

Frosting

Frostings

40 recipes for decadent frostings, ganaches, and glazes Whipped into a fluffy texture, drizzled for glazing, or creamed into a thick and sinful delight, frostings are an ideal finishing touch for cakes, s'mores, doughnuts and more! Author Courtney Dial Whitmore shares 40 recipes for traditional frosting favorites as well as exciting flavor combinations such as Salted Caramel, Chai Vanilla Bean, and Champagne Buttercream. Get out your mixer, piping bags and frosting tips and whip up your own flavored frostings to add that perfect topping or filling to your favorite desserts. Courtney Dial Whitmore is the editor and founder of the popular party-planning website pizzazzerie.com. She works with brands including Michaels Stores, Tostitos, Pepperidge Farm, and ConAgra to develop recipes and style products in an entertaining setting. She is also the author of Push-Up Pops and Candy Making for Kids. She lives in Nashville, Tennessee.

The Complete Book of Icing, Frosting & Fondant Skills

Frosting and Icing for Efficient Energy Use in Engineering Applications provides a compendium of innovative case studies for mitigating impacts from frosting and icing on energy. This book first clarifies the mechanisms of frosting and icing, outlining modeling options, and control techniques. Next, a series of experimental examples show the effects of frosting at different scales of energy production, from ambient air vaporizers to wind turbines, and demonstrate how to control these for maximum efficiency. Finally, the mechanisms and mitigation of frosting are examined in a variety of infrastructure scenarios, including sustainable food storage and efficient high-speed railways. Combining the theoretical fundamentals of frosting and icing with a huge range of real-world case studies, this resource shows how to limit energy loss to these effects in key areas of engineering. - Provides essential, foundational knowledge about frosting and icing mechanisms for energy transfer, production, and use - Details practical methods for modeling and control of frosting and icing, including analysis of appropriate use in Energy and transport applications - Includes two collections of case studies, showing how to maximize efficiency through frosting control in sustainable energy production and infrastructure

Frosting and Icing for Efficient Energy Use in Engineering Applications

IACP AWARD WINNER • 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.

Zoë Bakes Cakes

Experience the Joy and Delight of Creating Amazing Wedding Cakes from Scratch. Lorelie Carvey will

show you how to make and decorate the perfect wedding cake. The award-winning pastry chef has spent over thirty years perfecting her techniques and now offers advice that will ensure a sweet memory for your bride's special day. From the first idea to the spectacular result, Carvey guides you through everything you need to know to make the ultimate dream dessert. She includes her favorite recipes, like her chocolate buttermilk cake, hazelnut cake, chocolate mousse, lemon cream cheese, Italian meringue buttercream, and so much more. Carvey personally perfected each recipe during her baking career. In addition to recipes, Carvey clearly and comprehensively explains and demonstrates (with detailed photos) the baking and decorating techniques so you can create your unique cake design. With her own guide to ingredients, cooking methods, baking utensils, and decorating tips, you'll have everything you need to create a magnificent wedding cake that will be remembered and cherished by everyone. Your purchase comes with benefits including...a membership to Lorelie's exclusive cake support group, step by step video, a discount coupon for Cake Stackers, printable guides to pan sizes with number of servings, cups of batter, baking temperatures, baking times and cups of icing to frost and decorate. It also includes a guide to bakers measures and equivalents, emergency substitutions, cake ingredients, functions, fails and causes, a photo tutorial of delivering your cakes, plus cake decorating ideas and instruction.

Wedding Cakes with Lorelie Step by Step

NEW YORK TIMES BESTSELLER • Recipes to match every mood, situation, and vibe from the James Beard Award–winning author of *Where Cooking Begins* ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: San Francisco Chronicle • ONE OF THE BEST COOKBOOKS OF THE YEAR: Time Out, Glamour, Taste of Home Great food is an achievable part of every day, no matter how busy you are; the key is to have go-to recipes for every situation and for whatever you have on hand. The recipes in *That Sounds So Good* are split between weekday and weekend cooking. When time is short, turn to quick stovetop suppers, one-pot meals, and dinner salads. And for the weekend, lean into lazy lunches, simmered stews, and hands-off roasts. Carla's dishes are as inviting and get-your-attention-good as ever. All the recipes—such as Fat Noodles with Pan-Roasted Mushrooms and Crushed Herb Sauce or Chicken Legs with Warm Spices—come with multiple ingredient swaps and suggestions, so you can make each one your own. *That Sounds So Good* shows Carla at her effortless best, and shows how you can be, too.

