

## Honey Co The Baking Book

**Honey & Co the Baking Book**

**Standout Baked Goods that Prove Variety Is the Spice of Life It’s never been easier to find the perfect recipe for every mood than with this outstanding collection of sweet and savory treats. Ruth Mar Tam shares 60 of her favorite recipes—each with a number of variations and flavor combinations, so you can tweak them to suit any craving. While each of her recipes is delicious in its original form, the variations she offers make it easy to mix up a recipe based on ingredients you happen to have on hand or simply cater to your own personal preferences. Once you’ve mastered Ruth’s mouthwatering Spiced Coffee Crumb Cake, give it a fruity twist with her Apple-Rye variation, or make it nutty with the addition of a Nut Streusel. Or maybe you love the Tomato and Ricotta Galette as a light lunch, but you need something a little sweeter to serve at the end of a meal—in that case, try out the Plum and Honey Frangipane variation for a crowd-pleasing dessert. With sweet treats like Rhubarb and Walnut Linzer Cookies, Earl Grey Bundt Cake and Strawberry Palmiers, and savory options like Smoked Paprika and Cheddar Gougères, Nearly Naked Sourdough Focaccia and Mushroom Diamond Pastries, Ruth’s recipes offer you all the options you need for unique, creative, and—most importantly—delicious baking.**

**A Type I, II, or Prediabetes Diagnosis Doesn’t Mean an End to Enjoying Fun, Delicious Food With this collection of recipes from registered dietitian nutritionist and Milk & Honey Nutrition® founder Mary Ellen Phipps, you can still make the quick, easy, and tasty foods you love while balancing your blood sugars and managing your diabetes. Diagnosed with type I diabetes when she was five, Mary Ellen uses both her professional and personal experience to create meals that will bring the joy and ease of cooking back to your kitchen, while still following a blood sugar-friendly diet. Get a balanced start to your day with options like a Cheesy Quinoa-Crusted Spinach Frittata or Banana Protein Pancakes for breakfast. Indulge in favorites like Coconut-Crusted Chicken Tenders, Beef and Broccoli Stir-Fry, or Diabetes-Friendly Artichoke and Basil Pizza stress-free, because they’re designed to be a part of a healthy diabetes diet. Dinner has never been easier (or better for your blood sugar levels) with 15-minute meals like Pesto Pasta in a Pinch or Grown-Up Lunchables. Each recipe in the book includes nutritional information so you know you are getting the carbs, protein, and fat you need. Mary Ellen also provides a comprehensive, easy-to-understand guide to managing your diabetes through the food you eat and specialized tips to keep your blood sugar balanced throughout the day.**

**Indulge your sweet tooth all year long with honey’s many seasonal flavors. Use avocado honey to add depth to April’s baby carrots; spice up your July peaches with sourwood honey; and add some cranberry honey to November’s Thanksgiving spread. This delightful book is filled with bits of honey lore and beekeeping history to sweeten your exploration of the varied and delicious ways you can use honey every day.**

**Trust Joanne Chang—beloved author of the bestselling Flour and a Harvard math major to boot—to come up with this winning formula: minus the sugar = plus the flavor. The 60-plus recipes here are an eye-opener for anyone who loves to bake and wants to cut back on the sugar. Joanne warmly shares her secrets for playing up delicious ingredients and using natural sweeteners, such as honey, maple syrup, and fruit juice. In addition to entirely new go-to recipes, she’s also revisited classics from Flour and her lines-out-the-door bakeries to feature minimal refined sugar. More than 40 mouthwatering photographs beautifully illustrate these revolutionary recipes, making this a must-have book for bakers of all skill levels.**

**Sweet & Savory Baked Delights from the Ovens of London’s Honey & Co.**

**Recipes for Desserts Using Natural Sweeteners and Little-to-No White Sugar**

**Honey & Co the Baking Book**

**Crumb**

**Simple Baking Recipes for Every Mood**

**Bake Away**

**Selecting, Tasting, and Pairing Honey, With a Guide to More Than 30 Varietals**

**Honey & Co: Chasing Smoke**

**A Good Day to Bake is full of 70 sweet and savoury baking recipes for any day of the week, led by flavour. Going through the ritual of bringing out the measuring scales, pouring out flour, whipping up the eggs, stirring the batter and impatiently slicing up warm cake is a beautiful thing that deserves to be enjoyed all year round no matter the day, season or occasion. This is a cookbook that embraces simplicity, mindfulness and the therapeutic comforts of baking. The Great British Bake Off’s 2016 contestant Benjamina writes so warmly about cakes and her recipes speak to a natural, seasonal and down-to-earth way of baking. Chapters include Herbs & Tea, Stone Fruit & Berries, Vegetables, Best of Beige, Spice Cupboard, and Chocolate. Because every day is a good day to bake.**

