

Taartwork Pies Cookbook The

Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

Baking became a form of therapy for Julie when her mother, who taught her to bake, was diagnosed with dementia. They began baking together again, and Julie started her Instagram account as a way to document this precious time. Her devoted followers regularly send supportive messages and photos of their own bakes. Her effortless style and amazing skills encourage everyday bakers to aspire to go ‘one step beyond’ and create something beautiful and imaginative. Using natural and colorful ingredients, considered decoration, and beautiful pastry designs, Julie Jones provides ideas on how to make bakes that beg to be presented in a way that feeds your soul as well as your stomach. Across the 175+, heavily illustrated pages, you’ ll find chapters on: Fruit Tarts and Pies, containing recipes like apple rose tart and plum and frangipane tart, plus pastry decoration techniques Cakes, Bakes and Treats, with dipped lemon madeleines and muddle cake, as well as tips for getting cream fillings right every time Bread and Yeasted Dough, with trampoline bread and grissini Chocolate, including a stunning triple chocolate celebration cake and chocolate ganache Desserts, with delizia di limone and a meringue sharing nest wreath Weekend Breakfast and Brunch, with banana, pecan, and chocolate muffins and fluffy pancakes.

"I LOVE this cookbook. The recipes are super simple and are perfect for an air fryer novice, like myself." -T. Oksman "So many awesome recipes, from breakfast to dinner and in between." -JMcDubs --- Healthier versions of your fried favorites-all under 500 calories! Using an air fryer is fast, convenient-and healthy. You need less oil to cook food and you can use healthier ingredients than traditional fried foods. Registered dietician Dana Angelo White, the nutrition expert for Food Network.com, has developed recipes that have fewer calories and less fat than the same recipes you'd make in a deep fryer. Healthy Air Fryer Cookbook features: 100 recipes for breakfast essentials, healthier mains, lighter sides, wholesome snacks, and (less) sinful desserts Nutrition per serving for calories, carbs, fat, and other nutrients Expert advice from Dana Angelo White on how best to use your air fryer None of the recipes in this book compromise on the flavors you'd expect. And you can still enjoy all your fried favorites-donuts, French fries, and, yes, chicken wings-without feeling guilty. Plus, you can make foods you didn't think an air fryer could make, including steak fajitas, shrimp scampi, and cookies. So equipped with this book, you don't have to let your air fryer continue to sit on your kitchen counter!

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

American Cookery

The Ultimate Pie Bible from the Kings of Pies

120 joyful recipes from my new BBC series

Tiny Pie

The Fearless Baker

Just One Cookbook

The Sioux Chef's Indigenous Kitchen

This cookbook features fetching retro patterns and illustrations, alongside luscious photography, and an e-booklet at the end rendered in a vintage-style. Blue-ribbon recipes inspired by baking pamphlets from the 1920s to the 1960s are rendered with irresistible charm for modern tastes in this ebook. Here are more than 50 cookies, pies, cakes, bars, and more, plus informative headnotes detailing the origins of each recipe and how they were tweaked into deliciousness. For home bakers, collectors of vintage cookbooks or kitchenware, this is a gem.

'There's nothing quite so comforting as a really well-made pie. From classic favourites to new combinations, the BBC's Hairy Bikers have got it covered' BBC GOOD FOOD There are more than 140 drool-inducing recipes bubbling out of this book like steaming filling escaping through a gap in the pastry...easy to follow and delicious' COUNTRYFILE This is the definitive Pie Bible from the Kings of Pie, The Hairy Bikers. In their culinary homecoming, Si and Dave celebrate a dish close to their hearts. This beautifully illustrated cookbook brings together the Great British classic in 150 brand-new recipes. Featuring an extraordinary range of pies - from the sweet and savoury, deep and small, and to the pies that are puddings - The Hairy Bikers will inspire you to cook and share the mighty dish with the ones you love. With top tips on pastry, the failsafe methods, the secrets and the cheats, the boys will teach you how to choose the right type of pastry and filling for any occasion. Learn the rules of pastry making and how to add the right pickles, relishes and sauces to make your pie an unforgettable dish. And of course, how to make the most of those little left over bits and turn them into delicious cheese straws, jam tarts and turnovers. This is a heart-warming, delicious and nostalgic recipe book that can be enjoyed by families, friends and fans of the nation's favourite dish.

