

Cakes Bakes And Business The Practical Guide To Starting Your Home Baking Enterprise

Shares advice for transitioning away from unfulfilling jobs to embark on adventurous, meaningful careers, outlining recommendations for starting a personal business with a minimum of time and investment while turning ideas into higher income levels. 60,000 first printing.

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

Gwendolyn Rogers, acclaimed baker and owner of The Cake Bake Shop, shares 25 seasonally inspired recipes for cakes that will dazzle.

This work presents quick and easy recipes from BBC Good Food magazine.

Easy Bakes in Minutes

Charming Cakes, Cupcakes & Cookies for Every Occasion

How to Start a Home-Based Bakery Business

Crumbs & Doilies

Reinvent the Way You Make a Living, Do what You Love, and Create a New Future

60 beloved cakes and bakes that stand the test of time

Good Food: Bakes & Cakes

In Everyday Bakes to Showstopper Cakes, celebrity baker Mich Turner brings together a collection of recipes to take you all the way from the delicious everyday through to the spectacular. Starting out with simple cakes, biscuits and cupcakes, once you have mastered this first level, Mich provides you with a few extra steps to turn these into fabulous creations. If you're looking for more of a challenge or to elevate a favourite, these bakes are easily adapted to create a true showstopper cake. Covering a full range of bakery goods as well as perfect flavours, whether you are a novice baker or already know your rum baba from your roulade, you can be easily guided through these delicious bakes and simple but spectacular decoration techniques that make the most of wonderful flavours and perfect crumb.

Whether you want to make a moreish snack for tea, or bake a perfect cake for a special occasion, Good Food: Bakes and Cakes serves up fabulous baking ideas for tasty treats. Taken from Britains top-selling BBC Good Food magazine, these imaginative and easy recipes are guaranteed to guide you to baking success. From such delicious classics as Authentic Yorkshire Parkin and Shortbread, and the imaginative combinations of Raspberry and Blueberry Lime Drizzle Cake or Cranberry and Poppy Seed Muffins, to spectacular cakes such as Seriously Rich Chocolate Cake, there's plenty to keep your family and friends happy. These quick and easy recipes have been specially chosen to help even the busiest people enjoy delicious, fresh, home-cooked food. Each recipe is written with simple step-by-step instructions and is accompanied by a useful nutritional analysis and a full-colour photograph, so you can cook with complete confidence. This edition is revised and updated with brand new recipes and a fresh new look.

Wish you could turn your talent for cake baking and decorating into a profitable business? Then this is THE book for you Written exclusively for the UK market, this book covers every aspect of running a cake business from home From setting yourself up as a proper business, the rules and regulations you'll need to follow to legally work from home, pricing your cakes for maximum profit, building a great website and online presence, right through to marketing yourself locally and online PLUS how to expand your business when the time comes.....this is THE essential business guide for any would-be cake business owner PLUS - Interviews with successful cake business owners - discover how they launched and grew their own successful cake businesses from home. Pick up lots of "tips of the trade" and prepare to be inspired

THE ONLY BAKING BOOK YOU'LL EVER NEED In BAKE Paul Hollywood shares his best ever recipes for classic bakes. Cakes, biscuits and cookies, breads and flatbreads, pizza and doughnuts, pastries and pies, and showstopping desserts: this book has it all. From classic cakes like the Victoria Sandwich and Chocolate Fudge Cake, through brilliant breads like his foolproof Sourdough, to savoury and sweet pastries like Sausage Rolls and Danish Pastries, these are the only recipes you'll need to create perfectly delicious bakes time and time again. With more years as a professional baker than he'd care to remember and over 10 years judging the best baking show on TV, Paul has created, tested and tasted a huge number of bakes. He has also travelled widely and learnt so much about the craft he loves. For Paul, one of the most joyful things about baking is how it evolves as we discover new techniques, ingredients and influences. As our knowledge improves, so do our recipes. Paul combines every tip and trick he has learned together with his incredible technical know-how to create the ultimate collection of incredible bakes.

Life Is What You Bake It

Fairy Tale Baking

Start a Cake Business from Home

Classic cakes and bakes for the thoroughly modern cook

Marigold Bakes a Cake

The Business of Baking

The Margaret Palca Bakes Cookbook

Currently located on Columbia Street in Brooklyn, Margaret Palca Bakes has been supplying baked goods to the New York City community for more than thirty years. In this beautiful and lavishly illustrated cookbook, The Margaret Palca Bakes Cookbook, Margaret Palca shares practical baking tips and step-by-step techniques to make eighty of her bakery’s most popular recipes. Butter, eggs, and sugar (she accepts no substitutes) help make her delicious recipes foolproof. Recipes include Margaret’s famous rugelach, blueberry muffins, incredible carrot cake, and much more!

