

Sprinkles Cupcake Recipe Candace

From the bestselling "legend" of baking (New York Times), Maida Heatter, a modern classic collection of her all-time best-loved, tried-and-true recipes "Happiness is cookies. Happiness is giving them away. And serving them, and eating them, talking about them, reading and writing about them, thinking about them, and sharing them with you." Maida Heatter is one of the most iconic and fondly remembered cookbook authors of all time. Her recipes, each a modern classic, are must-haves in every home baker's repertoire of tricks: her cookies, cakes, muffins, tarts, pies, and sweets of all kinds range from extravagantly special to the comforting and everyday. Her brown-sugary Budapest Coffee Cake, her minty Palm Beach Brownies, her sophisticated East 62nd Street Cake, and many other desserts have inspired legions of devotees. Happiness Is Baking reproduces Maida's best-loved recipes in a fully illustrated new edition with a foreword by Dorie Greenspan. Developed for foolproof baking by experienced cooks and novices alike, these recipes bear Maida's trademark warmth, no-nonsense style, and her assurance that they will work every time. Happiness Is Baking is the perfect gift for anyone who loves baking--or who knows the happiness that comes from a delicious dessert. Ready to rise from baking newbie to MVP? Tasty gives you the low-down on basic techniques, building a fuss-free pantry to mastering 70+ easy-as-pie desserts--both new hits and old favorites. You'll stuff, layer, frost, and meringue your way to the cherry on top of so much every meal. If Confetti Birthday Soufflé, No-Bake 16-Layer S'mores Cake, and Cherry Fritters don't float your boat (are you feeling ok?), here are 75 recipes for any hankering, mood, or occasion, whether you're jonesing for a sugar adventure with friends or having a late-night dessert emergency. Just don't forget to save a piece of it for yourself.

Ready, set, sprinkles! Bake dozens of delicious desserts with a colorful twist. Sprinkles features step-by-step recipes for making the world a sweeter and sparklier place, one pinch at a time! Inside you'll find: Breakfast Sweets: Colorful ways to start your day, including Belgian Pearl Sugar Waffles, Sprinkles-Stuffed French Toast, Fairy Bread Sandwiches, Homemade PopTarts, and addictive Gingersnap Cookie Butter. Cookies, Cakes, and Pies: Sprinkley recipes for everything from classic baked goods like Butter and White Cookies and Rainbow Layer Cake to such modern favorites as Holiday Pops and Orange Dreamsicle Cookies. Snacks and Party Fare: Share the sweetest crowd-friendly fare, including Brazilian Chocolate Truffles, Meringue Kisses, Chocolate Bark, Dark Chocolate Peppermint Ice Cream Cones, and Birthday Cake Martinis. Plus a guide to identifying sprinkles (so you can tell your sequins from your nonpareils), recipes for homemade sprinkles (to customize to your heart's desire), and tips and techniques for sprinkling like a pro. Make everything magical with Sprinkles!

Published in celebration of Magnolia Bakery on the eve of its twenty-fifth anniversary, this beautifully photographed book offering nearly 150 scrumptious recipes and tips, techniques accompanied by 250 photographs and illustrations destined to become a favorite resource for the home baker. When it opened its doors in 1996, Magnolia quickly became a landmark and destination in New York City. Fans lined up around

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

Cakes by Melissa

Minimalist Baker's Everyday Cooking

Food Between Friends

Simple Seasonal Entertaining

Cookies, Cakes, Candies, and More

Your Guide to More Than 80 Recipes for Every Occasion

Recipes for Cookies, Cupcakes, and More

The Book of Lymph

Food blogger Lindsay Landis has invented the perfect cookie dough. It tastes great. It's egg free (and thus safe to eat raw). You can whip it up in minutes. And, best of all, you can use it to make dozens of delicious cookie dough creations, from cakes, custards, and pies to candies, brownies, and even granola bars. Included are recipes for indulgent breakfasts (cookie dough doughnuts!), frozen treats (cookie dough popsicles!), outrageous snacks (cookie dough wontons! cookie dough fudge! cookie dough pizza!), and more. The Cookie Dough Lover's Cookbook features clear instructions and dozens of decadent full-color photographs. If you've ever been caught with a finger in the mixing bowl, then this is the book for you!

