

European Cake Cookbook The

A Good Bake Melissa Weller 2020-11-17 From the James Beard Award nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master. "A very good combination: Baking science all of us can understand and a splendid collection of recipes. . . . A baker's must!" —Dorie Greenspan, author of *Dorie's Cookies* and *Everyday Dorie* Melissa Weller is the baking superstar of our time. As the head baker at some of the best restaurants in the country, her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement. In *A Good Bake*, Weller shares her meticulously honed, carefully detailed recipes for producing impossibly delicious--and impossibly beautiful--baked goods. A chemical engineer before she became a baker, Weller uses her scientific background to explain the whys and hows of baking, so home cooks can achieve perfect results every time. Here are recipes both sweet (Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Nigella Seeds); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)--as well as Salted Caramel Sticky Buns, of course . . . all written and tested for even the most novice home baker to re-create. With gorgeous photographs by the award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated, like working with yeast, sourdough starters, and laminating dough Weller's book is the one guide every home baker needs.

Once Upon a Chef: Weeknight/Weekend Jennifer Segal 2021-09-14 NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. "Jennifer's recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!"—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn's recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

Bonjour Y'all Heidi Vukov 2015-06-22 "A French & European/Southern-fusion cookbook . . . a 150-page sensory delight" from the renowned Myrtle Beach chef Heidi Vukov (Grand Strand). "Bonjour, Y'All," the slogan for Heidi Vukov's Croissants Bistro and Bakery in Myrtle Beach, South Carolina, perfectly encapsulates the popular restaurant's elegant and delicious pairing of two distinct culinary traditions—European cuisine and Southern home cooking. This book celebrates Croissants' diversity, featuring dozens of menu delights such as Crab Cakes, Angry Bulls Bay Clams, and Peach Pork Tenderloin, recipes that successfully combine the elegance and finesse of the French palate with the hospitality and warmth of the Southern kitchen. Also included among the more than fifty recipes are German- and Italian-inspired dishes, summer cocktails, and sumptuous confections such as Black Forest Torte from Croissants' award-winning European bakery.

Austrian Desserts and Pastries Dietmar Fercher 2011-11 The new standard volume of the finest desserts and pastries from Austria.

The Model Bakery Cookbook Karen Mitchell 2013-09-17 This definitive baking guide is the much-anticipated cookbook from the Model Bakery, a mother-daughter-run baking destination with a huge local following that's been wowing the Wine Country for years. And this book of sensational artisan baked goods makes clear why there are lines out the door! Featuring 75 recipes and 60 photos, it's as luscious to look at as their most-requested breads, classic desserts, and fresh pastries—all arrayed here—are to eat. Pain au Levain, Sticky Buns, Peach Streusel Pie, Ginger Molasses Cookies, and many more glorious recipes make this a mouthwatering read and a reference gem for lovers of bread and pastry, cakes and cookies, and, of course, the Model Bakery!

Back in the Day Bakery Made with Love Cheryl Day 2015-03-24 Cheryl and Griffith Day, authors of the New York Times bestselling *Back in the Day Bakery Cookbook*, are back with more recipes to make with love. Who needs store-bought when baking things at home is so gratifying? In this follow-up to their smash-hit first book, the Days share ways to lovingly craft not only desserts, but also breakfast pastries, breads, pizza, and condiments. The book features more than 100 new recipes, including some of the bakery's most requested treats, such as Star Brownies and the Cakette Party Cake, as well as savorys like Chive Parmigiano-Reggiano Popovers and Rosemary Focaccia. Cheryl and Griff share their baking techniques and also show readers how to put together whimsical decorations, like a marshmallow chandelier and a best-in-show banner. With pure delight woven throughout the pages, *Back in the Day Bakery Made with Love* is sure to please Cheryl and Griff's fans nationwide.

The Cake Book Rebecca Firth 2021-12-07 Every Occasion is Better with Cake Rebecca Firth, best-selling author of *The Cookie Book*, is back with the cake party you've been looking for! Fulfill all of your cake needs for any occasion with breakfast cakes, petite cakes, Bundt cakes, snacking cakes and stunning layered cakes. There's something for everyone, including: • Chocolate-Coconut Candy Bar Cake • Stella's Strawberry Lemonade Cake with Strawberry Marshmallow Frosting • Raspberry Jam Coffee Cake • Brown Butter Snickerdoodle Cake with Cinnamon Spice Frosting • Chocolate Horchata Meringue Cake • Glazed Tangerine Donut Cake • Chocolate Stout Cake with Champagne Buttercream • Petite Caramelized Banana Split Pavlovas • Dulce de Leche Pumpkin Cheesecake Whether you want a delicious midweek treat or something dazzling to end a meal, this collection has you covered with make-ahead tips, substitutions and cake-making magic.

Dessert Person Claire Saffitz 2020-10-20 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.

