

How To Cake It A Cakebook

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 Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In Zoë Bakes Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

The comprehensive guide to amazing cake decoration—now fully updated Professional Cake Decorating is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer’s art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

Flour Shop’s rainbow explosion cakes have become an international sensation! And now, with The Power of Sprinkles, Flour Shop Founder Amirah Kassem reveals the secrets to making her magical cakes at home. Amirah Kassem preaches the power of sprinkles in her wildly creative first book. A modern-day Willy Wonka, Kassem reminds readers that joy can be found in creating something delightful and delicious, that baking a cake for someone is the best thing in the world, and that, when it comes to cake decorating, any mistake can be covered in sprinkles (and everyone will love it anyway!). With twenty-nine different cakes—from unicorn cakes and donut cakes to cakes that look like reindeer, popcorn, spaghetti, and avocado toast—and packed with photographs, illustrations, and infinite ideas, The Power of Sprinkles is a book for bakers and cake decorators at every age and level. Also Available: Power of Sprinkles 2020 Wall Calendar If you could taste color, this cookie book would have all the flavors of the rainbow. From social media "cookie-gram" master Holly Fox comes a delicious board book of colors that looks good enough to eat. Based on the beautiful royal-icing cookie designs that have garnered her hundreds of thousands of followers on Instagram, Holly Fox presents the colors of the rainbow one--well, several cookies at a time in this adorable board book for young readers.

ONE TIN, 70 BAKES 'A brilliant idea for a book' and a 'must-have' Nigella Lawson 'Edd Kimber's One Tin Bakes is a dazzler of a baking book, using one simple tin to make utterly enviable cakes, gorgeous pies, flavour-loaded buns and bars that'll have you swooping in for seconds. Edd's photography and easy style captures in each recipe a beautiful immediacy and freshness that made me linger on every page without exception.' Dan Lepard 'Whether you want cookies or cakes, pastries or desserts, something fruity, chocolatey, spiced or nutty, baking just got a whole lot easier. From Praline Meringue Cake to Matcha Roll Cake, Peanut Butter Brookies to Tahini Babka Buns, all you need is just one standard 9 x 13in baking tin. Varied and versatile, requiring minimal skill and little equipment, Edd Kimber's delicious treats range from simple bakes to slice and serve to impressive but achievable showstoppers. 'A terrifically clever idea - one tin, seventy bakes: From fabulous cakes, cookies and bars to perfect pies and tarts. The recipes are accessible and gorgeous - Edd really knows how to entice - but more importantly, he gives clear instructions for successful bakes. A must-have in your kitchen!' Helen Goh 'This book is a peek inside the mind of one of my favorite bakers, where creativity with butter and sugar is paired with solid technique and downright fun. Edd shares a true world of possibilities - all within a 9x13 tin. This book is an absolute must-have for every home baker.' Joy Wilson 'I've been a fan of Edd's since he won the bake off, not only because of his recipes but because of his character. There are no gimmicks and his passion and energy are contagious. Most of all, he makes me want to bake his recipes. This book is accessible yet elegantly photographed and you always feel like he is speaking directly to you, which is special. Of course, being American, I love a sheet cake and the generosity in these recipes makes me want to go to a picnic or a potluck.' Claire Ptak 'Baking requires skill and perfection and Edd's got it' Mary Berry 'Edd Kimber brings baking back into British homes' Vogue

How to Cake It A Cakebook HarperCollins

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.

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.

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat--such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake--for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, *Cake Decorating for Beginners* shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones--not to mention your social media feed. *Cake Decorating for Beginners* includes: Cake walkthrough--Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips--Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top--Show off your cake decorating skills with 10 scrumptious, stunning cakes--each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes--*Cake Decorating for Beginners* gives you the confidence.

