

Comfort Delicious Bakes And Family Treats

Over 100 recipes from simple to showstopping bakes and cakes Bake like you're in the tent - from the comfort of your own home. Make brilliant bakes at home with the latest companion cookbook to The Great British Bake Off. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favourite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home. This cookbook is the perfect excuse to start baking like The Great British Bake Off - at home. Includes: * Recipes from the Bakers of 2016, including the finalists * Technical challenges from the show * Easy to follow, step by step baking instructions * Written to help you develop skills and bring out your creativity * Beautiful photography to help you visualize your bake * Clear advice on equipment, ingredients and quantities * Recipes highlighted for 'free-from' diets and special ingredients

From parties to picnics, lunchboxes to the last day of school, and with Halloween and summer holidays in between - here you'll find 52 easy, delicious recipes for beginner bakers, and fool-proof family baking for every occasion. Step-by-step instructions, photographs, and all the tricky bits explained in a fun and friendly way - there's no one better than Cathryn Dresser to get mums, dads and kids baking together. With twists on old favourites and new ideas to try, LET'S BAKE is an instant kitchen classic. So what are you waiting for? Let's Bake!

From the host of the beloved Netflix series Time to Eat and winner of The Great British Baking Show come over 100 time-smart recipes to tackle family mealtime. Nadiya Hussain knows that feeding a family and juggling a full work load can be challenging. Time to Eat solves mealtime on weeknights and busy days with quick and easy recipes that the whole family will love. Nadiya shares all her tips and tricks for making meal prep as simple as possible, including ideas for repurposing leftovers and components of dishes into new recipes, creating second meals to keep in the freezer, and using shortcuts--like frozen foods--to cut your prep time significantly. In Time to Eat, Nadiya teaches you to make recipes from her hit Netflix show, including Peanut Butter & Jelly Traybake, Instant Noodles, Egg Rolls, and zesty Marmalade Haddock. Each recipe also notes exactly how long it will take to prepare and cook, making planning easy. Helpful icons identify which recipes can be made ahead, which ones are freezer-friendly, and which ones can be easily doubled.

'I have nothing against gluten, but this book is just full of recipes I long to make' Nigella Lawson The only gluten-free baking book you'll ever need, with delicious recipes that work perfectly every single time. From proper crusty bread, pillowy soft cinnamon rolls and glorious layered cakes to fudgy brownies, incredibly flaky rough puff pastry and delicate patisserie – everything that once seemed impossible to make gluten-free can now be baked by you. Baked to Perfection begins with a thorough look at the gluten-free baking basics: how different gluten-free flours behave, which store-bought blends work best, and how to mix your own to suit your needs. Covering cakes, brownies, cookies, pastry and bread in turn, Katarina shares the best techniques for the recipes in that chapter, and each recipe is accompanied by expert tips, useful scientific explanations and occasional step-by-step photography to help you achieve gluten-free perfection. Recipes include classic bakes like super-moist chocolate cake, caramel apple pie and chocolate chip cookies, the softest, chewiest bread, including crusty artisan loaves, baguettes, brioche burger buns and soda bread, and mouth-watering showstoppers like toasted marshmallow brownies, coffee cream puffs and strawberries + cream tart.

The ultimate Bake Off Christmas collection with all of Paul Hollywood's and Mary Berry's Christmas masterclass recipes. Also includes new bakes from all four winners, Edd Kimber, Jo Wheatley, John Whaite and Frances Quinn, plus other wonderful Bake Off contestants. Whip up tempting Christmas nibbles like Potato Blinis with Smoked Salmon, or Parmesan Palmiers, perfect for a party. Spice up your home – and get the kids involved too – with Stained Glass Tree Biscuits and a Raspberry and Cinnamon Christmas Wreath. For the main event, there is plenty of inspiration for tempting party nibbles or a festive feast, like Baked Christmas Ham or a Venison Pie – and ingenious ideas for how to make the most of all those leftovers. Each chapter also includes spectacular recipes from Bake Off contestants, and Mary and Paul reveal the secrets to those classic Christmas dishes – whether it's Paul's perfect mince pies or Mary's ultimate Christmas pudding. Packed with everything from edible decorations and delicious gifts to party dishes and showstopping centrepieces, this book is the perfect Christmas companion.