Amirah Kassem preaches the power of sprinkles in her wildly creative first book. A modern-day Willy Wonka, Kassem reminds readers that joy can be found in creating something delightful and delicious, that baking a cake for someone is the best thing in the world, and that, when it comes to cake decorating, any mistake can be covered in sprinkles (and everyone will love it anyway!). With twenty-nine different cakes—from unicorn cakes and donut cakes to cakes that look like reindeer, popcorn, spaghetti, and avocado toast—and packed with photographs,

illustrations, and infinite ideas, The Power of Sprinkles is a book for bakers and cake decorators at every age and level.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.*
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap*
- Essential plant-based pantry and equipment tips*
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements*

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too. Both practical and inspiring, the first book from Jenni Kayne--the creator of the eponymous lifestyle brand--offers ideas and tips for entertaining and living well throughout the year. Jenni Kayne embodies an effortless aesthetic, where natural beauty is found in every detail. Pacific Natural illustrates Jenni's conscious way of living through personal anecdotes and tips with Jenni's home state of California serving as the backdrop. Organized by season, this entertaining book is your guide to creating special moments with family and friends. Each chapter includes tabletop ideas, simple crafts, tips for keeping a stocked kitchen and pantry, what to plant in your garden, and healthy, delicious recipes. From an apple harvest dinner and at-home herb drying in the fall, cocktail parties and DIY gift ideas in the winter, flower arranging in the spring and a beach picnic in the summer, Jenni shares her philosophy for creating traditions and living mindfully all year long. A thoughtful hands-on approach for stylish and balanced living, Pacific Natural shows us how to make the most of the time we spend together, treating life's details with creativity and care.

Betty Crocker Just Cupcakes

Good Food for Bad Vegans

The Sprinkles Baking Book

The Magic Ingredient

Tasty Dessert

All the Sweet You Can Eat

Recipes from My Paris Home to Your Home Anywhere

More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More!

A first gluten-free Cupcake Wars winner shares decadent recipes for a variety of cakes, cobblers and other baked treats while recounting the story of how as a student she experimented with various ingredients to create such equally satisfying gluten-free options as Cherry White Chocolate Scones, Boston Cream Pie Cupcakes and Mexican Chocolate Baked Alaska.

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.

The perfect cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In Martha Stewart's Cupcakes, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations—with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dainty delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marzipan ladybugs or candy clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are both stunning in design—with a photograph of each finished treat—and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in Martha Stewart's Cupcakes will delight one and all. Seattle's favorite cupcake bakery, Trophy Cupcakes and Party, is adored for its mouthwatering cupcakes and charming party favors. It's also the go-to place for anyone looking to throw a phenomenal celebration, and now their recipes and party secrets are yours in this essential guide for every occasion—from luxe soirées like a sparkling engagement celebration, or an exotic Moroccan-themed bash, to crafty kids' parties, such as a bike parade and picnic, or a forest fairy tea party. Inside are recipes for Trophy's most prized flavor—red velvet!—as well as their popular everyday flavors like salted caramel and triple chocolate, and unique ones such as piña colada, and a gluten-free orange almond rose. You'll also get the basics on how to dream up party themes, create DIY crafts, as well as decorating and entertaining ideas, and insider baking and frosting tips, all from Trophy founder Jennifer Shea.

A Cookbook

Over 80 Delicious Recipes That Are Secretly Good for You

Self-Care Practices to Enhance Immunity, Health, and Beauty

Easy uplifting meals and comforting treats

Life Is What You Bake It

Bake and Destroy

Sweet Celebrations

Trophy Cupcakes and Parties!

