

Martha Stewarts Baking Handbook

A beautiful and thoughtful baking book with 100 recipes for delicious treats and desserts from the founder of the Saveur Award–winning Vanilla Bean baking blog. Readers find the Vanilla Bean blog while hunting for the perfect chocolate cake or cinnamon roll recipe, or another everyday favorite. They stay for founder Sarah Kieffer’s simple approach to home baking, the utterly transporting, dreamlike quality of her photography, and her evocative storytelling. Most of all, the Vanilla Bean blog celebrates the soulfulness of baking. Kieffer mastered the art of home baking while working in tiny kitchens in the back of coffeehouses and bakeries in Minnesota. She began the Vanilla Bean blog to create a culinary heritage for her family, but soon became passionate about making the joys of baking accessible for all. With recipes that help simplify the process behind complicated techniques, Vanilla Bean has built a dedicated following of several hundred thousand loyal readers and won several awards, including the Reader’s Choice Award for best baking blog from Saveur. The Vanilla Bean Baking Book is Kieffer’s debut cookbook, with 100 delicious tried-and-true recipes for the home baker. From everyday favorites such as Lemon Bread and Peanut Butter Cookies to inventive twists on classics such as Burnt Honey Buttercream Cake with Chocolate, Coffee Blondies, and Apple-Blackberry Turnovers, these irresistible treats will delight and inspire.

Visionary baker Chad Robertson unveils what’s next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. “The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study . . . the possibilities are infinite.”—from the Introduction More than a decade ago, Chad Robertson’s country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of understudies to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine’s director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson’s and Latham’s primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker’s flight plan for a voyage into the future of exceptional bread.

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.

How to organize everything, from America's most trusted lifestyle authority, with color photographs throughout and hundreds of ideas, projects, and tips

This enhanced edition of Martha Stewart's Cooking School includes 31 instructional step-by-step videos and hundreds of color photographs that demonstrate the fundamental cooking techniques that every home cook should know. Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chef's knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha Stewart's Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, it's aimed at teaching you how to cook, not simply what to cook. Delve in and soon you'll be roasting, broiling, braising, stewing, sautéing, steaming, and poaching with confidence and competence. In addition to the techniques, you'll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. You'll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha Stewart's Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen.

The perfect sweet (or savory) for any occasion Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In Martha Stewart's New Pies and Tarts, the editors of Martha Stewart Living include 150 recipes: Some are savory, some are sweet; some are simple enough for a weeknight, while others are fancy enough for special events. Throughout, readers will find plenty of fillings and crusts, basics, and techniques for creating flavors and textures for every taste—from down-home classics that come together easily with fresh berries and stone fruits to modern tarts layered with chocolate ganache or finished with a wine glaze. There are also individual hand pies, savory comforts like quiche and potpie, holiday-worthy desserts for nearly every occasion, and much more. Chapters feature pies and tarts for everyone: Classic (Lattice-Top Blueberry Pie, Pumpkin Pie), Free-form (Apricot-Pistachio Tart, Apple Butter Hand Pies), Sleek (Caramelized Lemon Tart, Chocolate Mousse Tart with Hazelnuts), Dreamy (Frozen Chocolate-Peanut Butter Pie, Butterscotch Praline Cream Pie), Rustic (Cheddar-Crust Apple Pie, Blackberry Jam Tart), Layered (Rainbow Puff-Pastry Tarts, Chocolate Pear Tart), Dainty (Roasted Fig Tartlets, Cranberry Meringue Mini Pies), Artful (Peach-Raspberry Slab Pie, Pumpkin and Ricotta Crostata), Holiday (Neapolitan Easter Pie, Gingerbread-Raspberry Snowflake Tart), and Savory (Leek and Olive Tart, Summer Squash Lattice Tart). As is expected from Martha Stewart, this book is at once a feast for the eyes and the palate, as well as a practical teaching tool. Each dish is accompanied by a lush, four-color photograph. Throughout the book are simple instructions for decorative crusts and finishing techniques (latticework, cutouts, classic edgings). A complete Basics section of tools, pantry staples, and dough recipes (pâte brisée, cream cheese dough, press-in cookie crusts, puff pastry), plus plenty of tips and make-ahead tricks, help readers along the way. Whether making an effortless, free-form galette or the perfect latticework pie, bakers of all skill levels will look again and again to Martha Stewart's New Pies and Tarts. Martha Stewart Living magazine was first published in 1990. Since then, more than three dozen books have been published by the magazine's editors. Martha Stewart is the author of dozens of bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of The Martha Stewart Show, the popular daily syndicated television program.