That Sounds So Good

You Can Have Your Cake—and Frost It Too! With these 60 indulgent, over-the-top frosted treats from Bernice Baran, founder of Baran Bakery, you can craft impressive layer cakes, easy sheet cakes, fun cookies, bars, brownies and more—all with creative custom toppings! Master popular options like buttercream, meringue, cream cheese frosting and ganache with Bernice's go-to base frosting recipes and foolproof tips and tricks. You'll also learn which makes the perfect addition to each dessert and occasion in her Frosting 101 section, which breaks down the different flavors, textures and characteristics of each topping and what it pairs best with. Never again will runny, overheated frosting mar a beautifully decorated birthday cake or deflated whipped cream ruin the presentation of your dinner party dessert. Perfect for beginner bakers and buttercream connoisseurs alike, *Frosted* is the sweetness you've been missing in your day!

Frosted

A condensed edition of *Baking with the Cake Boss*.

The Essential Cake Boss (A Condensed Edition of Baking with the Cake Boss)

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.

Dessert Person

Wanted: Must love candy, cookies, frosting, and fun. No experience required! Make over any purchased sheet cake or frozen pound cake into a stunning creation that looks like it came from a fancy bakery—no special skills or equipment necessary! Even if you’ve never tried to decorate a cake before, with a good supply of candies and other store-bought treats and the detailed instructions in *Extreme Cakeovers*, you’ll be able to accomplish forty unique designs. You can: • Fashion robot hands from chocolate-covered doughnuts • Make Fruit Roll-ups blossom into a bouquet of red roses • Roll Rice Krispies Treats and Swedish Fish into realistic sushi • String a pretty strand of gumball pearls • Create a train smokestack from an ice cream cone and marshmallow Including tips and designs to please everyone from five to one hundred, *Extreme Cakeovers* is a whimsical guide to crafting cakes that will be the centerpiece of any occasion, from kids’ birthdays to Halloween, Father’s Day to Valentine’s Day, engagement parties to retirement gatherings.

Extreme Cakeovers

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

Baking For Dummies

Playful recipes for sweet party treats and family desserts, from the New York Times–bestselling authors! The New York Times–bestselling authors of *Hello, Cupcake!* and *What’s New, Cupcake?* are back, applying their oversized imaginations not just to cupcakes but to cookies, pies, cakes, and other treats, with projects that are more hilarious, more spectacular, more awe-inspiring—and simpler than ever. No sweet treat is safe from their ingenuity: refrigerator cookies, pound cakes, pie dough, cheesecakes, bar cookies, and Jell-O are all transformed into amazing and playful desserts. There’s something for everybody in this book, and every

single item you need can be found in the neighborhood supermarket or convenience store. This enhanced ebook, with five stop-motion videos demonstrating recipes from the book and links that allow you to easily find exactly what you're looking for, is one of the best ways to experience this phenomenon. Playing with your food has never been so exciting—or so easy. Karen Tack and Alan Richardson have appeared on TV with Martha Stewart, Rachael Ray, and Paula Deen and have been featured many times on NBC's Today as well as in America's top magazines.

Cupcakes, Cookies & Pie, Oh, My!

Learn how to make crazy-fun cupcakes with these easy recipes for any holiday or special occasion! No one knows more about making whimsical, delicious, and eye-catching single-serving treats than Karen Tack and Alan Richardson. And the dynamic duo of cupcake creativity is back with a brand-new batch of easy, entertaining, and unique decorating ideas that will delight the whole family. What's New, Cupcake? keeps the baking bonanza going with all-new designs, ranging from kid-pleasing robots and race cars to elegant long-stemmed roses to hilarious Chinese takeout container cupcakes that will fool your friends. Drawing inspiration from holidays, hobbies, and adorable animals, and made with only a few ingredients for easy-yet-impressive assembly, this cookbook will provide tons of fun, inspiration, and, of course, tasty desserts for cupcake fans of all ages. It's a sweet treat almost too good to eat—but definitely too delicious to miss.

Foodservice Operations

Recipes for mouthwatering desserts with minimal refined sugar from the James Beard Award-winning pastry chef and author of *Flour*. Trust Joanne Chang—beloved author of the bestselling *Flour* and a Harvard math major to boot—to come up with this winning formula: minus the sugar = plus the flavor. The sixty-plus recipes here are an eye-opener for anyone who loves to bake and wants to cut back on the sugar. Joanne warmly shares her secrets for playing up delicious ingredients and using natural sweeteners, such as honey, maple syrup, and fruit juice. In addition to entirely new go-to recipes, she's also revisited classics from *Flour* and her lines-out-the-door bakeries to feature minimal refined sugar. More than forty mouthwatering photographs beautifully illustrate these revolutionary recipes, making this a must-have book for bakers of all skill levels.

