

# The Artful Baker Extraordinary Desserts From An O

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*Poilâne* - Apollonia Poilâne  
2019  
For the first time, Poil0/00ne, CEO of the Poil0/00ne bakery, provides detailed instructions so bakers can reproduce its unique "hug-sized" sourdough

loaves at home, as well as the bakery's other much-loved breads and pastries. Beyond bread, Poil0/00ne includes recipes for such pastries as tarts and butter cookies. cookies.

**Dessert FourPlay** - Johnny Iuzzini 2010-10-20

Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this “fourplay,” or tasting, created by Johnny Iuzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny’s seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In Dessert

FourPlay, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tules, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Iuzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolatey puffs. The result:

desserts that refresh, inspire, and satisfy beyond expectations. Dessert FourPlay invigorates all the senses and inspires home cooks to create innovative desserts of their own.

### **The Pain d'Avignon Baking Book** - Uliks Fehmiu

2022-10-04

Five-star bread and pastry recipes, and a tale of adventure, from an iconic East Coast bakery. A good loaf of bread has the power to bring—and keep—people together, wherever they may be. In a journey that started in Belgrade amid the beginnings of war, and continued in America, four friends tested this philosophy to the extreme: They began a new life and opened a tiny bakery together on Cape Cod. Working hectic, twenty-four-hour days, while living all together in a loft above their business and making it all up as they went along, the founders of Pain D'Avignon quickly became one of the first highly acclaimed purveyors of artisanal bread in the Northeast. For thirty years

Pain D'Avignon has been pursuing excellence in the art of the bread making inspired by the old-world methods while partnering with New York's top chefs to bring a five-star bread to our everyday life. As a baker who had an unorthodox bread education, Uliks Fehmiu has learned over time that practice and patience are the most important parts of the journey, and here he shares this important lesson with home bakers everywhere, while giving them an accessible, step-by-step primer on mastering the fundamentals. With 60 recipes, including their iconic Cape Cod-inspired Cranberry and Pecan Bread, Classic Sourdough, Thyme Baguette with a Touch of Lemon, and Plum Galette with Pistachio Paste, The Pain D'Avignon Baking Book is a tried-and-true collection of must-make breads and pastries, with extraordinary and immersive storytelling. It is a celebration of bread, of perseverance, and of baking with heart and purpose.

**The Artful Baker** - Cen

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Sonmezsoy 2017-10-17

A collection of more than 100 extraordinary desserts—all with photos and meticulous instructions—by Cenk Sönmezsoy, creator of the internationally acclaimed blog Cafe Fernando. Written, styled, photographed, and designed by Cenk Sönmezsoy, *The Artful Baker* shares the inspiring story of a passionate home baker, beginning with his years after graduate school in San Francisco and showcasing the fruits of a baking obsession he cultivated after returning home to Istanbul. Sönmezsoy's stories and uniquely styled images, together with his original creations and fresh take on traditional recipes, offer a thoughtful and emotional window into the life of this luminary artist. *The Artful Baker* is comprised of almost entirely new content, with a few updated versions of readers' favorites from his blog, such as *Brownie Wears Lace*, his signature brownies topped with blond chocolate ganache and bittersweet chocolate lace (originally

commissioned by Dolce & Gabbana and awarded "Best Original Baking and Desserts Recipe" by *Saveur* magazine); *Raspberry Jewel Pluot Galette*, a recipe inspired by Chez Panisse's 40th year anniversary celebrations; and *Devil Wears Chocolate*, his magnificent devil's food cake that graces the cover of the book. Each chapter highlights a variety of indulgences, from cookies to cakes and tarts to ice creams, including recipes like *Pistachio and Matcha Sablés*; *Tahini and Leblebi* (double-roasted chickpeas) *Swirl Brownies*; *Sakura Madeleines*; *Sourdough Simit*, the beloved ring-shaped Turkish bread beaded with sesame seeds; *Isabella Grape and Kefir Ice Cream*; *Pomegranate Jam*; and *Blanche*, a berry tart named after the Golden Girl *Blanche Devereaux*. Every recipe in *The Artful Baker* has gone through a meticulous development phase, tested by an army of home bakers having varying levels of skill, equipment, and access to ingredients, and revised to ensure that they will

work flawlessly in any kitchen. Measurements of ingredients are provided in both volume and weight (grams). Where a volume measurement isn't useful, weight measurements are provided in both ounces and grams.