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

PRE ORDER THE FIRST BOOK FROM CUPCAKE JEMMA'S ICONIC LONDON BAKERY. CRUMBS & DOILIES Cupcake Jemma has been teaching the world to bake through her hugely successful YouTube channel for almost a decade. In their first ever book, Jemma and her team unlock the secrets to their wonderfully imaginative cakes, bakes, cookies and traybakes. They'll give you all the tips and tricks to make them at home. Packed with over 90 recipes covering cupcakes, layer cakes, cookies, traybakes, brownies and bars, this cookbook includes decadent Crumbs & Doilies classics such as the mighty Ferrero Rocher Cake and the supremely squidgy Caramel Cornflake Brownie. As well as mouth-watering all-new recipes exclusively found in this book, including a zingy Lemon Meringue Pie Bar and the Ultimate Crumbs & Doilies Birthday Cake. Brimming with tips and tricks that will ensure your cakes look every bit as good as Jemma's, the book also features specially created QR codes linking you to videos for key techniques. As well as recipes for brilliant basics, from buttercreams and ganaches to pie crumbs, fruit goos and caramels. With a stunning photograph for every recipe, delicious bakes to suit any occasion and helpful guidance from the best bakers in the business, Crumbs & Doilies is a must-have for any aspiring home baker. Mouth-watering recipes include: Cereal Milk Cupcakes End-of-the-World Chocolate Cake Cookie Dough Brownies Pretzel Cookie Samies Bonfire Bars S'mores Cake

THE BRAND-NEW OFFICIAL BAKE OFF BOOK! THE ULTIMATE CAKE-BAKING BIBLE The Big Book of Amazing Cakes brings the magic of The Great British Bake Off to your kitchen with easy-to-follow recipes for every shape, size and delicious flavour of cake you can imagine. Featuring the very best cakes from inside the Bake Off tent, alongside much-loved family favourites, stunning showstoppers and classic bakes, the book is packed with expert advice and helpful tips for decorating. From simple sponges to spectacular celebration cakes, aspiring star bakers will have everything they need to create the perfect bake for any occasion. Includes exclusive recipes by the series 10 bakers, and favourite bakes from contestants across all ten series.

Jamie's Food Tube: The Cake Book

Finch Bakery

Keepsake Recipes for Southern Layer Cakes, Pies, Cookies, and More

The Book That Inspires, Motivates and Educates Bakers and Decorators to Achieve Sweet Business Success

Bake & Decorate

Fast Cakes

Nadiya Bakes

Bread & Butter is a nostalgic tribute to the simplicities of home-baking. The recipes reflect an Irish food heritage, with basic local ingredients and fresh produce, conjuring a romantic insight into a loving home, with the stove at its heartbeat.

No matter what your sweet tooth may be craving, 200 Cakes & Bakes contains a selection of 200 tasty recipes for all kinds of baked treats. With this complete guide to all things cake, you'll be able to bake everything from simple, delicious biscuits such as Chocolate & Cinnamon Shortbread Fingers and Coconut & Pistachio Fridge Cookies for your family to the impressive Apricot & Orange Swiss Roll and Chocolate & Hazelnut Meringue Gateau to impress guests. Every recipe is accompanied by a full-page color photograph and clever variations and new ideas to give you over 200 delectable goodies to choose from.

Pre-order now. From celebration cakes, cupcakes and brownies to traybakes and cookies, Crumbs & Doilies will reveal the secrets for creating your very own mouth-watering sweet treats at home.

Share in the joy of quintessential home baking with over 50 classic recipes from Meg Rivers, Bakers of Happiness. A light Victoria Sponge, gooey Chocolate Fudge Brownies and a sweet Treacle Tart are all delicious treats that do so much more than satisfy your appetite. They bring together loved ones, help celebrate occasions and, most of all, evoke pleasant memories of when these sumptuous treats first passed your lips. In this delightful collection of bakes you'll find classic recipes that are at the heart of home baking; this is the essence of the Meg Rivers bakery, to create traditional cakes, cookies, tarts and puddings to cherish and enjoy. Nestled in the English countryside, the bakery started its life when Meg wanted to make cakes for her family that not only tasted good, but were also fresh and wholesome. Soon - after her popularity grew at home and abroad - the bakery was born and, now, its mail-order treats travel all around the world for everyone to savour. If you've been searching for the comforting, traditional bakes that are guaranteed to put a smile on your face, look no further than these marvellous recipes.

