

## Bravetart Iconic American Desserts

From celebrated blogger Sarah Kieffer of The Vanilla Bean Baking Blog! 100 Cookies is a go-to baking resource featuring 100 recipes for cookies and bars, organized into seven chapters. Chocolatey, fruity, crispy, chewy, classic, inventive—there's a foolproof recipe for the perfect treat for everyone in this book. • Introduces innovative baking techniques • Includes an entire chapter dedicated to Kieffer's "pan banging" technique that ensures crisp edges and soft centers for the most delicious cookies • Nearly every recipe is accompanied by a photograph. Recipes range from the Classic Chocolate Chip made three different ways, to bars, brownies, and blondies that reflect a wide range of flavors and global inspiration. This is the comprehensive-yet-charming cookbook every cookie lover (or those who love to bake cookies) needs. • Recipes include Marshmallow Peanut Butter Brownies, Olive Oil Sugar Cookies with Blood Orange Glaze, Red Wine Cherry Cheesecake Swirl Bars, and Pan-Banging Ginger Molasses, S'mores Cookies, Snickerdoodles, and more • A great pick for the home baker who loves cookies, as well as fans of Sarah Kieffer's blog and Instagram • You'll love this book if you love cookbooks like Sally's Cookie Addiction by Sally McKenney; Dorie's Cookies by Dorie Greenspan; and The Perfect Cookie: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars by America's Test Kitchen.

In this follow-up to the IACP award-winning, New York Times best-selling cookbook Genius Recipes, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall cookbooks by the New York Times, Eater, Epicurious, The Kitchn, Kitchen Arts & Letters, Delish, Mercury News, Sweet Paul, and PopSugar. Drawing from her James Beard Award-nominated Genius Recipes column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter's East 62nd Street Lemon Cake, François Payard's Flourless Chocolate-Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like Sunset's whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). With photographer James Ransom's riveting images throughout, Genius Desserts is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

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A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's *Cakes* has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

“More a story of the pleasures of real dessert-making than anything yet written.”—M.F.K. Fisher For this monumental collection, Richard Sax devoted more than a decade to searching out and perfecting more than 350 of the world’s most beloved desserts, “the ones made at home by mothers and grandmothers rather than by professional pastry chefs.” Every uncomplicated homespun classic is here: cobblers and crisps, cakes and cookies, puddings and soufflés, pies and pastries, ice creams and sauces—nineteen chapters in all. Sax’s versions are justifiably legendary among accomplished bakers: Traditional Two-Berry Buckle • Chocolate Cloud Cake • Bon Ton’s New Orleans Bread Pudding with Whiskey Sauce • Reuben’s Legendary Apple Pancake • Best-Ever Pumpkin Pie • Schrafft’s Hot Fudge Sauce. Sidebars with every recipe—profiles of cooks, engaging recollections of favorite desserts, quotations from hundreds of literary works, and excerpts from old recipes—show how sweets are indelibly woven into the texture of our lives.

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

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brehtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

A one-stop resource for cakes-- birthday, chocolate, coffee, Bundt, upside-down, loaf, and more-- featuring 150 cakes plus ideas for decorating, gifting, and storing.

BraveTart: Iconic American Desserts W. W. Norton & Company

Describes the process of creating sophisticated and delicious desserts, presenting a series of recipes for chocolate sauce, lemon curd, and pound cake, along with tips on transforming these basics into delectable treats.

From the bestselling "legend" of baking (New York Times), Maida Heatter, a modern-classic collection of her all-time best-loved, tried-and-true recipes "Happiness is baking cookies. Happiness is giving them away. And serving them, and eating them, talking about them, reading and writing about them, thinking about them, and sharing them with you." Maida Heatter is one of the most iconic and fondly remembered cookbook authors of all time. Her recipes, each a modern classic, are must-haves in every home baker's bag of tricks: her cookies, cakes, muffins, tarts, pies, and sweets of all kinds range from extravagantly special to the comforting and everyday. Her brown-sugary Budapest Coffee Cake, her minty Palm Beach Brownies, her sophisticated East 62nd Street Lemon Cake, and many other desserts have inspired legions of devotees. Happiness Is Baking reproduces Maida's best-loved recipes in a fully illustrated new edition with a foreword by Dorie Greenspan. Developed for foolproof baking by experienced cooks and novices alike, these recipes bear Maida's trademark warmth, no-nonsense style, and her promise that they will work every time. Happiness Is Baking is the perfect gift for anyone who loves baking--or who knows the happiness that comes from a delicious dessert.