**A smarter, easier, and more fun way to bake: Turn just three doughs, two batters, and one magic mix into more than seventy-five different cookies, cakes, buns, brownies, and tarts! From award-winning author and pastry chef Jami Curl, Baking Gold is an ingenious collection of recipes and preparation methods that streamline baking while producing top-notch results, making sure every recipe comes together easily and works perfectly every time. At its core, Baking Gold features recipes for three doughs, two batters, and one cookie/brownie magic baking mix that can be repurposed and reinvented in order to create more than 75 unique and special treats. Ranging from mainstays such as Ginger-Molasses Cookies, Peanut Butter Brownies, and breakfast goodies like Caramel Sticky Buns to showstoppers such as the quintessential Vanilla Celebration Cake or Curl’s signature Chocolate-Honey-Almond Butter Puffs, Baking Gold is perfect for bakers of all ages and skills.**

**A bursting-with-personality cookbook from Sister Pie, the boutique bakery that’s making Detroit more delicious every day. “Everything you want in a pie cookbook: careful directions, baker’s secret tips, inspired combinations, and a you-can-do-it attitude.”—Chicago Tribune IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city’s east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don’t have money in their pockets can simply cash in a prepaid slice from the “pie it forward” clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski’s charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won’t be able to resist this book.**

**Bake Away is a celebration of baking’s impact on our creativity, self-expression, and personal experiences. It’s a reflection of what’s important in our lives. From the delicate Portland Berry Cream Pie to the towering Atlanta Crêpe Cake, Sahana Vij brings you on her journey of inspiration, sharing the simple steps to create an array of delightful desserts, each crafted from personal connections and beautiful memories. Each recipe is accompanied by exquisite food photography and portraits of stunning locations.Explore an elegant fruit garden in Temescal Valley as you make a luscious Citrus Poppy Seed Bread. Learn a little about Maui as you prepare a decadent Coconut Chocolate Tart. Share a subtly spiced Chai-Infused Cake, inspired by visits to a prominent tearoom in Seattle, with those you love. Bake Away is more than a cookbook: it is a beautifully written book grounded in family, relationships, and giving.**

**When Iberian Jews were converted to Catholicism under duress during the Inquisition, many struggled to retain their Jewish identity in private while projecting Christian conformity in the public sphere. To root out these heretics, the courts of the Inquisition published checklists of koshering practices and “grilled” the servants, neighbors, and even the children of those suspected of practicing their religion at home. From these testimonies and other primary sources, Gitlitz & Davidson have drawn a fascinating, award-winning picture of this precarious sense of Jewish identity and have re-created these recipes, which combine Christian & Islamic traditions in cooking lamb, beef, fish, eggplant, chickpeas, and greens and use seasonings such as saffron, mace, ginger, and cinnamon. The recipes, and the accompanying stories of the people who created them, promise to delight the adventurous palate and give insights into the foundations of modern Sephardic cuisine.**

**The Complete Baking Book for Young Chefs**

**60 Sweet and Savory Recipes with Variations for Every Craving**

**100+ Sweet and Savory Recipes that You’ll Love to Bake, Share and Eat!**

**The Easy Diabetes Cookbook**

**Wholesome Recipes Inspired by a Soulful Upbringing**

**Seasonal Baking from My Kitchen in the Mountains**

**The Life and Recipes of Spain’s Secret Jews**

**Honey & Oats**

**Updated with a brand-new selection of desserts and treats, the fully illustrated Sally’s Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It’s no secret that Sally McKenney loves to bake. Her popular blog, Sally’s Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally’s famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S’mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally’s Candy Addiction and Sally’s Cookie Addiction.**