What's New, Cupcake?

After more than 20 years of obsessive research and testing, America's Test Kitchen has literally written the book on how to master your kitchen. Logically organized and packed with step photography, this will be the ultimate one-stop resource for both shopping and cooking. Have you ever wished that your kitchen came with instructions? Let the experts at America's most trusted test kitchen show you the ropes in this new illustrated compendium of techniques, tips, tricks, recipes, and reviews for the home cook. This is a handbook for everyone, beginner to expert, that is not only useful but also entertaining, thought-provoking, and utterly unique. It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning. Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process; in this new book, come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there. With dozens of equipment recommendations, hundreds of ingredient entries, mini lessons on basic cooking skills and useful kitchen science, plus illustrated step-by-step instructions for 50 of our most essential recipes.

Baking with Less Sugar

Emphasizing the essential principles underlying the preparation of cereal-based products and demonstrating the roles of ingredients, *Cereal Grains: Laboratory Reference and Procedures Manual* is a practical laboratory manual complementing the author's text, *Cereal Grains: Properties, Processing, and Nutritional Attributes*.

Organized so that readers

What Good Cooks Know

An ultimate and timely companion to the wealth of current news on the link between food content and health, by the bestselling authors of *"The Fat Counter"*.

Cereal Grains

A comprehensive collection of the most popular and tempting desserts created by Moosewood Restaurant chefs over the past two decades. Frequent visitors to the renowned Moosewood Restaurant know to leave room for one of the enticing offerings on the daily dessert board: comforting bread puddings and cobblers, rich poundcakes and cheesecakes, luscious seasonal fruit desserts, and pies of all descriptions. Here are desserts for every occasion, from the awesome, multi-tiered Festive Celebrations Cake to quick little cookies and muffins to slip into a lunch box or onto a tea tray. There are sumptuous low-fat favorites like Chocolate Cherry Clafouti and Pear Meringue Tart, easy home-style desserts including Gingerbread Cupcakes and Dark Chocolate Pudding with Bananas, and helpful lists of vegan desserts, children's favorites, and last-minute options (when a minor miracle is in order). As always, each recipe has been carefully tested and retested by the cooks at Moosewood to help ensure consistent results every time. Quick to prepare and made with readily available ingredients, the recipes in Moosewood Restaurant Book of Desserts are the kind of satisfyingly down-to-earth, mouth-watering treats you'll enjoy making for friends and family (and yourself) time and time again.

The Most Complete Food Counter

Find a "richly varied collection" of triple-layer recipes in this cookbook that takes cake to a whole new level (Flo Braker, author of *The Simple Art of Perfect Baking*). Sky High celebrates the triple-layer cake in all its glorious incarnations with more than 40 decadent and delicious recipes. The wide range of flavors will appeal to anyone with a sweet tooth. The book features such delights as Boston Cream Pie, Mile-High Devil's Food Cake, and Key West Cake—and there are even three astonishingly beautiful (and totally doable) wedding cakes! From luscious chocolate creations to drizzled caramel confections, take simple layer cakes to new heights with Sky High. "Elevates the classic layer cake . . . And best of all, the recipes are clear and easy to follow." —Nick Malgieri, James Beard Award-winning author of *A Baker's Tour*

Moosewood Restaurant Book of Desserts

JAMES BEARD AWARD NOMINEE • NEW YORK TIMES BESTSELLER • A love letter to dessert by the New York Times bestselling author of *Dessert Person* ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: Simply Recipes ONE OF THE BEST COOKBOOKS OF THE YEAR: Bon Appétit, Vice, Saveur, Mother Jones "Whether you're into flambés, soufflés, or simple loaf cakes this book offers over 100 different answers to that all-important question: What's for dessert?" —Claire Saffitz Claire Saffitz returns with 100 recipes for all dessert people—whether you're into impressive-yet-easy molten lava cakes, comforting rice pudding, or decadent chestnut brownies. In this all-new collection, Claire shares recipes for icebox cakes, pies, cobblers, custards, cookies and more, all crafted to be as streamlined as possible. (No stand mixer? No problem! You won't need one.) To keep the recipes straightforward and simple, Claire makes sure each recipe is extra efficient, whether you're making a Whipped Tres Leches Cake with Hazelnuts or Caramel Peanut Popcorn Bars. Fans will find all the warmth, encouragement, and deliciously foolproof recipes with loads of troubleshooting advice that they've come to count on from Claire.