How to Bake - Nick Malgieri  
2018-10-17

James Beard Award winner! One of America's preeminent bakers shares scores of mouth-watering recipes for plain and fancy cakes; breads, biscuits, muffins, and scones; sweet and savory pies and tarts; brownies, macaroons, rugelach, and all manner of cookies.

**The Village Baker's Wife** - Joseph Ortiz 2013-12-24

Since 1978, Gayle's Bakery and Rosticceria in the Santa Cruz-area town of Capitola, California, has grown from a humble 800-square-foot shop to one of the largest, most successful fine-quality bakeries in the country. The Village Baker's Wife compiles the all-butter, real-sugar, whole-cream, fine-chocolate desserts and pastries that made Gayle's

legendary. With more than 150 recipes, 130 instructional illustrations, and 25 essays on baking techniques, this is the only cookbook you need to make show-stopping desserts and pastries, such as: -Lemon Lust Bars -Princess Cake -Ham and Cheese Croissants -Apple Bear Claw Danish Braid - Chocolate Truffle Cake - Hazelnut Twist Cookies -Garlic Cheese Pretzels Brimming with anecdotes and insightful baking tips from Gayle and Joe Ortiz (author of The Village Baker) this personal collection will inspire and delight any avid or occasional home baker—the sweeter the tooth, the better.

**Washington, DC Chef's**

**Table** - Beth Kanter  
2012-11-27

In Washington, DC, political rivals disagree on just about everything, but there is widespread bi-partisan support for the city's restaurant scene. The nation's capital and neighboring suburbs boast premier restaurants and inspired chefs who bring even the most hardened adversaries,

to the table. Now, everyone, inside and outside the beltway, can savor a taste of the best Washington has to offer. With tantalizing recipes from more than 50 of the capital's most celebrated chefs and 100 beautiful full-color photographs, Washington, DC Chef's Table is a feast for the eyes as well as the palate.

**Sweet Invention** - Michael Krondl 2011-10-01

From the sacred fudge served to India's gods to the ephemeral baklava of Istanbul's harems, the towering sugar creations of Renaissance Italy, and the exotically scented macarons of twenty-first century Paris, the world's confectionary arts have not only mirrored social, technological, and political revolutions, they have also, in many ways, been in their vanguard. *Sweet Invention: A History of Dessert* captures the stories of sweet makers past and present from India, the Middle East, Italy, France, Vienna, and the United States, as author Michael Krondl meets with confectioners

around the globe, savoring and exploring the dessert icons of each tradition. Readers will be tantalized by the rich history of each region's unforgettable desserts and tempted to try their own hand at a time-honored recipe. A fascinating and rewarding read for any lover of sugar, butter, and cream, *Sweet Invention* embraces the pleasures of dessert while unveiling the secular, metaphysical, and even sexual uses that societies have found for it.

**Pie for Everyone** - Petra Paredez 2020-09-22

New York's beloved Petee's Pie Company serves up more than 80 recipes for the best pies you can make at home. Petra (Petee) Paredez shares her personal repertoire of impeccable baking techniques that have made her pie shops, Petee's Pie Company and Petee's Café, New York darlings. At the heart of it all, the goal is simple—a tender, flaky crust and perfectly balanced filling—and this cookbook leads the way with easy-to-follow, step-by-step

guidance. A champion of locally sourced ingredients, Paredez features some of the best farms and producers in profiles throughout the book, inspiring us to seek out the very best ingredients for our pies wherever we may live. Filled with vibrant photography and recipes for just about every pie imaginable, from fruit and custard to cream and even savory, *Pie for Everyone* invites us to share in the magic and endless appeal of pie.

