing job market, let I'll Get That Job! serve as your guide. Featuring advice from real HR professionals, headhunters, and team managers, this essential job-hunting companion will let you know what you need to do to increase your chances, from social media presence to writing a great CV. While shedding light on the many myths and misconceptions that may actually bog you down in today's job-seeking experience, I'll Get That Job! serves as a source of motivation and encouragement for job hunters. After all, with hard work and the right mind-set, it really is possible for you to get that job you've always wanted-and become a better version of yourself along the way!

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to rich Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.

Advice, Opinions, and 100 Recipes from a Charleston Kitchen

Stories and Recipes from My Kitchen Table

The Big Book of King Cake

100 Essential Curries

You've Got Time

An Olives Cookbook Filled with 50 Delicious Olive Recipes (2nd Edition)

Mary Berry is one of Britain's most respected and well-loved gurus of the kitchen. The undisputed 'Queen of the Aga' has been the focus of many television shows and regularly contributes her expertise on Woman's Hour. The recent hit BBC show The Great British Bake Off has once again put Mary back into the limelight and has reignited a passion for baking across the nation. Inspired by domestic science classes at school, Mary took a catering course at her local college before gaining a qualification from the Cordon Bleu school in Paris. After a stint working for the Electricity Board where she demonstrated to new owners of electric cookers how to operate them by cooking a Victoria sponge, and then as editor for Housewife and Ideal Home magazine, Mary published her first cookbook, The Hamlyn All Colour Cookbook, in 1970 and hasn't looked back since. As well as cookery books, Mary has collaborated with her daughter Annabel to produce their own range of dressings and sauces which are now sold worldwide. But her personal life has also been touched by tragedy, as her son William was killed in a car accident at the age of just 19. With over 70 cookery books under her belt, there is no doubt that Mary Berry is one of Britain's most successful cookery writers. Awarded the CBE in 2012, her gentle personality and classic 'family' cooking style are a remarkable contrast to some of the more outspoken celebrity television chefs - just one of the reasons why, even after over forty years in the industry, she is so well loved. This is her fascinating story.

Ruth loves to bake cakes. When she is alone, she dreams up variations on recipes. When she meditates, she imagines herself in the warm, comforting center of a gigantic bundt cake. If there is a crisis, she bakes a cake; if there is a reason to celebrate, she bakes a cake. Ruth sees it as an outward manifestation of an inner need to nurture her family—which is a good thing, because all of a sudden that family is rapidly expanding. First, her mother moves in after robbers kick in her front door in broad daylight. Then Ruth's father, a lounge singer, who she's seen only occasionally throughout her life, shatters both wrists and, having nowhere else to go, moves in, too. Her mother and father just happen to hate each other with a deep and poisonous emotion reserved only for life-long enemies. Oh, yes indeed! Add to this mix two teenagers, a gainfully employed husband who is suddenly without a job, and a physical therapist with the instincts of a Cheryl Richardson and you've got a delightful and amusing concoction that comes with its own delicious icing. One of Jeanne Ray's specialties is giving us believable, totally likable characters, engaged in the large and small dramas and amusements of life. Eat Cake is whimsical, warm, and satisfying. Eat Cake is Jeanne Ray at her best. Pull up a chair and eat cake!

The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

Mary Berry is the undisputed queen of cakes and here she shares her foolproof recipes for a classic victoria sponge, the perfect cupcake, her very best chocolate cake and a quick fruit cake, among many others.

Mary Berry: The Queen of British Baking - The Biography

100 Days of Cake

100 Sweet Treats and Puds

Fast Cakes

Mary Berry's Baking Bible

My Kitchen Table: 100 Vegetarian Feasts

Following the success of Mary Berry's 100 Cakes and Bakes, the baking queen returns with this wonderful collection of 100 more recipes for biscuits, pastries, cupcakes and teabreads, cakes, tarts, pies, cheesecakes and sponge puddings - plenty of inspiration to satisfy any sweet tooth. She includes both classic recipes and new ideas, which have all been tried-and-tested and photographed, making this the perfect baking book for beginners and an excellent companion to Mary's 100 Cakes and Bakes.