Celebrate with cupcakes! Birthdays, cocktail parties, weddings, bridal showers, picnics, or low-key get-togethers with your friends—all occasions should be topped off with a cupcake! In this delectable book, sisters and stars of the hit TLC series DC Cupcakes Katherine Kallinis Berman and Sophie Kallinis LaMontagne serve up more than fifty recipes for every celebratory occasion. Including step-by-step cupcake decorating instructions with photos, guides for cupcake table presentations, and tips for throwing the best parties, Sweet Celebrations is the perfect cookbook for the home baker and entertainer looking to wow friends and family. Katherine and Sophie go above and beyond the ordinary cupcake call of duty with innovative recipes, including frozen cupcake pops for summer picnics, baby blue and pink "gender reveal" cupcakes for baby showers, and recipes for non-cupcake treats such as their grandmother's Greek butter cookies and their all-time favorite milk shakes. Katherine and Sophie also share charming personal memories of holidays and special events while giving readers the tools to plan their next cupcake-filled special occasion!

Look No Further for the Ultimate Guide to the Best Ever Brownies and Bars Ditch boxed brownie mixes and other uninspired recipes in favor of Mike Johnson's amazingly decadent and rich homemade brownies and bars, from traditional brownies that will blow your mind to ones featuring inventive flavor combinations. Mike also includes other must-try recipes, like one-of-a-kind blondies, no-fuss cheesecake bars, fruity pie-inspired bars and so many more. Each recipe in this unique collection is to die for, including: • Ultimate Fudge Brownies • Brown Butter Chocolate Chunk Cookie Bars • S'mores Bars • Spiced Caramel Turtle Brownies • Cinnamon Roll Blondies • Cookies 'n' Cream Brownies • Chocolate-Covered Strawberry Cheesecake Bites • Apple Crisp Bars • Peppermint Mocha Brownies • Espresso Carmelitas With easy-to-follow instructions and tip and tricks to ensure the best results, Mike's recipes guarantee that bakers of all skill levels will be able to whip up a tasty, luxurious treat whenever the mood strikes.

In The Cupcake Diaries, founders of the Georgetown Cupcake franchise, bestselling authors and former stars of the hit TLC series DC Cupcakes, authors Katherine Kallinis and Sophie Kallinis LaMontagne inspire readers with more than 30 delicious cupcake recipes and life lessons that led to their success as entrepreneurs. Fans of Ree Drummond's The Pioneer Woman Cooks will enjoy The Cupcake Diaries and its recipes for treats ranging from banana split cupcakes, white chocolate raspberry cupcakes, and Gluten Free Chocolate-Chip Lava Fudge that Katherine Kallinis and Sophie Kallinis LaMontagne have to offer. This inspiring book from the two-sister pastry team whose cupcakes "beat Magnolia Bakery's by miles and miles," according to Frank Bruni of the New York Times, is destined to be your go-to guide to blissful baking.

Perfect cupcakes every time--incredibly easy, irresistibly delicious You don't need to be an expert baker to be a superb cupcake maker. Providing friendly guidance and foolproof recipes, The Deliciously Easy Cupcake Cookbook will have you baking up delightfully fluffy, decadently flavored cupcakes in no time. Whether you're a beginning

baker or have plenty of experience with a cupcake tin, The Deliciously Easy Cupcake Cookbook provides the best advice for everything from creaming and folding your batter to whipping up a perfect frosting or buttercream. Featuring 75 scrumptious cupcakes, this cupcake cookbook will help you master go-to recipes with simple flavors before advancing to more stylish sweets. This cupcake cookbook includes: Piece of (cup)cake--Discover how to prep like a pro, mix up a moist cake, and pipe a flawless frosting with this cupcake cookbook. Bold baking--Spice up your cupcakes with stepped-up classics, uniquely tasty flavors, and grown-up creations (including boozy bakes!). DIY decor--Top it off with fun fixings you already have on hand, like cake crumbs, cookies, fresh fruit, and candy pieces, for easy decorations that won't take all day. Baking your favorite treat has never been simpler with the easy recipes and effortless decorating tips of this cupcake cookbook.