BAKE

Totally Chocolate

Baker Bettie's Better Baking Book

The \$100 Startup

Daisy Cakes Bakes

My Best Ever Recipes for the Classics

Sweet Homemade Treats and Showstopper Celebration Cakes. A SUNDAY TIMES BESTSELLER

Home-based baking is one of America's best-kept business secrets. This sleeper industry offers even novice bakers the opportunity to bake from home for profit using tried and true recipes and equipment already on hand. And yet its many rules and how-tos are so elusive that few people out there who love to bake and dream of taking their products from the kitchen to the market actually end up doing so. Enter How to Start a Home-Based Bakery Business[the first book to cover every essential aspect of planning, starting, and running such a business successfully.

A Baker's Guide To Content Marketing is a book that arms you with the knowledge, tools, ideas, and inspiration you need to start, grow, and sustain your business online. If you carry out research, you would find that most people who moved their cake/bakery businesses online recorded higher sales, online presence, and market influence.Many of us in the baking industry have the skills and talent for the business and have gotten our dreams off the ground and in motion. But having that alone is not enough, as the world has gone digital as well as most businesses. Your cake/bakery business should not be left behind.WHO IS THIS BOOK FOR?This book is for you, if:
-You own a cake or bakery business but have no idea of what content marketing is all about and why you need it for your business.-You are a baker who's about to start your cake or bakery business online.-You just started your cake or bakery business online.-Your cake/bakery business is established online, but you have no audience, followers, or traffic (potential online customers).-You are frustrated because you have no idea on how to create value-packed content for your website/blog/page.-Your audience becomes less active because they are tired of the kind of content you give out (e.g. picture posts with just 10 - 20 likes).-You have content ideas but have no idea about the tools you can use in making them a reality.-And so much more.THIS BOOK OFFERS YOU:-Knowledge of what content creation and marketing is all about.-Goal setting and how to define the purpose of your business.-Knowledge of content marketing funnel and how to apply it to your business.-What you need to know about content marketing strategies.-Over 25+ online business toolkit to start your business online-Over 40+ content creation toolkit for visual posts, videos, eBooks/articles, social media, etc.-Over 70+ content marketing ideas for blog posts/articles, videos, online courses, email newsletter, eBooks and webinars-Content promotion platforms and ideas for your businessWHAT BENEFITS WILL YOU GAIN FROM THIS BOOK?-Content ideas for social media, videos, webinars/online courses, eBooks, etc., that would keep your blog/page/website busy, value-packed, and engaged up to 6 months and above.-You are armed with tools to use in creating quality/professional content (e.g. image posts, audio-visuals, videos, etc.) and digital products you can sell later, just like this eBook.-More traffic/audience/followers who subsequently become your customers, and you end up generating funds up to six-figures and more.-Growth in the structure of your cake/bakery business, contracts, influence, and sales.-You save more time and become less stressed out when you have access to automation tools (e.g. Recurpost/Appointment scheduler), that controls the posting of your content across your different platforms automatically.-And so much more...For your business to grow online and for you to achieve a six-figure boost in your business online, you need content creation and marketing.

Turn a cake mix into a cake masterpiece! Discover 175 decadent and quick modern recipes with from-scratch flavor from the bestselling author of The Cake Mix Doctor. Anne Byrn is known for her cake mix magic, and A New Take onCake makes baking from a boxed mix as inspiring as it is easy!everything from vegan tortes to gluten-free cakes, doughnuts to cake pops, and whoopie pies to a wedding cake. All for snacking, celebrating, and everything in between! With 50 modernized classics and 125 brand-new recipes, no one will believe your Ice Cream Cone Cake, Vegan Chocolate Cake with Creamy Nutella Frosting, or Blood Orange Loaf with Campari Glaze were made from boxed mixes. Whether you are following a gluten-free, sugar-free, or plant-based diet, or are just a fan of a good old-fashioned yellow layer cake with chocolate fudge icing, you'lll find your calling!and won't have to spend all day making it.