A sweet and savory collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made her way into American homes through ABC's primetime series, The Great Holiday Baking Show, and the PBS series, The Great British Baking Show. Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof--from breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflés, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in Baking with Mary Berry will prove, as one reviewer has said of her recipes, "if you can read, you can cook."

A Guide to Cooking with olives. Get your copy of the best and most unique olive recipes from BookSumo Press! Come take a journey with us into the delights of easy cooking. The point of this cookbook and all our cookbooks is to exemplify the effortless nature of cooking simply. In this book we focus on cooking with Olives. The Easy Olive Cookbook is a complete set of simple but very unique olive recipes. You will find that even though the recipes are simple, the tastes are quite amazing. So will you join us in an adventure of simple cooking? Here is a Preview of the olive Recipes You Will Learn: Mediterranean Olive Hummus Italian Mousse Easy Fried Olives Manhattan Party Appetizer 4-Ingredient Pot Roast Dump Dinner Sophia's Dream 6-Ingredient Olives Green Olive Lemon Chicken Breasts Potluck Appetizer Greek Veggie Pizza Vegetarian Orzo Pesto Indian All-Ingredient Crepes How to Make Deviled Eggs Sun Dried Mediterranean Ziti Kalamata Fettuccini A Moroccan Dinner Stuffed Olives African Green Stew Much, much more! Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. So even though the recipes will be unique and great tasting, creating them will take minimal effort! Related Searches: Olives cookbook, Olives recipes, Olives book, Olives, mediterranean cookbook, vegetable recipes, vegetable cookbook

A courageous memoir revealing a perfect life and marriage gone wrong and how the author overcame her setbacks to become a celebrated chef and businesswoman. Includes recipes.

The Egg Cookbook

My Kitchen Table: 100 Meals in Minutes

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]

Simple Cakes

Easy Bakes in Minutes

The Cake Bible

*When it's time to celebrate, it's time to bake a cake! When it's time to be creative, it's time to bake a cake! When it's time to find comfort in the kitchen, it's time to bake a cake. From weddings to birthdays to something nice for yourself and your family and guests, nothing marks a special occasion better than a freshly baked cake. Now renowned baking teacher Nick Malgieri, author of *Cookies Unlimited*, *Chocolate*, and *How to Bake*, shares his flawless recipes and professional techniques for creating a perfect cake every time. From simple to extravagant, the recipes are presented with the same clear, uncomplicated instructions that have made Nick a favorite among firsttime bakers and experts alike. You'll find more than two hundred recipes for all types of cakes, from homey favorites such as *Sour Cream Coffee Cake* and *Classic Angel Food Cake* to luscious classics such as *Dark and White Chocolate Cheesecake* to international showstoppers such as *Zuppa Inglese* and *Chocolate Raspberry Bûche de Noël*. Nick shows how to get the best results every time you bake, ensuring that your cheesecake will never crack, your pound cake batter will never separate, and your génoise will always be tender and light. When the time comes to decorate or fill your cake, there's a wealth of creative ideas, from working with marzipan to piping icing to flavoring ganache and buttercream. Also included are tips on selecting the most flavorful chocolates, fruits, liqueurs, and other ingredients. Tempting color photographs throughout the book will inspire anyone to head into the kitchen. Novice bakers will be reassured and experts challenged with *Perfect Cakes*, a comprehensive collection of perfect recipes and expert guidance.*

*IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT** *Cake* is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as *Coconut-Candy Bar Cake*, *Apple Cake with Honey-Bourbon Glaze*, and decadent *Chocolate Devil’s Food Cake*. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.*

The Transforming Power of Hospitality in Business

Baking with Mary Berry