Complete Step-by-Step Guide to Cake Decorating provides all the know-how needed to make and decorate 40 cakes that are incredibly simple, yet absolutely stunning. This book offers tantalizing cake ideas for all occasions including birthdays, anniversaries, children's parties, christenings, weddings and more. All the most popular methods of icing and decorations are covered, from buttercream, fondant and chocolate to royal icing and marzipan. Detailed, easy-to-follow instructions explain the basics of preparing and using the different types of icing, followed by recipes for imaginative designs. Beginners will pick up the basics fast and experienced cake decorators will find inspirational new ideas. "Reference for cake decorating methods, including basic cake preparation and materials, piping techniques, fondant and gum paste accents, and miscellaneous techniques"--Provided by publisher"--Provided by publisher.

The New York Times bestselling, IACP award-winning cookbook (and a *Cooking Light* Top 100 Cookbook of the Last 25 Years) from the celebrated food blogger and founder of smittenkitchen.com. Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

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. **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.

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

Beginner's Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.

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.

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.

With a foreword by Ree Drummond, this beautiful book has 100 easier, faster, lightened-up Southern recipes, from the blogger behind the popular *Add a Pinch* website. A generation ago, home cooks may have had all day to prepare dinner, but most folks now want convenient, fast recipes that don’t rely on canned soups or other processed products. Here, fresh ingredients take center stage in slow cooker meals, casseroles and one-dish suppers, salads, soups, and desserts that have deep, satisfying flavors but are a cinch to make. Smart swaps like Greek yogurt for mayo in pimento cheese and cauliflower “rice” put a modern spin on these dishes. With 75 color photographs and lots of sidebars, this is the new Southern cooking handbook.

NATIONAL BESTSELLER Beloved family-owned Canadian bakery Jenna Rae Cakes shares over 100 recipes for its most delectable--and most beautiful--sweet treats. Jenna Hutchinson was in the middle of applying to dental school when she saw an episode of *Cake Boss* and thought, I can do that! Little did she know, that moment would set her life off in a new direction, and she and her twin sister Ashley would go on to own one of Canada’s most successful and celebrated bakeries, Jenna Rae Cakes. Now, in *Jenna Rae Cakes and Sweet Treats*, Jenna and Ashley reveal the tried and true recipes, flavours, and show-stopping designs that put them on the map. Inside you will find recipes for over 100 of the most vibrant and decadent cookie sandwiches, cupcakes, party squares, cakes, macarons, cream puffs, and more. Known for the long list of rotating flavour options they offer each day at the shop, *Jenna Rae Cakes and Sweet Treats* features all of their fan favourites, including Cotton Candy Cupcakes, Lemon Meringue Party Squares, Salted Caramel Macarons, Peanut Butter and Jam Cookie Sandwiches, Salted Dark Chocolate Espresso Cake, and many more. Dive in and let the mouthwatering photography inspire you to bake your very own Instagram-worthy treats with spectacular results. With Jenna and Ashley’s insider tips, your baking will reach a colourful, flavourful, and stylish new level in no time.

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation “How to Cake It,” comes an inspiring “cakebook” with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, “How to Cake It,” Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda’s creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. *How to Cake It: A Cakebook* includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cakebook* will turn beginners into confident cake creators, and confident bakers into caking superstars!

A startling and profound exploration of how Jewish history is exploited to comfort the living. Renowned and beloved as a prizewinning novelist, Dara Horn has also been publishing penetrating essays since she was a teenager. Often asked by major publications to write on subjects related to Jewish culture—and increasingly in response to a recent wave of deadly antisemitic attacks—Horn was troubled to realize what all of these assignments had in common: she was being asked to write about dead Jews, never about living ones. In these essays, Horn reflects on subjects as far-flung as the international veneration of Anne Frank, the mythology that Jewish family names were changed at Ellis Island, the blockbuster traveling exhibition *Auschwitz*, the marketing of the Jewish history of Harbin, China, and the little-known life of the “righteous Gentile” Varian Fry. Throughout, she challenges us to confront the reasons why there might be so much fascination with Jewish deaths, and so little respect for Jewish lives unfolding in the present. Horn draws upon her travels, her research, and also her own family life—trying to explain Shakespeare’s *Shylock* to a curious ten-year-old, her anger when swastikas are drawn on desks in her children’s school, the profound perspective offered by traditional religious practice and study—to assert the vitality, complexity, and depth of Jewish life against an antisemitism that, far from being disarmed by the mantra of “Never forget,” is on the rise. As Horn explores the (not so) shocking attacks on the American Jewish community in recent years, she reveals the subtler dehumanization built into the public piety that surrounds the Jewish past—making the radical argument that the benign reverence we give to past horrors is itself a profound affront to human dignity.

Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the

most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut-Chocolate Crêpe Cake as approachable as Applesauce Snack Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time.

Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BON APPÉTIT AND ONE OF FALL'S BEST COOKBOOKS BY THE NEW YORK TIMES AND FOOD & WINE "[Snacking Cakes] hits the sweet spot. . . . Cake for breakfast? Yes, please!"--Martha Stewart Living In Snacking Cakes, the indulgent, treat-yourself concept of cake becomes an anytime, easy-to-make treat. Expert baker Yossy Arefi's collection of no-fuss recipes is perfect for anyone who craves near-instant cake satisfaction. With little time and effort, these single-layered cakes are made using only one bowl (no electric mixers needed) and utilize ingredients likely sitting in your cupboard. They're baked in the basic pans you already own and shine with only the most modest adornments: a dusting of powdered sugar, a drizzle of glaze, a dollop of whipped cream. From Nectarine and Cornmeal Upside-Down Cake and Gingery Sweet Potato Cake to Salty Caramel Peanut Butter Cake and Milk Chocolate Chip Hazelnut Cake, these humble, comforting treats couldn't be simpler to create. Yossy's rustic, elegant style combines accessible, diverse flavors in intriguing ways that make them easy for kids to join in on the baking, but special enough to serve company or bring to potlucks. Whether enjoyed in a quiet moment alone with a cup of morning coffee or with friends hungrily gathered around the pan, these ever-pleasing, undemanding cakes will become part of your daily ritual.

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.

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Rustic Treats That Taste Like Home North Carolina native and award-winning Two Cups Flour blogger Jenn Davis knows the key to Southern baking—think fresh fruit, real sugar and full-fat buttermilk. And with this standout book, anyone, anywhere can experience some down-south magic. Jenn blends her Southern sensibilities with a unique approach to flavor, reimagining crowd-pleasing classics with a twist. You'll learn to make fluffy Blueberry Buttermilk Malt Pancakes and Mountain Molasses Cornbread, Pumpkin and Sweet Potato Pie and Chorizo-Jalapeño Scones. Plus, these easy-to-follow recipes feature must-have tips for mastering pie crust, layer cakes, cookie dough, quick breads and more. Impress your friends and family with festive Vanilla-Bourbon Marshmallows or a citrusy Sunshine Pie passed down for generations. Jenn's creative use of everyday ingredients and clear, step-by-step instructions make each treat perfect for beginner bakers and pastry pros alike. No matter where you live, these sweet and savory bakes will bring a touch of Southern comfort to your kitchen!

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family—even the non-vegans—will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

21 OMG-IS-THAT-AN-ACTUAL-CAKE? RECIPES + ALL THE CAKE KNOW-HOW YOU NEED From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation How to Cake It comes an inspiring "cakebook" with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, How to Cake It, Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart, to food shaped cakes such as burgers and pizzas, Yolanda's creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook, filled with imaginative cakes to make at home. How to Cake It: A Cakebook includes directions for making eighteen jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro-tips, taking you step-by-step from easy/kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting, and gum paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake, and even a Golden Pyramid Cake which features a secret treasure chamber! Written in her inspiring, encouraging voice, filled with clear, easy-to-follow instructions and vibrant photos, How to Cake It: A Cakebook will turn beginners into confident cake creators, and confident bakers into caking superstars!