Welcome to the wonderful world of Finch Bakery! Lauren and Rachel Finch, founders of Finch Bakery, share their best-kept secrets to decorating all-out celebration cakes and let you in on their top baking techniques to create indulgent brownies and cupeakes, decadent macarons, stuffed cookies of every kind and your very own versions of their phenomenal signature cake jars. Packed with crowd-pleasing classics and desserts to impress, Finch Bakery has a treat to satisfy every sweet tooth, every time.

One Hundred and One Cakes & Bakes

175 Beautiful, Doable Cake Mix Recipes for Bundts, Layers, Slabs, Loaves, Cookies, and More! A Baking Book

Easy Vegan Baking

Everyday Bakes to Showstopper Cakes

Bread and Butter

The Great British Bake Off: How to Avoid a Soggy Bottom and Other Secrets to Achieving a Good Bake

Zoë Bakes Cakes

For fans of Mo Willems' Don't Let the Pigeon... series. Baking the perfect cake is how Marigold spends Mondays. Being messy, noisy, and disruptive in Marigold's kitchen are how one finch, two pigeons, and three loons spend their Mondays! Marigold the cat loves Mondays, for that is when he bakes cakes! With his favorite recipe in front of him, he rolls up his sleeves and gets down to it. He whips up egg whites . . . Easy. He adds a cup of milk . . . Peasy. Then he sprinkles in just a pinch of . . . of finch?! That's not right at all! Neither are the smidgens of pigeons or the spoonsfull of loons. Clearly a chase is in order! Yet all that leads to is a spectacularly messy kitchen. And no cake. With a recipe comprised of equal parts humor and charm, author-illustrator Mike Malbrough has cooked up a scrumptious laugh-out-loud addition to the great tradition of interruption books. Perfect for fans of Mo Willems' Don't Let the Pigeon Drive the Bus and David Ezra Stein's Interrupting Chicken. Praise for Marigold Bakes a Cake "This book contains the perfect recipe for fun. The watercolor illustrations are impeccable. . . This humorous book would be ideal for a storytime reading."--School Library Journal "Malbrough's watercolor illustrations are full of charmingly zany details, from dapper Marigold's polka-dot bow tie to the chocolate splatters after the birds take over the cake making, and the creatures' over-the-top facial expressions amp up the comedy. Playful rhymes and surprising page turns make this a great pick for a group storytime, and the comical ending . . . will be a valuable one for kiddos."--Booklist "Debut talent Malbrough celebrates the act of culinary creation and the joy of being absorbed in a personal passion—and, like the best desserts, he doesn't let his story get too sweet. In one of many lovely watercolor spreads, Marigold blends glossy curls of shaved chocolate and a ribbon of molasses into the batter. . . Doing what one loves, Malbrough shows, makes it possible to transcend even the basest instincts."--Publishers Weekly "Clever text follows the illustrations around the page, swirling with chocolate shavings and molasses as Marigold mixes his batter. The lush, textured watercolors match the energy of the story. . . Kids will giggle over the antics of both cat and birds during readalouds and will find plenty of humorous details to discover in the illustrations on their own."--BCCB

Jamie Oliver's Food Tube presents The Cake Book, a collection of 50 deliciously inventive and exciting cake and cupcake recipes from Food Tube's own Cupcake Jemma 'Split up seasonally, you'll have a wonderfully naughty treat to choose from, whatever the time of year - this book is crammed full of brilliant recipes' Jamie Oliver _____ As owner of Crumbs & Doilies, one of London's most creative cake and cupcake bakeries, Jemma shows you the easiest everyday classics alongside four chapters of show-stopping seasonal cake recipes. With step-by-step instructions alongside handy hints and tips The Cake Book is a beautifully presented collection of recipes you'll want to bake time and again. Recipes include epic layer cakes and cupcakes such as: - RASPBERRY RIPPLE - SUPER LEMON MERINGUE - RIDICULOUS CHOCOLATE - BLUEBERRY CHEESECAKE - BUTTERED POPCORN - COOKIES & CREAM - ETON MESS Have fun in the kitchen with this collection of simple, delicious and mouth-watering treats. Discover more from Jamie's Food Tube series, including The BBQ Book, The Pasta Book and The Family Cookbook.