**Modern Art Desserts** - Caitlin Freeman 2013-04-16

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for

cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces.

Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), *Modern Art Desserts* will inspire a kitchen gallery of stunning treats.

**The Baking Bible** - Rose Levy Beranbaum 2014

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

**BabyCakes** - Erin McKenna 2010-10-27

Forget everything you've heard

about health-conscious baking. Simply, BabyCakes is your key to an enlightened, indulgent, sweets-filled future. This is important news not only for parents whose children have allergies, for vegans, and for others who struggle with food sensitivities, but also for all you sugar-loving traditionalists. The recipes in these pages prove that there is a healthy alternative to recklessly made desserts, one that doesn't sacrifice taste or texture. Having experimented endlessly with alternative, health-conscious sweeteners, flours, and thickeners, Erin McKenna, the proprietress of beloved bakery BabyCakes NYC, developed these recipes—most are gluten-free, all are without refined sugar—in hopes of combating her own wheat, dairy, and sugar sensitivities. In BabyCakes, she shares detailed information about the ingredients she uses (coconut flour, xanthan gum, and agave nectar, for example) and how to substitute them properly for common ones—all the while guiding you safely through

techniques she's spent years perfecting. When BabyCakes NYC opened on Manhattan's Lower East Side in 2005, it helped propel the gluten-free and vegan baking movement into a new stratosphere. Suddenly there was a destination for those with wheat allergies and other dietary restrictions—and, soon enough, celebrities and dessert lovers of every kind—to indulge freely in delectable muffins and teacakes, brownies and cookies, pies and cobblers. Enclosed within these pages are all the “secrets” you'll need to bring the greatness of BabyCakes NYC into your own home as well as raves and recommendations from devotees such as Natalie Portman, Jason Schwartzman, Mary-Louise Parker, Zooey Deschanel, and Pamela Anderson. For confectionists of all kinds, delicious alternatives lie within: Red Velvet Cupcakes, Chocolate Shortbread Scones with Caramelized Bananas, Strawberry Shortcake, and BabyCakes NYC's celebrated

frosting (so delicious it has fans tipping back frosting shots!), to name just a few. Finally, Erin's blissful desserts are yours for the baking!

*Marbled, Swirled, and Layered*  
- Irvin Lin 2016-11-01

Incredible desserts with layers and swirls of flavor that are beautiful and delicious--inside and out When you marble, layer, and swirl together doughs, batters, toppings, or frostings, good looks and good taste come together in one total package. Irvin Lin, creator of the popular blog Eat the Love, shows how these techniques open the door to incredible flavor combinations that look as fantastic as they taste. Bakers of all levels will enjoy recipes ranging from easy brownies and bars to brunch-worthy muffins and morning buns to showstopping cakes and tarts: cinnamon spiral icebox cookies, pistachio-swirl brownies, triple-chocolate pie, multicolored "Neapolitan" layer cake, and more. Lin offers variations to suit any taste (more than 150 recipes total) plus baking and decorating tips

throughout on topics like making your own all-natural food coloring, rolling up jelly roll-style cakes, and discovering the magic of browned butter. Readers (and eaters) are sure to ooh and ahh over every dazzling dessert at first glance--and then again at first bite.

**A Baker's Year** - Tara Jensen  
2018-02-13

"A Baker's Year takes readers month-by-month through the seasons at Smoke Signals for porridge and waffles in winter, crusty bread in spring, pies and pizza in the summer, and celebration cakes for end-of-the-year holidays"--  
Amazon.com.

*Little Book of Jewish Sweets* -  
Leah Koenig 2019-07-23

Beloved cookbook author Leah Koenig brings us the sweetest installment yet in her Little Book series, this time focusing on cookies, cakes, and all manner of sweet Jewish treats. With delectable photography and 25 tasty recipes—from Orange-Chocolate Rugelach and Mocha Black-and-White Cookies to Fig Baklava and

Cinnamon-Almond Babka—this slim collectible features traditional Jewish desserts with a modern twist. The year-round recipes are perfect for the home baker of any skill level looking to expand their repertoire. This scrumptious book can also be purchased with its two companion volumes (featuring Jewish appetizers and feasts) to round out any meal.