Bake your way through the much-loved BBC1 series with this beautiful, fully photographic cookbook of 120 original recipes, including those from both the judges and the bakers. This book is for every baker – whether you want to whip up a quick batch of easy biscuits at the very last minute or you want to spend your time making a breathtaking showstopper, there are recipes and decoration options for creating both. Using straightforward, easy-to-follow techniques there are reliable recipes for biscuits, traybakes, bread, large and small cakes, sweet pastry and patisserie, savoury pastry, puddings and desserts. Each chapter transports you on set and showcases the best recipes from the challenges including Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from the show. There are step-by-step photographs to help guide you through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and Bake Off fans.

The debut cookbook by the breakout star of The Great British Bake Off 2017 and the host of Channel 4's brand new show, Liam Bakes. When you bake you want the results to be mouth-watering and jaw-droppingly good. You want gasps of awe followed by silence as your friends and family munch their way through your genius creations. No one understands this better than Liam Charles. Who else could bring you a Caramel Peanut Millionaire's Shortbread, an Oreo Chocolate Brownie Freakshake or a Christmas Dinner Pie? It has to be Liam and in his first book, he introduces his latest inventions and favourite bakes that are guaranteed to get you in the kitchen. Cheeky Treats is a cookbook like no other, packed with fantastic flavours, wonderfully creative bakes, and fun and beautiful photography that captures Liam's personality and flair. Warning: if you're looking for a Victoria Sponge recipe - look elsewhere! 'Cheeky Treats, a spangly,

Technicolor, many-faceted recipe book... It is distinguished not by the two kilos of icing sugar in the Football Cake (and that's just the buttercream!), nor the very simple, incredibly effective, domino pattern on his salted millionaire dominoes, nor his vertiginous layering or moments of French patisserie perfectionism, but by the joie de vivre conveyed by all those things, and the rest.' - Guardian

From the author of Half Baked Harvest comes her second cookbook with 125 show-stopping recipes made simple: fewer ingredients, fool-proof meal-prepping, easy entertaining, and everything in between. Tieghan Gerard is known, both on her blog and in her debut cookbook, Half Baked Harvest Cookbook, for her stunningly beautiful meals and thoughtful recipes that taste even better than they look. Half Baked Harvest Super Simple takes what fans loved most about her debut, and promises all of those comfort-food forward, freshly-sourced recipes distilled into quicker, more manageable dishes using trending techniques that sell--from the almighty Instant Pot to night-before meal prep. Super Simple is the compendium for home cooks who are just starting out or pressed for time. It teaches the most important cooking basics and delivers sometimes good-for-you, always hassle-free meals without sacrificing taste. Whip up everyday dishes like Cardamom Apple Fritters, Spinach and Artichoke Mac and Cheese, and Lobster Tacos to share with your family, or plan stress-free dinner parties with options like Slow Roasted Moroccan Salmon and Fresh Corn and Zucchini Summer Lasagna.

Savor the Flavors of Every Season with Beautiful Baked Goods Bake along with Kelsey Siemens, creator of The Farmer's Daughter blog and fulltime apple farmer at her family's orchard. In this inspiring collection, she shares the ins and outs of a year on the farm, along with new and heirloom recipes, plus gorgeous photography. Layered with crumbles, fillings, creams and curds, these impressive treats bring out the best in every fruit. Whether you want to take your pies to the next level with a braided lattice crust and creative flavor pairings, or just need clever ways to use your farmers' market haul or garden harvest, you'll find a bounty of delicious ideas and easy techniques. Welcome spring with Great-Grandma Enid's Rhubarb-Pistachio Coffee Cake and capture the sweet taste of summer in Blueberry-Earl Grey Cream Roll Cake. Celebrate autumn's return with favorite flavors in Apple Crisp Cheesecake with Salted Caramel and warm up your winter with preserves and spices in a festive Gingerbread Loaf with Chai-Spiced Poached Pears. Straight from Kelsey's cozy farmhouse kitchen, these recipes turn everyday produce into irresistible creations that will have you looking forward to every season.