Cupcake Handbook

Kick Your Baking Up a Notch with Incredible Flavor Combinations

Martha Stewart's Cupcakes

Small Cakes, Big Scoops, and Sweet Treats

The Baking Book for Every Kitchen, with Classic Cookies, Novel Treats, Brownies, Bars, and More

Recipes and Ideas for Rainbowlicious Desserts

Martha Stewart's Cakes

100 Secret Recipes from Candace's Kitchen

A first-of-its-kind guide that outlines and explains the health-promoting properties of lymphatic massage, featuring beautifully illustrated, five-minute self-massage sequences anyone can do at home. Thanks to the astonishing results it provides—glowing skin, a flatter stomach, enhanced immunity, and full-body detox—the practice of manually stimulating the lymphatic system has become one of the most popular wellness practices today. Lymphatic drainage works because the lymphatic system—a complex geography of rivers that snake throughout the body just beneath the surface of the skin—connects every other bodily system. When lymph flows, everything else flows, too. In this first-of-its-kind guide, veteran lymphatic drainage practitioner, educator, and advocate Lisa Levitt Gainsley explains how to maintain lymphatic health, sharing the five-minute self-massage techniques she originally developed for her high-powered Los Angeles clientele. These simple sequences are tailored to address a number of specific and common issues: bloating, headaches, digestive problems, immune health, anxiety, weight loss, acne, inflammation, and more. Whether you just want to look and feel your best or are facing a more serious health issue such as cancer treatment or recovery, The Book of Lymph offers educational and practical instruction to help you cultivate a body free of pain and lethargy, activate a calmer state of being, and boost overall glow—in just five minutes a day.

The author of the award-winning Around My French Table presents a collection of 180 radically simple desserts from French home cooks and pastry chefs. 75,000 first printing.

No one does sweet like Hello Kitty! Filled with simple recipes, beautiful yet playful photography, and Hello Kitty's signature charm, The Hello Kitty Baking Book is a

cookbook that's yummy through and through. From Hello Kitty Cake Pops to Chococat Cake and Pretty Bow Pumpkin Pie, there's something for everyone to make and enjoy. Featuring over two dozen easy-to-follow recipes, The Hello Kitty Baking Book is the perfect cookbook for anyone who loves Hello Kitty, desserts, or both! Colorful, flavorful home-baked treats just say "happy," and Bake Happy is all about adding a bit of joy back into your kitchen. A sweet baking book that will bring a smile to the dessert table, Bake Happy includes 100 recipes for cheerful cupcakes and cookies, bars and brownies, tarts and turnovers, and delicious cakes that are speckled, marbled, and striped. This cookbook can be used year-round and will satisfy your sweet tooth and your soul. Whether you're in the mood for creamy chocolate, colorful cake layers, tasty cake batter, or special occasion desserts, you'll find recipes for Citrus Glazed Sunset Cake, Rustic Cherry Pudding, Secret Filling Devil's Food Cupcakes, and more. There are also various options for color and flavor combinations, and 30+ full-color photos throughout.

Sprinkles!

Even Better Brownies

100 Playful Desserts with Rainbow Layers, Hidden Fillings, Billowy Frostings, and more

A Simple Recipe to Turn Your Passion Into Profits

Pacific Natural

The Deliciously Easy Cupcake Cookbook

Bake Happy

Deliciously Fun Party Ideas and Recipes from Seattle's Prize-Winning Cupcake Bakery

The end of summer is approaching, but even at the height of Bar Harbor's tourist season, Eve Silver is having a hard time keeping enough dough in the bank to sustain the family bakery. Her only hope of paying past due bills is to win the catering bid for the town's upcoming Harvest Happening Festival. Otherwise, it'll be lights out for Mount Desserts by Christmas. Widower Jeff Perry is moving with his twelve-year-old daughter, Candy, from Manhattan to Maine with one goal: starting over. When sparks fly between Jeff and Eve as the town readies for the annual harvest festival, Candy wishes she had a love potion to help her dad fall in love again. Will Eve be able to save Mount Desserts—and open her heart to Jeff—by the most bewitching night of the year? It'll take a lot of love, a little bit of luck, and just a pinch of magic.

The complete and “charming” (Gourmet) collection of deliciously old-fashioned and deeply satisfying recipes from everyone's favorite New York City cupcake bakery—Magnolia Bakery. Ever since the original Magnolia Bakery opened its doors in 1996, people have lined up day and night to satisfy their sugar cravings—and this book is Magnolia's comprehensive guide to making all of their beloved desserts, including their home-style cupcakes, layer cakes, banana pudding, and other treats. Illustrated with color and black-and-white photographs that capture the daily life of the bakery, The Complete Magnolia Bakery Cookbook shows you how to make their famous banana pudding, sinfully rich buttercream icing and red velvet cake, and dozens more irresistible desserts.