NerdBaker - Christopher Tan  
2015

Food writer and cooking teacher Christopher Tan busts the world of home baking wide open, with unique recipes, stories and detailed knead-to-know advice from the deepest corners of a true oven nerd's mind. Explore over 60 breads, cakes, cookies and dishes inspired by his life, travels and food obsessions. Geek out with him over 'intelligent' black rice cake, homemade Pocky, the tangled histories of puff pastry and a breathtaking luncheon meat extravaganza. Learn how to make Banhmi-clairs, smoked cloud cookies, bundt cake with built-in frosting and much

more. Follow the NerdBaker through the oven door into a whole new baking dimension.  
*Diala's Kitchen* - Diala Canelo  
2020-08-04

Food and travel writer Diala Canelo shares 100 healthy, vegetable-forward recipes inspired by her international travel. On any given day, you'll find Diala Canelo travelling around the world, walking the streets of her favourite cities--including Barcelona, Paris, Melbourne, Mexico City, Florence, and Santo Domingo, where she grew up near the sea--places that inspire her flavourful and nourishing cooking. Influenced by local flavours, fresh ingredients, and a passion for healthy meals made from scratch, Diala's recipes embrace the beauty in simply prepared, vegetable-forward, pescatarian-friendly cooking. Diala's Kitchen is a collection of bold and flavourful recipes inspired by home and travel, with stunning food and photography from afar, that food-lovers will want to cook and enjoy with family and friends. With over 100 recipes

including Salmon Tacos with Chipotle Crema, Blackened Fish with Creamy Yucca Fries, Wild Mushrooms Over Creamy Polenta with Mascarpone, Coconut Flan, Salted Caramel and Vanilla Pots de Crème, and Caramelized Banana and Cinnamon Loaf, Diala will take you to all the corners of the world and animate your kitchen with lively flavours.

*Paris Sweets* - Dorie Greenspan 2002

Percy is incredibly accident-prone, and holds the dubious record of the most accidents. Percy has had a small rivalry with Harold, however, they are always willing to help each other when in trouble.

**Chocolate and the Art of Low-fat Desserts** - Alice Medrich 1994

For the connoisseurs who prized Cocolat--Medrich's award-winning book of lavish chocolate desserts--here is the brilliant follow-up cookbook of delicious, amazingly low-fat treats. This richly illustrated, full-color guide features more than 80 recipes.

*Cocolat* - Alice Medrich

2017-08-15

Originally published: New York, NY: Warner Books, 1990. *Good to the Grain* - Kimberly Boyce 2011-11-23

Baking with whole-grain flours used to be about making food that was good for you, not food that necessarily tasted good, too. But Kim Boyce truly has reinvented the wheel with this collection of 75 recipes that feature 12 different kinds of whole-grain flours, from amaranth to teff, proving that whole-grain baking is more about incredible flavors and textures than anything else. When Boyce, a former pastry chef at Spago and Campanile, left the kitchen to raise a family, she was determined to create delicious cakes, muffins, breads, tarts, and cookies that her kids (and everybody else) would love. She began experimenting with whole-grain flours, and *Good to the Grain* is the happy result. The cookbook proves that whole-grain baking can be easily done with a pastry chef's flair. Plus, there's a chapter on making jams, compotes, and fruit

butters with seasonal fruits that help bring out the wonderfully complex flavors of whole-grain flours. Praise for *Good to the Grain*: “Boyce started playing with a variety of flours when she took a break from restaurant kitchens and wrote her first cookbook, *Good to the Grain*, a whole grains baking bible that won a coveted James Beard Foundation Award this year.” —O Magazine