If you've never tasted a fresh, homemade marshmallow, are you in for a treat! Marshmallow Madness! shows how to whip up dozens of fluffy, puffy flavors—from Strawberry and Vanilla to Buttered Rum, Root Beer Float, Maple Bacon, and more. Author Shauna Sever also includes easy recipes for homemade graham crackers, drinks for mallow dunking, and a host of irresistible desserts, including Lemon Dream Whoopie Pies, Blonde Rocky Road, and S'mores Cupcakes.

ComfortDelicious Bakes and Family TreatsEbury Press

An essential family cookbook for every home, let Rebecca Wilson show you how to cook just once for the entire family, giving you more time together around the table. Discover brilliant breakfasts, quick-cook snacks, and midweek meal ideas prepared in a matter of minutes. Enjoy simple home-cooked food, delicious bakes and family treats for big smiles and full tummies. The author of the bestselling cookbook, What Mummy Makes, brings you an easy-to-follow family recipe book that gives you the confidence to cook nutritious meals the whole family will love: - Over 100 comfort food recipes that you can rely on - Nutritionist-approved meals that are irresistible for all the family - Adaptations to suit your family's dietary needs available for every recipe for Gluten Free, Egg Free, Dairy Free, Vegetarian & Vegan diets - Weaning advice for parents and carers of babies from 6 months old - Handy tips and tricks for food preparation and storage for batch-cooking so as you can spend less time in the kitchen and more time with your loved ones Family Comforts is the ultimate comfort cookbook and baby-led weaning book in one; taking the stress out of mealtimes by cooking just once with dishes suitable for babies, that are also irresistible for older siblings and adults too. Cook nutritional meals with confidence that kids will love, Rebecca Wilson's recipes deliver big flavors with minimal effort all year round for even the toughest critics at the table with hidden-veg heroes and warming slow-cooker meals for busy parents and carers. From the award-winning author, Instagram sensation, and mom behind the phenomenally popular family food account @rebeccawilsonfood. When you bake you want the results to be mouth-watering and jaw-droppingly good. You want gasps of awe followed by silence as your friends and family munch their way through your genius creations. No one understands this better than Liam Charles, aka Cake Boy, the breakout star from Great British Bake Off 2017. Who else could bring you a Caramel Peanut Millionaires Shortbread, an Oreo Chocolate Brownie Freakshake or a Christmas Dinner Pie? It has to be Liam and in this his first book, he introduces his latest inventions and favorite bakes that are guaranteed to get you into the kitchen. Cake Boy: The Kitchen Diaries will be a cookbook like no other, but be warned, if you want a recipe for a Victoria Sponge this is not the book for you.

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

Bake it Great is the first book from 'Great British Bake Off' finalist Luis Troyano. The Manchester-based graphic designer wowed the nation with his striking and ambitious creations and now he wants to pass on his knowledge of how to make your bakes outstanding in this book of 100 recipes. Not content with making something taste great, Luis wants it to look great as well - he believes even the simplest of bakes can be show-stopping, from Bakewell cupcakes to eye-catching centrepiece breads. And it doesn't stop there, with Luis help even the novice baker can work their way up to an ambitious gâteau and know that it will turn out spectacular. Luis simple tips and meticulous instructions will demystify the art of baking, from getting to know your oven, to the finer arts of finishing, meaning you simply can't go wrong. Chapters on cakes, breads, sweet doughs, snacks and slices, tarts, pies and pastries, with focus chapters on Spanish recipes and cooking with honey, mean that the basics are all covered. With plenty of unusual and fun suggestions too, in particular rarely-seen classics from Luis Spanish upbringing and some truly novel presentation ideas, this book will enlarge any baker's repertoire.

John Whaite, winner of the 2012 Great British Bake Off, bakes everywhere he goes - at food festivals, as a guest on the nation's top cookery

shows, at Le Cordon Bleu school where he is perfecting his craft and as teacher at his new cookery school. Yet his favourite place to bake is still at home, creating delicious treats and feasts for his family and friends. In John Whaite Bakes At Home, John shares with us those recipes he saves for his nearest and dearest. The lunches, brunches and afternoon teas he whips up when his parents come to visit, the indulgent sweet bakes and savoury pizzas he has waiting when his friends come to stay, and the picnics, confectionery and special occasion cakes he prepares for, and with, his nieces and nephews. So whether you want a birthday cake to impress or a comfort food feast to welcome the whole family, if you're after straightforward homemade recipes with a modern twist, this is the book for you.