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.

NEW YORK TIMES BESTSELLER • Over 85 stellar, totally do-able desserts and other fun-fueled treats for kids (or adults!) to make, from the founder of Milk Bar and host of Bake Squad! NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW AND FOOD NETWORK Dedicated to the next generation of young bakers, Milk Bar: Kids Only presents more than eighty-five fun and empowering recipes to inspire imagination in the kitchen, from Apple Pie Waffles to PB&J Cereal Treats to Strawberries and Cream Cupcakes to marshmallowy Choco Crunch Cookies. This is a cookbook that teaches kitchen skills—perfect for kids as well as anyone who’s learning to bake—and reminds newbies and veteran bakers alike that a little personality adds a whole lot to the mix. Whether they’re transforming a donut into a milkshake or creating their own flavored butters for smearing onto biscuits, readers will have plenty of opportunities for mixing and matching within recipes to help their creativity run wild.

The Girl Who Ate Everything

The No Sugar Baker's Cookbook of Healthy Living & No Regrets

Art of the Pie: A Practical Guide to Homemade Crusts, Fillings, and Life

Bong App é tit

Grandmother's Recipe, Granddaughter's Remix

Love to Cook

5 Ingredients

'I'm excited to share over 120 irresistible, no-fuss recipes that I hope will bring happiness into your kitchen. Each beautifully photographed dish celebrates the delicious ingredients and flavours I love, and which make cooking at home such a joy.'
In this brand-new tie-in book to the BBC series, Love to Cook, Mary Berry will help you see your meals in an entirely new light. Every recipe is infused with her love of simple home cooking and fresh ingredients that feed the body and mind. Whether you're trying your hand at Mary's fragrant Kashmiri chicken curry or baking her mouth-watering Lemon limoncello pavlova, it's hard to beat the unique pleasure of making a dish from scratch and enjoying food with family and friends.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:
• *Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.*
• *Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap*
• *Essential plant-based pantry and equipment tips*
• *Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements*
Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet – and her life – once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a trasure trove of more than 100 mouterwatering, wholesome recipes – from revamped classics that even meat-eaters will love, to fresh and inventive dishes – all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes – with more than 90 gluten-free recipes – and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

Bangkok holds a sway over people like no other city. It is consistently ranked the top travel destination in the world; Instagram even named Suvarnabhumi Airport the world's most photographed place in 2012, followed by Siam Paragon, home of Thailand's most sophisticated gourmet market. Food is inextricably linked to travellers' experience of Bangkok, and Thai food is one of the most popular cuisines in the world. Yet no cookbook chronicles the real food that Thai people eat every day in this vibrant and modern city. Author Leela Punyaratabandhu is a native of Thailand, and her second book is a deeply personal ode to her hometown. In it, she offers 120 recipes that capture the true spirit of the city—from classic restaurant fare to street eats to weeknight, home-cooked dinners

A Cookbook

Soulful Baker

Recipes from an Accidental Country Girl

Falastin

Easy Family Recipes from a Girl Who Has Tried Them All

Over 100 fabulous recipes and tips for a hassle-free festive season

Della Fattoria Bread

One of 2016 ’ s BEST COOKBOOKS*, THE Pie-Baking Bible**, an INSTANT CLASSIC***, with raves from NPR, Oprah.com, USA Today, Bon Appetit, Cosmopolitan, Outlander Kitchen, and more “ A new baking bible. ” (*Wall Street Journal) “ If there ’ s such a thing as a pie guru, it ’ s Kate McDermott. ” (*Sunset Magazine) “ The next best to taking one of her classes. ” (*The Washington Post) “ Gorgeous...a dream of a cookbook. ” (*Eat Your Books) “ Heartwarming and funny...an instructive debut. ” (*Library Journal) “ Utterly exquisite, will steal your heart. RUN, don ’ t walk, to order your copy. (**The Blender Girl) “ Not just on crusts and fillings but life itself. A keeper. ” (**Atlanta Journal-Constitution) "Whether you ’ re a seasoned pie hand or a beginner with more enthusiasm than skill, Kate ’ s got you covered. ” (Dorie Greenspan) “ One of the best books written on the topic. ” (Publishers Weekly) Kate McDermott, who learned to make pie from her Iowa grandmother, has taught the time-honored craft of pie-making to thousands of people. Here she shares her secrets to great crusts (including gluten-free options), fabulous fillings, and to living a good life. This is the only PIE cookbook you need.