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 Long-Listed for The Art of Eating Prize for Best Food Book of 2021 "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

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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.

**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.

Traditional treats get an innovative twist in these seventy-two recipes from the owners of the famous Baked bakeries. In *Baked Explorations*, Matt Lewis and Renato Poliafito, owners of the acclaimed Baked NYC and Baked Charleston, put a modern spin on America's most famous sweet treats. From Mississippi Mud Pie to New York's Black & White Cookie and the classic Devil's Food Cake with Angel Frosting, these are the desserts that have been passed down for generations, newly updated with Lewis and Poliafito's signature tongue-in-cheek style—just like Baked's most in-demand item, also included here, the Sweet and Salty Brownie. They may not be your grandma's treats, but these new renditions of old favorites will have everyone begging for more.

*Graham's Treatise on Bread and Bread-Making* includes a history of bread, discussion of various grains and which make the best breads, preparation of flour and other ingredients, the process of fermentation, how to prepare and bake bread dough, and discussion of bread varieties. The book describes Graham's preference for unadulterated flour that is free of chemical additives (used even in those early times to make bread whiter in color). He believed that firm bread made of coarsely ground whole-wheat flour was more nutritious and healthy. The treatise enthusiastically supports making bread in the home instead of buying commercial products, and the recipes were so popular that after publication, Graham was

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attacked by a mob of angry bakers in Boston. This edition of *Treatise on Bread and Bread-Making* was reproduced by permission from the volume in the collection of the American Antiquarian Society, Worcester, Massachusetts. Founded in 1812 by Isaiah Thomas, a Revolutionary War patriot and successful printer and publisher, the Society is a research library documenting the life of Americans from the colonial era through 1876. The Society collects, preserves, and makes available as complete a record as possible of the printed materials from the early American experience. The cookbook collection includes approximately 1,100 volumes.

The *Sunday Times* and *New York Times* Bestseller 'There's nothing like a perfectly light sponge flavoured with spices and citrus or an icing-sugar-dusted cookie to raise the spirits and create a moment of pure joy.' In his stunning new baking and desserts cookbook Yotam Ottolenghi and his long-time collaborator Helen Goh bring the Ottolenghi hallmarks of fresh, evocative ingredients, exotic spices and complex flavourings - including fig, rose petal, saffron, aniseed, orange blossom, pistachio and cardamom - to indulgent cakes, biscuits, tarts, puddings, cheesecakes and ice cream. *Sweet* includes over 110 innovative recipes with stunning photos by award-winning Peden + Munk – from Blackberry and Star Anise Friands, Tahini and Halva Brownies, Persian Love Cakes, Middle Eastern Millionaire's Shortbread, and Saffron, Orange and Honey Madeleines to Flourless Chocolate Layer Cake with Coffee, Walnut and Rosewater and Cinnamon Pavlova with Praline Cream and Fresh Figs. There is something here to delight everyone – from simple mini-cakes and cookies that parents can make with their children to showstopping layer cakes and roulades that will reignite the imaginations of accomplished bakers.

Ed Levine and the editors of food blog *SeriousEats.com* bring you the first *Serious Eats* book, a celebration of America's favorite foods, from pizza to barbecue, tacos to sliders, doughnuts to egg sandwiches, and much more. *Serious Eats* crackles with the energy and conviction that has made the website the passionate, discerning authority on all things delicious since its inception in 2006. Are you a Serious Eater? 1. Do you plan your day around what you might eat? 2. When you are heading somewhere, anywhere, will you go out of your way to eat something delicious? 3. When you daydream, do you often find yourself thinking about food? 4. Do you live to eat, rather than eat to live? 5. Have you strained relationships with friends or family by dictating the food itinerary—changing everyone's plans to try a potentially special burger or piece of pie? Ed Levine, whom Ruth Reichl calls the "missionary of the delicious," and his *SeriousEats.com* editors present their unique take on iconic foods made and served around the country. From house-cured, hand-cut corned beef sandwiches at Jake's in Milwaukee to fried-to-order doughnuts at Shipley's Do-Nuts in Houston; from fresh clam pizza at Zuppardi's Pizzeria in West Haven, Connecticut, to Green Eggs and Ham at Huckleberry Bakery and Café in Los Angeles, *Serious Eats* is a veritable map of some of the best food they have eaten