Since reaching the finals in Masterchef in 2010, Stacie Stewart has launched her Beehive Bakery to critical acclaim. Her bakes and cakes have proved enormously popular at festivals and events around the country – and she is now judge and mentor for the sweet baking category on the new primetime ITV show, food.Glorious.food. This book includes all of Stacie’s most well-loved recipes, from Beehive bars to Cheesecake brownies. She gives a modern twist on traditional bakes, so there's Lemon meringue pie cake, Banana chocolate baked Alaska and White forest gâteau. There are gluten-free recipes too, including Old school Bakewell tart and an orange and almond cake. You will find tarts, cakes, biscuits, bars, puddings, breads, sweets and savoury pies. There's something to suit every occasion, with

chapters ranging from Hello, Summer! and Mother’s Day & Vintage Tea to Valentine’s Day and New Year, New Baking Rules.

Cakes with a fairy tale theme for adults and kids: elegant, sophisticated, bright, and fun. Everyone has a favorite fairy tale. The stories are timeless, magical, and now, edible. Whether youve always loved the ethereal beauty of Snow White, the fun of Alice in Wonderland, or the suspense of Rumpelstiltskin, now you can enjoy iconic fairy tale scenes as delicious cakes and bakes. Fairy Tale Bakinga recipe book with a twistfeatures step-by-step instructions to creating enchanting treats, including cakes, cupcakes, cookies, and tarts, for all ages to enjoy. There are recipes for popular fairy tales such as Snow White, Hansel and Gretel, and Cinderella, with three projects for each taleone main showstopper bake and two smaller, easy-to-make creations. The recipes cater to cooks of all skill levelsfrom budding bakers to master chefsso parents can bake along with smaller kitchen hands. Each smaller accompanying bake is designed for bakers who might need a starting point before delving into the showstopper projects, or for readers with children who are keen bakers and need a nice simple recipe that doesnt involve too many stages, but still produces impressive results. Clear illustrated step-by-step instructions allow readers to easily follow along and see their favorite fairy tales slowly come to life.

A New Take on Cake

The Cake Bake Shop

Cakes and Bakes from Granny's Stove

Cakes by Melissa

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]

Professional Baking

Cakes And Bakes

One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Corden Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry -and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

With straightforward recipes you can trust from Mary Berry, the beloved judge of The Great British Baking Show, Fast Cakes is a must-have for all busy bakers. Fast Cakes is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever--nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion, from Honey & Almond Cake to Mary's First-Rate Chocolate Cake. Fast Cakes also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

Cake decorating has always been popular, and with the success of TV shows such as Cake Boss and Ace of Cakes, its appeal is stronger than ever. Bakers and crafters looking to create standout desserts for every occasion will find a treasure trove of ideas and inspiration, along with delicious recipes and complete step-by-step instructions in Bake & Decorate. People who think cake decorating requires advanced baking skills and expensive equipment will be surprised how easy it is to create the beautiful and clever cakes, cupcakes and cookies presented in Bake & Decorate. Whether for a child's birthday party, an elegant afternoon tea or a holiday buffet, these recipes and decorating schemes are surprisingly doable, even for novice bakers. Fiona Cairns, a pastry chef well-known in the UK for her cakes shares her secrets and "easy cheats" for creating these stunning desserts. All too often beautiful cakes look better than they taste. These cakes not only look amazing, they taste delicious. Choose from more than 30 recipes for cakes, cupcakes and cookies in the first part of the book-Bake-and over 50 decorating schemes in the second part of the book-Decorate. Top an orange and pistachio flavored cake with fresh flowers and you have the perfect dessert for a summer celebration. Celebrate Easter with a chocolate truffle cake adorned with sugar eggs and fresh spring greenery. Delight the birthday girl or boy with adorable ice cream cone cakes that look just like the real thing! The author also provides an additional 25 simple ideas to help you to create a fabulous cake with a minimum of fuss, cost or effort.

This beautiful hardback is packed with practical advice to help you improve your baking. It includes fascinating trivia covering the history of baking and the chemistry crucial to achieving winning cakes, biscuits, pastry, bread and baked desserts, as well as classic recipes to demonstrate techniques. Arranged into a helpful question and answer format and beautifully illustrated throughout, this is an in-depth guide for bakers of all levels of skill, an invaluable companion to the Great British Bake Off recipes books, and the perfect gift for Mothers' Day.