Candace Nelson, founder of Sprinkles Bakery, shares the recipe for turning your passion into a successful business.

Discover a playful new take on Middle Eastern cuisine with more than 100 fresh, flavorful recipes. “Finally! Eden Grinshpan is letting us in on her secrets of her healthful and deliriously delicious cooking. Giant flavors, pops of color everywhere and dishes you'll crave forever. It's the Eden way!” —Bobby Flay NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY DELISH AND LIBRARY JOURNAL Eden

Grinshpan ' s accessible cooking is full of bright tastes and textures that reflect her Israeli heritage and laid-back but thoughtful style. In *Eating Out Loud*, Eden introduces readers to a whirlwind of exciting flavors, mixing and matching simple, traditional ingredients in new ways: roasted whole heads of broccoli topped with herbaceous yogurt and crunchy, spice-infused dukkah; a toasted pita salad full of juicy summer peaches, tomatoes, and a bevy of fresh herbs; and babka that becomes pull-apart morning buns, layered with chocolate and tahini and sticky with a salted sugar glaze, to name a few. For anyone who loves a big, boisterous spirit both on the plate and around the table, *Eating Out Loud* is the perfect guide to the kind of meal—full of family and friends eating with their hands, double-dipping, and letting loose—that you never want to end.

The Hello Kitty Baking Book

Happy Cooking

Meals You Can Make in Your Cupcake Pan

Baking Chez Moi

A Cake Book by the Founder of Flour Shop

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

Happiness Is Baking

175 Inspired Ideas for Everyone's Favorite Treat: A Baking Book

When Nelson started Sprinkles everyone thought she was crazy for only selling cupcakes. Now she opens up her vault to share the secrets behind beloved cupcakes-- as well as many other irresistible desserts she can't live without. Share in the fun with this sweet cookbook!

You're going to want to bake every cupcake in this cute little book!

With a hardcover hidden-spiral binding that lies flat on your kitchen counter for easy reference, it offers a myriad of shapes, sizes and toppings to tempt you. Cupcake Handbook begins with a getting-started chapter that covers all the equipment needed, followed by a wonderful selection of recipes for icings, frostings, buttercream and toppings. The heart of the book consists of 80 kitchen-tested cupcake recipes, including classic cupcakes, children's and grown-up favorites, themed cupcakes for special occasions (such as weddings, birthdays, christenings and festive holidays), and finally a chapter on special diets cupcakes that includes mouthwatering gluten-free, egg-free, dairy-free, reduced fat and reduced-sugar recipes.

The founder of Smallcakes, featured on Food Network's Cupcake Wars, shares his story and his recipes for cupcakes, ice creams, and other delights. Jeff Martin created the wildly popular and fast-growing Smallcakes franchise, and in this book he shares not only thirty creative recipes but his experiences turning his passion into a business and coming up with some of his very first signature cupcake flavors like Cookies-n-Cream. He appeared on the Food Network's reality show called Cupcake Wars—and famously became the guy who forgot the pumpkin in a pumpkin cupcake challenge. That popular recipe for a Pumpkin Cupcake with Cardamon buttercream is among the recipes in this book. He introduces creative new flavors like Peanut Butter Pretzel and French Toast with Bacon, and since Smallcakes is a family-owned company, he also includes his kids' favorites. His son Jax loves bubble gum, so they created a Bubblemum Cupcake. His daughter Lily asked her dad to come up with some crazy flavors like Orange Creamsicle and Caramel Pecan Carrot Cake. And cupcakes are only the beginning—you'll also find recipes for ice cream and other confections

offered now at Smallcakes locations, such as Nutella Wella Ice Cream, Mama's Chocolate Fudge, and Smallcakes Crazy Monster Cookies. Includes color photos!

Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on Food Network's Cupcake Wars. When Candace Nelson started Sprinkles, America's first cupcakes-only bakery, in 2005, people thought she was crazy. "What else do you sell?" they'd ask. But Sprinkles sold out on opening day . . . and hasn't slowed down since! Now, in her first cookbook, Candace opens up her recipe vault to bring you 100 irresistible desserts she can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like crv@me brvalv@e. But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael Strahan. The Sprinkles Baking Book is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun!

Chocolate-Covered Katie

Our First-Ever Book of Bundts, Loaves, Layers, Coffee Cakes, and More: A Baking Book

Sweet Success

Eating Out Loud

75 Simple & Tasty Treats for Any Occasion

The Power of Sprinkles

The Cookie Dough Lover's Cookbook

Buttercream Dreams

'Amazing recipes that spread joy.' - Giovanna Fletcher 'The perfect combination of delicious recipes and mindful food. A must-read and a must-eat!' - Frankie Bridge 'A magical reminder of how wonderful food can be.' - Tom Kerridge Feel-good food for grey and busy days The kitchen has always been my happy place - it's the only place I feel completely at ease. Cooking has got me through some proper tough times! It also helps me slow down, take a breath and take stock. These recipes are all dishes that make me smile - they give me joy and I want to share that joy with you. From my go-to Chicken Nuggets and Brown Butter Macaroni Cheese to my Cinnamon Pastry Twists, you'll find all my everyday favs here. I've included quick meals for those days when you just can't think about what to cook, and my 'therapy' recipes that are good for distracting a worried mind - at least for a while. Take care of yourself. Love, Candice x

The instant New York Times bestseller! Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on Food Network's Cupcake Wars. When Candace Nelson started Sprinkles, America's first cupcakes-only bakery, in 2005, people

thought she was crazy. "What else do you sell?" they'd ask. But Sprinkles sold out on opening day . . . and hasn't slowed down since! Now, in her first cookbook, Candace opens up her recipe vault to bring you 100 irresistible desserts she can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like crème brûlée. But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael Strahan. THE SPRINKLES BAKING BOOK is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun! Best friends Jesse Tyler Ferguson, star of Modern Family, and recipe developer Julie Tanous pay homage to their hometowns as they whip up modern California food with Southern and Southwestern spins in their debut cookbook. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT Modern Family star Jesse Tyler Ferguson and chef Julie Tanous love to cook together. They love it so much that they founded a blog, and now put all their favorite recipes into a cookbook for you to dig into with the people you love. In Food Between Friends, they cook up delightful food, spiced with fun stories pulled right from their platonic marriage. Drawing inspiration from the regional foods of the South and Southwest they grew up with, Jesse and Julie put smart twists on childhood favorites, such as Hatch Green Chile Mac and Cheese, Grilled Chicken with Alabama White BBQ Sauce, and Little Grits Soufflés. So come join Jesse and Julie in the kitchen. This book feels just like cooking with a friend—because that's exactly what it is. Vegan Recipes That'll Punch Your Taste Buds in the Mouth Natalie Slater has been described as "Martha Stewart meets Iron Maiden," taking vegan cooking to places it has never been before. Influenced by slasher films, pro-wrestling, punk rock and heavy metal, her quirky-yet-delicious comfort foods are a refreshing take on vegan eating with award-winning flavors. Along the way, her off-color humor, irreverent rants and density of pop-culture references will make you laugh out loud. Inside this high-energy cookbook you'll find recipes for Bike Messenger Brownies—inspired by the espresso-infused chai latte these speed demons use to fuel up; and Crouching Cornbread, Hidden Broccoli—Natalie's sneaky way of getting her son to eat vegetables. Other creations include the Grilled Mac 'n' Cheez Sandwich, Taco Lasagna, Chick-O Cheesecake, and her Shepherd's Pie Pizza, about which she writes, "Some people were born to rock n' roll. Others were born to ride. I was born to put mashed potatoes on pizza." Bake and

Destroy was named one of the most anticipated cookbooks of the year by VegNews.