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

**Where variety and small results deliciously mix.**

**Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In Ready for Dessert, elegant finales such as Gâteau Victoire, Black Currant Tea Crème Brûlée, and Anise-Orange Ice Cream Profiteroles with Chocolate Sauce are as easy to prepare as comfort foods such as Plum-Blueberry Upside-Down Cake, Creamy Rice Pudding, and Cheesecake Brownies. With his unique brand of humor—and a fondness for desserts with “screaming chocolate intensity”—David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his three favorites: a deeply spiced Fresh Ginger Cake; the bracing and beautiful Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges; and his chunky and chewy Chocolate Chip Cookies. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David’s best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you’re ready for dessert (and who isn’t?), you’ll be happy to have this collection of sweet indulgences on your kitchen shelf—and your guests will be overjoyed, too.**

**NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. “Innovative, creative, and effortlessly funny.” —Cooking Light Deb Perelman loves to cook. She isn’t a chef or a restaurant owner—she’s never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture.**

**Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You’ll get more than three million results. Where do you start? What if you pick a recipe that’s downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you’ll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you’ll bookmark and use so often they become your own, recipes you’ll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.**

**The Official Harry Potter Baking Book**

**Baking with Less Sugar**

**Sweet and Savoury Dishes to Enjoy Throughout the Year**

**The Fresh Honey Cookbook**

**Baker Bettie’s Better Baking Book**

**Twenty Recipes Capturing the Spirit of Creativity, Experience, and Expression**

**Real Ingredients, Modern Recipes [A Baking Book]**

**Middle Eastern recipes from our kitchen**

Comforting breads, buns, pastries, cakes, cookies, and other baked delights from the Middle East There’s always something sweet in the oven at Honey & Co., the tiny restaurant in London where the day is marked by what comes out of the pastry section. In the morning, sticky buns are stuffed full of cherries and pistachios; loaves of rich dough are rolled with chocolate, hazelnuts, and cinnamon. Lunch is a crisp, crumbly shell of pastry filled with spiced lamb or burnt eggplant, and at teatime there are cheesecakes and fruitcakes, small cakes, and massive cookies—so many treats that it’s hard to choose one. And after dinner? Poached peaches with roses, something sweet and salty drenched in orange blossom syrup, or maybe even a piece of fresh marzipan. This is the magic of Middle Eastern soul food. This is Golden. Previously published in the United Kingdom as Honey and Co: The Baking Book “I want to make every recipe in this book. . . . And you should, too!”-David Lebovitz, author of My Paris Kitchen and Ready for Dessert Collects recipes that use only natural sweeteners and seasonal products to create healthy and delicious meals.

A baking cookbook from The Great British Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecan Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you’ll return to over and over again.

“The first Black person to win The Great American Baking Show shares her story of personal growth and more than 100 delicious recipes. Popular baking personality and lawyer turned baker Vallery Lomas was ecstatic when she learned she won the third season of The Great American Baking Show. However, her win was never seen by the world--Vallery’s season was pulled after just a few episodes when one of the judges became a focal point in a Me Too accusation. Rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive (Book deal! Product endorsements! TV show!), she held her head high and hustled--which resulted in her getting press coverage everywhere from CNN to People magazine. Now, Vallery debuts her first baking book. With 100 recipes for everything from Apple Cider Fritters to Lemon-Honey Madeleines and Crawfish Hand Pies to her Grandma’s Million Dollar Cake. Vallery shares heirloom family recipes from her native Louisiana, time spent in Paris, The Great American Baking Show, and of course sweets and breads inspired by her adopted hometown, New York City. Vallery’s “when life gives you lemons, make lemon curd” philosophy will empower legions of bakers and fans to find their inner warrior and bake their best life!”-

#1 NEW YORK TIMES BESTSELLER! Bake your way through Hogwarts School of Witchcraft and Wizardry! Inspired by the films, this is the ONE and ONLY official Harry Potter cookbook! Packed with over 40 recipes and gorgeous, eye-catching photography, this baking cookbook is a must-have for every Harry Potter fan. Delight in 43 tasty recipes inspired by the Harry Potter films! From Pumpkin Patch Pies to Owl Muffins, Luna’s Spectrespec Cookies to Hogwarts Gingerbread, The Official Harry Potter Baking Cookbook is packed with mouthwatering recipes that will, dare we say, ... ensnare the senses. Host a Great Hall-inspired feast for your friends or delight in a portion for one. Includes recipes for all kinds of delicious baked goods, as well as nutritional and dietary information. This baking cookbook is great for everyone and includes gluten-free, vegetarian, and vegan recipes as well!

