

The Perfect Scoop Revised And Updated 200 Recipes For Ice Creams Sorbets Gelatos Granitas And Sweet Accompaniments

Foolproof recipes for homemade ice cream from best-selling author and "diva of desserts" Rose Levy Beranbaum With Rose's easy-to-follow, meticulously tested, and innovative recipes, perfect ice creams and other frozen treats are simple to churn up anytime. Here she gives her foolproof base method, plus all the tips and info you need to know—on machines, ingredients, techniques, and her own unique approaches and discoveries (for example, an easier method of mixing custard bases without needing to "temper" them; how to make a substitution for glucose by microwaving corn syrup;and how adding milk powder can help prevent ice crystals). Flavors include classics and new twists, including Lemon Ginger, Peanut Butter and Chocolate Fudge, Back Road Mint Chocolate Chip, Brown Sugar with Black Pepper, Roasted Corn, and Red Wine, plus mix-ins, toppings, and "ice cream social" desserts like waffle cones, ice cream sandwiches, brownies, ice cream cake, and more.

The Vegan Scoop brings the pleasures of the ice cream parlor into your home with 150 recipes for delicious frozen desserts that are so rich and creamy, they 're better than the " real " thing—and contain one-third the calories! Developed by vegan hipster Wheeler del Torro of Wheeler ' s Frozen Desserts, these " faux " creams feature 100 percent vegan-certified ingredients, making them suitable for both vegans and those with lactose intolerance and other dairy aversions. And with each serving containing approximately 80 calories—nearly 100 calories fewer than a serving of traditional ice cream—you can indulge with peace of mind (and keep your trim waistline!). Chapters are devoted to innovative flavor " inspirations, " and cover everything from Caribbean & Island Flavors to Healthy Flavors and Aphrodisiacal Flavors. You ' ll also find two chapters full of recipes for toppings, sauces, sides, and other dessert accompaniments. Recipes include: Peanut Butter Banana Black Sesame Chocolate Marshmallow Almond Cookie Orange Passion Fruit Granola Crunch Pecan Apple Danish Espresso Bean Vanilla Graham Cracker and hundreds more!

Presents a generous assortment of more than two hundred taste-tempting recipes for homemade ice creams, granitas, sorbets, and accompaniments, including a variety of international specialties, classic favorites, and innovative new treats that range from Chocolate Sorbet to Mojito Granita, as well as a host of sauces, crunchy toppings, and tempting mix-ins.

Salt & Straw is the brainchild of two cousins, Tyler and Kim Malek, who stumbled into ice cream making. But that stumbling is what made them great. With barely an idea of how to make ice cream, they turned to their friends for advice- chefs, chocolatiers, brewers, and food experts of all kinds, and what came out is an ice cream company that sees new flavors and inspiration everywhere they look. Using a super-simple ice cream base you can make in about the time it takes you to decide on a scoop in their shop, here are dozens of their most beloved, innovative, (and a couple of their most controversial) flavors, like Sea Salt with Caramel Ribbons, Roasted Strawberry and Toasted White Chocolate, Roasted Parsnip and Banana, Buttered Mashed Potatoes and Gravy, and Olde People. But more importantly, this book reveals what they've learned, how to tap your own creativity and how to invent flavors of your own, based on whatever you see around you. Because ice cream isn't just be a thing you eat, it's a way to live.

The Artisanal Kitchen: Perfect Homemade Ice Cream
Bi-Rite Creamery's Sweet Cream & Sugar Cones

Damn Delicious

Gelato, ice creams and sorbets

The Chocolate Lover's Guide with Recipes [A Baking Book]

Scoop the Ice Cream Truck

Beloved Recipes and Stories [A Cookbook]