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nationwide. Covering fast food, family-run restaurants, food trucks, and four-star dining establishments, all with zero snobbery, there is plenty here for every food lover, from coast to coast and everywhere in between. Featuring 400 of the Serious Eats team's greatest food finds and 50 all-new recipes, this is your must-read manual for the pursuit of a tasty life. You'll learn not only where to go for the best grub, but also how to make the food you crave right in your own kitchen, with original recipes including Neapolitan Pizza (and dough), the Ultimate Sliders (which were invented in Kansas), Caramel Sticky Buns, Southern Fried Chicken, the classic Reuben, and Triple-Chocolate Adult Brownies. You'll also hone your Serious Eater skills with tips that include signs of deliciousness, regional style guides (think pizza or barbecue), and Ed's hypotheses—ranging from the Cuban sandwich theory to the Pizza Cognition Theory—on what makes a perfect bite. From the Trade Paperback edition.

Documents the story of how the NCIS actress and her two best friends created a Southern-style, all-natural bake shop in Manhattan in a culinary account that complements personal anecdotes with favorite recipes.

Top food stylist and Food52's popular baking columnist shares her baking secrets. When people see Erin McDowell frost a perfect layer cake, weave a lattice pie crust, or pull a rich loaf of brioche from the oven, they often act as though she's performed culinary magic. "I'm not a baker," they tell her. But in fact, expert baking is not at all unattainable, nor is it as inflexible as most people assume. The key to freedom is to understand the principles behind how ingredients interact and how classic methods work. Once these concepts are mastered, favorite recipes can be altered and personalized almost endlessly. With the assurance born out of years of experience, McDowell shares insider tips and techniques that make desserts taste as good as they look. With recipes from flourless cocoa cookies and strawberry-filled popovers (easy), through apple cider pie and black-bottom crème brûlée (medium), to a statuesque layer cake crowned with caramelized popcorn (difficult), and "Why It Works," "Pro Tip," and make-ahead sidebars with each recipe, this exciting, carefully curated collection will appeal to beginning and experienced bakers alike.

Take your baking from simple to sensational with Anna Olson's comprehensive guide to beautiful baked goods. Bake with Anna Olson features more than 125 recipes from her popular Food Network Canada show. From chocolate chip cookies to croquembouche, pumpkin pie to petits fours, Anna Olson's newest baking book is full of delectable delights for every occasion, category and skill level. Beginner bakers, dessert aficionados and fans of her show will find over 125 recipes to take their baking to the next level, whether through perfecting a classic like New York Cheesecake or mastering a fancy dessert like Chocolate Hazelnut Napoleon. Introductory sections on essential tools and ingredients explain how to prepare your kitchen for baking success, and Anna's helpful notes throughout point you towards perfecting key details for every creation. Recipes for cookies and bars, pies and tarts, cakes, pastries, and other desserts

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give bakers a range of ways to savor their sweet skills, with a chapter on sauces and decors to round out your knowledge, and a chapter on breads to practice your savory savoir-faire. Gorgeous photography illustrates each recipe and guides you through difficult techniques. Baking your way through Anna Olson's favorites couldn't be easier (or more delicious!). Whether you're looking for a classic baking recipe or a new baking challenge, Bake with Anna Olson is your new go-to baking book for all occasions!

100+ beloved recipes proving that Southern baking is American baking—from the James Beard Award-winning chef and owner of the New Orleans bakery Willa Jean. “Kelly Fields bakes with the soul of a grandma, the curiosity of a student, and the skill of a master.”—Vivian Howard, author of *Deep Run Roots: Stories and Recipes from My Corner of the South* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • The Atlanta Journal-Constitution • Garden & Gun Celebrated pastry chef Kelly Fields has spent decades figuring out what makes the absolute best biscuits, cornbread, butterscotch pudding, peach pie, and, well, every baked good in the Southern repertoire. Here, in her first book, Fields brings you into her kitchen, generously sharing her boundless expertise and ingenious ideas. With more than one hundred recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes—including dozens of variations on beloved standards—this is the new bible for Southern baking.