Cakes by Melissa is a mouthwatering collection of easy and imaginative cakes from the creative force behind the delicious bite-size cupcake brand Baked by Melissa. Melissa Ben-Ishay, the baker, mom, and founder of Baked by Melissa—the tie-dye and fun-loving bite-size treats company—shares her secrets in this vibrantly illustrated cookbook that offers more than 120 recipes for fabulous cakes, icings, fillings, and toppings for endlessly delectable combinations. Melissa believes baking should be fun and easy—and that incredible flavor can be in bite-size amounts. This ethos and her lively, personal style are infused throughout Cakes by Melissa. A simple-to-follow crash course in making baking more like crafting, it offers Melissa's fresh takes on traditional cakes and inventive ideas to make dessert in any form extra sweet. The cookbook will encourage home bakers to be creative and spontaneous in their baking, even including fill-in-the-blank ingredient sheets to individualize their special treats. From the very recipe that started it all—the tie-dye cupcake—to peanut butter banana cake batter and icings and crumbles that inspire the baker in us all to create scrumptious desserts, Cakes by Melissa is filled with unique and totally irresistible recipes to devour. Replete with 125-150 photographs and stunningly designed pages that mirror the down-to-earth and colorful Baked by Melissa aesthetic, Cakes by Melissa is a celebration of the

joys of baking for experts and novices alike, and is a must for Melissa's fans.

How to Cook That Dessert Cookbook: Pastries, Cakes and Sweet Creations "How to Cook That is the most popular Australian cooking channel in all the world, and it's not hard to see why." ?PopSugar #1 Best Seller in Chocolate Baking, Confectionary Desserts, Pastry Baking, Garnishing Meals, Holiday Cooking, Main Courses & Side Dishes, and Cooking by Ingredient Offering a fun-filled step-by-step dessert cookbook, Ann Reardon teaches you how to create delicious and impressive pastries, cakes and sweet creations. Join food scientist Ann Reardon, host of the award-winning YouTube series How to Cook That, as she explores Crazy Sweet Creations. An accomplished pastry chef, Reardon draws millions of baking fans together each week, eager to learn the secrets of her extravagant cakes, chocolates, and eye-popping desserts. Her warmth and sense of fun in the kitchen shines through on every page as she reveals the science behind recreating your own culinary masterpieces. For home cooks and fans who love their desserts, cakes, and ice creams to look amazing and taste even better. Take your culinary creations to influencer status, you'll also: • Learn to make treats that get the whole family cooking • Create baked goods that tap into beloved pop culture trends • Impress guests with beautiful desserts Readers of dessert cookbooks like Mary Berry's Baking Bible by Mary Berry, Cake Confidence by Mandy Merriman, or Pastry Love by Joanne Chang will love How to Cook That: Crazy Sweet Creations.

"This comprehensive and accessible guide to cake decorating teaches all of the techniques and tricks that aspiring sugarcrafters need to create stunning and impressive cakes. Everyone will think these amazing cakes came from the best bakery in town! First Steps in Cake Decorating reveals dozens of expert cake decorating ideas that are simple to achieve yet look stunning. All the most popular methods of icing and decoration are covered, including buttercream, sugarpaste, chocolate, marzipan and flower paste. Detailed, easy-to-follow instructions explain the basics of preparing and using different types of icing, illustrated with step-by-step color photographs. There is a delicious array of fantastic cakes here to suit adults and children alike. Beginners will pick up the basics fast, and even experienced cake decorators will find inspirational new ideas. About All-in-One Guide to Cake Decorating: A complete, structured course in the beautiful art of cake decorating from first steps to expert skills. Teaches techniques that can be used to decorate all kinds of cake from a novelty birthday cake to a memorable wedding cake. Over 300 instructional step-by-step color photographs show how to decorate more than 50 finished cakes. Clearly written, straightforward text covers every aspect of sugarcrafting skill. Includes covering cakes, filling and layering, icings, chocolate, sugarpaste, marzipan, piping, flower paste, and quick and easy decoration ideas. ""A 'must have' for anyone with the slightest interest in cake decorating"" – Publishers Weekly"

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

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 Tessa Huff's 150 innovative recipes, which 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.