Published in celebration of Magnolia Bakery on the eve of its twenty-fifth anniversary, a beautifully photographed book offering nearly 150

scrumptious recipes and tips, tools, and techniques accompanied by 250 photographs and illustrations destined to be the favorite resource for the home baker. When it opened its doors in 1996, Magnolia Bakery quickly became a landmark and destination in New York City. Fans lined up around the block to get a taste of the shop's freshly-baked cupcakes, cakes, banana pudding, cheesecakes and much more. Today, Magnolia Bakery can be found in shops in New York City, Boston, Los Angeles, Chicago, Washington, D.C., Dubai, Manila, and Bangalore. Bobbie Lloyd, Magnolia Bakery's Chief Baking Officer, has played a critical role in maintaining the company's reputation for handmade baked goods, and its authenticity and excellence throughout its growth. Bobbie has worked to update its classic treats, introduced new temptations, and carefully expanded the business both online and in new locations across New York and the world. The Magnolia Bakery Handbook is the first book Magnolia Bakery has published since the business was sold by the founders in 2007. Gorgeously designed, filled with irresistible creations, it is sure to become an essential staple for home bakers. Along with almost 150 recipes, all beautifully photographed, Bobbie shares hundreds of tips, tricks, techniques, and must-have tools for successful baking. Inside you'll find everything you need to make the classic desserts of Magnolia Bakery at home. Chapter include: Invaluable Tips and Techniques for the Home Baker The Ingredients Used in My Kitchen and at Magnolia Bakery Tools of the Trade Cakes Cupcakes From the Cookie Jar Brownies and Bars Pies and Crisps Muffins Scones and Coffee Cakes Ice Box Desserts Banana Pudding Base Recipes: Buttercreams and Icings, Crumbs and Crusts, Fillings and Sauces, Adornments Sources Whether you have a craving for Magnolia Bakery's popular banana pudding, classic icebox cake, or their rich double fudge brownie, The Magnolia Bakery Handbook shows you how to make it and bake it right.

Whether you're baking for a party or a picnic, a formal dinner or a family supper - or if you simply want something on hand for snacking - there's a cookie that's just right. In Martha Stewart's Cookies, you will find 175 recipes and variations that showcase all kinds of flavours and fancies. Cleverly organized by texture, chapters include all types of treasures: Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (Chocolate Pistachio Biscotti, Almond Spice Wafers); Crumbly and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). And each tantalizing recipe is accompanied by a lush, full-colour photograph. Beautifully designed and a joy to read, Martha Stewart's Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in Martha Stewart's inimitable style.

Named one of the Best Cookbooks of 2020 by Food + Wine, David Lebovitz, and Delish.com, and one of the Best Baking Books of 2020 by Pastry at Home and Dallas Morning News "Jason's love of shaking up tradition is evident. Adding fruits to bolster flavors in familiar baked goods is groundbreaking . . . steering us to experiment, try new combinations of flavors, and expand our baking vocabulary." —From the foreword by Martha Stewart Jason Schreiber, one of New York City's most influential and popular food stylists, combines aesthetic flair and flavor in 75 whimsical recipes that celebrate fruit and cake in all their festive and delicious glory. In gorgeous photos and dozens of fresh and flavorful recipes, acclaimed food stylist Jason Schreiber shatters misconceptions about that most maligned of desserts—fruitcake—by imaginatively breaking with convention as he pays homage to the delicious combination of fruit and cake. Forget those