Banging crowd-pleasers Epic bakes Mad flavours Enjoy all the recipes that Liam loves to eat again and again! In this second helping of recipes from Channel 4's breakout star, Liam Charles shares 70 brand-new sweet and savoury recipes that are guaranteed to get you cooking! Whether you're having a cosy night in, going to a family get-together or hanging out with your mates, Liam has a taste-bud-tingling recipe for you. _____ PROPER MEALS for everyday feasting Includes Mexi Salad Bowls, Veggie Wedgie Pie and Monday Roast Wraps SHARING plates to impress your friends Includes Late Night Doner, Chicken Katsu Doughnut and Kofta Focaccia QUICK FIX snacks and smaller bites to keep the 'hanger' at bay Includes Chilli Cheese Toastie, Ice Cream Brekky Jar and plenty of smoothies and juices! PUDDINGS to satisfy even the sweetest tooth Includes Rhubarb x Custard Cheesecake, Dripping-in-Sauce Pineapple Pudding and Caramel Soft-Serve ice cream CAKES, BAKES, BISCUITS - because everyone needs a cheeky treat once in a while! Includes Cinnamon Roll-Ups, Cola Bowling Éclairs and Doughnut Dynamite _____ Praise for Cheeky Treats 'A spangly, Technicolor, many-faceted recipe book... It is distinguished not by the two kilos of icing sugar in the Football Cake (and that's just the buttercream!), nor the very simple, incredibly effective, domino pattern on his salted millionaire dominoes, nor his vertiginous layering or moments of French patisserie perfectionism, but by the joie de vivre conveyed by all those things, and the rest.' -Guardian

Simply delicious bakes for every day of the year. 'I'm so excited about this beautiful book. Delicious, cozy recipes that are pure comfort on a plate' Fearn Cotton Secondary school teacher and pub landlord's daughter Candice Brown stole the show with her amazing bakes and weekly lipstick change in The Great British Bake Off tent of 2016. This year the Sunday Times columnist will be bringing out her first cookbook - all about home comforts. These are the recipes Candice learned to bake from her nan and mum, recipes close to her heart, that should be served up as a big generous slice - and preferably on a vintage plate if you have one. Candice's recipes are easy to make, no nonsense and hearty. She has a recipe up her sleeve for every occasion - for baking with kids, birthday parties for all ages, Christmas, afternoon tea, quick savoury bakes for weeknights and fancier recipes for weekends.

'National treasure' Independent Nadiya's first cookbook is filled with all of her favourite recipes for you to enjoy at home - from breakfasts to dinners to a cake fit for the Queen . . . Having fallen in love with Nadiya and her outstanding bakes on 2015's Great British Bake Off, readers can now discover all her favourite recipes. With chapters ranging from 'Lazy Sunday Mornings' to 'Midnight Feasts', 'Snacks and Sharing' to 'Dessert for Dinner', you'll find ideas for any time of the day, and for all the family. Nadiya offers innovative twists on traditional classics and failsafe recipes for many staple meals and bakes, including . . . Best Fish Finger Butty · Crumpets with Salted Honey Butter · Wellington Sausage Rolls · Cod and Clementine Curry · Mustardy Kale Mac and Cheese · Popcorn, White Chocolate and Peanut Slice · And of course, 'Her Majesty's Cake', based on the delight she created for the Queen's 90th birthday. 'She's baked her way into our hearts and hasn't stopped since' Prima