**The Cake Therapist** - Judith Fertig 2015-06-02

A fiction debut that will leave you wanting seconds, from an award-winning cookbook author. Claire “Neely” O’Neil is a pastry chef of extraordinary talent. Every great chef can taste shimmering, elusive flavors that most of us miss, but Neely can “taste” feelings—cinnamon makes you remember; plum is pleased with itself; orange is a wake-up call. When flavor and feeling give Neely a glimpse of someone’s inner self, she can customize her creations to help that person celebrate love, overcome fear, even mourn a

devastating loss. Maybe that’s why she feels the need to go home to Millcreek Valley at a time when her life seems about to fall apart. The bakery she opens in her hometown is perfect, intimate, just what she’s always dreamed of—and yet, as she meets her new customers, Neely has a sense of secrets, some dark, some perhaps with tempting possibilities. A recurring flavor of alarming intensity signals to her perfect palate a long-ago story that must be told. Neely has always been able to help everyone else. Getting to the end of this story may be just what she needs to help herself.

*Maggie Austin Cake* - Maggie Austin 2017-04-04

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today’s most sought-after cake artists, serving royalty around the world. Her design hallmarks are instantly

recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a “theme and variations” organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you’re a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there’s inspiration for bakers and crafters of all stripes.

*Pie Academy* - Ken Haedrich  
2020-10-27

“An excellent resource for home bakers looking to up their pie game.” - Publishers Weekly, starred review “The wide-ranging, well-curated mix of classic and contemporary

recipes and expert advice make this an essential primer for avid home bakers.” - Library Journal, starred review “Readers will find everything they'd ever want to know about making pie, and even the dough-fearful will feel ready to measure, roll, and cut.” - Booklist, starred review “Fear of pie? Ken Haedrich to the rescue. *Pie Academy* takes you through everything pie related — perfect crusts, fillings, crimping techniques, blind baking, lattice toppings and more.” — Kathy Gunst, coauthor of *Rage Baking* and resident chef for NPR’s *Here and Now* “A true baker’s delight.”— Amy Traverso, *Yankee* magazine food editor and author of *The Apple Lover’s Cookbook* Trusted cookbook author and pie expert Ken Haedrich delivers the only pie cookbook you’ll ever need: *Pie Academy*. Novice and experienced bakers will discover the secrets to baking a pie from scratch, with recipes, crust savvy, tips and tutorials, advice about tools and ingredients, and more.

Foolproof step-by-step photos give you the confidence you need to choose and prepare the best crust for different types of fillings. Learn how to make pie dough using butter, lard, or both; how to work with all-purpose, whole-wheat, or gluten-free flour; how to roll out dough; which pie pan to use; and how to add flawless finishing details like fluting and lattice tops. Next are 255 recipes for every kind and style of pie, from classic apple pie and pumpkin pie to summer berry, fruit, nut, custard, chiffon, and cream pies, freezer pies, slab pies, hand pies, turnovers, and much more.

This beast of a collection, with gorgeous color photos throughout, weighs in at nearly four pounds and serves up forty years of pie wisdom in a single, satisfying package.

**The Bread Bible** - Rose Levy Beranbaum 2003-10-17

Presents a collection of baked bread recipes; outlines key baking techniques; and offers complementary information on ingredients, equipment, and baking chemistry.

*Martha Stewart's Fruit Desserts* - Editors of Martha Stewart Living 2021-10-12  
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.

**Soulful Baker** - Julie Jones

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2017-09-21

Baking became a form of therapy for Julie when her mother, who taught her to bake, was diagnosed with dementia. They began baking together again, and Julie started her Instagram account as a way to document this precious time. Her devoted followers regularly send supportive messages and photos of their own bakes. Her effortless style and amazing skills encourage everyday bakers to aspire to go 'one step beyond' and create something beautiful and imaginative. Using natural and colorful ingredients, considered decoration, and beautiful pastry designs, Julie Jones provides ideas on how to make bakes that beg to be presented in a way that feeds your soul as well as your stomach. Across the 175+, heavily illustrated pages, you'll find chapters on: Fruit Tarts and Pies, containing recipes like apple rose tart and plum and frangipane tart, plus pastry decoration techniques Cakes, Bakes and Treats, with dipped lemon madeleines and

muddle cake, as well as tips for getting cream fillings right every time Bread and Yeasted Dough, with trampoline bread and grissini Chocolate, including a stunning triple chocolate celebration cake and chocolate ganache Desserts, with delizia di limone and a meringue sharing nest wreath Weekend Breakfast and Brunch, with banana, pecan, and chocolate muffins and fluffy pancakes.