Sky High

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.

What's for Dessert

Discover a Whimsical World of Decadent Bakes! From Kayla Lobermeier, author of The Prairie Kitchen Cookbook, comes an enchanting escape into the realm of cottagecore baking, where rustic charm meets mouthwatering flavors. Whether you are already living out your cozy cottage dreams or are just starting to embrace the softer, simpler life, you'll be captivated by the variety of baked goods on offer! Delight in luscious pies that are bursting with fresh, seasonal fruits; delicate teacakes and scones that enchant the eyes and the taste buds; and warm, crusty breads to fill your kitchen with pleasing aromas. Wherever you might be in your cottagecore journey, you'll soon find yourself embracing the slow-paced rhythms of cottage life as you whip up incredible sweet and savory treats.

BraveTart: Iconic American Desserts

“Tessa elevates the art of layer cakes to new heights . . . [She] will have you whipping up drool-worthy, gourmet cakes at home.” —Carrie Selman of The Cake Blog It's time to venture beyond vanilla and chocolate and take your baking skills up a notch. We're talking layers—two, three, four, or more! Create sky-high, bakery-quality treats at home with 150 innovative recipes from Tessa Huff, the founder of Style Sweet. They combine new and exciting flavors of cake, fillings, and frostings—everything from pink peppercorn cherry to bourbon butterscotch, and pumpkin vanilla chai to riesling rhubarb and raspberry chocolate stout. Including contemporary baking methods and industry tips and tricks, Layered covers every decorating technique you'll ever need with simple instructions and gorgeous step-by-step photos that speak to bakers of every skill level—and to anyone who wants to transform dessert into layer upon layer of edible art. “Tessa Huff is a cake whisperer. Every cake you will immediately want to bake . . . everyone will be gobsmacked by a multi-tiered, multi-component offering.” —The Cookbook Junkies “Ms. Huff has created a beautiful book, loaded with equal measure classic technique and modern flavor sensibility. Anyone who considers themselves a baker will feel their pulse subtly accelerate simply by thumbing through these pages.” —Leslie Bilderback, author of Mug Meals “Layered is a book that will have a permanent spot in my kitchen. From the stunning imagery to the decadent recipes, Tessa has created a must-have book for all bakers and cake lovers. She's an amazing stylist and her recipes are flawless!” —Courtney Whitmore, author of The Southern Entertainer's Cookbook

The Cottagecore Baking Book

A first-of-its-kind Southern cookbook featuring more than 300 Cook's Country recipes and fascinating insights into the culinary techniques and heroes of the American South. Tour the diverse history of Southern food through 200+ stories of women who've shaped the cuisine! Shepherded by Toni Tipton-Martin and

Cook's Country Executive Editor and TV personality Morgan Bolling, *When Southern Women Cook* showcases the hard work, hospitality, and creativity of women who have given soul to Southern cooking from the start. Every page amplifies their contributions, from the enslaved cooks making foundational food at Monticello to Mexican Americans accessing sweet memories with colorful conchas today. 70+ voices paint a true picture of the South: Emmy Award-winning producer and author Von Diaz covers Caribbean immigrant foodways through Southern stews; food journalist Kim Severson delves into recipes' power as cultural currency; mixologist and beverage historian Tiffanie Barriere reflects on Juneteenth customs including red drink. Consulting food historian KC Hysmith contributes important—and fascinating—context throughout. 300 Recipes—must-knows, little-knowns, and modern inventions: Regional Brunswick Stew, Dollywood Cinnamon Bread, Pickle-Brined Fried Chicken Sandwiches, Grilled Lemongrass Chicken Banh Mi, and Oat Guava Cookies bridge the gap between what Southern cooking is known for and how it continues to evolve. Recipe headnotes contextualize your cooking: Learn Edna Lewis' biscuit wisdom. Read about Waffle House and fry chicken thighs to top light-as-air waffles. Meet Joy Perrine, the "Bad Girl of Bourbon." Covering every region and flavor of the American South, from Texas Barbecue to Gullah Geechee rice dishes, this collection of 300 recipes is a joyous celebration of Southern cuisine and its diverse heroes, past and present.