Couture Chocolate examines the origins of one of the world's most popular foods--explaining the method of creating chocolate, how its quality depends to a large extent on the variety of beans used, and the differences between plain, milk and white chocolates. It reveals how some of today's most popular flavors - such as vanilla and chilli - were those favored by the pioneering Aztec chocolatiers centuries ago. William shares his techniques and most mouth-watering recipes, starting with the basics: tempering and making a bar of chocolate; advice on how to add exotic flavors like rosemary or raspberry; and introducing different textures. Once those skills have been mastered, it's time to tackle some of the authors incredible creations.

This brilliantly revisited and beautifully rephotographed book is a totally updated edition of a go-to classic for home and professional bakers—from one of the most acclaimed and inspiring bakeries in the world. Tartine offers more than 50 new recipes that capture the invention and, above all, deliciousness that Tartine is known for—including their most requested recipe, the Morning Bun. Favorites from the original book are here, too, revamped to speak to our tastes today and to include whole-grain and/or gluten-free variations, as well as intriguing new ingredients and global techniques. More than 150 drop-dead gorgeous photographs from acclaimed team Gentl + Hyers make this compendium a true collectible and must-have for bakers of all skill levels.

Chef and owner of Momofuku Milk Bar, Christina Tosi brings you a complete, genuinely original, anthology of sweet recipes that are incomparable. At a time when baking has found itself a new home in the hearts of the British public, this collection of recipes is perfect for cookie, pie and cake addicts who need their sugary fix. With a delightful foreword by dazzling chef David Chang, Momofuku Milk Bar is a perfect dessert-filled complement to Chang's Momofuku Cookbook. Christina's collection is brimming with new taste sensations.

Named one of the Best Fall Cookbooks 2020 by The New York Times, Eater, Epicurious, Food & Wine, Forbes, Saveur, Serious Eats, The Smithsonian, The San Francisco Chronicle, The Los Angeles Times, The Boston Globe, The Chicago Tribune, CNN Travel, The Kitchn, Chowhound, NPR, The Art of Eating Longlist 2021 and many more; plus international media attention including The Financial times, The

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Globe and Mail, The Telegraph, The Guardian, The Independent, The Times (U.K.), Delicious Magazine (U.K.), The Times (Ireland), and Vogue India and winner of The Guild of U.K. Food Writers (General Cookbook). Finalist for the 2021 IACP Cookbook Award. "The Flavor Equation" deserves space on the shelf right next to "Salt, Fat, Acid, Heat" as a titan of the how-and-why brigade."— The New Yorker "Deep and illuminating, fresh and highly informative... a most brilliant achievement." – Yotam Ottolenghi "[A] beautiful and intelligent book." – J. Kenji López-Alt, author The Food Lab and Chief Consultant for Serious Eats.com Aroma, texture, sound, emotion—these are just a few of the elements that play into our perceptions of flavor. The Flavor Equation demonstrates how to convert approachable spices, herbs, and commonplace pantry items into tasty, simple dishes. In this groundbreaking book, Nik Sharma, scientist, food blogger, and author of the buzz-generating cookbook Season, guides home cooks on an exploration of flavor in more than 100 recipes. • Provides inspiration and knowledge to both home cooks and seasoned chefs • An in-depth exploration into the science of taste • Features Nik Sharma's evocative, trademark photography style The Flavor Equation is an accessible guide to elevating elemental ingredients to make delicious dishes that hit all the right notes, every time. Recipes include Brightness: Lemon-Lime Mintade, Saltiness: Roasted Tomato and Tamarind Soup, Sweetness: Honey Turmeric Chicken Kebabs with Pineapple, Savoriness: Blistered Shishito Peppers with Bonito Flakes, and Richness: Coconut Milk Cake. • A global, scientific approach to cooking from bestselling cookbook author Nik Sharma • Dives deep into the most basic of our pantry items—salts, oils, sugars, vinegars, citrus, peppers, and more • Perfect gift for home cooks who want to learn more beyond recipes, those interested in the science of food and flavor, and readers of Lucky Peach, Serious Eats, Indian-Ish, and Koreatown • Add it to the shelf with cookbooks like The Food Lab: Better Home Cooking Through Science by J. Kenji López-Alt; Ottolenghi Flavor: A Cookbook by Yotam Ottolenghi; and Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking by Samin Nosrat.