Maida Heatter's Book of Great Desserts Heatter, Maida 2013-02-05 DIV Here are nearly 300 recipes, each of them worked out to fool-proof protection, including Raspberry-Strawberry Bavarian, creamy Black-and-White Cheesecake, Walnut Fudge Pie a la Mode, and many more. Recipes range from cakes to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles. /div

Chocolate Cake Michele Urvater 2001 Chocolate cake is America's favorite dessert, from fudgy brownies to mile-high layer cakes. Now, virtually every rendition of this best-loved dessert is presented in one tempting volume—more than 150 cakes for every occasion. Bestselling cookbook author and pastry chef Michele Urvater has collected and reinterpreted the finest recipes from American and European baking traditions. Here are easy homemade classics such as old-fashioned Devil's Food Cake and Buttermilk Chocolate Cake as well as more challenging pastry-shop fare such as Sacher Torte, Hungarian Dobos Torte, and a festive Double Chocolate Christmas Log. There are heirloom cakes that date to the beginning of the last century and desserts as up-to-the-minute as individual warm chocolate cakes. Urvater guides bakers of all skill levels through a wealth of original and tempting variations on the standards, such as Pecan Bourbon Chocolate Cake or Hawaiian Coconut Cake with White Chocolate Ganache. And a plethora of fillings, icings, buttercreams, and glazes allows for nearly endless mixing and matching of layers and frostings. Each recipe has a designated level of difficulty, so even the novice baker will be able to achieve instant success—and chocolate gratification. Meticulous recipes along

with advice on advance preparation, serving, decoration, and storage all make this comprehensive tribute to the ultimate dessert a book that belongs in every baker's library.

Have A Good Bundt on Me Molly Mills 2019-06-10 A Bundt cake is very simply a cake baked in a Bundt pan. The peculiar shape was inspired by a traditional European cake called "kugelhupf" (quite a mouthful, I know). These cakes have a distinctive ring shape and are usually dusted with sugar. Bundt pans have a unique shape which makes the edges of the cakes crusty and delicious and able to support the cake. Bundt cake recipes are usually moist because most of the cake's surface is exposed to really high temperatures. Bundt cakes have revolutionized over the years into a very desirable cake that people love. They now come in different shapes and sizes that are guaranteed to satisfy everyone's tastes. Bundt cakes come in different yummy flavors like red velvet, chocolate, vanilla, lemon, gingerbread, and marble. They are very easy to make and lovely to have in the home as a quick dessert. This cookbook contains some of the best cake recipes that will satisfy every palate. All you have to do is get this cookbook and start mixing and baking!

Kaffeehaus Rick Rodgers 2020-10-05 "Celebrates the sweet excesses of the Austro-Hungarian Empire . . . Sachertorte, Apfelstrudel and Croissants are among the creations Rodgers demystifies." —Publishers Weekly Take a tour of the legendary cafés of Vienna, Budapest, and Prague where a rich tradition of masterful desserts and coffee lives on. For centuries, artists and philosophers have gathered around coffeehouse tables to complement their lively conversations with exquisite desserts. Modern cafés of this region remain loyal to this pastry tradition; though the décor has changed, it is still strudel—not lemongrass sorbet—that is served on the menu. In *Kaffeehaus*, Rick Rodgers celebrates 300 years of tradition with over 150 of the best classic Austro-Hungarian pastries. Using his celebrated skill as a teacher to present the recipes to bakers of all levels, Rodgers expertly shows how to create these glorious treats at home. Included are the explanations of the different kinds of batter, dough, and icing that form the foundation of this baking tradition, in addition to the many beverages—coffee or otherwise—that pair perfectly with the desserts. This revised second edition features new charts for ingredient weights and measures in addition to updated content and resource lists. One of the few books on authentic Austro-Hungarian baking written in English with recipes for American kitchens and their ingredients. *Kaffeehaus* beautifully captures the taste and elegance of these cafés, commemorating their culture, history, and the delectable legacy of their desserts. "Because the featured desserts (e.g., Apfelstrudel and Sachertorte) are steeped in tradition, this is as much a fascinating culinary history as it is a recipe collection." —Library Journal

Harrods Book of Cakes & Desserts Pat Alburey 1986

The Cook Not Mad The Cookbook 2012-10-16 Published in 1830 in North America, this volume in the American Antiquarian Cookbook Collection stresses American cooking over European cuisine. Within a year of its publication in the United States, *The Cook Not Mad* was also published in Canada and thus became Canada's first printed cookbook. In contrast to some of the larger encyclopedic cookbook collections of the day, *The Cook Not Mad* provides 310 recipes and household information designed to be a quick and easy reference guide to domestic organization for the contemporary housewife. The author describes the content as "Good Republican dishes" and includes typical American ingredients such as turkey, pumpkin, codfish, and cranberries. There are classic recipes for Tasty Indian Pudding, Federal Pancakes, Good Rye and Indian Bread (cornmeal), Johnnycake, Indian Slapjack, Washington Cake, and Jackson Jumbles. In spite of the author's American "intentions," the book does include foreign influences such as traditional English recipes, and it also contains one of the earliest known recipes for shish-kebab in American cookbooks. Reproduced by permission from the volume in the collection of the American Antiquarian Society, Worcester, Massachusetts, founded in 1812.