How to Make Money from Your Handmade Celebration Cakes, Cupcakes, Cake Pops and More! UK Edition

60 deliciously seductive recipes

Wholesome and delicious recipes for cakes and other bakes

More Than 50 Enchanting Cakes, Bakes, and Decorations

The Practical Guide To Starting Your Home Baking Enterprise

Classic Baking Techniques and Recipes for Building Baking Confidence

ScandiKitchen: Fika and Hygge

The Business of Baking gives people interested in owning a sweet food business the skills, knowledge and inspiration to move their business dreams forward.

IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In Zoë Bakes Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

Want tasty vegan, vegetarian, eggless, or dairy-free bakes? This book is packed with vegan baking recipes that are quick, simple, and delicious. Packed with savory and sweet ideas for vegan desserts, breads, and even mains such as dairy-free pizza and eggless quiche, every recipe uses straightforward techniques and easy-to-source ingredients, and has a beautiful photograph to tempt your taste-buds. Authors Jérôme Eckmeier and Daniela Lais are longtime vegans with a passion for cooking, teaching you to bake irresistibly good treats such as gooey vegan brownies, light and fluffy vegan pancakes and eggless cakes, or a smooth and creamy vegan "cheesecake." Use their clever tips to avoid disappointing, dry, or unrisen results, and follow their instructions to make your own everyday vegan substitutions for mainstream baking ingredients such as cream cheese and buttermilk. With Jérôme and Daniela’s reassuring guidance, even beginning bakers will triumph in the kitchen. So whether you’re thinking about going vegan, are a longtime vegan or vegetarian, are egg- or dairy-free because of food allergies, or are simply looking for healthier alternatives to your favorite treats--look no further than Easy Vegan Baking.

Share in the joy of quintessential home baking with over 50 classic recipes from Meg Rivers, Bakers of Happiness. A light Victoria Sponge, gooey Chocolate Fudge Brownies, and a sweet Treacle Tart are all delicious treats that do so much more than satisfy your appetite. They bring together loved ones, help celebrate occasions, and, most of all, evoke pleasant memories of when these sumptuous treats first passed your lips. In this delightful collection of bakes you'll find classic recipes that are at the heart of home baking; this is the essence of the Meg Rivers bakery, to create traditional cakes, cookies, tarts, and puddings to cherish and enjoy. Nested in the English countryside, the bakery started its life when Meg wanted to make cakes for her family that not only tasted good, but were also fresh and wholesome. Soon—after her popularity grew at home and abroad—the bakery was born and, now, its mail-order treats travel all around the world for everyone to savor. If you’ve been searching for the comforting, traditional bakes that are guaranteed to put a smile on your face, look no further than these marvelous recipes.

Artisan Home Baking

Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More: A Baking Book

Stacie Bakes

Over 90 mouth-watering bakes to create at home from YouTube sensation Cupcake Jemma

200 Cakes & Bakes

Comforting cakes and bakes from Scandinavia with love

80 Easy Vegan Recipes - Cookies, Cakes, Pizzas, Breads, and More

Build Your Baking Confidence with Baker Bettie “I wish I had this book when I started baking! It’s not only a collection of amazing recipes, but it answers the ‘why’ to your baking questions.” ?Gemma Stafford, chef, author, and host of Bigger Bolder Baking #1 Bestseller in

Professional Cooking, Pastry Baking, Cake Baking, Pies, Desserts, and Cookies Do you find baking difficult, or just not sure how it works? This cookbook is your new go-to baking book. Baking from scratch can be hard. The science of baking is a particular science that requires precise measurements and steps. With Kristin Hoffman, aka Baker Bettie, the science behind baking becomes second nature! Baker Bettie’s Better Baking Book lays a foundation of basic baking skills and master recipes that are sure to boost your baking confidence.

Learn top tips from a professional chef. Consider Baker Bettie’s Better Baking Book your at-home culinary and baking school guide. This baking cookbook goes beyond the recipe by teaching the science behind baking. From measurements, techniques, step-by-step processes, to

how to use base recipes to create endless baked goods that make you drool. This book ensures that you are able to tackle any baking recipe with confidence! In this baking book, learn more about: • The science of baking • Foundational baking techniques and mixing methods •

How master formulas are used to bake a ton of delicious and easy recipes! If you enjoyed books like The Baking Bible: Bake From Scratch: or Bigger, Bolder Baking, you’ll love Baker Bettie’s Better Baking Book!