### **My Ideal Bookshelf -**

Thessaly La Force 2012-11-13  
The books that we choose to keep -- let alone read -- can say a lot about who we are and how we see ourselves. In My Ideal Bookshelf, dozens of leading cultural figures share the books that matter to them most; books that define their dreams and ambitions and in many cases helped them find their way in the world. Contributors include Malcolm Gladwell, Thomas Keller, Michael Chabon, Alice Waters, James Patterson, Maira Kalman, Judd Apatow, Chuck Klosterman, Miranda July, Alex Ross, Nancy Pearl, David

Chang, Patti Smith, Jennifer Egan, and Dave Eggers, among many others. With colorful and endearingly hand-rendered images of book spines by Jane Mount, and first-person commentary from all the contributors, this is a perfect gift for avid readers, writers, and all who have known the influence of a great book.

**Food52 Baking** - Editors of Food52 2015-09-22

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're

too busy to turn on the oven. From Brown Butter Cupcake Brownies to "Cuppa Cuppa Sticka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a sink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't - like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generations' worth of kitchen wisdom, beautiful photography, and tips you'll return to, Baking is the new go-to collection for anyone who wants to whip up something sweet every day.

**Standard Baking Co.**

**Pastries** - Alison Pray 2012-10-15

Standard Baking Co. is Maine's most well-known bakery. Located directly across from Portland's harbor, the bakery is a daily hub for hundreds of

people. From almond crossiants to butter cookies to a pear frangipane tart, more than sixty coveted recipes comprise this cookbook tailor written for the home baker. Never before has Standard Baking co. divulged its sweet secrets — this cookbook is sure to become a baking bible for Standard fans and newcomers alike.

*Ample Hills Creamery* - Brian Smith 2014-04-15

Ample Hills Creamery is an ice-cream destination that attracts thousands of customers each day from near and far to Prospect Heights and Gowanus, Brooklyn. Lines wind around the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery. Featuring recipes for the most sought-after flavors—including Salted Crack Caramel, Ooey Goey, and the Munchies—the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or

maybe you need a drink? Daddy's Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide for ice cream lovers and DIY enthusiasts alike.

*A Good Bake* - Melissa Weller 2020-11-17

From the James Beard Award nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master. "A very good combination: Baking science all of us can understand and a splendid collection of recipes. . . . A baker's must!" —Dorie Greenspan, author of *Dorie's Cookies and Everyday* Dorie Melissa Weller is the baking superstar of our time. As the head baker at some of the best

restaurants in the country, her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement. In *A Good Bake*, Weller shares her meticulously honed, carefully detailed recipes for producing impossibly delicious--and impossibly beautiful--baked goods. A chemical engineer before she became a baker, Weller uses her scientific background to explain the whys and hows of baking, so home cooks can achieve perfect results every time. Here are recipes both sweet (Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Nigella Seeds); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)--as well as Salted Caramel Sticky Buns, of course . . . all written and tested for even the most novice home baker to re-create. With gorgeous photographs by the

award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated, like working with yeast, sourdough starters, and laminating dough Weller's book is the one guide every home baker needs.