Layered

An IACP Cookbook Award finalist. "A good primer for beginning cooks and an excellent reference for experienced cooks needing a refresher." —ChicagoNow Prep School is the ultimate collection of the weekly Chicago Tribune column of the same name, written by culinary instructor and award-winning food writer James P. DeWan. This compilation is focused on teaching readers how to become better cooks, from amateurs who are learning to cook for themselves or their families to professional and gourmet chefs who are searching to perfect their technique. Illustrated with full-color photography and a plethora of simple, plainspoken instructions, Prep School is an easy go-to guide for becoming more adept at any kitchen skill. Prep School is filled with more than fifty delicious recipes, as well as insightful and straightforward tips on knife skills, preparation techniques, pantry essentials, holiday meals, and general advice on how to make your kitchen as user-friendly as possible. Before any home cook or professional chef picks up a cookbook, they should first pick up Prep School and be sure to take DeWan's advice to heart. His recommendations on improving kitchen efficiency and ease, along with his in-depth knowledge of shortcuts and cooking common sense, make DeWan the perfect teacher for any aspiring culinary student. Finalist for 2014 International Association of Culinary Professionals' Best Compilation Cookbook Award "From cooking with booze to conquering crab cakes, reading James P. DeWan's column has helped me graduate from cooking like I still live in a college dorm." —RedEye

When Southern Women Cook

Dive into a world where cleanliness and nature seamlessly blend, and immerse yourself in "The Essence of Clean," the ultimate eBook for soap crafting enthusiasts! Unveil the secrets of natural soap crafting through a comprehensive journey that leads you from basic fundamentals to the intricacies of creating luxurious bath and body products right in the comfort of your home. Begin your adventure with an introduction to the art of natural soap making. Learn the historical significance and transformations of this timeless craft, setting the stage for understanding the core principles that form the foundation of producing high-quality, natural soaps. Safety comes first, and the second chapter ensures that you are well-prepared for dealing with the materials like lye, as it walks you through the essential safety measures and set-up of a hazard-free workspace. Delve into the third chapter to familiarize yourself with the natural ingredients that will enrich your soaps, from the nourishing oils and butters to the fragrant essential oils. With each section providing valuable insight into natural colorants, exfoliants, and crucial lye to water ratios, the foundation of your soap crafting expertise is built meticulously. Equipping you with the knowledge of essential equipment and DIY cost-saving tips, you will be ready to embark on the practicalities of soap making, exploring the fascinating science behind saponification and mastering both cold and hot process techniques. Be prepared to express your creativity in Chapters 8 and 9, where you will learn about melt and pour soap crafting along with special techniques that

will set your soaps apart, such as swirling, layering and embedding unique designs. Expand your craftsmanship into the world of natural liquid soaps and shampoos, and indulge in formulating body butters and lotions that caress the skin with nature's purest essences. Discover decadent body scrubs, soothing bath salts, and healing lip balms and salves, all while honing the therapeutic art of herbal infusions and essential oil blending. Finally, witness your hobby flourish into a thriving enterprise as the book guides you through starting your natural soap business, capturing the essence of marketing, packaging, and legal know-how. Whether you are a newcomer to the world of soap crafting or an experienced artisan looking to refine your skills and expand your product line, "The Essence of Clean" promises to become your indispensable companion on this aromatic journey. Be transformed by this palette of pure ingredients and innovative methods as you contribute to a more wholesome and sustainable world, one bar of soap at a time. Discover the essence of natural beauty and embark on your soap crafting voyage today!

Prep School

A New York Times bestseller: "The ultimate cake pops resource . . . if you love Bakerella's cute and colorful style, pick this one up. It's a visual treat." —Kitchn What's cuter than a cupcake? A cake pop, of course! Wildly popular blogger Bakerella (aka Angie Dudley) has turned cake pops into an international sensation! Cute little cakes on a stick from decorated balls to more ambitious shapes such as baby chicks, ice cream cones, and even cupcakes these adorable creations are the perfect alternative to cake at any party or get-together. Martha Stewart loved the cupcake pops so much she had Bakerella appear on her show to demonstrate making them. Now Angie makes it easy and fun to recreate these amazing treats right at home with clear step-by-step instructions and photos of more than forty featured projects, as well as clever tips for presentation, decorating, dipping, coloring and melting chocolate, and much more. "Popularized by a blogger known as Bakerella, cake pops have taken over as the new cupcake . . . In the last few years they've become an international sensation, and many cities are going cake-pop crazy." —Monterey Herald "The American queen of cake pops." —Fine Dining Lovers "The book is absolutely gorgeous. Each project is filled with photos and tips to guide you through the whole process from start to finish. For anyone who loves Martha Stewart type creative baking, this is a must-have book!" —Savory Sweet Life