My Best Recipes [A Baking Book]

Recipes, Stories, and Inspiration to Bake Your Way to the Top: a Baking Book

Mastering the Elements of Good Cooking

Sally’s Baking Addiction

Honey and Jam

A Baking Book

Honey Connoisseur

Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

**our day is marked by what comes out of the pastry section, and there’s always something good on the way: sticky buns full of cherries and pistachios in the morning; a loaf of rich dough rolled with chocolate, hazelnuts and cinnamon that has been proving since dawn and comes out of the oven fresh for elevelenses. Lunch**

*is a crisp, crumbly shell of pastry filled with spiced lamb or burnt aubergine, and at teatime there are cheesecakes and fruit cakes, small cakes and massive cookies – so many cakes that it's hard to choose one. (There's no need to worry, whatever you choose will be great!) After dinner there might be poached peaches with roses or something more traditional, sweet and salty Knafe drenched in orange blossom syrup, or maybe just a small piece of fresh marzipan. There's something sweet, something in the oven for everyone, all day long – welcome to Honey & Co.*

**Award-winning duo Honey & Co present delicious Middle Eastern dishes to cook over fire or grill. Join Sarit and Itamar on a journey filled with flavor and fire as they visit their favorite cities collecting recipes, stories, and the best of culinary culture along the way. Organized into five ingredient–led chapters (Fruit and Vegetables; Fish and Seafood; Chicken and Other Birds; Lamb, Beef and Pork; and Bread and other unmissables), it couldn't be easier to create a simple mouth-watering meal for two or a joyful feast for friends and family. The book also includes five city features on Alexandria, Egypt; Amman, Jordan; Acre, Israel; Izmir, Turkey; and Thessaloniki, Greece; all bursting with culinary inspiration. Praise for At Home: “Just the sort of food I want to eat: welcoming, abundant, and with as much heart as flavor.” Nigella Lawson**
**Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BON APPÉTIT AND ONE OF FALL'S BEST COOKBOOKS BY THE NEW YORK TIMES AND FOOD & WINE "[Snacking Cakes] hits the sweet spot. . . . Cake for breakfast? Yes, please!”—Martha Stewart Living**
**In Snacking Cakes, the indulgent, treat-yourself concept of cake becomes an anytime, easy-to-make treat. Expert baker Yossy Arefi's collection of no-fuss recipes is perfect for anyone who craves near-instant cake satisfaction. With little time and effort, these single-layered cakes are made using only one bowl (no electric mixers needed) and utilize ingredients likely sitting in your cupboard. They're baked in the basic pans you already own and shine with only the most modest adornments: a dusting of powdered sugar, a drizzle of glaze, a dollop of whipped cream. From Nectarine and Cornmeal Upside-Down Cake and Gingery Sweet Potato Cake to Salty Caramel Peanut Butter Cake and Milk Chocolate Chip Hazelnut Cake, these humble, comforting treats couldn't be simpler to create. Yossy's rustic, elegant style combines accessible, diverse flavors in intriguing ways that make them easy for kids to join in on the baking, but special enough to serve company or bring to potlucks. Whether enjoyed in a quiet moment alone with a cup of morning coffee or with friends hungrily gathered around the pan, these ever-pleasing, undemanding cakes will become part of your daily ritual.**

**Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to light-as-air marshmallows. Chai Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and “magic dusts” that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has your covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg--packed with nearly 200 recipes, careful step-by-step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!**

**Brought to you by the award-winning chefs behind the Honey & Co. empire, Sarit Packer and Itamar Srulovich present simple and delicious Middle Eastern dishes that are easy to make and a pleasure to serve. Wholesome, fresh and seasonal ingredients are organised into chapters For Us Two, For Friends, For the Weekend, For a Crowd and The Kitchen. Enjoy authentic recipes like Jerusalem sesame bread filled with harissa and lemon chicken, tuck into a crisp salad with saffron-poached pears with walnut tahini, or delight in a fish pastilla or a rabbit stifado, among many more. The mouth-watering recipes featured in this book are quick and simple to make. Whip them up for lunch or a weekend meal without forward planning, special ingredients or fancy equipment – these will quickly become staple recipes that you, friends and family will revisit again and again.**