American Cake Anne Byrn 2016-09-06 Cakes have become an icon of American culture and a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard—they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on our shores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book *American Cake*, Anne Byrn (creator of the New York Times bestselling series *The Cake Mix Doctor*) will explore this delicious evolution and teach us cake-making techniques from across the centuries, all modernized for today's home cooks. Anne wonders (and answers for us) why devil's food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented the flourless chocolate cake, the St. Louis gooey butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation's history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

Baking at the 20th Century Cafe Michelle Polzine 2020-10-20 Named a Best Cookbook of the Year/Best Cookbook to Gift by *Saveur*, Los Angeles Times, San Francisco Chronicle, Dallas Morning News, Charleston Post & Courier, Thrillist, and more "Dazzling. . . . [Polzine] brings a fresh approach and singular panache. . . . Her clear voice and precise, idiosyncratic instructions will allow home bakers to make exquisite fruit tarts with strawberries and plums, elegant cookies and layer cakes." —Emily Weinstein, New York Times, The 14 Best Cookbooks of Fall 2020 "This book . . . just keeps on giving. An absolute joy for bakers." —Diana Henry, The Telegraph (U.K.), The 20 Best Cookbooks to Buy This Autumn Admit it. You're here for the famous honey cake. A glorious confection of ten airy layers, flavored with burnt honey and topped with a light dulce de leche cream frosting. It's an impressive cake, but there's so much more. Wait until you try the Dobos Torta or Plum Kuchen or Vanilla Cheesecake. Throughout her baking career, Michelle Polzine of San Francisco's celebrated 20th Century Cafe has been obsessed with the tortes, strudels, Kipferl, rugelach, pierogi, blini, and other famous delicacies you might find in a grand cafe of Vienna or Prague. Now she shares her passion in a book that doubles as a master class, with over 75 no-fail recipes, dozens of innovative techniques that bakers of every skill level will find indispensable (no more cold butter for a perfect tart shell), and a revelation of ingredients, from lemon verbena to peach leaves. Many recipes are lightened for contemporary tastes, and are presented through a California lens—think Nectarine Strudel or Date-Pistachio Torte. A surprising number are gluten-free. And all are written with the author's enthusiastic and singular voice, describing a cake as so good it "will knock your socks off, and wash and fold them too." Who wouldn't want a slice of that? With Schlag, of course.

The New Way to Cake Benjamina Ebuehi 2019-11-05 Put Flavor First with 60 Easy, Stylish Cakes Unlock a whole new world of flavor with Benjamina Ebuehi's signature cakes. Inspired by her journey to The Great British Bake Off and beyond, Benjamina's groundbreaking recipes put flavor at the forefront by letting the star ingredients—toasted nuts, fragrant spices, bold herbs and ripe fruit—do all the work. Creations like Plum & Black Pepper Cake, Masala-Chai Carrot Cake and Caramelized Plantain Upside-Down Cake are as impressive as they are simple. Beautiful, minimal finishing touches make a big impact, highlighting the exciting ingredients within. These irresistible treats will amaze your friends and family as easily as they will spice up your week. Full of beautiful, of-the-moment cakes with unforgettable flavors, *The New Way to Cake* brings out the best baker in everyone.

Austrian Desserts Toni Mörwald 2016-11-15 For Austrians, dessert is the culmination of any meal—the crowning achievement that can make or break a culinary experience. In this beautifully photographed cookbook, Austrian pastry master Toni Mörwald, and award-winning restaurant critic Christoph Wagner share the secrets to crafting more than four hundred perfect Austrian desserts. From Old World traditional dishes, such as Linzer torte and apfelstrudel, to contemporary and diet-conscious recipes, *Austrian Desserts* has it all. With easy-to-understand instructions, Mörwald and Wagner allow chefs of any skill level to create and serve: • Iced temptations for sultry summer days • Fresh berry roasts and pies • Crème brûlées with an Austrian twist • A variety of flaked baumkuchen (layer cake) • Chocolates and candied confections • And so much more! Sprinkled between these delicious recipes are tips and tricks from a kitchen connoisseur, suggestions for health-conscious substitutions, and notes on the traditional origins of numerous Austrian dishes. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been

successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Classic German Baking Luisa Weiss 2016-10-18 From her cheerful Berlin kitchen, Luisa Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. German baking has influenced baking traditions around the world for generations and is a source of great nostalgia for those of German and Central European heritage. Yet the very best recipes for Germany's cookies, cakes, tortes, and breads, passed down through generations, have never before been collected and perfected for contemporary American home bakers. Enter Luisa Weiss, the Berlin-based creator of the adored Wednesday Chef blog and self-taught ambassador of the German baking canon. Whether you're in the mood for the simple yet emblematic Streuselkuchen, crisp and flaky Strudel, or classic breakfast Brötchen, every recipe you're looking for is here, along with detailed advice to ensure success plus delightful storytelling about the origins, meaning, and rituals behind the recipes. Paired with more than 100 photographs of Berlin and delectable baked goods, such as Elisenlebkuchen, Marmorierter Mohnkuchen, and Schwarzwälder Kirschtorte, this book will encourage home bakers of all skill levels to delve into the charm of Germany's rich baking tradition. Classic German Baking is an authoritative collection of recipes that provides delicious inspiration for any time of day, whether it's for a special breakfast, a celebration with friends and family, or just a regular afternoon coffee-and-cake break, an important part of everyday German life.

The Ultimate Cake Mix Cookie Book Camilla Saulsbury 2011-10-01 Simple cookie recipes to treasure The age-old delight of homemade cookies just got easier. With The Ultimate Cake Mix Cookie Book, you'll find that the secret to some of the tastiest, easiest, and most irresistible cookies imaginable begins with a convenient box of cake mix. With a few extra ingredients, turns of a spoon, and whirs of a mixer, a simple box of cake mix can transform anyone into a prize cookie baker. This mouthwatering collection features more than 375 drop, filled, and bar cookie options; all-American favorites along with classic European treats; and recipes perfect for baking novices, including: •Triple-chocolate gooey bars •Banana monkey bars •Strawberry cream cheese thumbprints •Pistachio-cherry biscotti •Carmel chocolate chip cookies •And much more... Praise for The Ultimate Shortcut Cookie Book: "Always a winner, Camilla Saulsbury scores again ... Her creativity turns convenience food products into treats that are so delectable no one would know they weren't baked from scratch." James McNair, cookbook author and head judge of Sutter Home Winery's Build a Better Burger annual recipe contest "Camilla is no stranger to the kitchen, and in her own easy breezy style, these recipes will inspire the shyest of bakers to try their hand." Daisy Martinez, Food Network star of Viva Daisy! and author of Daisy Cooks

Tava Irina Georgescu 2022-10-27 WINNER OF THE 2023 JAMES BEARD AWARD FOR BEST BAKING AND DESSERTS BOOK "A joy and an education. Irina Georgescu has disentangled the strands woven into Romanian cooking and identity and she has done so deliciously, through glorious cakes, pies, strudels and doughnuts. Cook, eat, learn." - Diana Henry "I am such a huge admirer of Irina Georgescu in general, and of this extraordinarily impressive and important book in particular. A must-have, not just for enquiring bakers but, crucially, for all those interested in the context and evolution of culinary culture." - Nigella Lawson Tava is a meticulously researched baking book celebrating centuries of diversity and overlapping cultures that form today's cuisine in Romania. The author's aim is to also share the story of those dishes that have come to represent the identity of different cultural communities across the country. Tava means tray in Romanian, a metaphor for how a whole culinary landscape is presented to the reader. You will find Armenian pakhlava, Saxon plum pies, Swabian poppyseed crescents, Jewish fritters, and Hungarian langoși alongside plăcinte pies, alivenci corn cake, strudels and fruit dumplings. Rice or pearl barley puddings, doughnuts and gingerbread biscuits come with their own story, while chocolate mousses, meringues in custard sauce and coffee ice cream introduce you to the glamour of famous Romanian and Eastern European pastry shops. The book is written with integrity and respect towards this rich heritage connecting the past with a present which can be encountered by the reader when travelling in Romania. The recipes are easy to follow, beautifully photographed, and tempt the reader to embrace the unfamiliar as much as the familiar, while enjoying their comforting and homely feel.

Sweet Yotam Ottolenghi 2017-10-03 NEW YORK TIMES BESTSELLER • A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi, thoroughly tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

Mary Berry's Ultimate Cake Book (Second Edition) Mary Berry 2012-03-31 Over many years, Mary Berry has perfected the art of cake-making and her skills have earned her a reputation as the queen of cakes. Now she has updated her classic home baking bible, the Ultimate Cake Book, and once again shares with you the secrets of her success. With over 200 classic cake recipes, Mary Berry's Ultimate Cake Book includes recipes for every cake, biscuit and bun you ever wanted to bake and many more. From the traditional Victoria Sandwich Cake, Tarte Tatin or Millionaires Shortbread to the indulgent Very Best Chocolate Roulade, Swiss Wild Strawberry and Walnut Cake or Sharp Lemon Cheesecake, there is sure to be a cake or bake here to suit everyone. Ideal for cake-baking novices as well as more experienced cooks, Mary explains the basic methods of baking and gives advice on ingredients and equipment. Mary's easy recipes are interspersed with baking tips and solutions for the most common problems, making it possible for everyone to bake their favourite cake, whatever the occasion.