dried artificially dyed candied doorstops that everyone regifts and passes on. Fruit Cake is a tasty epicurean tour through dozens of cakes and other pastries that use a variety of fruits, combining them with diverse fillings, as well as liquor, nuts, and more. Interwoven with the recipes are stories, anecdotes and asides that are just as charming and intriguing as the lush, full-color photos that accompany them. Each recipe in Fruit Cake showcases one of thirty-eight fruit, whose natural sweetness and juice make desserts that are perfectly moist and sweet without being overpowering. Indulge your taste buds with his beautiful, fanciful creations, including: Constant Cravings—cakes like Raspberry Tea Cake and Polenta Pound Cake with Spiced Mandarins that will satisfy your cravings at any hour of day Out of Hand—finger-focused treats perfect for pocketing or dressing to impress, such as Mango Coconut Cashew Bites and Blueberry Ginger Studmuffins Showstoppers—cakes for the spotlight that you can humblebrag about “just throwing together,” including Passionfruit Lime Pavlova and Horchata and Roasted Plum Sorbet Cake All Rise—the next best thing to eating sumptuous creations like the Blood Orange Bee Sting Cake or Bourbon Peach Kugelhopf, and other sumptuous creations is smelling the just-risen yeasted dough Soaked—try one slice of these decadent cakes that marinate in booze for days—whether it’s the likes of the Pomegranate Molasses Cake or the Fig, Port, and Chocolate Cake—and you’ll need a designated driver Filled with divine desserts for all seasons, this wonderful cookbook will forever change the way you think about fruit and cake.

175 cookie recipes and variations that showcase all kinds of flavors and fancies to make the perfect cookie for any occasion. Cookies are the treat that never disappoint, whether you’re baking for a party or a picnic, a formal dinner or a family supper, or if you simply want something on hand for snacking. Martha Stewart's Cookies feature recipes for perennial pleasers like traditional chocolate chip and oatmeal raisin, as well as other sweet surprises, including Rum Raisin Shortbread, Peppermint Meringue Sandwiches with Chocolate Filling, and Lime Meltaways. Cleverly organized by texture, the recipes in Martha Stewart’s Cookies inspire you to think of a classic, nostalgic treat with more nuance. Chapters include all types of treasures: Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Chocolate Mint Sandwiches, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, Turtle Brownies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Fig Bars, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (ANZAC Biscuits, Chocolate Pistachio Biscotti, Almond Spice Wafers); Crumbly and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread, Lemon-Apricot Sandwiches); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). Each tantalizing recipe is accompanied by a lush, full-color photograph, so you never have to wonder how the cookie will look. Beautifully designed and a joy to read, Martha Stewart’s Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in standout Martha Stewart style.

Martha Stewart, who has so significantly influenced the American table, collects her favorite national dishes--as well as the stories and traditions behind them--in this love letter to American food featuring 200 recipes. These are recipes that will delight you with nostalgia, inspire you, and teach you about our nation by way of its regions and their distinctive flavors. Above all, these are time-honored recipes that you will turn to again and again. Organized geographically, the 200 recipes in Martha's American Food include main dishes such as comforting Chicken Pot Pies, easy Grilled Fish Tacos, irresistible Barbecued Ribs, and hearty New England Clam Chowder. Here, too, are thoroughly modern starters, sides, and one-dish meals that harness the bounty of each region's seasons and landscape: Hot Crab Dip, Tequila-Grilled Shrimp, Indiana Succotash, Chicken and Andouille Gumbo, Grilled Bacon-Wrapped Whitefish, and Whole-Wheat Spaghetti with Meyer Lemon, Arugula, and Pistachios. And you will want to leave room for dessert, with dozens of treats such as Chocolate-Bourbon Pecan Pie, New York Cheesecake, and Peach and Berry Cobbler. Through sidebars about the flavors that define each region and stunning photography that brings the foods—and the places with which we identify them—to life, Martha celebrates the unique character of each part of the country. With all the dishes that inspire pride in our national cuisine, Martha's American Food gathers, in one place, the recipes that will surely please your family and friends for generations to come.