*Baking at the 20th Century Cafe*

*Baked to Order*

*Iconic European Desserts from Linzer Torte to Honey Cake*

*Flying Apron's Gluten-Free & Vegan Baking Book*

*The Gluten-free Baking Book*

*A Practical Guide to Cooking Grains, Beans, Seeds, and Legumes*

#### *Green Market Baking Book*

In the tradition of cooking with each season's bounty, Hannah Queen applies the same spirit to her baking, turning out an abundance of fresh cakes, trifles, biscuits, and more. From the citrus of winter to the bright squash of summer, more than 70 classic and modern dessert recipes celebrate locally sourced ingredients. Relish the sweet fruit of the spring with the delectable Rhubarb Custard Cake, and savor the ripe flavors of autumn with the Spiced Pumpkin Cupcakes with Bourbon Buttercream. The wide range of flavors and recipes for year-round baking ensure you will never tire of these fresh indulgences. Featuring Queen's rich photography throughout, Honey and Jam not only showcases a collection of rustic desserts, but also captures the sprawling forests and farmlands of Blue Ridge, anchoring each recipe in the backdrop of the Southern Appalachian Mountains.

Over the last decade, a vegan diet has become a more mainstream choice; food allergies have been increasing at alarming rates; and celiac disease is on everyone's radar. When owner Jennifer Katzinger opened The Flying Apron Bakery in 2002, she wanted to accommodate more people, as well as use healthier ingredients so she eliminated gluten, dairy, egg, soy, and wheat. The mouthwatering result? Cakes and muffins with a tender crumb, cookies with a chewy bite, frosting that's light yet satisfyingly sweet, and pastry that flakes at the touch of a fork. In Flying Apron's Gluten-Free and Vegan Baking Book, Katzinger shares the delicious secrets of her sweet and savory recipes. Bake yummy pastries like Blueberry Cinnamon Scones and Lemon Poppy Seed muffins, or whip up a batch of Chocolate Chip Cookies, or Cardamom Spice Cupcakes. In more than 80 recipes, Katzinger offers satisfying treats, whether you're transitioning to a vegan or gluten-free diet, or simply wanting to indulge a sweet tooth using healthier ingredients.

The combination of recipes, anecdotal and historical text and pictures give this book a unique appeal and make it perfect for today's discerning foodies.

Fresh cherry cake, Plum bread, Baked Somerset Brie, Honey buns, Scottish oatcakes, Boxty pancakes ... you don't get better than a traditional British bake. Join Paul Hollywood for a personal tour around the regions of Britain and discover the charming history of their finest baked delights. Paul will show you the secrets behind the recipes and how to create them in your own kitchen – and, in his inimitable style, he'll apply a signature twist. Rich with beautiful recipe photography, maps and illustrations, here is the ultimate collection of British bakes from the nation's favourite artisan baker.

Named Cookbook of the Year by the Sunday Times (UK) Fortnum & Mason Food & Drink Awards Cookery Book of the Year 2015 The Guild of Food Writer's (UK) Award Winner for Best First Book "Honey & Co.'s food--taking its cue from generations of dedicated home cooks--captures everything that is generous, hearty, and delicious in the Middle East."--Yotam Ottolenghi After falling in love through their shared passion for food, Itamar Srulovich and Sarit Packer launched Honey & Co., one of London's hottest new restaurants, in 2012. Since opening the doors, they have created exquisite dishes, delectable menus, and an atmosphere that's as warm, inviting, and exotic as the food they serve. Recipes include spreads and dips, exquisitely balanced salads, one-pan dishes, simple fragrant soups, rich Persian entrees, the tagines of North Africa, the Sofritos of Jerusalem, and the herb-infused stews of Iran. HONEY & CO. brings the flavors of the Middle East to life in a wholly accessible way, certain to entice and satisfy in equal measure.