They're all sweet, they're all delectable, and they're all homemade. Hillary Davis celebrates her favorite French desserts, plus regional specialties with an ode to Italy, Spain, Germany, and Switzerland. Her focus is on creating homey comfort food that French people make for themselves. The book is divided into chapters focusing on specific types of desserts, with recipes for quick fixes and those with longer preparation times. You will find cakes, cookies, tarts, candies, puff pastry, waffles, crepes, and more. Recipes include such treats as: Giant Break-and-Share Cookie, Chocolate on Chocolate Tart with Raspberries, Tart Lime and Yogurt Loaf Cake with Sugared Lime Drizzle, and Peach Melba with Muddled Vanilla Ice Cream. Hillary Davis, food journalist, cooking instructor, and writer and creator of the popular food blog Marche Dimanche, is a long-time food columnist and restaurant critic for New Hampshire Magazine, and her work has been featured in many national and international magazine and website articles. She is also the author of Cuisine Nicoise and has been a food and travel lecturer on Royal Caribbean and Celebrity cruise lines. She lives in New Hampshire. Steven Rothfeld is a world-class photographer specializing in luxury imagery. His book credits include The Tuscan Sun Cookbook, Bringing Tuscany Home, Simply French, In the Shade of the Vines, Entrez, The French Cook—Sauces, and Hungry for France. He divides his time between destinations throughout the world and his home in Napa Valley. Please visit [www.stevenrothfeld.com](http://www.stevenrothfeld.com).

Offers baking tips and techniques, with recipes for cakes, tarts, pies, cookies, and breads.

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 tiers 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

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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.

Presents a collection of recipes for a variety of baked goods along with information on equipment, ingredients, and baking methods. 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.

The acclaimed cookbook author and chocolatier presents an endlessly inventive and delectable selection of cookie recipes—organized by texture! Cookies are easy, enticing, and fun. Yet as the James Beard Award-winning baker Alice Medrich notes, home cooks too often cling to the recipe on a bag of chocolate chips, when so much more is possible. “What if cookies reflected our modern culinary sensibility—our spirit of adventure and passion for flavors and even our dietary concerns?” Medrich writes in her introduction to this landmark cookie cookbook, organized by texture, from crunchy to airy to chunky. A master manipulator of ingredients, Medrich draws on the world's pantry for delicious riffs on classics—from chocolate chip cookies and brownies to airy meringues studded with cashews and chocolate chunks, palmiers (elephant's ears) made with cardamom and caramel, and rugelach with halvah. Butter and sugar content is slashed and the flavor turned up on everything from ginger snaps to chocolate clouds. And with delectable 2-point treats for Weight Watchers and cookies to make with kids, this master conjurer of sweets brings bliss to every dessert table. An IACP Cookbook Award Winner

Trust Joanne Chang—beloved author of the bestselling Flour and a Harvard math major to boot—to come up with this winning formula: minus the sugar = plus the flavor. The 60-plus recipes here are an eye-opener for anyone who loves to bake and wants to cut back on the sugar. Joanne warmly shares her secrets for playing up delicious ingredients and

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using natural sweeteners, such as honey, maple syrup, and fruit juice. In addition to entirely new go-to recipes, she's also revisited classics from Flour and her lines-out-the-door bakeries to feature minimal refined sugar. More than 40 mouthwatering photographs beautifully illustrate these revolutionary recipes, making this a must-have book for bakers of all skill levels.

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.

Alex Talbot and Aki Kamoza, husband-and-wife chefs and the forces behind the popular blog *Ideas in Food*, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, *Ideas in Food* is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick “micro stocks” or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon

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dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), *Ideas in Food* informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread Soufflé. With *Ideas in Food*, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home.

2019 James Beard Award Nominee SUQAR (which means 'sugar' in Arabic) shares the secrets of more than 100 sweet treats inspired by Middle Eastern flavors – ranging from puddings and pastries, to ice creams, cookies, cakes, confectionary, fruity desserts and drinks. The traditional time to eat sweets in the Middle East is not after meals (when fruit is served) but at breakfast, with coffee in between meals or on religious holidays and special occasions. The repertoire of these dishes is vast and varied. In SUQAR, acclaimed chef Greg Malouf and writing partner Lucy Malouf share the best and most delectable sweet treats from the region (alongside some personal favorites and tried-and-tested creations from Greg's restaurant kitchens). The recipes merge the spices, flavors and scents of Greg's childhood with the influence of Greg's training in the West to create dishes in Greg's signature Modern Middle Eastern style. The book's ten chapters cover: Fruit; Dairy; Frozen; Cakes; Cookies; Pastries; Doughnuts, Fritters & Pancakes; Halvas & Confectionery; Preserves; and Drinks. Accompanied by beautiful photography and illustrations, SUQAR is a journey through the sweets of the Middle East.