Gorgeous seasonal fruits abound in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's Fruit Desserts celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

As featured on The Martha Stewart Show and The Today Show and in People Magazine! Hip. Cool. Fashion-forward. These aren't adjectives you'd ordinarily think of applying to baked goods. Think again. Not every baker wants to re-create Grandma's pound cake or cherry pie. Matt Lewis and Renato Poliafito certainly didn't, when they left their advertising careers behind, pooled their life savings, and opened their dream bakery, Baked, in Brooklyn, New York, a few years back. The visions that danced in their heads were of other, brand-new kinds of confections . . . Things like a Malt Ball Cake with Milk Chocolate Frosting, which captures the flavor of their favorite Whoppers candies (and ups the ante with a malted milk ball garnish). Things like spicy Chipotle Cheddar Biscuits that really wake up your taste buds at

breakfast time. Things like a Sweet and Salty Cake created expressly for adults who are as salt-craving as they are sweet-toothed. Which is not to say that Lewis and Poliafito sidestep tradition absolutely. Their Chocolate Pie (whose filling uses Ovaltine) pays loving homage to the classic roadside-diner dessert. Their Baked Brownies will wow even the most discriminating brownie connoisseur. And their Chocolate Chip Cookies? Words cannot describe. Whether trendsetting or tried-and-true, every idea in this book is freshly Baked.

Create 75 beautiful and unique pies using traditional techniques and modern tools from a couple who has baked their way to the top. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD52 Get ready for a new, fresh take on baking the ultimate feel-good dessert: pie! In *The New Pie*, Chris Taylor and Paul Arguin—winners of more than 500 awards for baking (including the Best of Show Award at the National Pie Championships)—re-examine the wholesome world of pie. Through traditional time-honored techniques, modern cooking methods (like sous vide), innovative flavors (birthday cake; Tahitian pineapple; and mocha "mystery"), and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. With step-by-step instructions and playful photography, you'll learn to make groundbreaking creations, including a magnificent Blueberry-Maple Pie with wood-grain lattice, the King Fluffernutter Pie, and a striped chocolate Pie of the Tiger. Whether you are a pie voyeur, new baker, or baking enthusiast you will find inspiration at every turn and pies to satisfy every craving.

100 bold cookie recipes that take the gold-star standards beyond what you've ever known "Jesse is a master baker and has a sense of style and sophistication that is boldly evident in every recipe."—Rick Martínez, James Beard Award–nominated recipe developer, host, and cookbook author Move beyond the same-old chocolate chip, peanut butter, and oatmeal cookies with Jesse Szewczyk's collection of 100 brand-new, boldly flavored, and intriguing yet familiar recipes. Sophisticated and approachable—many don't even require an electric mixer—these new classics are divided into chapters by flavors and attributes such as Chocolatey, Boozy, Fruity, Smoky, and Savory. Unexpected combinations like Malted Brownie Biscotti, Key Lime Pie Meringues, Smoked Butter & Chocolate Chunk Cookies, Chewy Blueberry Muffin Sugar Cookies, and Pretzels & Stout Cookie Bars will become your go-to treats for stealing the show at bake sales, gift exchanges, and holiday cookie swaps. Jesse's trustworthy recipes and pro baking advice deliver sweet satisfaction to anyone looking to up their cookie game.

Every new book from Martha Stewart is cause for celebration, and with *Martha Stewart's Baking Handbook*, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, *Martha Stewart's Baking Handbook* takes

readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, Martha Stewart's Baking Handbook will be reached for again and again, no matter the season or occasion. "Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure." —Martha Stewart

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 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. Provides nearly two hundred recipes for cookies of all shapes, sizes, and textures, as well as tips on tools, techniques, and packaging ideas.