*Grandma's Wartime Baking Book*

*World War II and the Way We Baked*

*Bake the Seasons*

*Simple, Delicious Recipes to Help You Balance Your Blood Sugars*

*The Vanilla Bean Baking Book*

*100 Delicious Recipes for Naturally Sweet & Savory Treats*

*Simple Treats for Anytime Cravings: a Baking Book*

*The Recipes and Stories of a Big-Hearted Bakery in Detroit [A Baking Book]*

Anyone who loves great American desserts will delight in Grandma's Wartime Baking Book. The result of extensive research, interviews, and recipe testing, Joanne Lamb Hayes's follow-up to Grandma's Wartime Kitchen delivers beloved and still irresistible recipes for cakes, pies, cookies, cobblers, muffins, breads, and other baked treats created by women on the Home Front during the challenging days of World War II. Faced with rationing of sugar and butter (as well as canned and frozen goods, coffee, and more), calls for better nutrition, and waning morale, home bakers found clever ways to make quick and delicious desserts, for their families at home as well as their loved ones on the frontlines. Many of these recipes are collected in this volume, along with quotes, anecdotes, and baking tips from magazines and home bakers from the period, and illustrations and advertisements that capture the spirit and concerns of the era. Recipes include:

\* Sweet Potato Victory Cake - originally made with sweet potatoes from the backyard Victory Garden
\* Apple Coffee Cake - a World War II favorite, with a twist
\* Strawberry "Long" Cake - making the most of a quart of precious berries
\* Apricot Peach Pie - with flavor and sweetness from dried apricots and heavy syrup
\*

Tea Party Tarts - easy to make, and morale-lifting after a sparse wartime meal
\* Peanut Butter Cookies - Nutritious, butter- and sugar-free, and great for shipping to the troops overseas
\* Mrs. Nesbitt's Whole Wheat Bread - a favorite recipe from Franklin and Eleanor Roosevelt's White House cook
These delicious, quick, and easy recipes are perfect for today's busy bakers, and they offer a long-overdue salute to the resourceful, inventive, and patriotic women who created them.

Make grains the easiest, healthiest, and most exciting stars on your table. Grist is the only grain and legume cookbook you need. Abra Berens, a James Beard semifinalist for Outstanding Chef: Great Lakes and the author of Ruffage, shares more than 300 recipes and variations, plus substantial reference information to help you discover the next great grain. Grist includes more than 125 recipes for 29 different types of grains, legumes, and seeds that, in combination with vegetables and lean proteins, are the stars of the healthiest, most variable, and most satisfying meals—many of them gluten free. New and seasoned home cooks will want to reference this guide to start building a repertoire of approachable, big-on-flavor recipes. Home cooks will be attracted to the reference quality of the book, its beauty (more than 100 photos and 30 illustrations) and heft (125 recipes + 300 variations = 448 pages), as well as the great writing, relatable voice, author authority, unique recipe style, extensive variations, and gorgeous photography and illustrations. THIS IS THE A TO Z OF GRAINS, BEANS, AND LEGUMES: The content is deep and authoritative, but also wide-ranging, with information and recipes for 29 different grains, legumes, and seeds: Amaranth, Barley, Black-Eyed Peas, Buckwheat, Bulgur, Chickpeas, Common Beans, Corn, Cowpeas, Crowder Peas, Farro, Fava Beans, Field Peas, Fonio, Freekeh, Legumes, Lentils, Lima Beans, Millet, Oats, Quinoa, Rice, Sorghum, Split Peas, Soy Beans, Teff, Tiny Seed Grains, and Wheat Berries. REFERENCE BOOK: Organized by type of grain/legume/seed, each chapter offers authoritative info and tips that home cooks can use to deepen their knowledge of ingredients and broaden their repertoire of techniques. The recipes are simple, are generally quick to prepare, and use ingredients that are easy to find or often already in people's pantries.

FOLLOW UP ON SUCCESS: Ruffage by Abra Berens was named a Best Cookbook for Spring 2019 by the New York Times and Bon Appétit, was a 2019 Michigan Notable Book winner, and was nominated for a 2019 James Beard Award. Here's some strong praise for Ruffage: "Things in my kitchen have changed since Ruffage arrived. This organized, easygoing guide to 29 vegetables offers a few cooking methods for each one, supplemented by several variations." —Kim Severson, New York Times "[RUFFAGE] is a total classic in the making."—Christina Chaey, associate editor, Bon Appétit "Crammed with exciting ideas that encourage creativity, this lively book will quickly become an essential item in the home cook's library."—Library Journal (starred review)