"Ever fantasize about a one-stop ice-cream shop that has all your favorite flavors and then some? If so, Robin Donovan's Homemade Ice Cream Recipe Book is your dream come true. Time-tested flavors such as Cookies and Cream, Classic Vanilla, Chocolate Fudge Brownie, and Red Velvet abound in these easy-to-follow recipes. All recipes are based on one classic base. From there, the sky's the limit!" --Marcy Goldman, chef, author of A Passion for Baking, and host of www.BetterBaking.com There are few things more enjoyable than the creamy comfort of rich, old-fashioned ice cream. But with the recent boom in exotic flavors, non-dairy options, and Italian-style gelatos, sometimes you just want an ice cream recipe book that helps you make classic, custard-style ice cream right at home. Recipe developer, bestselling cookbook author, and lifelong ice cream lover Robin Donovan grew up craving her favorite frozen treat. Many sweltering summer afternoons were spent cranking an old-fashioned ice- and salt-filled ice cream maker to churn the kind of cold, fresh, velvety ice cream that childhood memories are made of. In her first ever ice cream recipe book, Robin offers everything you need to make your own memories with deliciously sweet and perfectly smooth ice cream. The Homemade Ice Cream Recipe Book is your all-in-one ice cream companion for classic, feel-good ice cream flavors with natural, wholesome ingredients using your very own home ice cream maker. Flavors, Flavors, Flavors! From rocky road to butter pecan, from mint chip to peach... the flavors in this ice cream recipe book are the most popular all-American favorites that everyone in your family is sure to love Churn like a Pro Handy tips and techniques will help you get the most out of your beloved ice cream maker Go Beyond the Cream This ice cream recipe book includes recipes for making cones, cakes, cookies, sauces, and more Top It Off Creative ideas for tasty mix-and-match toppings let you create your own signature scoop that go hand-in-hand with these ice cream recipe book favorites Ice cream holds a special place in everyone's heart. And with The Homemade Ice Cream Recipe Book it will hold a special place in your family's kitchen as well.

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."--Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

Make Ice Cream From the Best Creameries in the Country In the Comfort of Your Own Kitchen! What if you could have the greatest ice cream flavors from any of the 50 states in your kitchen? With Scoop Adventures by Lindsay Clendaniel, you'll have the recipes from the best shops in New York, Maryland, Illinois, Hawaii and everywhere in between. Lindsay Clendaniel, creator of Scoop Adventures, has found the best creameries from across the country and adapted their authentic recipes so you can make them in your own ice cream maker for your friends and family. These easy and delicious recipes include: Chipotle Raspberry Nebraska Sweet Corn Banana Pudding Rosemary Honey Walnut Prickly Pear Coconut Red Velvet Lavender Caramel Swirl Pumpkin Ale Apple Butter Rummy Pecan With over 80 recipes from all over the US, tried and tested for your kitchen, there is sure to be a flavor for every mood and every taste preference. With the stories behind the flavors, colorful photos of the shops and most importantly, tasty and one-of-a-kind recipes, you'll have everything you need to scoop your way across America's best flavors.

The Vegan Scoop

The Delicious History

Big Gay Ice Cream

Lola's Ice Creams and Sundaes

The Sweet Life in Paris

60 Easy & Delicious Recipes of Traditional Ice Cream & Frozen Yogurt, Keto & Vegan Frozen Desserts, Granitas & Gelatos, Sorbets & Sherbets, & Ice Cream for Adults

Make the Real Recipes from the Greatest Ice Cream Parlors in the Country

When Molly Moon Neitzel opened the first of her five boutique ice cream scoop shops in the spring of 2008, it was an instant hit with the folks of Seattle. So much so that they've been happily lining up for a cone or signature sundae ever since, and now you can make her delicious ice creams, sorbets, and toppings at home! Arranged in the book by season—with the focus on using local, fresh fruit and herbs in combinations that are both familiar and surprising—you will find recipes for most flavors imaginable and even those a little unimaginable. From childhood favorites to avant-garde, adult-only fare, including the classic Vanilla Bean to the exotic Cardamom to the adventurous Balsamic Strawberry and the comforting Maple Bacon (try a scoop on oatmeal for a special winter breakfast treat!), these ice creams and sorbets are both simple and fun to make. Of course, they're even more fun to eat!

A journalist channels her ice-cream obsession, scouring the United States for the best artisanal brands and delving into the surprising history of ice cream and frozen treats in America. For Amy Ettinger, ice cream is not just a delicious snack but a circumstance and a time of year—frozen forever in memory. As the youngest child and only girl, ice cream embodied unstructured summers, freedom from the tyranny of her classmates, and a comforting escape from her chaotic, demanding family. Now as an adult and journalist, her love of ice cream has led to a fascinating journey to understand ice cream's evolution and enduring power, complete with insight into the surprising history behind America's early obsession with ice cream and her experience in an immersive ice-cream boot camp to learn from the masters. From a visit to the one place in the United States that makes real frozen custard in a mammoth machine known as the Iron Lung, to the vicious competition among small ice-cream makers and the turf wars among ice-cream trucks, to extreme flavors like foie gras and oyster, Ettinger encounters larger-than-life characters and uncovers what's really behind America's favorite frozen treats. Sweet Spot is a fun and spirited exploration of a treat Americans can't get enough of—one that transports us back to our childhoods and will have you walking to the nearest shop for a cone.