Rediscover the simple pleasures of baking with a collection of comforting sweet and savoury recipes that celebrates seasonal flavours. Inspired by the abundance of the farms, orchards, and gardens of her childhood, Marcella DiLonardo has always loved baking throughout the year with the wide range of fruits and vegetables that accompany the changing seasons. With a few quality pantry essentials, Marcella focuses on simplicity in Bake the Seasons, sharing over 100 sweet and savoury recipes. These homey favourites are often modern twists on familiar classics and will quickly become tried and true dishes you return to again and again. Whether it's an indulgent Smoked Gorgonzola and Winter Pear Pizza to prepare for friends, a Jalapeno Cheddar Cornbread to bring to a summer picnic, or beautiful holiday cakes, these comfort foods will impress your nearest and dearest. Not only can these delicious indulgences be enjoyed throughout the year at special occasions, Marcella serves up options for any time of day, for breakfast, lunch, and dinner, not to mention buttery treats, like Lemon Lavender Shortbread, to accompany a cup of afternoon tea. Showcasing Marcella's beautiful photography, Bake the Seasons is filled with mouthwatering treats and pastries, and takes us through the vibrant produce and enticing flavours of the spring, summer, fall and winter. You'll be delighted with classics like Strawberry Rhubarb Pie, as well as Marcella's personal spin on traditional baking, including Zucchini Cheddar Bread and Salted Honey Challah, and inspiring combinations, like Garlic Scape Brie Biscuits and a Lemon Thyme Tart. So whether you need a simple, comforting dinner idea or a lazy weekend breakfast for two, this collection of delicious, rustic recipes will suit your every day and every season.

Restaurants nourish us. While they're closed, we need to nourish them. WALL STREET JOURNAL BESTSELLER - Beyond the basics of providing food and drink, restaurants fulfill a human need for connection. They're a gathering place for family and friends, for first dates and breakups and birthdays and weddings. They've been there for us in good times and bad. Now it's time for us to give back. To help support America's restaurant industry, Penguin Random House is publishing Family Meal: Recipes from Our Community, a digital-only collection featuring 50 easy recipes from our family of food and drink authors that you can't find anywhere else. Readers will get an exclusive look at what these culinary masters are cooking at home right now--recipes that feed, sustain, and provide connection to the world outside. From Mushroom Bolognese to Shrimp and Chorizo White Bean Stew to Chocolate Chip Olive Oil Cookies to Quarantine Wine Pairings, learn what Ina Garten, Samin Nosrat, Hugh Acheson, Dan Barber, Bobby Flay, Alison Roman, Christina Tosi, Kwame Onwuachi, Ruth Reichl, Claire Saffitz, Danny Trejo, and many others are cooking for comfort. All proceeds from Family Meal will benefit the Restaurant Workers' Covid-19 Emergency Relief Fund, which supports on-the-ground efforts in the restaurant community during this challenging time.

'Amazing recipes that spread joy.' - Giovanna Fletcher 'The perfect combination of delicious recipes and mindful food. A must-read and a must-eat!' - Frankie Bridge 'A magical reminder of how wonderful food can be.' - Tom Kerridge Feel-good food for grey and busy days The kitchen has always been my happy place - it's the only place I feel completely at ease. Cooking has got me through some proper tough times! It also helps me slow down, take a breath and take stock. These recipes are all dishes that make me smile - they give me joy and I want to share that joy with you. From my go-to Chicken Nuggets and Brown Butter Macaroni Cheese to my Cinnamon Pastry Twists, you'll find all my everyday favs here. I've included quick meals for those days when you just can't

think about what to cook, and my 'therapy' recipes that are good for distracting a worried mind - at least for a while. Take care of yourself. Love, Candice x

Get your pub on with Britain's bestselling travel guide for over 35 years. ***Featured in the Guardian, the Times and Mail Online and on BBC Radio 4*** Now in its 39th edition, The Good Pub Guide remains Britain's best-loved guide to pubs around the country. Organised county by county, yearly updates and reader recommendations ensure that only the best pubs make the grade. Whether you're seeking a countryside haven or a bustling city inn, a family friendly eatery or somewhere with great craft beer, The Good Pub Guide will never steer you wrong. It offers comprehensive information on everything from opening hours and prices to pub dogs, with starred reviews marking truly outstanding establishments. Discover the best in each county for beer, food and accommodation, and find out the winners of the coveted titles of 'Pub of the Year' and 'Landlord of the Year'. Packed with honest, entertaining and up-to-date information, this is the only pub guide you'll ever need and the perfect gift for any pub lover and opens with special contributions from James Blunt, Seedlip founder Ben Branson, Great British Bake Off winner Candice Brown and best-selling author Christopher Winn.

Nelson brings Southern heritage baking into your home with these recipes for cakes, cookies, pies, cobblers, and more. The flavors are rich and nostalgic, the recipes simple to make, and her stories and guidance will inspire both beginner and experienced bakers.