Martha Stewart's Cake Perfection Editors of Martha Stewart Living 2020-10-13 Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Martha Stewart's authoritative baking guide presents a beautiful collection of tarts and tortes, batters and buttercreams, and sheet cakes and chiffons to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Apricot Cheesecake and treats that take it up a notch like Strawberry Ombré Cake and Coconut Chiffon Cake, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach.

European Cookies for Every Occasion Krisztina Maksai 2013-10-08 Having grown up in Austria and Hungary, Krisztina draws from the traditions of her past to offer a user-friendly approach to cookie crafting from the Old Country. Since she was a young girl, Krisztina has had a passion for baking cookies for her friends and family, making more and more every year. In European Cookies for Every Occasion Krisztina shares her passion with a wonderful collection of 42 delicious, authentic European cookie recipes. From Chocolate Crescents and Lemon Bars to Jam Blossoms and Cherry Kisses, European Cookies for Every Occasion includes cookies for every skill level. Each recipe includes easy-to-follow, step-by-step instructions to make sure you succeed in making the perfect cookies for the holidays as a special treat for your guests or to give as a hostess gift. Along with more than 200 full-color photographs, the book also includes tips on setting up your kitchen and techniques for working with marzipan, melting and molding chocolate, and handling dough so that your cookies will come out perfectly every time.

Cake 365 Sophia Garcia 2018-11-27 Happiness is CAKE Every Night! Today's Special Price! SALE! 85% OFF \$ 6.99 0.99 Read this book for FREE on the Kindle Unlimited NOW DOWNLOAD FREE eBook (PDF) included ILLUSTRATIONS of 365 cake recipes right after conclusion! Let's

discover the book "Cake 365: Enjoy 365 Days With Amazing Cake Recipes In Your Own Cake Cookbook! (Dump Cake Recipe Book, Mug Cake Cookbook, Japanese Cake Cookbook, Southern Cakes Cookbook, Layer Cake Recipes) [Book 1]" in the parts listed below: Introduction Chapter 1: Apple Cake Chapter 2: Banana Cake Chapter 3: Carrot Cake Chapter 4: Peach Cake Chapter 5: Pumpkin Cake Chapter 6: Strawberry Cake Our expert bakers have tested all the ice cream recipes more than once to ensure sweet success each time. We aim for this book to be your ultimate resource material for cake making, as well as your kitchen assistant, regardless if you're an eager newbie or a self-assured cook searching for new ideas and techniques. "Cake 365: Enjoy 365 Days With Amazing Cake Recipes In Your Own Cake Cookbook! (Dump Cake Recipe Book, Mug Cake Cookbook, Japanese Cake Cookbook, Southern Cakes Cookbook, Layer Cake Recipes) [Book 1]" has long been overdue. Over 10 years of publishing recipes for tarts, ice creams, cakes, cheesecakes, cookies, pies, and a lot more have enabled us to include plenty of dessert-making information and know-how in these pages. As what we promise on the cover, it's the cookbook for all things sweet and wonderful. Nothing beats a high-quality ice cream in drawing attention, satisfying the palate, or making lasting memories. You can't ask for more in life than that. You also see more different types of dessert recipes such as: Cake Candy ... Purchase the Print Edition & RECEIVE a digital copy FREE via Kindle MatchBook I really hope that each book in the series will be always your best friend in your little kitchen. Let's live happily and make cake every day! Enjoy the book, Tags: mug cake recipe book, dump cake cookbook, dump cake recipe book, vintage cakes cookbook, cake pop recipe book, japanese cake book, wedding cake recipe book, mini cakes cookbook, mug cake cookbook, layer cake recipes, japanese cake cookbook, vintage cake recipes, european cake cookbook, jelly cake cookbook, cake donut recipe book, southern cakes cookbook, mug cake recipe, cake recipe book for beginners

The London Cookbook Aleksandra Crapanzano 2016-10-11 From an award-winning food writer comes this intimate portrait of London—the global epicenter of cuisine— with 100 recipes from the city's best restaurants, dessert boutiques, tea and coffee houses, cocktail lounges, and hole-in-the-wall gems—all lovingly adapted for the home kitchen. Once known for its watery potatoes, stringy mutton, and grayed vegetables, London is now considered to be the most vibrant city on the global food map. The London Cookbook reflects the contemporary energy and culinary rebirth of this lively, hip, sophisticated, and very international city. It is a love letter to the city and an insider's guide to its most delicious haunts, as well as a highly curated and tested collection of the city's best recipes. This timeless book explores London's incredibly diverse cuisine through an eclectic mix of dishes, from The Cinnamon Club's Seared Aubergine Steaks with Sesame and Tamarind to the River Cafe's Tagliatelle with Lemon, and from Tramshed's Indian Rock Chicken Curry to Nopi's Sage and Cardamom Gin. Striking the perfect balance between armchair travel and approachable home cooking, The London Cookbook is both a resource and keepsake, a book as much for the well-travelled cook as for the dreaming novice.