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

From honey experts C. Marina Marchese and Kim Flottum comes this comprehensive introduction to the origin, flavor, and culinary uses of more than 30 varieties of honey, from ubiquitous clover to tangy star thistle to rich, smoky buckwheat Like wine, cheese, coffee, and chocolate, honey has emerged as an artisanal obsession. Its popularity at farmers' markets and specialty food stores has soared as retailers are capitalizing on the trend. The Honey Connoisseur teaches consumers everything they need to know about how to taste, select, and use a diverse selection of honey. After a brief explanation of how bees produce honey, the authors introduce the concept of terroir, the notion that soil, weather, and other natural phenomena can affect the taste of honey. As with wines, knowing the terroir of a honey varietal helps to inform an understanding of its flavor. The book goes on to give a thorough course in the origins of more than 30 different honeys as well as step-by-step instructions, how to taste honey, describe its flavor and determine what other flavors pair best with a particular honey. Also included are simple recipes such as dressings, marinades, quick-and-easy desserts, and beverages. Beautifully illustrated and designed, The Honey Connoisseur is the perfect book for foodies and locavores alike. Praise for The Honey Connoisseur: "Of all the near-perfect food we generally take for granted, honey suffers more than most (except for cheese). The Honey Connoisseur lays it all out on the table: Marina Marchese and Kim Flottum tell the whole story including its dark side in an eloquent style. The reader will never look at the honey jar the same way." -- Max McCalman, author of Mastering Cheese, Cheese: Connoisseur's Guide to the World's Best, and The Cheese Plate "Eureka! This is the book I've been looking for. As a restaurateur who has traveled high and low in search of the world's finest wines, I have always respected the role terroir plays in creating and nurturing a region's culinary personality. Ever since I took up beekeeping, I've been on the hunt for the definitive guide to the essence of honey: how to taste it, which local factors influence its flavor, and most importantly for me, how to pair it with other ingredients like an expert." ?Julian Niccolini, Owner of The Four Seasons Restaurant, New York City "With the authors' depth of knowledge, I cannot think of a better resource on honey. This book makes me want to bake with all the varieties. Finally, a honey bible! The Honey Connoisseur is truly a great book." ?John Barricelli, author of The Seasonal Baker and The Sono Baking Company Cookbook "Marina Marchese and Kim Flottum's knowledge of this fascinating and increasingly popular subject is unparalleled. Together, they have composed the preeminent book about honey and its regional culinary food pairings." ?Nicholas Coleman, Chief Olive Oil Specialist, Eataly NYC

This whole grain, low-sugar baking book is filled with 75 recipes for light, moist, and flavorful cakes, pies, scones, cookies, muffins, bars, and breads proves that baking with healthy ingredients doesn't have to mean sacrificing flavor or texture. Author Jennifer Katzinger created these classic baked-good recipes replacing sugar with honey, coconut palm sugar, maple syrup, and Sucanat; she uses oats and whole grains, such as teff, kamut, spelt, buckwheat, einkorn, barley, and whole-wheat flour to make delicious and more nutritious baked treats. For those who aren't quite ready to go "all the way," this book also provides recipe adaptations that incorporate some whole grains into their favorite baked goods. Katzinger also includes some gluten-free options.

The Smitten Kitchen Cookbook

A Good Day to Bake

Classic Baking Techniques and Recipes for Building Baking Confidence

Everyday Favorites Baked with Whole Grains and Natural Sweeteners

Life Is What You Bake It

Paul Hollywood's British Baking

Candy Is Magic

Sweet

Sarah Kieffer knows that you don't have to be a professional baker in order to bake up delicious treats. Though she started out baking professionally in coffee shops and bakeries, preparing baked goods at home for family and friends is what she loves best—and home-baked treats can be part of your everyday, too. In The Vanilla Bean Baking Book, she shares 100 delicious tried-and-true recipes, ranging from everyday favorites like Chocolate Chip Cookies and Blueberry Muffins to re-invented classics, like Pear-Apple Hard Cider Pie and Vanilla Cupcakes with Brown Butter Buttercream. Sarah simplifies the processes behind seemingly complicated recipes, so baking up a beautiful Braided Chocolate Swirl Bread for a cozy Sunday breakfast or a batch of decadent Triple Chocolate Cupcakes for a weeknight celebration can become a part of your everyday baking routine. Filled with charming storytelling, dreamy photos, and the tips and tricks you need to build the ultimate baker's pantry, The Vanilla Bean Baking Book is filled with recipes for irresistible treats that will delight and inspire.

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!