You have only to sink your fork into a moist lemon drizzle cake or enjoy the smell of freshly-baked cinnamon buns to understand why there are some sweet treats that we simply can’t resist returning to again and again. This book is a celebration of those recipes, drawing

from a broad culinary heritage. From cookies and cakes to pastries and desserts, Victoria Glass charts the delicious range of some of our much-loved classics. Lesser-know smaller bakes such as Jumbles and Fat Rascals feature alongside indisputable classics such as Snickerdoodles and Blueberry Muffins. Larger cakes and pastries range from the quintessential Boston Cream Pie and Hummingbird Cake, to those creations with an international flair: delight with a decadent Austrian Sachertorte or a South African Melkert. To finish, favorite Desserts include Peach Cobbler and Apple Brown Betty. Comforting and economical, these 60 vintage recipes are guaranteed to hit all the right notes of nostalgia and deliciousness.

Fans of Casey McQuiston, Christina Lauren, and Abby Jimenez will love this scrumptious and sweet romantic comedy from the “dizzily talented writer” of Boyfriend Material (Entertainment Weekly) Publishers Weekly Summer Reads Top 10 Staff Picks Oprah Daily Most Anticipated Romance Novels of 2021 Buzzfeed Must-Read Spring Romance Novels Goodreads Sexy Spring Romances LGBTQAP Fiction 2021 We Are Bookish: Spring Releases to Have on Your Radar Following the recipe is the key to a successful bake.

Rosaline Palmer has always lived by those rules—well, except for when she dropped out of college to raise her daughter, Amelie. Now, with a paycheck as useful as greaseproof paper and a house crumbling faster than biscuits in tea, she’s teetering on the edge of financial disaster. But where there’s a whisk there’s a way . . . and Rosaline has just landed a spot on the nation’s most beloved baking show. Winning the prize money would give her daughter the life she deserves—and Rosaline is determined to stick to the instructions. However, more than collapsing trifles stand between Rosaline and sweet, sweet victory. Suave, well-educated, and parent-approved Alain Pope knows all the right moves to sweep her off her feet, but it’s shy electrician Harry Dobson who makes Rosaline question her long-held beliefs—about herself, her family, and her desires. Rosaline fears falling for Harry is a guaranteed recipe for disaster. Yet as the competition—and the ovens—heat up, Rosaline starts to realize the most delicious bakes come from the heart.

Turn Your Passion Into Profit - Get the Confidence to take the next step - Market Your Business Effectively. If you're looking to turn your cake baking hobby into a business or maybe start a new career to leave the nine to five and look after the family, then this amazing

book by Britt Whyatt, successful baking blogger, (She Who Bakes), takes you by the hand, through her own experiences, through the stages of building your successful home business. This easy to follow, useful and practical guide shows you how to start a cake business from home, from someone who has done it! Written with the UK market in mind, but with stacks of helpful tools and tips for those wanting to start a business outside of the UK. This book covers all the topics you need to know to get your business up and running. From the rules surrounding getting your: Kitchen Ready Registering as Self Employed Insurance Pricing your Cakes Marketing advice that is both relevant and easy to implement and much, MUCH more..... This guide is the 'one stop shop' for your information and is perfect for anyone who wants to make money from their cakes and bakes.

The Great British Bake Off: The Big Book of Amazing Cakes

Cakes, Cookies, Muffins, and Memories from a Famous Brooklyn Baker

A Baker's Guide To Content Marketing

Rosaline Palmer Takes the Cake

Crumbs and Doilies

The Ultimate Guide To Over 150+ Content Ideas And Marketing Tools To Start And Grow Your Cake And Bakery Business Online

Deliciously Vintage

In this beautiful book, master patissier Eric Lanlard shares more than 60 favourite recipes that use the ingredient he loves the most. Now you can share Eric's passion with his selection of chocolate-based recipes, from quick cakes, bakes and simple sauces to glamorous desserts, show-stopping party pieces and after-dinner treats, all with easy-to-follow methods and helpful tips. With foolproof recipes and gorgeous photography by Kate Whitaker, this is a must-have cookbook for chocolate lovers everywhere.

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

NEW YORK TIMES BESTSELLER • The host of the beloved Netflix series Time to Eat and Nadiya Bakes and winner of The Great British Baking Show returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY TIME OUT When Nadiya Hussain, the UK’s “national treasure,” began cooking, she headed straight to the oven—which, in her home, wasn’t used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then... she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series Nadiya Bakes, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Heat’s Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike.

Cakes, Bakes and Business