The cake mix doctor...doctors cake mixes to create more than 200 luscious desserts with from-scratch taste.

Paint, doodle, and sprinkle your way to stunning one-of-a-kind sweets. The world of Sweetapolita is sparkly and sprinkly and charming as can be, with 75 recipes for everything from pretty homemade cookies to decadent layer cakes. But what really sets these treats apart are interactive designs that let everyone in on the fun of decorating: Painted Mini Cakes are served with edible "paint" for guests to personalize at the table, the fondant-covered tiered Chalk-a-Lot cake is paired with homemade edible "chalk," and Rainbow Doodle cookies are made for kids to go to town on with edible markers. Rosie Alyea, the creator of the Sweetapolita blog, frolics in flour and frosting, and she loves to get her two young daughters involved, too. The pages of her debut book are full of playful ideas that will inspire creativity in bakers of all levels—including a recipe for making sprinkles at home and numerous ways to showcase them, such as the Sprinkle-Me-Silly Pizza with rainbow jimmies and nonpareils galore. With 75 full-color photographs of cookies, cakes, and more plus step-by-step technique tutorials, The Sweetapolita Bakebook will change the way bakers decorate, while entertaining every kid—and kid-at-heart.

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

In Artisan Cake Company's Visual Guide to Cake Decorating, Elizabeth Marek shows beginner-cake-decorators how to get started with stylish cake decorating techniques. Learn to add ruffles, stripes, and geometric patterns to your cakes. Figure out how to create the effect of cascading petals or metallic finishes. An easy, visual step-by-step format with hundreds of stunning photos, Marek will guide you through the tools, recipes and basics of decorating. Artisan Cake Company's Visual Guide to Cake Decorating also features principles of simple cake design using buttercream frosting, fondant, gumpaste, and more. From party cakes and wedding cakes to more advanced 3D cakes, this book explores a full range of cake decorating for beginners to professional-level. Let Elizabeth Marek's Artisan Cake Company's Visual Guide to Cake Decorating help you get your cake from boring and bland to amazing and spectacular.

From chef and online baking star Gemma Stafford, you can get more than 100 accessible, flavor-packed recipes that anyone can make—anytime, anywhere—in her very first baking cookbook. Gemma Stafford—chef and host of the top online baking show Bigger Bolder Baking—has worked as a pastry chef at a monastery in Ireland, a Silicon Valley tech startup, and a Michelin-starred restaurant in San Francisco, and now brings her incredible desserts to life every week for millions of viewers via YouTube, Facebook, Instagram, and her popular website, BiggerBolderBaking.com. Gemma hopes to restore baking as an everyday art, and this dessert cookbook is your guide. **BAKE WITH CONFIDENCE** 100+ sweet and simple dessert recipes for maximum deliciousness with minimal effort Use just a few common ingredients and basic kitchen tools for bold twists on cakes, cookies, pies, ice cream, and more Every recipe has gorgeous color photography and step-by-step instructions that anyone can follow with ease **ANYTIME BAKING** An approach unique among baking cookbooks, the chapters are organized by the basic tools you'll need—such as Wooden Spoon & Bowl, Rolling Pin, or No Oven Needed—so you can choose the recipes that are most convenient for you during any spur-of-the-moment craving **BOLD NEW RECIPES & CLASSICS** Surefire hits include Chocolate Lava Pie, Baked Cinnamon-Sugar Churros, Gemma's Best-Ever Chocolate Chip Cookies, "In Case of Emergency" One-Minute Mug Brownie, Raspberry Swirl Cheesecake Ice Cream, and many more **BONUS:** A chapter on Bold Baking Basics includes essential techniques, tips, and in-a-pinch substitutions so you can whip up Gemma's irresistible desserts with confidence

"Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of sheet cakes and chiffons, batters and buttercreams, and tiers and tortes 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 Chocolate Angel Food Cake and treats that take it up a notch like Ombr? Strawberry Cake and Marble Souffl?, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach."--Publisher's description.

[Copyright: 4987ede8e0f8c82284618a05c0d63c01](#)