[Bobbette & Belle](#) - Allyson Bobbitt 2016-10-04

Irresistible classic baked goods with a unique twist Allyson Bobbitt and Sarah Bell have been sharing their delectable creations with adoring patrons since the first Bobbette & Belle pastry shop opened its doors in 2010. Visitors come from near and far to enjoy a wide selection of cakes, cupcakes, tarts and their beloved French macarons and decadent hot chocolate. Beautifully packaged caramel corn, homemade marshmallows in soft shades of pastel and cookies are among a few of the favourite take-home treats. In *Bobbette & Belle*, Allyson and Sarah share their most loved recipes that fill their French-inspired pastry shops, from Soft and Chewy Ginger Cookies and Dark Chocolate Brownie

Fudge Cake to Caramelized Almond Torte and Mile-High Lemon Meringue Pie. Over 100 recipes and variations including classic cookies and bars; cupcakes and layer cakes; loaves, scones, bundts and tortes; crumbles, tarts and pies; French macarons; confections and more to create your own magical world of sweets at home. Stunningly designed with gorgeous photography, this book is just as enchanting as the Bobbette & Belle treats themselves.

[The Art of the Dessert](#) - Ann Amernick 2007-04-16

An accomplished pastry chef shares the secrets of her profession as she shows home bakers how to re-create some of her signature specialty desserts, with nearly one hundred recipes for Chocolate Raspberry Torte, Caramel Nut Cake, Double Coconut Custard Cups, and other treats, along with advice on basic baking techniques, ingredients, and more.

**Simply Beautiful Homemade Cakes** - Lindsay Conchar  
2016-10-25

Incredibly Flavorful & Gorgeous Cakes to Celebrate All Year Long In Simply Beautiful Homemade Cakes, Lindsay Conchar shares 65 mouthwatering recipes paired up with simple decorating techniques to take your cakes to the next level. The cakes feature popular flavors that are sure to satisfy everyone's favorite sweet-tooth craving. Lindsay teaches her secrets to frosting a perfectly smooth cake, piping simple designs with buttercream frosting, getting that beautiful drizzle and creating trendy looks such as rustic ruffles. Whether it's for a special party, a holiday or just a treat for yourself, the cakes in this book are sure to impress both in taste and style! Dazzle your friends and family with cakes such as Cinnamon Roll Layer Cake, Key Lime Cheesecake, Chocolate Mousse Brownie Cake, Chocolate Peanut Butter Cupcakes, Birthday Explosion Ice Cream Cake (no ice-cream machine required!) and Eggnog Spice Cake for the winter holidays. Follow Lindsay's decoration

ideas for each cake or mix and match for your own pretty twist. Either way, you're sure to end up with a delicious winner! Simply Beautiful Homemade Cakes inspires you at every page to do what cakes do best—bring joy to the lives of your friends and family.

*A Baker's Life* - Paul Hollywood  
2017-11-02

Accompanying the Channel 4 series, *A Baker's Life* contains 100 of Paul Hollywood's very best baking recipes, which have been finessed over decades spent as a baker. Each chapter is filled with bakes that represent a different decade – learning the basics at his father's bakery; honing his pastry skills in the finest hotels; discovering the bold flavours of the Middle East while working in Cyprus; and finding fame with the phenomenally popular Great British Bake Off television series. Thanks to this book (and its clear step-by-step instructions), recipes that Paul has spent years perfecting can be recreated at home.

Favourites include garlic

baguettes; feta and chive bread; chorizo and chilli Scotch eggs; mum's ginger biscuits; double chocolate Danish twists; and hazelnut cappuccino cake. With photographs from personal family albums, plus many professional insights into and anecdotes that reveal what makes a great baker, *A Baker's Life* will show you how to bring the baking skills Paul has learnt over a lifetime into your own home kitchen.

*Good and Cheap* - Leanne Brown  
2015-07-14

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas,

Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the

same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

**Tasting Rome** - Katie Parla  
2016-03-29

A love letter from two Americans to their adopted city, Tasting Rome is a showcase of modern dishes influenced by tradition, as well as the rich culture of their surroundings. Even 150 years after unification, Italy is still a divided nation where individual regions are defined by their local cuisine. Each is a mirror of its city’s culture, history, and geography. But cucina romana is the country’s greatest standout. Tasting Rome provides a complete picture of a place that many love, but few know completely. In sharing Rome’s celebrated dishes, street food innovations, and forgotten recipes, journalist Katie Parla and photographer Kristina Gill capture its unique character and reveal its truly evolved food culture—a

culmination of two thousand years of history. Their recipes acknowledge the foundations of Roman cuisine and demonstrate how it has transitioned to the variations found today. You'll delight in the expected classics (cacio e pepe, pollo alla romana, fiore di zucca); the fascinating but largely undocumented Sephardic Jewish cuisine (hrami con couscous, brodo di pesce, pizzarelle); the authentic and tasty offal (guanciale, simmenthal di coda, insalata di nervitti); and so much more. Studied with narrative features that capture the city's history and gorgeous photography that highlights both the food and its hidden city, you'll feel immediately inspired to start tasting Rome in your own kitchen.