Ready for Dessert David Lebovitz 2012-09-18 Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In Ready for Dessert, elegant finales such as Gâteau Victoire, Black Currant Tea Crème Brûlée, and Anise-Orange Ice Cream Profiteroles with Chocolate Sauce are as easy to prepare as comfort foods such as Plum-Blueberry Upside-Down Cake, Creamy Rice Pudding, and Cheesecake Brownies. With his unique brand of humor—and a fondness for desserts with “screaming chocolate intensity”—David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his three favorites: a deeply spiced Fresh Ginger Cake; the bracing and beautiful Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges; and his chunky and chewy Chocolate Chip Cookies. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David's best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you're ready for dessert (and who isn't?), you'll be happy to have this collection of sweet indulgences on your kitchen shelf—and your guests will be overjoyed, too.

Pastry Love Joanne Chang 2019 A must-have baking bible from the James Beard award-winning baker and owner of the beloved Flour bakeries in Boston. Chang is best known for her bakery and sticky buns, but this is her most personal and comprehensive book yet.

American Cookery Amelia Simmons 2012-10-16 This eighteenth century kitchen reference is the first cookbook published in the U.S. with recipes using local ingredients for American cooks. Named by the Library of Congress as one of the eighty-eight “Books That Shaped America,” American Cookery was the first cookbook by an American author published in the United States. Until its publication, cookbooks used by American colonists were British. As author Amelia Simmons states, the recipes here were “adapted to this country,” reflecting the fact that American cooks had learned to prepare meals using ingredients found 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; the recipe for Johnny Cake is the first printed version using cornmeal; and there is also the first known recipe for turkey. Another 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. A culinary classic, American Cookery is a landmark in the history of American cooking. “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.

The Nordic Baking Book Magnus Nilsson 2018-10-15 The acclaimed chef featured in the Emmy-Award winning US PBS series The Mind of a Chef and the Netflix docuseries Chef's Table explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozier with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In The Nordic Baking Book, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. The 100 photographs in the book have been shot by Nilsson - now an established photographer, following his successful exhibitions in the US. From the publisher of Nilsson's influential and internationally bestselling Fäviken and The Nordic Cookbook.

A Collection of Fine Baking Yöng-mo Kim 2005 A full-color cookbook containing more than 1,000 photographs and illustrations for a complete, step-by-step demonstration of each recipe. It includes more than 100 recipes - a fusion of the finest European and Asian pastries. This selection of cookies, pastries, breads, and much more is sure to capture the American audience with fresh and never before seen looks and tastes.

The European Cake Cookbook Tatyana Nesteruk 2018-03-13 Exquisite, Delightful and Effortlessly Charming The European Cake Cookbook takes readers on a delectable journey through Europe—via cake! With Tatyana Nesteruk as your guide, allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, Norway and anywhere else your taste buds desire. Try new techniques with classic cakes such as the Strawberry Swiss Roll, or explore unique creations based on popular desserts such as the Crème Brûlée Cheesecake. Since European cakes are less sweet than their American counterparts, you can enjoy a slice with your tea or coffee any time of day. And if you've never made French or Italian buttercream, you are in for a treat! Tatyana walks you through the steps using simple syrup and whipped eggs for a topping that's light, creamy, mildly sweet and refreshing. A few of the 65 gorgeous creations inside are Raspberry Sachertorte, a rich chocolate cake from Austria; indulgent Amaretto Crème Cake, featuring Italy's famous almond liqueur; Victorian Sponge Cake, sure to be found on the menu at any British tea house; showstopping Chocolate Kiev Cake, the prized dessert of Ukraine; and many more delights.

The European Cake Cookbook Tatyana Nesteruk 2018-03-13 Exquisite, Delightful and Effortlessly Charming The European Cake Cookbook takes readers on a delectable journey through Europe—via cake! With Tatyana Nesteruk as your guide, allow your imagination to transport you to a bakery in France, Italy, Germany, Switzerland, Russia, Great Britain, Norway and anywhere else your taste buds desire. Try new techniques with classic

cakes such as the Strawberry Swiss Roll, or explore unique creations based on popular desserts such as the Crème Brûlée Cheesecake. Since European cakes are less sweet than their American counterparts, you can enjoy a slice with your tea or coffee any time of day. And if you've never made French or Italian buttercream, you are in for a treat! Tatyana walks you through the steps using simple syrup and whipped eggs for a topping that's light, creamy, mildly sweet and refreshing. A few of the 65 gorgeous creations inside are Raspberry Sachertorte, a rich chocolate cake from Austria; indulgent Amaretto Crème Cake, featuring Italy's famous almond liqueur; Victorian Sponge Cake, sure to be found on the menu at any British tea house; showstopping Chocolate Kiev Cake, the prized dessert of Ukraine; and many more delights.