A New York Times Bestseller! From the creators of the #1 New York Times bestselling cookbook for kids comes the ultimate baking book. America's Test Kitchen once again brings their scientific know-how, rigorous testing, and hands-on learning to KIDS! BAKING ISN'T JUST FOR CUPCAKES Want to make your own soft pretzels? Or wow your friends with homemade empanadas? What about creating a showstopping pie? Maybe some chewy brownies after school? From breakfast to breads, from cookies to cakes (yes, even cupcakes!), learn to bake it all here. You can do this, and it's fun! Recipes were thoroughly tested by more than 5,000 kids to get them just right for cooks of all skill levels—including recipes for breakfast, breads, pizzas, cookies, cupcakes, and more Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen test cooks will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters.

**\*2019 James Beard Foundation Book Award Nominee\*\*** "Black Girl Baking has a rhythm and a realness to it." - Carla Hall, Chef and television personality Invigorating and Creative Recipes to Ignite Your Senses For Jerrelle Guy, food has always been what has shaped her—her body, her character, her experiences and her palate. Growing up as the sensitive, slightly awkward child of three in a race-conscious space, she decided early on that she'd rather spend her time eating cookies and honey buns than taking on the weight of worldly issues. It helped her see that good food is the most powerful way to connect, understand and heal. Inspired by this realization, each one of her recipes tells a story. Orange Peel Pound Cake brings back memories of summer days eating Florida oranges at Big Ma's house, Rosketti cookies reimagine the treats her mother ate growing up in Guam, and Plaited Dukkah Bread parallels the braids worked into her hair as a child. Jerrelle leads you on a sensual baking journey using the five senses, retelling and reinventing food memories while using ingredients that make her feel more in control and more connected to the world and the person she has become. Whole flours, less refined sugar and vegan alternatives make it easier to celebrate those sweet moments that made her who she is today. Escape everyday life and get lost in the aromas, sounds, sights, textures and tastes of Black Girl Baking.

**NEW YORK TIMES BESTSELLER** • A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi, thoroughly tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and

Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

Baking Gold

A Drizzle of Honey

Honey & Co: At Home

Salt, Fat, Acid, Heat

The Cookbook

Ready for Dessert

Golden

Sister Pie

Named a **Best Cookbook of the Year/Best Cookbook to Gift** by *Saveur*, *Los Angeles Times*, *San Francisco Chronicle*, *Dallas Morning News*, *Charleston Post & Courier*, *Thrillist*, and more “Dazzling. . . [Polzine] brings a fresh approach and singular panache. . . Her clear voice and precise, idiosyncratic instructions will allow home bakers to make exquisite fruit tarts with strawberries and plums, elegant cookies and layer cakes.” —Emily Weinstein, *New York Times*, **The 14 Best Cookbooks of Fall 2020** “This book . . . just keeps on giving. An absolute joy for bakers.” —Diana Henry, *The Telegraph* (U.K.), **The 20 Best Cookbooks to Buy This Autumn Admit it.** You're here for the famous honey cake. A glorious confection of ten airy layers, flavored with burnt honey and topped with a light dulce de leche cream frosting. It's an impressive cake, but there's so much more. Wait until you try the Dobos Torta or Plum Kuchen or Vanilla Cheesecake. Throughout her baking career, Michelle Polzine of San Francisco's celebrated 20th Century Cafe has been obsessed with the tortes, strudels, Kipferl, rugelach, pierogi, blini, and other famous delicacies you might find in a grand cafe of Vienna or Prague. Now she shares her passion in a book that doubles as a master class, with over 75 no-fail recipes, dozens of innovative techniques that bakers of every skill level will find indispensable (no more cold butter for a perfect tart shell), and a revelation of ingredients, from lemon verbena to peach leaves. Many recipes are lightened for contemporary tastes, and are presented through a California lens—think Nectarine Strudel or Date-Pistachio Torte. A surprising number are gluten-free. And all are written with the author's enthusiastic and singular voice, describing a cake as so good it “will knock your socks off, and wash and fold them too.” Who wouldn't want a slice of that? With Schlag, of course.

Snacking Cakes

Desserts from London's Ottolenghi [A Baking Book]

40+ Recipes Inspired by the Films

Honey & Co.

How to Bake (Almost) Everything with 3 Doughs, 2 Batters, and 1 Magic Mix

Warm Bread and Honey Cake

84 Recipes from a Beekeeper's Kitchen

Black Girl Baking