A collection of 60+ flavor-packed recipes for ice creams and frozen treats rooted in Mexico's rich and revered ice cream traditions. This new offering from the incredibly popular baker and sweets maker Fany Gerson, the powerhouse behind Brooklyn's La Newyorkina and Dough, showcases the incredibly diverse flavors of Mexican ice cream while exploring the cultural aspects of preparing and consuming ice cream in Mexico. Gerson uses unique ingredients to create exciting and fresh flavors like Red Prickly Pear Ice Cream, Oaxacan-style Lime Sorbet, Avocado-Chocolate Ice Cream, and Rice-Almond Ice Cream with Cinnamon. All recipes are created with the home cook in mind, and written in Fany's knowledgeable but accessible voice. Mexican Ice Cream features vibrant location photography and captures the authentic Mexican heladerias that Gerson has been visiting for decades. For anyone looking to up their summer ice cream game, this is the book.

The word gelato, in Italian, simply means "ice cream," but its meaning has shifted to define a type of high-end frozen dessert, made with milk, not cream. Gelato also has 35% less air whipped into it than ice cream, heightening its rich mouthfeel without tipping the scales. Gelato, in all its luxury, is simple to make at home with a standard ice-cream maker. Making Artisan Gelato, following on the heels of Making Artisan Chocolates, will offer 45+ recipes and flavor variations for exquisite frozen desserts, made from all-natural ingredients available at any grocery store or farmer's market. From pureeing and straining fruit to tempering egg yolks for a creamy base, the gelato-making techniques included in Making Artisan Gelato ensure quality concoctions. Recipe flavors run the gamut—nuts, spices, chocolate, fruit, herbs, and more—with novel flavor pairings that go beyond your standard-issue fare.

45 Recipes and Techniques for Crafting Flavor-Infused Gelato and Sorbet at Home

Ice Cream Recipe Book

Iced Delights for All Seasons

Homemade Ice Cream Recipe Book

The Ciao Bella Book of Gelato & Sorbetto

Scoop Adventures: The Best Ice Cream of the 50 States

Hello, My Name is Ice Cream

Nothing beats homemade ice cream, and making it from scratch is a charming summertime tradition whose time has come again. Ice Creams & Sorbets offers nearly 50 recipes for simple and sophisticated frozen desserts: old-fashioned classic vanilla bean, strawberry, and bittersweet chocolate; contemporary delights such as Lavender-Honey Ice Cream and Lemongrass-Wine Ice; and sinfully exquisite treats like White Chocolate-Framboise Truffle Gelato. With handy ingredient guides and the rundown on how to select and use ice cream makers, this fabulous book is a recipe for delicious new-fashioned fun.

THE FANTASTIC NEW SUNDAY TIMES BESTSELLER. Big flavours. Good ingredients. Uncomplicated food. That's what Si King and Dave Myers, AKA the Hairy Bikers, are known and loved for. Now the kings of comfort, and nation's favourite cook, bring you everyday cooking at its best. For this book, Si and Dave have conducted a survey to ask you, their fans, what you all love to eat at home. You answered in your thousands, sharing so many great ideas for go-to dinners, puddings and more. Inspired by these, the Bikers have created 100 new tripled-tested recipes for easy and delicious ways to elevate these everyday family favourites into taste sensations. From hearty roasts to mouth-watering curries, speedy stir-fries to easy pies, and irresistible puds and bakes, EVERYDAY WINNERS is packed full of ideas to make every meal memorable. Enjoy mega-satisfying recipes include Chicken Kiev Pasta Bake, Tex Mex Beef Chilli, Sausage Risotto and Lamb Kofta Vindaloo, and tempting puds like Pineapple & Rum Sticky Toffee Pudding and Cherry & Dark Chocolate Cheesecake. With each dish bursting with the Hairy Bikers' trademark big flavours, these are just some of the many tasty delights in this cracking new book. Time to mix things up in the kitchen, so get stuck in and add a little Bikers' magic to your cooking - whatever day it is!