Butter Baked Goods Rosie Daykin 2015-03-31 Butter Baked Goods began as a tiny bakery in Vancouver. Opened in 2007 by Rosie Daykin, the bakery is a pink-and-pistachio slice of heaven, its counters overflowing with irresistible treats. Not long after opening, word got out about the bakery's marshmallows, and Butter Baked Goods soon became known as the home of the very best gourmet marshmallow in North America, a delicious morsel that can now be found in more than 300 stores. The recipe for Butter's Famous Marshmallows is just one of the gems tucked inside the pages of this beautiful book. Other recipes include: SATURDAY MORNING CINNY BUNS & CHOCOLATE PISTACHIO POUND LOAF MAPLE SNICKERDOODLE SANDWICH COOKIES & DOUBLE CHOCOLATE TOFFEE BISCOTTI CHOCOLATE BERRY CHEESECAKE BARS & PUMPKIN CHOCOLATE CHIP BLONDIES BUTTER'S CLASSIC WHITE CAKE & APPLE CAKE WITH MAPLE SAUCE PEANUT BUTTER AND JELLY CUPCAKES & RED VELVET WHOOPIE PIES BUTTER'S LEMON MERINGUE TART & SOUR CREAM RHUBARB PIE CHOCOLATE HONEYCOMB BRITTLE & SURPRISE MOCHA FUDGE And a whole chapter dedicated to BUTTER CREAMS AND FROSTINGS, with Rosie's top tips for "spreading the love"! But don't be intimidated! Every recipe in Butter Baked Goods has simple instructions written in an accessible and easy-to-follow style, plus tips on how to stock your pantry and your toolbox with everything that you'll need to get started. Everyone can create Butter's delectable desserts—from grandmothers who have been baking all their lives to teenagers making their very first cupcakes. Rosie's baking is not about trickery, flamboyance, or hard-to-find ingredients, but about great-tasting, homemade treats that celebrate life's milestones: birthdays, Thanksgiving, Christmas, Easter, baby showers, bridal showers, or just that gloomy afternoon when you need a little pick-me-up. Butter Baked Goods showcases nostalgic home baking at its very best.

The Chocolate Addict's Baking Book Sabine Venier 2020-09-29 The Ultimate Guide to All Things Chocolate Calling all chocoholics—come satisfy your sweet tooth, indulge in your all-time favorites and discover new ways to get your fix with 75 diverse chocolate-based desserts from Sabine Venier, the founder of Also The Crumbs Please. Sabine shares standout takes on classic fudgy desserts as well as creative, interesting twists on treats that readers know and love, including: • Cherry Cheesecake Swirl Chocolate Brownies • Chocolate-Covered Tiramisu Truffles • Mind-Blowing Chocolate Fudge Birthday Layer Cake • Chile Chocolate Lava Cakes • Glazed Bacon Chocolate Donuts • The Ultimate Mississippi Chocolate Mud Pie • No-Bake White Chocolate-Mango Cheesecake • Earl Grey Chai-Poached Pears Dark Chocolate Cake • Ultraflaky Chocolate Croissants (Pain au Chocolat) Perfect for bakers looking for that next great chocolate recipe or as a gift for the chocolate addict in your life, this book will satisfy every craving.

Beyond Borscht Tatyana Nesteruk 2020-03-31 Authentic Recipes for the Hearty, Comforting Foods of Ukraine Bring the warming, fresh and savory flavors of Ukraine and Eastern Europe into your kitchen. This beautiful and personal collection was born from Tatyana Nesteruk's authentic Ukrainian family recipes passed down through generations. From growing up in a close-knit Slavic community that gathered daily to celebrate food, Tatyana learned the art of honoring tradition while also making the recipes accessible for the modern home cook. Her simple instructions and treasure chest of time-honored dishes will have you flawlessly re-creating the food you love—or have yet to discover! Capturing the classic tastes of Eastern Europe is easy, thanks to Tatyana's nifty cooking hacks, such as rinsing cottage cheese to quickly transform it into the beloved tvorog (farmer's cheese). Dive into timeless recipes like Beef and Cheese Piroshki (hand pies), Smoked Salmon and Caviar Blini and Classic Beef Borscht. Whip up epic main dishes like Shashliki (Shish Kebabs), Plov (Beef and Garlic Rice Pilaf) and Potato Latkes with Chicken, and pair them with delicious sides like Mushroom Buckwheat and Olivier Potato Salad for a truly unbeatable spread. With desserts like Sweet Cherry Pierogi and Poppy Seed Roll, you'll be transported back to the old world with each delicious bite. If you grew up eating this incredible cuisine, visited this part of the world and can't stop dreaming of the food, or are trying these authentic dishes for the first time, the unique, comforting and nostalgic flavors packed into Tatyana's recipes will send your taste buds on an unforgettable journey.