Based on the popular Munchies and Viceland television series Bong Appétit, this cannabis cookbook features 65 "high"-end recipes for sweet and savory dishes as well as cocktails. Inspired by the popular MUNCHIES and Viceland television series, Bong Appétit is the Joy of Cooking for a new generation interested in making serious, sophisticated food--with weed.

Bong Appétit breaks down the science of infusing (oils, butters, milks, alcohol, and more) with cannabis, and offers recipes ranging from weed butter-basted chicken to weed chimichurri to weed brownie sundaes. Along the way, the book hits on marijuana politics, dosage, and pairing strains and flavors, and has tips from MUNCHIES vast network of friends and experts, including "Bong Appétit" stars Ry Prichard and Vanessa LAVORATO.

#1 New York Times Bestseller Magnolia Table is infused with Joanna Gaines' warmth and passion for all things family, prepared and served straight from the heart of her home, with recipes inspired by dozens of Gaines family favorites and classic comfort selections from the couple's new Waco restaurant, Magnolia Table. Jo believes there's no better way to celebrate family and friendship than through the art of togetherness, celebrating tradition, and sharing a great meal. Magnolia Table includes 125 classic recipes—from breakfast, lunch, and dinner to small plates, snacks, and desserts—presenting a modern selection of American classics and personal family favorites. Complemented by her love for her garden, these dishes also incorporate homegrown, seasonal produce at the peak of its flavor. Inside Magnolia Table, you'll find recipes the whole family will enjoy, such as: Chicken Pot Pie Chocolate Chip Cookies Asparagus and Fontina Quiche Brussels Sprouts with Crispy Bacon, Toasted Pecans, and Balsamic Reduction Peach Caprese Overnight French Toast White Cheddar Bisque Fried Chicken with Sticky Poppy Seed Jam Lemon Pie Mac and Cheese Full of personal stories and beautiful photos, Magnolia Table is an invitation to share a seat at the table with Joanna Gaines and her family.

2018 James Beard Award Winner: Best American Cookbook Named one of the Best Cookbooks of 2017 by NPR, The Village Voice, Smithsonian Magazine, UPROXX, New York Magazine, San Francisco Chronicle, Mpls. St. PaulMagazine and others Here is real food—our indigenous American fruits and vegetables, the wild and foraged ingredients, game and fish. Locally sourced, seasonal, “ clean ” ingredients and nose-to-tail cooking are nothing new to Sean Sherman, the Oglala Lakota chef and founder of The Sioux Chef. In his breakout book, The Sioux Chef ’ s Indigenous Kitchen, Sherman shares his approach to creating boldly seasoned foods that are vibrant, healthful, at once elegant and easy. Sherman dispels outdated notions of Native American fare—no fry bread or Indian tacos here—and no European staples such as wheat flour, dairy products, sugar, and domestic pork and beef. The Sioux Chef ’ s healthful plates embrace venison and rabbit, river and lake trout, duck and quail, wild turkey, blueberries, sage, sumac, timspsula or wild turnip, plums, purslane, and abundant wildflowers. Contemporary and authentic, his dishes feature cedar braised bison, griddled wild rice cakes, amaranth crackers with smoked white bean paste, three sisters salad, deviled duck eggs, smoked turkey soup, dried meats, roasted corn sorbet, and hazelnut–maple bites. The Sioux Chef ’ s Indigenous Kitchen is a rich education and a delectable introduction to modern indigenous cuisine of the Dakota and Minnesota territories, with a vision and approach to food that travels well beyond those borders.