With little skill, surprisingly few ingredients, and even the most unsophisticated of ice-cream makers, you can make the scrumptious ice creams that have made Ben & Jerry's an American legend. Ben & Jerry's Homemade Ice Cream & Desserts tells fans the story behind the company and the two men who built it—from their first meeting in 7th-grade gym class (they were already the two widest kids on the field) to their "graduation" from a \$5.00 ice-cream-making correspondence course to a cream shop in a renovated gas station. But the best part comes next. Dastardly Mash, featuring nuts, raisins, and hunks of chocolate. The celebrated Heath Bar Crunch. New York Super Fudge Chunk. Oreo Mint. In addition to Ben & Jerry's iconic recipes here are recipes for ice creams made with fresh fruit, with chocolate, with candies and cookies, and recipes for sorbets, sundaes, and baked goods.

"Ice cream perfection in a word: Jeni's." —Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the creator of Jeni's Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as delicious as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Irresistible color photographs, this delightful cookbook contains 100 of Jeni's jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecan. Prepare desserts with star quality will scoop this book up. How cool is that?

Ice Creams & Sorbets

Includes Fresh Peach Ice Cream, Ginger Pear Sorbet, Hazelnut Nutella Swirl Gelato, Kiwi Granita, Lavender Honey Ice Cream...and hundreds more!

BraveTart: Iconic American Desserts

Mexican Ice Cream

Recipes from a Neighborhood Ice Cream Shop

80+ Recipes for Healthy Homemade Vegan Ice Creams: A Cookbook

Great Scoops

Ice cream really does make everything better. Compiled with love by the team at The Merry Dairy, Great Scoops features a cheerful collection of 80 easy, custard-style and vegan ice creams and delectable desserts. From hibiscus & passion fruit and bourbon black cherry to triple chocolate and caramel popcorn, this exciting new cookbook also includes recipes for signature sauces, toppings, and baked goods (say hello to chocolate chip cookies and meringue kisses). Best of all, the ice creams are nut-free, sesame-free, (and some even gluten-free). What can we say? This is good mood food at its best. And for those who are new to ice cream making, have no fear: the book includes a chapter covering everything there is to know about making both dairy and vegan ice creams and frozen desserts at home. Great Scoops is a captivating cookbook about artisanal ice cream, the people who craft it and the community that loves them for it. The delightful selection of classic and whimsical flavors reminds us that delicious homemade ice creams can be made year-round and, more importantly, that you're never too old (and it's never too cold) to enjoy a heartfelt scoop.

Make any day sweeter—with the luscious taste of homemade ice cream! Have you been searching for creative new ways to enjoy ice cream? With this delightful collection of recipes, you can craft flavor-infused ice cream anytime. Whether it's a twist on plain vanilla bean or an artisan flavor like Fresh Fig Gelato, The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook includes recipes for hundreds of cold delights, including: Ice cream, ice milk, and frozen yogurt Sherbets and sorbets Italian gelato and other international frozen desserts Vegan and sugar-free frozen desserts If you're an ice cream aficionado, dig in to this ultimate guide to homemade frozen desserts. It's packed full of delicious, creamy recipes your entire family will love to scoop up!

A master chef introduces the fundamentals of frozen desserts — use of milk and cream, operating hand freezer or refrigerator, more. Hundreds of recipes include bombes, frappés, ices, mousses, parfaits, sherbets.

The NEW recipe book that readers are describing as "The Perfect Guide for the Cuisinart Pure Indulgence." This expansive 243 page recipe book is a MUST HAVE for any homemade ice cream machine owner. Think you know ice cream? Once you try these ice cream, gelato, frozen yogurt, sorbet and dessert cocktail recipes, you'll realize that you had NO IDEA how amazing these frozen desserts could be. The Cuisinart(R) ICE-30BC is an incredibly versatile appliance.