15 European Pie Recipes Zane Amrin 2020-05-11 The book is no ordinary baking recipe book. It has recipes of 15 delicious and fantabulous cakes that are mouth-watering in taste and mind-blowing in appearance. If you have a keen interest in baking cakes but are hesitating for some reason, this book will help you a lot. Furthermore, not only will it serve the amateurs but will also enhance the skills of professionals. The recipes have been created by some of the best in the world. With the perfect blend of texture and smoothness, you can never resist such creamy delights. The book guides you on every step and teaches you how to bake a cake from scratch. It includes everything, from the exact measurements of the right ingredients to the perfect icing and garnishing techniques. Who does not want to have the aroma of a bakery and the ambiance of sweets right in their kitchen? If you share our thoughts then wait no more, the book has already been praised by hundreds of thousands who have leveled up their game in the baking section. And all that, thanks to this book. The stock is limited, and so is the offer. Do not miss your chance of getting a fantastic upgrade package for your bakery.

European Tarts Helen S. Fletcher 2012-11-16 Photographs by T. Mike Fletcher Subtitle: Divinely Doable Desserts with Little or No Baking

Vegetarian Viet Nam Cameron Stauch 2018-03-13 Meatless Vietnamese cooking for vegetarians and omnivores alike. In the years he spent living and cooking in Vietnam, Cameron Stauch learned about a tradition of vegetarian Vietnamese cuisine that is light and full of flavor. Based on recipes devised over centuries by Mahayana Buddhist monks, the dishes in Vegetarian Việt Nam make use of the full arsenal of Vietnamese herbs and sauces to make tofu, mushrooms, and vegetables burst with flavor like never before. With a lavishly illustrated glossary that helps you recognize the mushrooms, noodles, fruits, and vegetables that make up the vegetarian Vietnamese pantry, Vegetarian Việt Nam will unlock an entire universe of flavor to people who want healthy, tasty, and sustainable food.

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Table of Contents European Cake Cookbook The

1. Understanding the eBook European Cake Cookbook The

- The Rise of Digital Reading European Cake Cookbook The
- Advantages of eBooks Over Traditional Books

2. Identifying European Cake Cookbook The

- Exploring Different Genres
- Considering Fiction vs. Non-Fiction
- Determining Your Reading Goals

3. Choosing the Right eBook Platform

- Popular eBook Platforms
- Features to Look for in an European Cake Cookbook The
- User-Friendly Interface

4. Exploring eBook Recommendations from European Cake Cookbook The

- Personalized Recommendations
- European Cake Cookbook The User Reviews and Ratings
- European Cake Cookbook The and Bestseller Lists

5. Accessing European Cake Cookbook The Free and Paid eBooks

- European Cake Cookbook The Public Domain eBooks
- European Cake Cookbook The eBook Subscription Services
- European Cake Cookbook The Budget-Friendly Options

6. Navigating European Cake Cookbook The eBook Formats

- ePub, PDF, MOBI, and More
- European Cake Cookbook The Compatibility with Devices
- European Cake Cookbook The Enhanced eBook Features

7. Enhancing Your Reading Experience

- Adjustable Fonts and Text Sizes of European Cake Cookbook The
- Highlighting and Note-Taking European Cake Cookbook The
- Interactive Elements European Cake Cookbook The

8. Staying Engaged with European Cake Cookbook The

- Joining Online Reading Communities
- Participating in Virtual Book Clubs
- Following Authors and Publishers European Cake Cookbook The

9. Balancing eBooks and Physical Books European Cake Cookbook The

- Benefits of a Digital Library
- Creating a Diverse Reading Collection European Cake Cookbook The

10. Overcoming Reading Challenges

- Dealing with Digital Eye Strain
- Minimizing Distractions
- Managing Screen Time

11. Cultivating a Reading Routine European Cake Cookbook The

- Setting Reading Goals European Cake Cookbook The
- Carving Out Dedicated Reading Time

12. Sourcing Reliable Information of European Cake Cookbook The

- Fact-Checking eBook Content of European Cake Cookbook The
- Distinguishing Credible Sources

13. Promoting Lifelong Learning

- Utilizing eBooks for Skill Development
- Exploring Educational eBooks

14. Embracing eBook Trends

- Integration of Multimedia Elements
- Interactive and Gamified eBooks

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