Bold Middle Eastern Flavors for All Day, Every Day: A Cookbook
Our Favorite Cupcake Recipes, Memories, and Decorating Secrets That Add Sparkle to Any Occasion

Your Cup of Cake

Cakes, Pies, Tarts, Muffins, Brownies, Cookies: Favorite Desserts from the Queen of Cake

The Cupcake Diaries (Enhanced)

Recipes and Memories from the Sisters of Georgetown Cupcake

The Magnolia Bakery Handbook

100 Recipes for the Way You Really Cook

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

Fill Your Cupcakes to the Brim with Fabulous Flavor! From cupcake connoisseur Camila Hurst comes an incredible assortment of the most decadent filled cupcakes you will ever bake. Filling your cupcakes is the best way to take your treats to a whole new level, and every filling in this cookbook is perfectly paired with each cupcake (and frosting!) to bring you astonishingly delicious flavor. Fulfill your wildest, sweetest dreams with over-the-top combinations, including: Chocolate Coconut Macaroon Cupcakes (filled with silky Chocolate Coconut Pastry Cream) Chocolate Marshmallow Cookie Cupcakes (filled with scrumptious Homemade Marshmallow) Caramel Corn Cupcakes (filled with rich Salted Caramel Sauce) Pear Olive Oil Cupcakes (filled with sweet homemade Pear Butter) Brown Butter Earl Grey Cupcakes (filled with luxurious Earl Grey Cream) Honey Rosemary Lemon Cupcakes (filled with smooth Honey Lemon Curd) All of these enticing flavors, fillings and more await you in Fantastic Filled Cupcakes. With Camila's friendly voice and clear instructions, you'll soon be whipping up

inspired treats that taste as good on the inside as they look on the outside. The tantalizing scent of warm cupcakes wraps you in nostalgia, transporting you to the coziness of your childhood kitchen. Now, in a modern twist that's sure to satisfy even the most discerning sweet tooth, the treats of your youth will once again tempt your taste buds as you embrace the cupcake craze in your own kitchen cupcakery. Popular food writer and photographer Lizzy Early taps into America's love affair with then ever-ending flavor combinations of this tasty treat—from the comforting classics of vanilla, German chocolate, and carrot cake to the fanciful flavors of maple and bacon, churro, and root beer float. Complete with delectable photographs and handy hints for the cupcake novice, Your Cup of Cake is your ultimate guide to America's favorite gourmet goodies. No one can resist the cute and compact confection called a cupcake, and Betty Crocker Just Cupcakes: 100 Recipes for the Way You Really Cook shows you how to make everyday, elegant, holiday-themed, and special occasion cupcakes that are easy to make and fun to decorate. Affordable and conveniently formatted with a lay-flat binding, this book includes quick tips, directions for substitutions, and advice on make-ahead cake to save you time. Fifty-five photos accompany recipes like Key West, Peanut Butter and Jelly and Midnight Molten cupcakes.

Chloe's Vegan Desserts

Fantastic Filled Cupcakes

100 Cookies

Savory Bites

The Complete Magnolia Bakery Cookbook

Sweet Cravings

50 Standout Bar Recipes for Every Occasion

Recipes from the World-Famous Bakery and Allysa To

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

TV's cupcake queen “channels her inner Julia Child” with a mind-blowing collection of savory recipes for any occasion (Today Show). Hollis Wilder,

the first three-time champion of Food Network's Cupcake Wars, takes the traditional sweet cupcake in a new direction, with fresh flavors and a new savory look. The trusty cupcake pan works just as well for satisfying mini-meals as it does for decadent sweets. Small, uniform portions make it easier to avoid overeating, and the meals are perfect for making ahead of time and freezing for the week in single or family-size portions. Hollis provides tips for having children help with the cooking to make a more enjoyable family mealtime. With one hundred exciting recipes for breakfast, lunch, and dinner, such as Apple-Sausage Breakfast Cakes, Fig and Blue Cheese Tarts, Pumpkin Risotto, and Curried Chicken with Mango, Savory Bites proves a cupcake pan isn't just for sweets and is sure to please any palate or budget.

What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too!

Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, Chloe's Vegan Desserts, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York-Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice

Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

50 Seductive Desserts for a Gluten-free Lifestyle
A Complete Guide for the Home Baker