The Essence of Clean

IACP AWARD FINALIST | TASTE CANADA AWARDS WINNER The Globe and Mail #1 bestselling cookbook! Give the gift of good baking with the baking bible every baker needs to own—from Canada's most celebrated baker. "Canada's dessert doyenne's much-anticipated opus on flour, sugar, butter and eggs is out now – 450 pages covering everything you could possibly want to know about baking" —The Globe and Mail Inside Baking Wisdom lies the answer to every baking question you've ever had (and many you haven't yet), plus over 150 perfected recipes—both savoury and sweet—for bakers of all skill levels. Get inside Anna Olson's baking brain, as she shares a career's worth of experience to build a true masterclass in baking. In this incredible baking compendium, you will learn the hows and whys of baking through her flawless techniques, patient advice and literally hundreds of photos. This is an all-encompassing guide, guaranteed to make you a better baker. With recipe including: PIES & TARTS • PASTRIES • CAKES • CUSTARDS & CREAMS • CONFECTIONS • COOKIES & BARS • BREADS Within each chapter, Anna's triple-tested recipes are grouped together by commonly shared technique or principle, so you can see how one foundation recipe can be built upon to create many more complex creations. In every one of her perfected recipes, Anna leads the way with notes of baking wisdom directly included in each recipe's method. And she does this all with one goal in mind: to help you achieve the very best baking results every time. Baking Wisdom is a must-have collection of baking recipes, techniques and advice, and is Anna's most comprehensive cookbook yet.

Cake Pops

Finally, dairy-free and gluten-free recipes for cakes, cupcakes, cookies, bars, sweet breads, and savory breads

that don't compromise on taste or texture. If you follow a gluten-free or dairy-free diet, or both, you know how challenging it can be to find and adapt recipes for it—especially for baked goods. Author Danielle Cochran (The Salty Cooker) knows this struggle well. She's spent years adapting and refining recipes to work without dairy and gluten and to be just as delectable as the original. Every recipe she creates must pass the test: "No one will know this is gluten-free and dairy-free." Delicious results aside, what sets Danielle's recipes apart from other gluten-free and dairy-free recipes is their flexibility. If you don't need to cut the dairy or gluten, you can swap in traditional ingredients 1:1—no math required! In *Craveworthy Baking*, Danielle shares her ultimate collection of recipes. As you dive into creating them, she will be at your side with tips for perfecting your baking techniques, modifying the recipes to suit your preferences, and presenting them with flair. These are the hits that are so good, you don't even need to tell people they are dairy and gluten free: Cookies and Bars: Chocolate Caramel Revel Bars, Cherry Hazelnut Biscotti, Classic Apple Oatmeal Cookies, Chocolate Chip Walnut Cookies, Strawberry Shortcake Blondie Bars, Turtle Chocolate Chip Skillet Cookie, Peanut Butter Cookie Sandwiches, Lemon Bars Cakes and Cupcakes: Hummingbird Cake, Upside down Pineapple Cupcakes, Chocolate Coconut Tres Leches Cake, Orange Creamsicle Cupcakes, Gingerbread Cupcakes with Cinnamon Cream Cheese Frosting, Lemon Bundt Cake with Blueberry Swirl, Champagne Swiss Roll, Chocolate Cake Every Which Way Cheesecakes, Puddings, and Custard: Vanilla Crème Brûlée, Sticky Date Pudding, Funfetti Cheesecake, Peaches and Cream Cheesecake Bars, Bananas Foster Cheesecake, Basque Cheesecake with Strawberry Sauce, Black Forest Mini Cheesecake Bites, Flan, Pecan Pie Cheesecake Bars Pies, Tarts, and Pastries: Strawberry Rhubarb Pie, Peach Cobbler, Eclairs, Cream Puffs, Cannoli Tart, Key Lime Pie, Raspberry Pistachio Galette, French Fruit Tart, Dutch Apple Pie, Pear Frangipane Sweet Breads, Muffins, and Rolls: Banana Bread Cinnamon Rolls, Sour Cream Coffee Cake, Apple Sticky Buns, Bread Pudding with Chocolate Chips, French Vanilla Scones, Pumpkin Streusel Muffins, Monkey Bread, Orange Sweet Rolls, Orange Cranberry Muffins, Baked Fruit Donuts Savory Breads: Zucchini Bread, Soft Baked Pretzel, Pizza Dough, Cornbread, Sweet Potato Bacon Biscuits, Bagel, Cheese and Scallion Scones, Dinner Rolls, Buttermilk Biscuits, Buttery Panini Bread, Focaccia with Rosemary, Parmesan, and Olives Go ahead: make a batch of soft-baked pretzels for the party. Become a cinnamon roll connoisseur. Perfect that French fruit tart. Fix up an airy, golden loaf of Focaccia. You'll do it all with ease because each recipe has been tested to ensure you have a flawless experience. Start baking for everyone at the same time, with recipes that just happen to be dairy-free and gluten-free.