Ten years ago, Martha Stewart made cooking a primary focus of her bold new magazine, Martha Stewart Living. Over the decade, each issue has been a treasure of culinary information and inspiration, bringing the pleasures of cooking and entertaining--in impeccable style--to millions of devoted readers, from novice cooks to professional caterers. At last all of Martha's favorite magazine recipes have been gathered in a single volume. The Martha Stewart Cookbook is a compendium of the best of the best from the food pages of every issue. But more than a mere collection, this specially designed volume is a major step in Martha's mission to keep home cooking traditions alive. The Martha Stewart Cookbook is filled with recipes--1200 in all--for every kind of cook and every occasion. Some recipes invite you to stretch your cooking knowledge and expertise while others provide inspiration--and instruction--for what to have for dinner. Organized, in trademark style, for maximum practicality and ease of use, this major general-purpose cookbook features nineteen classically arranged chapters, from Basics, Breakfast, and Hors d'Oeuvres to Meat, Poultry, Fish and Shellfish and Desserts. In between there are Salads, Soups, Vegetables and whole chapters devoted to Vegetarian Main Courses and Potatoes. Throughout, there are basic classes--cooking 101s--for making food that should be in every cook's repertoire: macaroni and cheese, omelets, roast turkey, fried chicken and mashed potatoes. Specialty dishes are here, too, whether the occasion calls for a casual cocktail party, dinner with the in-laws, or a sit down luncheon for a bride-to-be. Cooking tips and techniques, pantry and equipment glossaries plus a guide to finding unusual ingredients make the kitchen tested recipes accessible to home cooks everywhere. An ideal reference, The Martha Stewart Cookbook belongs on every kitchen counter in America. Martha Stewart is the author of thirteen best-selling original books on food, entertaining, gardening, and home restoration, is the chairman and chief executive officer of Martha Stewart Living Omnimedia. She lives in Connecticut, Maine, and on Long Island.

"Gorgeous seasonal fruit abounds in Martha Stewart's collection of 100+ comforting, foolproof recipes for crumbles, crisps, pies, buckles, and more. From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's Fruit Desserts celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Strawberry Pavlovas, Rhubarb-Ginger Trifle, Apricot-Pistachio Tart, and Peach-Raspberry Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Butter Hand Pies, Pumpkin and Ricotta Crostata, Cranberry Meringues, and Grapefruit Olive Oil Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these gorgeous desserts will gratify all year long"--

A compilation of more than 1,400 recipes from Martha Stewart's cookbooks features appetizers, soups, salads, main courses, desserts, and condiments

Combines instructions for a variety of baking techniques, a visual glossary of equipment, tips on storage and make-ahead preparation, and more than 250 recipes for cakes, pies, biscuits, muffins, scones, breads, and pastries.

The popular lifestyle expert presents a collection of fifty-two seasonal menus that can be prepared in less than an hour. 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.

Whether preparing a Sunday dinner for family or hosting a festive evening with friends, "Martha Stewart's Dinner at Home" offers 52 seasonal menus for nearly every occasion. 225 full-color photographs throughout.

Hundreds of clever tips, solutions, and easy ways to elevate every day, from America's most trusted lifestyle authority, in one must-have handbook. Inside these pages Martha shares all her best good things--the original life hacks for the home--to make your life easier, more fun, more delicious, and more efficient. These practical tricks cover all areas of Martha's domestic expertise, including decorating, organizing, homekeeping, cooking, entertaining, and celebrating. From clever ways to solve common problems (use file folder dividers to organize cutting boards and sheet pans in your cabinets) to time-saving tricks (keep a pail stocked with cleaning supplies for easy access and portability to stress reducers (color-code kids' bathroom gear to make mornings less hectic), every one of these ideas will make you wonder, "Why didn't I think of that?" Also included are ways to use what you have (a Parmesan cheese rind will add great flavor to soup), streamline your stuff (use certain kitchen tools for many different purposes), or just make life a little more luxurious (add elegance to your table with DIY place cards). Whether functional, delightful, or a little bit of both, these are the details that enliven and inspire every day--that's a good thing!

Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In Martha Stewart's *Pies and Tarts* you'll find 150 recipes - some are savoury, some are sweet; some are simple enough for a weeknight, while others are fancy enough for special events. There are individual pies, savoury classics like quiche, holiday deserts for nearly every occasion, and much more besides. Chapters feature pies and tarts for everyone: Classic (Lattice-top

Blueberry Pie, Pumpkin Pie), Free-from (Apricot-Pistachio Tart, Apple Butter Hand Pies), Sleek (Caramelized Lemon Tart, Chocolate Mousse Tart with Hazelnuts), Dreamy (Frozen Chocolate-Peanut Butter Pie, Butterscotch Praline Cream Pie), Rustic (Cheddar-crust Apple Pie, Blackberry Jam Tart), Layered (Rainbow Puff-Pastry Tarts, Chocolate Pear Tart), Dainty (Roasted Fig Tartlets, Cranberry Meringue Mini Pies), Artful (Peach-Raspberry Slab Pie, Pumpkin and Ricotta Crostata), Holiday (Neapolitan Easter Pie, Gingerbread-Raspberry Snowflake Tart), and Savoury (Leek and Olive Tart, Summer Squash Lattice Tart). This book is at once a feast for the eyes and the palate, as well as a practical teaching tool. Bakers of all levels will look again and again to Martha Stewart's Pies and Tarts for inspiration and perfect results!

Features recipes for cupcakes, from classics such as devil's food to surprises like peanut butter and jelly, as well as frostings, fillings, toppings, and a wide selection of decorating and embellishment ideas, including stencil templates, and an equipment glossary. Original.

An essential resource for every cook In this beautiful book, Martha Stewart—one of America's best-known cooks, gardeners, and all-around vegetable lovers—provides home cooks with an indispensable resource for selecting, storing, preparing, and cooking from the garden and the market. The 150 recipes, many of which are vegetarian, highlight the flavors and textures of everyday favorites and uncommon varieties alike. The recipes include: • Roasted Carrots and Red Quinoa with Miso Dressing • Swiss Chard Lasagna • Endive and Fennel Salad with Pomegranate Seeds • Asparagus and Watercress Pizza • Smoky Brussels Sprouts Gratin • Spiced Parsnip Cupcakes with Cream Cheese Frosting Martha Stewart's Vegetables makes eating your greens (and reds and yellows and oranges) more delicious than ever. — Los Angeles Times: Best Cookbooks of Fall 2016 — Newsday: Top 10 Cookbooks for 2016

Encompasses every aspect of creating hors d'oeuvres, features instructions and useful tips, and contains more than 300 recipes for unusual tea sandwiches, soups in edible bowls, drinks, and other appetizers

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. A New Way to Bake has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, A New Way to Bake is the next-generation home-baking bible.

Martha Stewart's engaging handbook for living your healthiest life after 40—with expertise from doctors and specialists on eating,

exercise, wellness, home, and organizing, as well as caring for others. Martha Stewart's *Living the Good Long Life* is a practical guide unlike any other: honest and upbeat, with clear and motivating charts, resources, and tips from doctors and wellness specialists. From the best ways to organize your home to protecting your mental well-being and appearance as you age, this book gives accessible ideas that you can incorporate every day. And when it's time to explore caregiving for others, you'll know how to enrich their quality of life while preventing your own fatigue. Martha's 10 Golden Rules for Successful Aging provide a framework for chapters that cover your changing needs with every decade, including: -Healthy Eating: Stock a healthy pantry for your dietary needs. -Healthy Fitness: Stand strong on your feet by increasing your balance, endurance, and flexibility. -A Healthy Brain: Stimulate new brain activity to prevent memory loss. -A Healthy Outlook: Maintain a sense of daily purpose by strengthening social connections. -Healthy Living Every Day: Medicate wisely while paying attention to aches and pains. -Healthy Looks: Take care of your skin and match your makeup to your age. -Healthy Home: Create a home that is a reflection of how you want to live. -Healthy Living into the Future: Be your own wellness CEO to prevent future illness. -Healthy Caring: Prepare for helping others while caring for yourself, and much more! Healthy living begins with establishing small habits, and with *Living the Good Long Life* you'll have a dependable source for thriving in your 40s, 50s, 60s, and beyond. "In my Foundation's health initiatives—and in my own life—I've seen again and again how even small measures to improve your health can make a big difference. *Living the Good Long Life* is full of simple ideas that can be incorporated into daily routines to help you feel better and keep on doing what you love." —President Bill Clinton "For thirty years, Martha Stewart has carefully coached us on how to take care of our homes, our menus, our crafts. And now in *Living the Good Long Life*, she has brought her brilliant skills to the mission of helping us take care of ourselves. With sparkling prose, no-nonsense instruction, and, as always, oceans of wisdom, Martha implores readers not to recoil from their advancing years, but to embrace and celebrate them—with invaluable tips on keeping our diets healthy, our bodies pumping, and our outlook forever sunny. I just loved this book." —Marlo Thomas