Quick & Easy Food

Ready for Dessert

Baking with a Healthy Twist

World Wide Cook Book

Recipes and Guidance for Baking with Confidence

More Than 50 Recipes from Butterscotch Pecan Curls to Sour Cream Jumbles

What's Cooking America

Take it from a girl who has earned her name as The Girl Who Ate Everything, this cookbook is filled with family friendly recipes that were taste tested and approved by her own 5 kids. There are over 90 new, drool worthy recipes along with 10 popular favorites from the blog. From appetizer to dessert, you'll find a wide variety of recipes for every palate. Every recipe has a photo taken by Christy herself and personalized tips to help you along the way. You'll love her S'mores Cookie Cups, Cheeseburger Pizza Balls, Juicy Beef Tenderloin, and Cinnamon Roll Sheet Cake.

The author dedicated his book to "economical housewives". It contains more than 100 eggless recipes of cakes, cookies, muffins desserts and so on. There are step-by-step cooking instructions for all the recipes. Enjoy delicious eggless recipes.

A soulful tour of Palestinian cooking today from the Ottolenghi restaurants' executive chef and partner—120 recipes shaped by his personal story as well as the history of Palestine. IACP AWARD WINNER • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Forbes • Bon Appétit • NPR • San Francisco Chronicle • Food Network • Food & Wine • The Guardian • National Geographic • Smithsonian Magazine • Publishers Weekly • Library Journal “Truly, one of the best cookbooks of the year so far.”—Bon Appétit The story of Palestine’s food is really the story of its people. When the events of 1948 forced residents from all regions of Palestine together into one compressed land, recipes that were once closely guarded family secrets were shared and passed between different groups in an effort to ensure that they were not lost forever. In Falastin (pronounced “fa-la-steen”), Sami Tamimi retraces the lineage and evolution of his country’s cuisine, born of its agriculturally optimal geography, its distinct culinary traditions, and Palestinian cooks’ ingenuity and resourcefulness. Tamimi covers the territory between the Mediterranean Sea and the Jordan River—East Jerusalem and the West Bank, up north to the Galilee and the coastal cities of Haifa and Akka, inland to Nazareth, and then south to Hebron and the coastal Gaza Strip—recounting his upbringing with eleven siblings and his decision to leave home at seventeen to cook in West Jerusalem, where he met and first worked with Yotam Ottolenghi. From refugee-camp cooks to the home kitchens of Gaza and the mill of a master tahini maker, Tamimi teases out the vestiges of an ancient culinary tradition as he records the derivations of a dynamic cuisine and people in more than 130 transporting photographs and 120 recipes, including: • Hassan’s Easy Eggs with Za’atar and Lemon • Fish Kofta with Yogurt, Sumac, and Chile • Pulled-Lamb Schwarma Sandwich • Labneh Cheesecake with Roasted Apricots, Honey, and Cardamom Named after the Palestinian newspaper that brought together a diverse people, Falastin is a vision of a cuisine, a culture, and a way of life as experienced by one influential chef.

In this official tie-in to Mary's gorgeous new six-part BBC Two TV series, Mary reveals the secrets of her very favourite food. Featuring all the foolproof recipes from the show, Mary introduces you to her favourite dishes using produce from the farmers' market, the herb garden, the seaside, the countryside and more. This all-new collection of over 100 fuss-free, delicious dishes offers yet more inspirational ideas that anyone can try. From tempting Mini Beef Wellingtons, perfect for a party, to her foolproof Saturday Night Pasta, Mary's no-nonsense advice means cooking for friends and family has never been simpler. And of course, there are plenty of indulgent cakes and teatime treats for those with a sweet tooth. The book also contains Mary's favourite Christmas recipes, from the two Mary Berry's Absolute Christmas Favourites TV specials. These are dishes that Mary never tires of, that are not too difficult to make, that don't have too many ingredients, and that'll have all your family asking for second helpings! From tempting canapés and inspiring salads to comforting suppers and indulgent cakes, it's never been easier to find a new absolute favourite.

70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: a Cookbook

Nourish Cakes
A Collection of Recipes for Gathering
The Taartwork Pies Cookbook
Nadiya Bakes
Healthy Air Fryer Cookbook

From highly creative fruit tarts and pies to chocolate, desserts and weekend brunch

Paula Deen meets Erma Bombeck in The Pioneer Woman Cooks, Ree Drummond’s spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, Confessions of a Pioneer Woman, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. The Pioneer Woman Cooks—and with these “Recipes from an Accidental Country Girl,” she pleases the palate and tickles the funny bone at the same time.