"The first Black person to win The Great American Baking Show shares her story of personal growth and more than 100 delicious recipes. Popular baking personality and lawyer turned baker Vallery Lomas was ecstatic when she learned she won the third season of The Great American Baking Show. However, her win was never seen by the world--Vallery's season was pulled after just a few episodes when one of the judges became a focal point in a Me Too accusation. Rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive (Book deal! Product endorsements! TV show!), she held her head high and hustled--which resulted in her getting press coverage everywhere from CNN to People magazine. Now, Vallery debuts her first baking book. With 100 recipes for everything from Apple Cider Fritters to Lemon-Honey Madeleines and Crawfish Hand Pies to her Grandma's Million Dollar Cake. Vallery shares heirloom family recipes from her native Louisiana, time spent in Paris, The Great American Baking Show, and of course sweets and breads inspired by her adopted hometown, New York City. Vallery's "when life gives you lemons, make lemon curd" philosophy will empower legions of bakers and fans to find their inner warrior and bake their best life"-- Youtuber and actress Tanya Burr is back with her very first cookbook, sharing her passion for baking and all her favourite recipes. As well as cakes and bakes, readers will love Tanya's delicious and simple puddings, loaves and pastries. From everyday staple bakes to sweet treats for special occasions, Tanya's got the perfect recipe, every time, including: - Tanya's Ultimate Celebration Cake - Banoffee Pie - Salted Caramel Cheesecake - Rhubarb and Custard Muffins - Earl Grey Tea Loaf - Tanya's Nanny's Apple Pie - Smarties Flapjacks So make yourself at home in the kitchen with Tanya and treat yourself, your friends and family to something delicious!

High school teacher and pub landlord's daughter Candice Brown stole the show with her amazing bakes and weekly lipstick change in The Great British Bake Off tent of 2016. Now the Sunday Times columnist presents her first cookbook, all about home comforts. These are the recipes Candice learned to bake from her grandmother and mom, recipes close to her heart, that should be served up as a big generous slice--and preferably on a vintage plate if you have one. Candice's recipes are easy to make, no nonsense and hearty. She has a recipe up her sleeve for every occasion--for baking with kids, birthday parties for all ages, Christmas, afternoon tea, quick savory bakes for weeknights, and fancier recipes for weekends. Includes metric measures with conversion chart.

Get in the Kitchen with Pro Tips, Tricks, Shortcuts & Amazing Recipes The Clever Cookbook is your kitchen's new best friend. Emilie Raffa's debut cookbook is packed with all the timesaving shortcuts and flavor-boosting tips that she learned in culinary school and puts to use daily as a busy mom cooking easy and delicious meals for her family. When you cook with this book, it's like Emilie is right there in your kitchen, telling stories and walking you through the steps to make amazing food with ease—and teaching you all her handy time-savers along the way! Her recipes focus on fresh, whole-food ingredients; this is comfort food you can feel good about. As an example of what's inside, Emilie's version of classic risotto—which normally needs endless stirring on the stovetop—is much easier and just as delicious baked in the oven. Freeze meat in a marinade right when you get home from the store and you're ready for amazingly flavorful dishes such as The New Mediterranean Baked Chicken or Sweet & Savory Soy Grilled Flank Steak & Zucchini all week long. With these incredible recipes and tips, anyone can learn to prepare delicious homemade meals quickly and with ease. Miranda whips up over 100 very delicious cakes, traybakes and cupcakes proving how quick and easy baking can be. This is the perfect book for beginner bakers. Miranda's tried-and-tested recipes are so simple to follow and don't require any specialist equipment. It's also a brilliant book for anyone who loves homemade cakes but doesn't have much time to spend in the kitchen. Miranda covers all occasions, from everyday moments that call for simply delicious bakes to those times you need something a little more special - and fast! Afternoon tea ideas, impressive pudding cakes and birthday, Christmas and Easter cakes are all covered here, as well as inventive and speedy weekday ideas - you have to try Miranda's pizza cake.

We all know the feeling. What starts as an insignificant little niggle, gently hinting at a kind of food, grows into a demanding craving. The kind that drags you out of bed in the middle of the night on a search for cheese, or causes you to break away from your desk in a desperate hunt for chocolate.