[Robicelli's: A Love Story, with Cupcakes](#) - Allison Robicelli  
2013-10-17

The ultimate guide to gourmet cupcakes, featuring grown-up flavors (figs! whiskey! fried chicken!) and the delicious story of a family saved by a love of sweets No food

coloring. No fondant. No red velvet. Upscale bakery Robicelli's has become a buzzed-about, in-demand purveyor of decidedly adult cupcakes. Nixing cutesy, pastel-colored dollops of fluff for real ingredients and rich French buttercreams, the husband and wife team have reinvented the cupcake craze for a more sophisticated palate, making each a small piece of the greatest cake ever made. Now their extraordinary recipes are available to the home cook. Now their extraordinary recipes are available to the home cook, including: The Laurenzano (fresh fig cake topped with goat cheese buttercream, fig balsamic gastrique, and crisp prosciutto flakes) The Brooklyn Blackout Cake (chocolate cake with chocolate custard buttercream, dipped in homemade fudge and rolled in chocolate cake crumbs) This book captures not only the Robicelli's unique take on baking but also their edgy, unapologetically hilarious take on life, including how they

survived severe economic setbacks to launch the country's hottest cupcake brand— a venture begun with thirty dollars in borrowed quarters. Offering both cupcake recipes and a recipe for life that calls for a stash of "emergency cake," Robicelli's: *A Love Story, with Cupcakes* is a baking book like you've never seen before.

*Perfect Patisserie* - Tim Kinnaird 2013-09-12

A guide to making the classic patisserie specialties. *Perfect Patisserie* is designed to help ambitious home cooks take the next steps in fancy baking. It provides clear instruction on how to make the components of patisseries, shows how to assemble them, and gives over 100 inspired ways to perfect the gorgeous delights found in Parisian shops. The book has over 100 ways to perfect patisserie, with fully illustrated tips and advice, and a delicious array of traditional and unique recipes organized into the five classic categories: 1. Macarons (sometimes called French macaroons) are the

"supermodels" of the cake world and have become wildly popular in recent years. This section covers the anatomy of a macaron, macaron shells, types of meringue (French, Italian, Swiss), storing and serving, plus recipes that include Crème Brûlée Macaron, Jasmine Tea Macaron, and Chocolate Orange Macaron. 2. Choux is the basis of dozens of patisserie creations. This section covers techniques for choux pastry (Pâte Choux) and piping skills, with recipes that include Blackcurrant and Liquorice Religieuse, The Perfect Chocolate Éclair, Apple Crumble and Custard Caramel Éclairs. 3. Tarts includes techniques for sweet shortcrust pastry (Pâte Sucrée) and recipes that include Tarte au Citron; Mango, Milk Chocolate and Salt Caramel Tart; and Strawberry, Pink Peppercorn, and White Chocolate Tart. 4. Gateaux/Entremet are the exquisite assembled pastries that we first think of as patisserie. There are lessons for Génoise Sponge, Mousse, and how to layer and build

cakes in frames. Recipes include Green Tea, Lemon and White Chocolate Mousse Delice; Volcano Cake; and Raspberry and Pistachio Mousse Cake. 5. Petits Fours and Other Small Cakes is for such little bites as Madeleines (honey and lavender), Canelé, Tuiles and French Butter

Cookies. Two final sections focus on fillings and icings, and decorating and presentation. The techniques explained include tempering chocolate and working with caramel. There is also information on how to make cake boards, stands and boxes.