300 gluten- and dairy-free recipes from popular food blogger Audrey Roberts to reset your eating habits to live a healthier life. Millions of people now suffer from celiac disease and food sensitivity. But switching to a diet without gluten or dairy not only benefits those with gluten sensitivity or lactose intolerance, but benefits anyone who needs more energy, wants to lose weight, or simply craves a much healthier lifestyle. And now cooking without them is simple! You no longer need to give up the foods you love because with easy substitutions, some creative cooking, and the recipes in this book, you will still enjoy all your favorite foods. The Everything Gluten-Free & Dairy-Free Cookbook includes 300 gluten- and dairy-free recipes that your whole family will enjoy—from eggs benedict casserole to coconut cream pie. These easy and delicious recipes make it painless to start living a healthier life and feel better. Audrey Roberts, founder of the popular food blog Mama Knows Gluten Free, teaches you how to make the most satisfying recipes from breakfast to dinner and snacks in between meals. The Everything Gluten-Free & Dairy-Free Cookbook makes it easy to meet your family’s dietary needs while keeping them happy and healthy.

Let Mary solve all your Christmas troubles with this fabulous collection of her favourite Christmas recipes. Mary Berry’s Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to every celebration. Simple yet reliable recipes and Mary’s handy hints will take the pressure off entertaining, whether it’s for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-have companion to the festive season.

Nourish Cakes offers 50 stunning recipes for cakes and bakes, both large and small, focusing on healthy ingredients such as nuts, vegetables and dried fruit. Many of the recipes are allergy- or intolerance-friendly, using wheat-free flours and unrefined sugars, and each recipe is clearly coded to show which dish will suit you. With sections covering Light and Zesty bakes (Lime, coconut and courgette cake; Lavender and spelt sables), Vibrant and Fruity (Peach, olive oil and rosemary friands; Fig and honey tart), Warm and Nutty (Sweet potato brownies), and Dark and Spicy (Chocolate, buckwheat and chestnut roulade; Clementine, oat and cranberry muffins), the emphasis is on including exciting new ingredients, rather than on cutting things out, showing how you can get the same amazing tastes and textures with healthy alternatives. With all the recipes checked by a qualified dietitian, the cakes in the book will lead you to embrace a more positive, balanced and inclusive approach in your baking. There’s also an index to direct you to vegan, gluten-free and dairy-free cakes at a glance, and all the ingredients can be easily sourced from supermarkets or healthfood shops. Nourish Cakes presents an alternative way of baking and makes it appealing, celebratory and exquisitely beautiful.

My New Roots
Magnolia Table
The Vintage Baker
The Nerdy Nummies Cookbook
63 Foolproof Recipes for Yeasted, Enriched & Naturally Leavened Breads
Once Upon a Chef: Weeknight/Weekend
Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More: A Baking Book

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show Gourmet Makes offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious
“There are no ‘just cooks’ out there, only bakers who haven’t yet been converted. I am a dessert person, and we are all dessert people.”—Claire Saffitz
Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire’s signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do’s and don’ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

At long last, Sarah Britton, called the “queen bee of the health blogs” by Bon Appétit, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike—flock to Sarah’s adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. My New Roots is the ultimate guide to revitalizing one’s health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate.

This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: · AMAZING VEGGIE CHILI, comforting black rice, zingy crunchy salsa and chill-rippled yogurt · GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping · VEGGIE PAD THAI, crispy fried eggs, special tamarind & tofu sauce and peanut sprinkle · SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese · SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

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

Inspired Plant-Based Recipes for Every Season: A Cookbook

Menus and Recipes of 75 Nations

Bangkok

Mastering the Art of Cooking with Weed [A Cookbook]