Anna Olson's Baking Wisdom

"Their debut cookbook serves up a slice of that sprinkle-topped magic. It features the tried-and-tested recipes they've been using to bake from scratch every morning for over 20 years, including the one that sparked their dream, Chocolate Cake With Crave-olicious Buttercream Frosting . . ." —Elle Canada Crave brings 70+ recipes for all things sweet from the founders of the Prairies' famous bakery. Growing up on the family farm near High River, Alberta, sisters Carolyn McIntyre Jackson and Jodi Willoughby were surrounded by talented bakers, including their mother, grandmothers, and aunts. In the twenty years since the pair launched their business, Crave has become famous across the Prairies and beyond for its delicious, beautifully decorated cakes, cupcakes, and cookies, and the pale blue Crave box itself synonymous with special events. To celebrate the bakery's twentieth year in business, Carolyn and Jodi share over 70 of their favourite sweet recipes with home cooks. The book features stunning recipe photography and anecdotes about the bakery's beginnings, its loyal staff and customers, and the milestones as it's grown to six locations. With detailed how-tos on filling and decorating, stocking a desserts-ready pantry, and key kitchen tools, Crave includes chapters dedicated to cupcakes and cakes, cookies and bars, pies (including the ultimate pie pastry), loaves, and recipes lovingly adapted for gluten-free and vegan diets. You'll find recipes for Homestyle Banana Cupcakes Pumpkin Spice Latte Cupcakes Salted Chocolate Chunk Cookies Raspberry Sour Cream Pie Zucchini Pecan Loaf Farmer's Butter Sauce Coconut Custard and Crave's famous buttercream icing in all its mouth-watering variations!

Craveworthy Baking

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Crave

Sweet Gratitude is a cookbook with a message: raw desserts aren't only healthier for both people and the planet, they can also be every bit as tasty—indeed, sinfully so—as their mainstream counterparts. Tiziana Tamborra and Matthew Rogers, both master dessert chefs at the pioneering San Francisco-based Café Gratitude, present a tantalizing table of after-dinner or any-occasion delights. Illustrated with gorgeous color photographs, the recipes range from simple and quick to advanced and detailed, showing how versatile commonly used fruits and nuts are for whipping up innovative and beautiful desserts. Providing authoritative information on techniques and specialty ingredients, and emphasizing the seasonal and the regional, Sweet Gratitude contains fresh takes on old favorites like pumpkin pie and tiramisu, as well as ingenious new creations like Pomegranate Fig Tart, Brazil Nut Chocolate Ganache, and Shortbread Thumbprint Cookies with Goji Berry Jam. Ideal for anyone looking for healthier dessert choices as well as a valuable resource for people with special dietary needs including those who cannot consume dairy, gluten, or refined sugar, Sweet Gratitude shows readers how to craft what may be the most elusive item in the culinary canon: the guilt-free dessert!

Sally's Baking Addiction

EduGorilla Publication is a trusted name in the education sector, committed to empowering learners with high-quality study materials and resources. Specializing in competitive exams and academic support, EduGorilla provides comprehensive and well-structured content tailored to meet the needs of students across various streams and levels.

Sweet Gratitude

When a family reunion takes a deadly turn, it's up to Hannah to find a killer... Hannah's must sift through a long list of suspects to find a killer in Carrot Cake Murder, the tenth enchanting mystery in Joanne Fluke's acclaimed series. Packed full of delicious recipes and perfect for fans of M. C. Beaton and Leslie Meier. 'Foodie fans will eat up Fluke's cosy... A fluffy mix of sweets and suspense' - Publishers Weekly Hannah Swensen has a lot on her plate. But she'll always make time to help business partner, Lisa, plan her big family reunion. When Lisa's long-lost uncle, Gus, makes a surprise appearance, everyone is delighted. But excitement soon turns into disaster when Gus vanishes into thin air... Hannah offers to track him down, and her search leads to a shocking find when she discovers two slices of her infamous carrot cake, frosting-side down, on the floor - and Gus's corpse with an ice pick jutting out of his chest. Now Hannah must sift through a long list of suspects to find the killer - even if it could mean a recipe for her own demise... What readers are saying about the Hannah Swensen mysteries: 'What more could you want from a cosy crime novel?' 'Delicious recipes, good plotlines, believable characters. A pleasurable, easy read' 'A homely series that harks back to the novels of Agatha Christie'