Best-selling author J. Kenji López-Alt introduces Pipo, a girl on a quest to prove that pizza is the best food in the world. Pipo thinks that pizza is the best. No, Pipo knows that pizza is the best. It is scientific fact. But when she sets out on a neighborhood-spanning quest to prove it, she discovers that “best” might not mean what she thought it means. Join Pipo as she cooks new foods with her friends Eugene, Farah, Dakota, and Ronnie and Donnie. Each eating experiment delights and stuns her taste buds. Is a family recipe for bibimbap better than pizza? What about a Moroccan tagine that reminds you of home? Or is the best food in the world the kind of food you share with the people you love? Warm and funny, with bright, whimsical illustrations by Gianna Ruggiero, *Every Night Is Pizza Night* is a story about open-mindedness, community, and family. With a bonus pizza recipe for young readers to cook with their parents, *Every Night Is Pizza Night* will make even the pickiest eaters hungry for something new.

Whether you're interested in molecular gastronomy or just want a perfect chicken recipe for dinner tonight, the authors of *Ideas in Food* deliver reliable techniques and dishes—no hard-to-find ingredients or break-the-bank equipment

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required—for real home cooks. On the cutting edge of kitchen science, Kamoza and Talbot regularly consult for restaurants to help them solve cooking conundrums. And yet they often find it's the simplest tips that can be the most surprising—and the ones that can help home cooks take their cooking to a new level. With this book, you'll learn:

- Why steaming potatoes in the pressure cooker before frying them makes for the crispiest French fries
- Why, contrary to popular belief, you should flip your burgers often as you cook them for the best results
- How a simple coating of egg white, baking soda, and salt helps create chicken wings that are moist and juicy on the inside with a thin, crackling exterior
- How to cook steak consistently and perfectly every time
- How to make easy egg-free ice creams that are more flavorful than their traditional custard-base cousins
- How to make no-knead Danish that are even better than the ones at your local bakery
- How to smoke vegetables to make flavorful vegetarian dishes
- Why pâte à choux—or cream puff dough—makes foolproof, light-as-air gnocchi
- How pressure cooking sunflower seeds can transform them into a creamy risotto
- How to elevate everyday favorites and give them a fresh new spin with small changes—such as adding nori to a classic tomato salad

Sharing expert advice on everything from making gluten-free baking mixes and homemade cheeses and buttermilk to understanding the finer points of fermentation or sous-vide cooking, Kamoza and Talbot chronicle their quest to bring out the best in every ingredient. With a focus on recipes and techniques that can help anyone make better meals every day and 75 color photographs that show both step-by-step processes and finished dishes, *Maximum Flavor* will encourage you to experiment, taste, play with your food, and discover again why cooking and eating are so fascinating and fun.

Dr. Brent Ridge and New York Times bestselling author Josh Kilmer-Purcell are not your average couple: The two Manhattanites left their big city lives behind, and found themselves living in bucolic Sharon Springs, New York, where they became "accidental goat farmers." But what began as a way to reconnect with their own style of modern country living soon exploded into a wildly successful brand, Beekman 1802, named after their historic home. Brent and Josh are now world-renowned for producing everything from magnificent handcrafted goat's milk soaps to artisanal Blaak cheese, and now, with *The Beekman 1802 Heirloom Dessert Cookbook*, they're bringing their special vintage-modern touch to classic, remarkable recipes bound to become family favorites year after year. *The Beekman 1802 Heirloom Dessert Cookbook* will show off the delicious and decadent recipes that the Beekman Boys have collected from across the generations of their family, from Brent's grandmother's Fourth of July Fruitcake to Josh's mother's Hot Chocolate Dumplings. Each recipe will be accompanied by a personal memory from the authors or a story about how that recipe came to be. With eco-conscious and vintage-oriented food production gaining traction as a major culinary trend, this beautiful package will reel in readers, whether they're nostalgic for some classic Americana in their kitchen or just

hankering for the perfect Blackberry Betty recipe.