This quick & easy to use guide and recipes book will show you how to make the most out of your ice cream maker. These 100 recipes offer great variety and reliability and are sure fire crowd pleasers. Here is the summary of recipes you will learn how to prepare like a pro in this comprehensive homemade ice cream book. These ice cream, gelato, frozen yogurt, and sorbet recipes are FUN, EASY, and AMAZING. We've included most of the POPULAR recipes people search for: IN THIS CUISINART(R) RECIPE BOOK, YOU WILL FIND: ICE CREAM RECIPES - Chocolate Mousse, Chunky Chocolate Mint, Va-Va Voom Vanilla Ice Cream, S'mores, Chocolate Chip Cookie Dough, and so much more. GELATO RECIPES - Chocolate Cheesecake Gelato, Banana Cream, Salted Toffee, Marvelous Mango, and on and on. FROZEN YOGURT RECIPES - Triple Chocolate Fudge Brownie, Black Forest, Watermelon, Caramel Nut Crunch, Maple Cayenne Lemonade...you just won't believe all of the incredible options! SORBET RECIPES - Strawberry, Lemon, Mango Lime, Dark Chocolate, one amazing sorbet after the other. ADULTS ONLY - Pina Colada, White Russian Gelato, "Old Fashioned" Vanilla Whiskey, Irish Cream, Gin & Juice Yogurt, don't get TOO carried away but there simply isn't a more enjoyable way to imbibe. Utilizing your Cuisinart like a pro will completely change your Summer. You invested in it, get the most out of it. Don't let it just sit there in your kitchen. Use it! Those who will try your frozen desserts that you prepare with this book will beg you to open up your own store. You will NOT regret buying Jessica's Complete Cuisinart(R) Homemade Frozen Yogurt, Sorbet, Gelato, Ice Cream Maker Book!

The Hairy Bikers' Everyday Winners

Cool Recipes

Coolhaus Ice Cream Book

Ben & Jerry's Homemade Ice Cream & Dessert Book

The Perfect Scoop

An Ice Cream Binge Across America

100 Decadent and Fun Recipes for Your 2-Quart Ice-30bc

A celebration of the world's greatest chilled dessert, this book focuses on the specifically Italian origins of ices. Many would later claim ices as their own, but gelati, sorbetti, granite and many more sweet treats from the icebox all had their beginnings in Italy. Cornettos overloaded with softly melting scoops of flavoursome heaven did not occur by chance - much went before - tales that need to be told! The Romans brought down blocks of frozen snow from the slopes of mount Etna to store in grottoes and man-made ice houses during the dry heat of summer. The icy slush was flavoured with fruit and honey syrup and it wasn't long before a lively trade in the new delicacy erupted amongst the fashionable nobility of the day. Soon everyone wanted ice; yet this was no passing fad and an enduring culinary legacy was born. As well as providing delicious recipes for everything from a divinely delicate pear and white wine sorbet to the most indulgent Zuccotto (a confection of chocolate, alcohol, cream and nuts), Gelato explores the fascinating myths, true stories and historic events behind the scenes. Packed with stunning photography, easy to follow instructions (many recipes do not require an ice cream maker), and interesting asides, this book fully justifies ice cream's reigning popularity as the world's number one comfort food. Word count: 20,000

Ripe seasonal fruits. Fragrant vanilla, toasted nuts, and spices. Heavy cream and bright liqueurs. Chocolate, chocolate, and more chocolate. Every luscious flavor imaginable is grist for the chill in The Perfect Scoop, pastry chef David Lebovitz’s gorgeous guide to the pleasures of homemade ice creams, sorbets, granitas, and more. With an emphasis on intense and sophisticated flavors and a bountiful helping of the author’s expert techniques, this collection of frozen treats ranges from classic (Chocolate Sorbet) to comforting (Tin Roof Ice Cream), contemporary (Mojito Granita) to cutting edge (Pear-Pecorino Ice Cream), and features an arsenal of sauces, toppings, mix-ins, and accompaniments (such as Lemon Caramel Sauce, Peanut Brittle, and Profiteroles) capable of turning simple ice cream into perfect scoops of pure delight. From the Hardcover edition.

Collects gelato and sorbetto recipes from the award-winning chain while sharing advice on how to create personalized flavor combinations, including Chocolate Guinness, Hazelnut Biscotti, and Grapefruit Campari.