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. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • “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.

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again. Whether you need to get dinner on the table for your family tonight or are planning your next get-together with friends, Half Baked Harvest Cookbook has your new favorite recipe. Tieghan Gerard grew up in the Colorado mountains as one of seven children. When her dad took too long to make dinner every night, she started doing the cooking—at age 15. Ever-determined to reign in the chaos of her big family, Tieghan found her place in the kitchen. She had a knack for creating unique dishes, which led her to launch her blog, Half Baked Harvest. Since then, millions of people have fallen in love with her fresh take on comfort food, stunning photography, and charming life in the mountains. While it might be a trek to get to Tieghan's barn-turned-test kitchen, her creativity shines here: dress up that cheese board with a real honey comb; decorate a standard salad with spicy, crispy sweet potato fries; serve stir fry over forbidden black rice; give French Onion Soup an Irish kick with Guinness and soda bread; bake a secret ingredient into your apple pie (hint: it's molasses). And a striking photograph accompanies every recipe, making Half Baked Harvest Cookbook a feast your eyes, too.

THE BRAND-NEW OFFICIAL BAKE OFF BOOK FEATURES DELICIOUS AND EASY-TO-FOLLOW RECIPES FROM THE NEW SERIES, INCLUDING RECIPES INSPIRED BY VEGAN WEEK Vegan bakes include: Fudgy Espresso Brownies; Pistachio Praline Meringues; Campfire Flatbreads and Coconut Kala Chana Bread. Also includes more than 100 beautiful and mouth-watering sweet and savoury bakes, from Paul Hollywood, Prue Leith and the series 8 and 9 bakers. Cakes, including Sticky Toffee Apple Caramel Cake, Hot Chocolate Cake, and Stem Ginger Cake with Cream Cheese Frosting and Salted Caramel Biscuits, including Wagon Wheels, Salted Caramel Millionaire's Shortbread, and Coffee and Amaretto Kisses Breads, including Irish Quick Bread, Stuffed Smoked Paprika Loaf, and Cinnamon Brioche Bread Puds and Desserts, including Banana Toffee Sponge, Chocolate Terrine with Pistachio Praline, and Hungarian Apple Pie Sweet Pastry and Patisserie, including Prue's Mince Pies, Chocolate Palmiers, and Cherry Frangipane Pies Savoury Bakes, including Savoury Veggie Samosa;, Potato Crust Quiche, and Courgette and Kale Tarts As well as helpful hints, tips and tricks, and easy step-by-step instructions and photographs throughout. On your marks, get set, BAKE! The Great British Bake Off: Get Baking for Friends & Family will encourage and empower amateur bakers of all abilities to have a go at home, taking inspiration from The Great British Bake Off's most ambitious bakes but with simplified recipes and straightforward instructions that will enable even complete beginners to impress their nearest and dearest. From children's birthdays and charity bake sales to celebrating with a loved one or simply enjoying sweet treat over a cup of tea and a catch-up with a dear friend, Get Baking for Friends & Family is a celebration of all those shared moments: both in the joy of making and in the simple pleasure of indulging in something really delicious. What readers are saying: 'Gorgeous! This is the most lovely GBBO book I've got. Photos are beautiful and I am so pleased that the instructions are shorter than previous books.' 'Beautiful photography and has motivated me to dust off the oven gloves immediately as well as providing a perfect companion to this year's Bake Off.' 'So many 'excellent recipes, both classic and more innovative too. I can't wait to give this as a gift this Christmas.' 'Heartily recommend the book to aspiring and improving bakers. ' 'Very well written, easy to follow, and also looks great on my coffee table which is a bonus. Most importantly I want to eat all the things in the book, which is what I look for in a cookbook!' 'The recipes are all 5 star for me so far.'