Cook it slow, cook it smart Leave it to the experts at Martha Stewart to figure out the best ways to use this favorite appliance. The 110 recipes in this book make the most of the slow cooker's assets (low heat, hands-off cooking), while also uncovering its hidden potential. Readers will find that they can not only braise cuts of meat until meltingly tender and let soups and stews simmer away untended, but also gently poach fish, cook up creamy scalloped potatoes, and bake a perfect cheesecake. This book has everything home cooks need to maximize flavor and make life a whole lot easier.

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.

Showstopper cookies for a new generation: from Martha Stewart, an authoritative and creative collection to take your cookies to the next level in flavor, technique, and decorative appeal NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK The editors of Martha Stewart Living present a new, fun source for anyone looking to make their go-to cookies even better and bolder. These recipes make ordinary cookies absolutely extraordinary—all the familiar favorites you love, but taken up a

notch in variety, flavor, and creativity. Classic recipes discover new life with unexpected twists such as Brown-Butter Crinkle Cookies and Carrot Cake Thumbprint Cookies. Go over-the-top in super-sized fashion with Chocolate-Chocolate Chip Skillet Cookies; get inspired by cultures around the globe with Brazilian Wedding Cookies and Stroopwafels; and celebrate with beautifully decorated holiday treats, such as Easter Egg Puzzle Cookies and Snowball Truffles. Whether for a special celebration or a sweet anytime-treat, you'll be sure to find inspiration to trade in your everyday cookies for versions far more special—and especially delicious.

With more than 100 recipes from the trusted editors at Martha Stewart Living, this indispensable guide to grilling has everything you need to create delicious, inviting meals for everyday dinners and backyard feasts. There's nothing like the satisfaction of cooking over a live fire, whether a weeknight meal or outdoor entertaining. Martha Stewart's Grilling captures this spirit, while providing essential tips and techniques for both experienced outdoor cooks and those brand-new to the grill. Longtime favorites like pulled-pork sandwiches and bacon-and-turkey burgers are alongside foolproof dishes such as Korean short ribs and mojo-marinated shrimp. Crowd-pleasing appetizers, burgers, tacos, and kebabs join colorful cocktails to allow for easy entertaining, while smart strategies make grilled classics like pork chops and butterflied whole chicken a snap. Friends and family alike will love diving right into beautiful platters of grilled meats and vegetables, followed by grilled or chilled sweet treats--the perfect ending to a simply delectable meal.

A guide for crafty kids and their parents mixes a family friendly design with a treasure trove of creative and educational projects that parents and their kids, aged three to twelve, can create together.

Combining professional expertise with the author's signature style, a comprehensive home care handbook takes readers step by step through the upkeep of every room in the house, covering everything from removing stains to replacing a window pane, and furnishes valuable advice on how to make a home safe and comfortable and how to maintain it properly. 500,000 first printing. An elegant treasury of recipes and entertaining advice by the forefront lifestyle maven features seasonally inspired entries and organizational guidelines while sharing instructions for such options as a Sunday blueberry breakfast, an onboard New England lobster picnic and a summer cocktail party benefit.

Collects more than five hundred recipes for a variety of Christmas treats and holiday dishes, including entrees, cocktails, hors d'oeuvres, soups, salads, breads, stuffings, pastas, desserts, candies, and sauces.

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