From Saveur Award-winning Finnish author Virpi Mikkonen and Tuulia Talvio, a gorgeous book of decadent, easy--and healthy!--vegan ice cream recipes Just in time to beat the summer heat, N'ice Cream offers 80 decadent and healthy ice cream recipes made from all-natural, wholesome vegan ingredients like fruits, berries, and plant-based milks and nuts--as the authors say, "no weird stuff." Get ready to have your ice cream and eat it too. Award-winning Finnish author Virpi and coauthor Tuulia show that making your own ice cream can be easy and good for you at the same time. These recipes can be made with or without an ice cream maker, and include foolproof instant ice creams that can be savored right away. As Tuulia and Virpi say, people deserve to eat goodies without feeling crappy afterwards, and now they can; all the recipes are dairy-free, gluten-free, and refined-sugar-free, and many are nut-free and raw as well. These delicious recipes include creamy ice creams, soft serves, and milkshakes; fresh sorbets and popsicles; party fare like ice cream cakes, sauces, and more. Enjoy light, summery treats like Coconut Water Coolers and Apple Avocado Mint Popsicles, or relish more decadent fare like the Dreamy Chocolate Sundae and Mint Chocolate Ice Cream Sandwiches. The book itself is gorgeously designed with mouth-watering photographs. Perfect for those who want to devour summer treats without guilt, N'ice Cream is about to make your summer a whole lot more delicious.

Sweet Seasonal Recipes for Ice Creams, Sorbets, and Toppings Made with Local Ingredients

Making Artisan Gelato

Jeni’s Splendid Ice Creams at Home

Sweet Spot

90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery

The Delights and Disasters of Making My Paris Home

Rose’s Ice Cream Bliss

Nothing beats delicious artisanal ice cream, and this bite-sized book is full of highly doable recipes that can be made in a \$50 home-cook-friendly ice cream machine. The craveable ice creams and frozen yogurts favorites include strawberry, pistachio, and vanilla but also creative combinations like Farmstead Cheese and Guava Jam Ice Cream and Wild Berry Lavender Ice Cream. Mix and match them into sundaes decked with crunchy “gravels” (delicious crumbly toppings), syrups, and more to create an unforgettable sweets experience. From Graham Cracker Ice Cream to Baked Rhubarb Frozen Yogurt to the One Night in Bangkok Sundae, these recipes—adapted from Jeni Britton Bauer’s Jeni’s Splendid Ice Creams at Home and Jeni’s Splendid Ice Cream Desserts—make up a must-have collection of decadent desserts.

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 entr é es, 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.

A revised and updated edition of the best-selling ice cream book, featuring a dozen new recipes, a fresh design, and all-new photography. This comprehensive collection of homemade ice creams, sorbets, gelatos, granitas, and accompaniments from New York Times best-selling cookbook author and blogger David Lebovitz emphasizes classic and sophisticated flavors alongside a bountiful helping of personality and proven technique. David’s frozen favorites range from classic (Chocolate-Peanut Butter) to comforting (S’mores Ice Cream) and contemporary (Lavender-Honey) to cutting-edge (Labneh Ice Cream with Pistachio-Sesame Brittle). Also appearing is a brand new selection of frozen cocktails, including a Negroni Slush and Spritz Sorbet, and an indulgent series of sauces, toppings, and mix-ins to turn a simple treat into a perfect scoop of delight.

Scoop the Ice Cream Truck has seen a lot of summers selling his vanilla ice cream cones across the city. But he’s getting old, and the new trucks are getting fancier. Now they have waffle cones, jumbo sundaes, flash frozen ice cream, twenty-seven flavors and six special toppings. Feeling like he’s fallen behind, Scoop decides that it’s time for a redesign. But when his old frame can’t handle the new upgrades, can Scoop discover his own value and find the right spot to sell his vanilla cones?

The Art and Science of the Scoop

Over 400 Recipes

The Perfect Scoop, Revised and Updated

Molly Moon’s Homemade Ice Cream

The Everything Ice Cream, Gelato, and Frozen Desserts Cookbook

Ice Creams, Sorbets, Granitas, and Sweet Accompaniments

Bold, Fresh Flavors to Make at Home

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn’t have to mean boring.Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable ‘keepers’-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table.Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly ‘damn delicious!’