Cosmetic Dermatology

Celebrate your love of classic Disney animated films and make your kitchen magical with this comprehensive cookbook, inspired by beloved Disney films from 1937 to now, including *Fantasia*, *Mulan*, and more! Experience delicious dishes inspired by your favorite Disney animated films from 1937 to now with *Disney: Cooking Through the Decades!* Featuring Disney's classic films like *Snow White and the Seven Dwarfs* and *Encanto*, fans will delight in the enchanting, easy-to-prepare recipes in this cookbook, from magical main courses to delectable desserts. Featuring beautiful full-color photography, helpful cooking tips, and recipes ranging from simple to advanced, this cookbook is perfect for home cooks of all skill levels. Filled with delicious recipes inspired by beloved Disney films over the decades, this cookbook is a must-have for adult Disney fans and is the perfect way to bring friends and family together with a little Disney magic. **BRING THE WORLD OF DISNEY INTO YOUR KITCHEN:** Relive iconic mealtime moments from Disney films with food inspired by scenes from *The Aristocats*, *Treasure Planet*, and more **80+ RECIPES:** With over 80 recipes inspired by classic Disney animated films, there's something to delight everyone **FOR ALL SKILL LEVELS:** Perfect for adult home cooks of all skill levels, this book has easy-to-follow recipes and everyday ingredients, making it perfect for every occasion **INSPIRING IMAGES:** Full-color photos of completed dishes help ensure success! **DISHES FROM AROUND THE WORLD:** Discover Disney recipes from all over the globe with dishes from Europe, the Middle East, and more! **GREAT GIFT IDEA:** Perfect for every occasion, Disney fans will adore this deluxe cookbook **ADD TO YOUR DISNEY COLLECTION:** Pair the recipes in *Disney: Cooking Through the Decades* with dishes from Insight Editions' charming line of Disney cookbooks, including *Disney Enchanted Recipes Cookbook*, *Disney Villains: Devilishly Delicious Cookbook*, and *Disney Princess: Healthy Treats Cookbook*

Carrot Cake Murder (Hannah Swensen Mysteries, Book 10)

The heartwarming story of how NCIS star Pauley Perrette and her two best friends created a Southern-style bake shop in Manhattan—a celebration of love and friendship with gorgeous photographs and delicious recipes. Nestled in the heart of midtown New York is a little shop with a big story. An all-natural bake shop that specializes in Southern baked goods, Donna Bell's is owned by Pauley Perrette, the actress who plays Abby Sciuto on CBS's NCIS, and her two best friends, Darren Greenblatt and Matthew Sandusky. It was named in honor of Pauley's late mother, who is the beloved inspiration for everything they bake. It all started in 1993, when Pauley met Darren in New York City's Hell's Kitchen, just blocks away from where the shop is currently located. The two became inseparable friends and Pauley's Southern mom would welcome Darren to their home with mouthwatering treats. Darren loved this food and soon left his successful career in fashion to open a food truck that sold Southern desserts at the Jersey Shore. Eventually he wanted to expand and turned to Pauley and their friend Matthew—who worked in the Los Angeles food industry—for help. Soon Matthew was on his way to New York to open Donna Bell's Bake Shop with Pauley and Darren. With recipes for favorites like buttermilk biscuits, chocolate chip-almond scones, and peach streusel muffins; personal photographs from Pauley, Darren, Matthew, and Donna Bell herself; this is the story how one fantastic bake shop brings warmth and happiness—one treat at a time—to the urban jungle that is New York City.

Disney: Cooking With Magic: A Century of Recipes

Continue to eat amazing food while still taking control of your diet. These 100 great grain-free recipes will keep you on track and satisfied.

Donna Bell's Bake Shop

1,800 foolproof recipes from 23 years of the hit America's Test Kitchen TV show captured in one volume *The Complete America's Test Kitchen TV Show Cookbook* is a living archive of every recipe that has been on every episode of public television's top-rated cooking show, including the new season that debuts in

January 2023. It also includes the top-rated equipment and ingredients from the new testing and tasting segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2023 season air with all-new recipes. Every recipe that has appeared on the show is in this cookbook along with the test kitchen's indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK reviews team recommends and it alone is worth the price of the book.

Without Grain

The Complete America's Test Kitchen TV Show Cookbook 2001–2023

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