For twenty years, diners in the Bluegrass have been able to satisfy their cravings for Ouita Michel's sustainable, farm-to-table cuisine at her many acclaimed restaurants. Each restaurant -- from Wallace Station to Holly Hill Inn -- features dishes that combine Kentucky's bounty with Michel's celebrated vision. Diners can enjoy traditional southern staples like buttermilk biscuits, country ham, and Po-Boy sandwiches, or opt for unique variations on international favorites and American classics. Now, readers around the country can experience what makes Ouita Michel a culinary and cultural treasure. Just a Few Miles South serves up the recipes that patrons of Michel's restaurants have come to know and love, including the Bluegrass Benedict breakfast sandwich, Ouita's Sardou Panini, Wallace Station's Creamy Chicken and Mushroom Soup, and Honeywood's Hoecake Burger. Some dishes offer creative twists on classics, like the Inside Out Hot Brown, the Wallace Cubano, or the Bourbon Banh Mi. Throughout, the chefs responsible for these delicious creations share the rich traditions and stories behind the recipes. When you can't get down to your favorite place, this book will help you bring home the aroma, the flavors, and the love of fresh foods made with locally sourced ingredients -- and share it all with friends and family.

A comprehensive cookbook with 200 recipes for the way people want to eat and bake at home today, with gluten-free options, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco's acclaimed Tartine Bakery. Tartine All Day is Tartine cofounder Elisabeth Prueitt's gift to home cooks everywhere who crave an all-in-one repertoire of wholesome, straight-forward recipes for the way they want to eat morning, noon, and night. As the family cook in her own household, Prueitt understands the challenge of making daily home cooking healthy, delicious, and enticing for all—without wearing out the cook. Through concise instruction Prueitt translates her expertise into home cooking that effortlessly adds variety and brings everyone to the table. With 200 recipes for everything from the best-ever salad dressings to genius gluten-free pancakes (and 45 other gluten-free options), the greatest potato gratin, fool-proof salmon and roasted chicken, and dreamy desserts, Tartine All Day is the modern cookbook that will guide and inspire home cooks in new and enduring ways.

The renowned IACP Cookbook of the Year—now in paperback! What makes a book so special and deserving that it gets chosen cookbook of the year? It's the wealth of information, the experienced voice, the eagerness to share. Celebrated pastry chef Regan Daley unravels the mystery of the baking process, explaining the "how" and "why" behind the components that go into making the perfect dessert, and provides the tools and information home bakers need to create delicious recipes of their own—in their own sweet kitchens. Regan shows us that anyone, from complete culinary virgins to accomplished dessert-makers, anyone can make a fantastic dessert. The secret is in the ingredients. Her more than 140 original recipes, straightforward enough for any home baker to prepare, focusing on simple techniques with an emphasis on high-quality ingredients, range from the awfully impressive, Guava Cheesecake or Quince and Brioche Bread Pudding with Dried Sour Cherries, to the familiar—Really, REALLY Fudgey Brownies or World's Sexiest Sundae. For experts, this book will serve as a comprehensive, professional-quality reference of ingredients from basic to rare and an incredible collection of unique flavorings. For the novice, it's a practical and palatable guide to the once mysterious art of baking.

Sexy, rich, and good in bed-chocolate is the ultimate indulgence. And Luscious Chocolate Desserts is the ultimate chocolate cookbook. Lori Longbotham, author of the best-selling Luscious Lemon Desserts, delivers more than 70 of the best recipes for tantalizing cakes, sumptuous tarts and pies, velvety puddings and souffles, plus melt-in-your-mouth cookies, ice cream, and candy-all with enough chocolate to satisfy

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even the deepest craving. Recipes run from simple-to-prepare chocolate pound cake and chocolate mousse pie to more elaborate desserts such as chocolate profiteroles with chocolate ice cream and chocolate sauce and the decadent mocha tiramisu. For those who don't know their cocoa from their cacao, this compendium for chocoholics educates readers from bean to bar, including how to choose from the many forms of chocolate available in today's markets, plus the basics of storing, chopping, melting, and-the best part-tasting them. Luscious Chocolate Desserts is pure chocolate satisfaction for proud chocolate lovers everywhere.

This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams.

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