Homemade Ice Cream Recipe Book: 60 Easy & Delicious Recipes of Traditional Ice Cream & Frozen Yogurt, Keto & Vegan Frozen Desserts, Granitas & Gelatos, Sorbets & Sherbets, & Ice Cream for Adults offers a how-to guide for your classic, favorite frozen desserts, along with many unique ones.The book begins with advice on the basics, equipment needed, and tips to successful ice cream making. Then you'll find 60 brilliant and mouthwatering recipes, such as Cookies and Creme Ice Cream, Coffee Granita, and Moscato Ice Cream.Homemade keto and low-carb frozen desserts included. Tasty, indulgent recipes to help fat loss and increase energy. The decadence of the vegan recipes are sure to be your favorites. Healthy, natural ingredients that are as flavorful as all the rest.Whether you are hosting a party or having an indulgent night-in, these recipes will be the perfect solution.

Ice cream maker newbies or the old fashioned pro have found this recipe book to be a must. You'll consider each frozen treat a work of art. With the correct technique and the right kind of ingredients, you're sure to have the perfect, scoopable treat. Not too easy and not too complex, you'll find the perfect blend of texture and flavor in each recipe.!!!Please note!!! Book is available in 2 Paperback formats - Black & white and Full-color.

Choose the best for you: - Full-color version - simply press "See all formats and versions" above the price. Press left from the "paperback" button- Black & white - is the default first

Morfudd Richards ran a very popular London restaurant called Lola’s. When she closed it in 2004 she bought an ice-cream van and started a business - Lola’s on Ice - selling her homemade ice creams. From here springs this mouthwatering book, based on four years’ experience of mastering the art of making ice cream and the discovery of a passion. Morfudd shares over 100 sumptuous recipes for ice creams, sorbets, granitas and sundaes - for use with an ice-cream maker or by hand. She reveals why beetroot is the perfect partner for blackcurrant in a sorbet; how to make the creamiest vanilla ice cream and why your tastebuds won’t fail to be tantalised by burnt orange caramel or rhubarb crumble ice cream or pea and wasabi sorbet. She also teaches you how to marry flavours to create irresistible sundaes, how to make ices throughout the year using seasonal ingredients and provides a handy Q&A section to help solve your ice-cream dilemmas. With eye-catching design and stunning colour photography throughout, this book is THE definitive guide to all things iced and will have you licking your bowl clean to savour every last drop of your delectable desserts.

Complemented by famous recipes, an all-encompassing history of ice cream traces its evolution and culture, sharing a wealth of facts, anecdotes, and lore ranging from ice harvest ventures in ancient China to Andy Warhol’s paintings in the twentieth century.

200 Recipes for Ice Creams, Sorbets, Gelatos, Granitas, and Sweet Accompaniments [A Cookbook]

Saucy Stories & Frozen Treats: Going All the Way with Ice Cream: A Cookbook

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

The Complete Cuisinart Homemade Frozen Yogurt, Sorbet, Gelato, Ice Cream Maker Book

150 Recipes for Dairy-Free Ice Cream that Tastes Better Than the "Real" Thing

The Great Book of Chocolate

Ice Cream

The owners of the ice-cream truck-turned-national brand share recipes for many of their most popular creations, from the Bourbon Manhattan to Strawberry Gelato with Snickerdoodles. 40,000 first printing.

Be it soft-serve, gelato, frozen custard, Indian kulfi or Israeli glida, some form of cold, sweet ice cream treat can found throughout the world in restaurants and home freezers. Though ice cream was once considered a food for the elite, it has evolved into one of the most successful mass-market products ever developed.

In Ice Cream, food writer Laura B. Weiss takes the reader on a vibrant trip through the history of ice cream from ancient China to modern-day Tokyo in order to tell the lively story of how this delicious indulgence became a global sensation. Weiss tells of donkeys wooed with ice cream cones, Good Humor-loving World War II-era German diplomats, and sundaes with names such as “ Over the Top ” and “ George Washington. ” Her account is populated with Chinese emperors, English kings, former slaves, women inventors, shrewd entrepreneurs, Italian immigrant hokey-pockey ice cream vendors, and gourmand American First Ladies. Today American brands dominate the world ice cream market, but vibrant dessert cultures like Italy ’ s continue to thrive, and new ones, like Japan ’ s, flourish through unique variations. Weiss connects this much-loved food with its place in history, making this a book sure to be enjoyed by all who are beckoned by the siren song of the ice cream truck.