Mary Berry’s Christmas Collection

The Everything Gluten-Free & Dairy-Free Cookbook

My Best Recipes

After a life-threatening event, the No Sugar Baker rolled up her apron, changed her lifestyle and has quickly become one of America's favorite self-taught bakers. She shares her informative health experience and over one hundred recipes. She'll be your favorite, too! 100 dependable recipes including no-fuss weeknight dinners plus leisurely weekend meals to look forward to, from the bestselling author of Once Upon a Chef. Years before she started her popular Once Upon a Chef blog, back when she became a new mom, Jennifer Segal kept a recipe binder divided into two sections- Weeknight and Weekend. This is how she thought about what to cook for dinner, and, fifteen years later, it still is. In this versatile collection, you'll find seventy recipes for fast and easy weeknight meals, like Sesame-Ginger Meatballs and Pecorino-Crusted Chicken with Rosemary, and thirty recipes for slow, soothing weekend cooking, whether that's company-friendly Sear-Roasted Beef Tenderloin with Horseradish Cream Sauce or lazy Sunday morning Popovers with Salted Maple Butter. You'll also find Jenn's favorite desserts, like Cherry Ricotta Cake and Triple Chocolate Cheesecake, that are easy enough for the weeknight rush and luscious enough for weekend rest and celebration. Featuring seventy all-new dishes plus thirty fan favorites from her popular blog, Once Upon a Chef, each recipe is tested and retested multiple times in Jenn's home kitchen to ensure they are reliable, delicious, and sure to please every night of the week.

The Taartwork Pies CookbookGrandmother's Recipe, Granddaughter's Remix

Bread is one of the most fundamental parts of our diet, yet so many of us rely on bland grocery-store offerings when flavorsome breads can easily be made at home. Della Fattoria Bread teaches readers to make the popular breads of this award-winning bakery. More than an instructional guide, the book takes the fear out of bread baking,and encourages bakers to draw on their senses, experiences, and instincts. Weber’s teachings are homespun and based on passed-down wisdom, not on finicky science or dull kitchen textbooks. The book is filled with invaluable bread-baking secrets, including starters and proper techniques, and features recipes for all levels of bakers. Beginners can learn to bake yeasted breads using pans. Advanced bakers can jump right into making free-form loaves of naturally leavened breads in all shapes and flavors. Other chapters include recipes for enriched breads like brioche and challah; pre-fermented breads, including baguettes; and crackers, breadsticks, naan, and more. The book includes recipes that incorporate the breads, too, such as Tomato Bread Soup and Della Fattoria’s famous Tuna Melt Piadina, along with the stories of the bakery and the unique family that has run it for nearly 20 years.

Eggless Recipe Book for Cakes, Cookies, Muffins and Desserts

The Pioneer Woman Cooks

For the Best Christmas Ever

Over 100 Vegan Recipes to Glow from the Inside Out

Milk Bar: Kids Only

Simple Secrets for Baking Like a Pro

Ultimate Veg

Little Ellie the elephant is the only kid at a grown-up party. No one is paying any attention to poor Ellie, and she can't reach the food! Why must everything be for big people? Then to Ellie's surprise, she discovers a little chef mouse inside a hole in the wall, and he's filming a cooking show! Ellie can see that his sharp senses are key ingredients for a successful tiny pie. Will this be the perfect snack that's just her size? As an added treat, Alice Waters has contributed a delicious tiny apple pie recipe perfect for little hands (and big appetites)!

Brittany’s Oma immigrated from Amsterdam to the United States, bringing a recipe for a perfectly crispy, sweet and citrusy pie crust that transforms any pie filling into something special. Brittany’s Oma taught her how to bake with this unique recipe and she has kept it a secret all these years. Now, with The Taartwork Pies Cookbook, everyone can learn how to make the recipe that has blown so many away with its wonderful flavor. Not only does Brittany include her Oma’s Dutch Apple Taart recipe, but she includes 59 other fillings to complement the dough. There is also a gluten-free version and a chocolate version of the pie crust to cater to different tastes and dietary restrictions. Other recipes include Rose Poached Rhubarb Strawberry Pie, Chamomile Peach Pie, Honey Sweet Potato Pie and Beet Red Pie with White Chocolate Whip. The recipes are organized by season to take advantage of fresh ingredients. Brittany’s pies have been featured in Vogue and Bustle and on Stone Fox Bride. Aside from running a bakery, she also writes for Nylon and Buzzfeed. This book has 60 recipes and 60 photos.