For ski bums and non-skiers who enjoy the snow, here is a cozy winter cookbook of 65+ hearty recipes, plus beautiful photography that captures the après-ski culture and mountain town life. Après-ski is more than just an afternoon beer in the lodge. It's an opportunity to gather with friends and family over delicious food and drinks during the cold winter months. This cozy cookbook invites home cooks of all levels to embrace the après culture all season long, whether they're the first skier on the slopes in the morning or a nonskier who prefers to snuggle up by the fireplace. There are recipes for every meal—because yes, you really can "après all day"—including Apple Pie Oatmeal as pre-ski fuel, Tater Tot Nachos, a.k.a. "Tatchos" for an indulgent snack on the couch, Classic Beef Stew with Cheesy Garlic Bread for a family potluck, and a well-deserved Kitchen Sink Skillet Cookie to end the day. There is a section with helpful tips on cooking at altitude, plus fun sidebars featuring must-know ski lingo, ideas for game night, and more. Ski bums, outdoor enthusiasts, and anyone who lives in cold climates will appreciate the hearty recipes and beautiful photography of mountain scenery. FOR ANYONE IN COLD CLIMES: Après-ski isn't just for skiers, and neither is this cookbook—anyone can après, at any time of day! The recipes in this book are perfect for anyone who lives somewhere with cold winters or loves the mountains or the idea of mountain living. GOOD GIFT FOR A RANGE OF FOLKS: With beautiful mountain scenery and photos of charming ski towns, Après All Day encapsulates a way of life. This is a lovely gift for anyone who likes to cook, as well as those who enjoy or aspire to an outdoorsy life in the mountains. COMPELLING PACKAGE: Après All Day is full of evocative photography: a stack of blankets, signage on the slopes, chairlifts in the fog, snow-dusted pine trees, and

more. The approachable recipes, informal tone, and aspirational photography will make you feel as if you are enjoying a ski weekend in the mountains with your best friend. Perfect for: • Home cooks who love the mountains and mountain dwellers who like to cook • Skiers and snowboarders of all levels • Anyone who enjoys snow activities and the après-ski culture • Those who live in places with cold winters • Armchair travelers

Martha Collison amazed the judges and viewers alike as the youngest ever contestant in the 2014 series of The Great British Bake Off.

Infuse your baking with a sprinkle of glitter, a rainbow of colours and a menagerie of woodland creatures with the help of this unique baking book from everyone's favourite Great British Bake Off finalist, Kim-Joy! If you've ever wanted to know how to bring your baking to life, Kim-Joy will show you how in this fun and practical book. As well as basic cake mixes, biscuit doughs, fillings/frostings and decorating techniques, she shares 40 of her wonderfully imaginative designs for iced biscuit creatures, big occasion cakes, character macarons and meringues, ornate breads and showstopping traybakes. Recipes include step-by-step photography and adorable illustrations accompanied by little messages of positivity throughout. Whether you want to learn how to make a llama cookie, a cat paradise cake, a panda-madeleine or a choux-bun turtle, there's something here to capture your imagination and spread a little (Kim-)Joy!

Bake-Off mania continues! On 8 October 2014, an incredible 12.3 million BBC1 viewers watched builder Richard Burr narrowly miss out on the Great British Bake-Off crown. Affable and laidback, with his trademark pencil tucked behind his ear, Richard had been the favourite to win. As a builder, Richard has a unique approach to his cakes and bakes - B.I.Y. Bake It Yourself showcases his creativity and technical tips for achieving success every time you cook. Each recipe contains the essential building blocks with step-by-step guides and photos. Then there is an Easy, Intermediate or Advanced variation where you can practise your new skills. Richard's expert and reassuring instructions guide you throughout. With a basic baking 'toolkit' and featuring tricks of the trade, the 80 recipes cover the essentials of bread, sweet pastry, cakes, biscuits, pies, tarts, savouries and puddings.

We all know there is more to Indian food than just curries; it can also be really healthy, fresh and super delicious. Chetna's Healthy Indian contains home cooking at its best - straightforward methods, very few ingredients, crowd pleasing flavours, nourishment and comfort. It draws upon inspiration from Chetna's family and friends, creating realistic recipes for midweek, after work, busy weekends or when you simply want to look after yourself with wholesome food. You'll find 80 delicious recipes that require minimum time and effort, including Onion & whole spice chicken curry, Tandoori pan-fried sea bream, Paneer & cavalo nero saag and Baked cardamom & pistachio yogurt pots. Inspired by Indian cuisine, Chetna's Healthy Indian is proof that healthy food does not need to be health food, and convenient meals can be good for you, too.

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