Welcome to Big Gay Ice Cream ’ s debut cookbook, a yearbook of ice cream accomplishments—all the recipes you need to create delicious frozen treats.
• New to making ice cream at home? Never fear—freshman year starts off simple with store-bought toppings and shopping lists for the home ice cream parlor.
• Sophomore year kicks it up a notch with tasty sauces and crunchy toppings.
• Junior year puts your new skills to work with shakes, floats, and sundaes inspired by some of Big Gay Ice Cream ’ s top-selling treats, including, of course, the Salty Pimp.
• In Senior year, get serious with outrageously delicious sorbets and ice cream recipes. Along the way, you can enjoy Bryan and Doug ’ s stranger-than-fiction stories, cheeky humor, vibrant photography and illustrations, and plenty of culinary and celebrity cameos (including an introduction by Headmaster Anthony Bourdain).

A collection of ice cream, frozen treat and dairy dessert recipes by San Francisco’s popular Bi-Rite Creamery emphasizes the use of farm-fresh, seasonal ingredients and includes such flavor options as Balsamic Strawberry, Honey Lavender and Orange-Cardamom. 20,000 first printing.

100 simple and delicious recipes to fire up your favourites!

N’ice Cream

Salt and Straw Ice Cream Cookbook

The Best Make-It-Yourself Ice Creams, Sorbets, Sundaes, and Other Desserts

Delicious Adventures in the World’s Most Glorious - and Perplexing - City

100 Super Easy, Super Fast Recipes

A Global History

With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, Hello, My Name is Ice Cream explains not only how to make amazing ice cream, but also the science behind the recipes so you can understand ice cream like a pro. Hello, My Name is Ice Cream is a combination of three books every ice cream lover needs to make delicious blends: 1) an approachable, quick-start manual to making your own ice cream, 2) a guide to help you think about how flavors work together, and 3) a dive into the science of ice cream with explanations of how it forms, how air and sugars affect texture and flavor, and how you can manipulate all of these factors to create the ice cream of your dreams. The recipes begin with the basics--super chocolatey chocolate and Tahitian vanilla--then evolve into more adventurous infusions, custards, sherbets, and frozen yogurt styles. And then there are the mix-ins, simple treats elevated by Cree’s pastry chef mind, including chocolate chips designed to melt on contact once you bite them and brownie bits that crunch.

"A chef buys an apartment in Paris and endures the headaches and excitement of renovating his own corner of paradise in the City of Light"--

From the New York Times bestselling author of My Paris Kitchen and L'Appart, a deliciously funny, offbeat, and irreverent look at the city of lights, cheese, chocolate, and other confections. Like so many others, David Lebovitz dreamed about living in Paris ever since he first visited the city and after a nearly two-decade career as a pastry chef and cookbook author, he finally moved to Paris to start a new life. Having crammed all his worldly belongings into three suitcases, he arrived, hopes high, at his new apartment in the lively Bastille neighborhood. But he soon discovered it's a different world en France. From learning the ironclad rules of social conduct to the mysteries of men's footwear, from shopkeepers who work so hard not to sell you anything to the etiquette of working the right way around the cheese plate, here is David's story of how he came to fall in love with—and even understand—this glorious, yet sometimes maddening, city. When did he realize he had morphed into un vrai parisien? It might have been when he found himself considering a purchase of men's dress socks with cartoon characters on them. Or perhaps the time he went to a bank with 135 euros in hand to make a 134-euro payment, was told the bank had no change that day, and thought it was completely normal. Or when he found himself dressing up to take out the garbage because he had come to accept that in Paris appearances and image mean everything. Once you stop laughing, the more than fifty original recipes, for dishes both savory and sweet, such as Pork Loin with Brown Sugar-Bourbon Glaze, Braised Turkey in Beaujolais Nouveau with Prunes, Bacon and Bleu Cheese Cake, Chocolate-Coconut Marshmallows, Chocolate Spice Bread, Lemon-Glazed Madeleines, and Mocha-Crème Fraîche Cake, will have you running to the kitchen for your own taste of Parisian living.

Custom-Built Sandwiches with Crazy-Good Combos of Cookies, Ice Creams, Gelatos, and Sorbets

The Ice Cream Book

Minimalist Baker's Everyday Cooking

L' Appart