Published in Hartford in 1796, this volume in the American Antiquarian Cookbook Collection is a facsimile edition of one of the most important documents in American culinary history. This is the first cookbook written by an American author specifically published for American kitchens. Named by the Library of Congress as one of the 88 “Books That Shaped America,” American Cookery was the first cookbook by an American author published in the United States. Until its publication, cookbooks printed and used by American colonists were British. As indicated in Amelia Simmons’s subtitle, the recipes in her book were “adapted to this country,” reflecting the fact that American cooks had learned to make do with what was available in North America. This cookbook reveals the rich variety of food colonial Americans used, their tastes, cooking and eating habits, and even their rich, down-to-earth language. Bringing together English cooking methods with truly American products, American Cookery contains the first known printed recipes substituting American maize for English oats; and the recipe for Johnny Cake is apparently the first printed version using cornmeal. The book also contains the first known recipe for turkey. Possibly the most far-reaching innovation was Simmons’s use of pearlsh—a staple in colonial households as a leavening agent in dough, which eventually led to the development of modern baking powders. “Thus, twenty years after the political upheaval of the American Revolution of 1776, a second revolution—a culinary revolution—occurred with the publication of a cookbook by an American for Americans.” (Jan Longone, curator of American Culinary History, University of Michigan) This facsimile edition of Amelia Simmons’s American Cookery was reproduced by permission from the volume in the collection of the American Antiquarian Society, Worcester, Massachusetts. Founded in 1812 by Isaiah Thomas, a Revolutionary War patriot and successful printer and publisher, the Society is a research library documenting the life of Americans from the colonial era through 1876. The Society collects, preserves, and makes available as complete a record as possible of the printed materials from the early American experience. The cookbook collection includes approximately 1,100 volumes.

Friendly and inviting–bound to be a classic–-“What’s Cooking America” offers more than 800 tried-and-tasted recipes, accompanied by a wealth of well-organized information. When Andra Cook and Linda Stradley discovered that they each had been working on compiling favorite recipes requested by their children, they decided to throw their efforts into one pot and let it simmer for a while until the contents were thick and rich to emerge fully seasoned as “What’s Cooking America.” Andra Cook lives in North Carolina and Linda Stradley lives in Oregon.

The Oh She Glows Cookbook

Jamie Oliver’s Christmas Cookbook

Sweet Treats for the Geek in All of Us

The Hairy Bikers’ Perfect Pies

Best War Time Recipes

300 simple and satisfying recipes without gluten or dairy

Jamie Oliver's Christmas Cookbook is packed with all the classics you need for the big day and beyond, as well as loads of delicious recipes for edible gifts, party food, and new ways to love those leftovers. It's everything you need for the best Christmas ever. Inside you'll find all the classics as well as tasty alternatives, including: salmon pate, apple and squash soup; roast turkey, goose and venison; nut roast and baked squash; best roasties, baked mash, parsnips, glazed carrots, four ways to do sprouts; gravies and cranberry sauce, meat and vegetarian stuffings; turkey risotto; Christmas trifles, pavlova; chocolate logs, Christmas cake, mince pies, gingerbread, baked camembert, smoked salmon blinis, hot buttered rum and many, many more delicious recipes. "I've got all the bases covered with everything you need for the big day and any feasting meals over the festive period, as well as party fare, edible gifts, teatime treats, cocktails, and of course, exciting ways to embrace and celebrate those leftovers. You'll also find all the deeply important technical info you need, such as cooking charts, and wherever possible, I've designed the recipe to be cooked at the same oven temperature, so you can be efficient with time and oven space, and it'll be super-easy for you to mix and match the different elements and build your own perfect Christmas meal. I haven't held back. This book is the greatest hits, all wrapped up in one Christmas parcel, and I hope you have fun looking through, picking your recipes, and building your own plan." ~ Jamie Oliver

For bakers of all levels, this book is filled with fun projects perfect for the whole family. Print run 125,000.

Dessert Person

100 Great Recipes with Fewer Calories and Less Fat

Mary Berry's Absolute Favourites

Minimalist Baker's Everyday Cooking

Recipes and Stories from the Heart of Thailand

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes