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Boulangerie The Best Of
Traditional French Baking Egg
The Vegan
And Dairy Free

Boulangerie The
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Vegan food has come a long way in the past decade. The once ubiquitous dry, packaged veggie burger is no longer the poster child for an animal-free diet. It has evolved into a creative,

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sophisticated cuisine touted by the likes of Food & Wine magazine. Long at the fore of vegan blogging and cooking, Dreena Burton has been known for making healthy taste delicious. Let Them Eat Vegan! distills more than fifteen years of recipe development that

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emphasize unrefined, less-processed ingredients--no white flour or white sugar, but instead whole-grain flours, natural sweeteners, raw foods, and plenty of beans 'n greens. There's no relying on meat analogues here, either--just hearty, healthy food that

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looks and tastes great. As the mother of three young girls, Burton always keeps their nutrition--and taste buds--in mind. From the simplest comfort foods like Warm “Vegveeta” Cheese Sauce to the more sophisticated Anise-and Coriander-Infused Orange Lentil Soup,

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these recipes will delight and inspire even the pickiest eaters and provide lifelong vegans with the innovative, wholesome recipes they've always wanted.

Colorful, aromatic, and flavorful—and as simple as ordering in. The

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harmonious blending of color, aroma, and flavor has made Chinese cuisine one of the most popular on the planet. As the world's largest producer of fruits and vegetables, China boasts an impressive array of meat-free, egg-free, dairy-free dishes that has also made its

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cuisine one of the earth's healthiest.

And Dairy Free
From tasty appetizers to
mouthwatering desserts, The Chinese
Vegan Kitchen is a collection of easy
yet authentic recipes from the various
culinary regions of China—Canton,
Hunan, Peking, Shanghai, Sichuan,

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Taiwan, Tibet—that you can prepare in your own kitchen with ingredients readily available in western supermarkets. This book features: •225 delicious and nutritious recipes for appetizers, soups, salads, noodle dishes, rice dishes, tofu and other main

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dishes, side dishes, and desserts

- Nutritional analysis of calories, protein, total fat, saturated fat, cholesterol, sodium, carbohydrate, and dietary fiber for every recipe
- Cooks' tips throughout
- A glossary of ingredients and where to find them

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This is vegan cooking like you've never experienced it—but you will be coming back to this irresistible collection time and again.

The Tartine Way — Not all bread is created equal The Bread Book "...the most beautiful bread book yet

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published..." -- The New York Times,

December 7, 2010 Tartine — A bread

bible for the home or professional

bread-maker, this is the book! It comes

from Chad Robertson, a man many

consider to be the best bread baker in

the United States, and co-owner of San

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Francisco's Tartine Bakery. At 5 P.M.,
Chad Robertson's rugged, magnificent
Tartine loaves are drawn from the
oven. The bread at San Francisco's
legendary Tartine Bakery sells out
within an hour almost every day. Only
a handful of bakers have learned the

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techniques Chad Robertson has
developed: To Chad Robertson, bread
is the foundation of a meal, the center
of daily life, and each loaf tells the
story of the baker who shaped it. Chad
Robertson developed his unique bread
over two decades of apprenticeship

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with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands.

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Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken

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Forkish, you'll love Tartine Bread!
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2020 James Beard Award Winner The
major new cookbook by the pioneer
from Bread Alone, who revolutionized
American artisan bread baking, with 60
recipes inspired by bakers around the
world. At twenty-two, Daniel Leader

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stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of

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the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But

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though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With

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inspiration from a community of millers, farmers, bakers, and scientists, Living Bread provides a fascinating look into the way artisan bread baking has evolved and continues to change--from wheat farming practices and advances in milling, to sourdough

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starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recipes.

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Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters with artisans who have influenced him, *Living Bread* is a love letter, and a cutting-edge guide, to the practice of making "good bread."

World-Class Baking with Sprouted and

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Whole Grains, Heirloom Flours, and
Fresh Techniques

A Vegan Taste of France

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

Vegan, (Mostly) Gluten-Free, and

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(Mostly) Sugar-Free Recipes from
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New York's Most Talked-About
Bakery: A Baking Book
The Fundamentals of Artisan Bread
and Pizza [A Cookbook]
World of Wanderlust
Jane's Patisserie

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Simple, Delicious Plant-Based Cakes,
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Cookies, Brownies, Chocolates and
More

Provides dozens of vegan
baked-good recipes that are
also free of lactose,
saturated fats, and
cholesterol, in a volume

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that explains how to prepare
a range of healthier options
from cupcakes and brownies
to cookies and breads.

Original.

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Vegan Taste of FranceJon
Carpenter

If you think sumptuous
desserts and healthy eating
don't go together, you'll
change your mind when you
see the tempting, yet

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delightfully healthy
desserts that Bo Friberg has
added to the Third Edition
of this ever-popular pastry
cookbook. The Light Desserts
chapter now offers twice as
many mouth-watering desserts
that will please your

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palate, your heart, and your waistline. The Third Edition on The Professional Pastry Chef offers hundreds of tempting, easy-to-follow recipes that range from classical to contemporary favorites. Here is a

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complete guide to the preparation and artful presentation of a bounty of pastries and desserts, including breads, cakes, cookies, pastries, ice creams, candies, and restaurant desserts.

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Instructions for every recipe have been rewritten using shortened, numbered steps to make them as easy to follow as possible. Each recipe - thoroughly tested by the author and thousands of his students - has been

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refined to perfection and is
virtually foolproof. In
brand new, consolidated
introductions to each
recipe, Master Pastry Chef
Bo Friberg carefully
explains the proper blending
of ingredients, use of

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pastry equipment, alternate presentations, and professional techniques so you can produce professional results the first time.

"Vegan chef Chloe Coscarelli creates more than 150 recipes inspired by Italian

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cuisine"--

Mississippi Vegan

100% Plant-based & Vegan

Potato Protein

Tartine Bread

The Professional Pastry Chef

Eat (and Live!) the New

French Way with Plant-Based,

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Gluten-Free Recipes for
Every Season

Crusts

Flour

Planted

***Joy the Baker Cookbook
includes everything from
"Man Bait" Apple Crisp to***

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***Single Lady Pancakes to
Peanut Butter Birthday
Cake. Joy's philosophy is
that everyone loves
dessert; most people are
just looking for an excuse
to eat cake for breakfast.***

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***A bread manifesto and
signature recipes from
Poilâne, the
internationally famous
bakery that
"revolutionized" bread in
America --Alice Waters***

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***"Good bread is hard to
find and easy to make,"
says Dan Leader as he
draws you into the ancient
world of traditional bread
baking. Unlike any other
bread book, Bread Alone***

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*will provide you with a
comprehensive guide to
creating—at home—the
country-style breads that
have consistently captured
the imagination and the
taste buds of the world.*

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***In a richly told tale,
Leader chronicles his
crossings of America and
Europe to locate the most
vital ingredients at the
source, to learn from the
methods of the world's***

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***great bakers, and to
perfect their traditional
techniques. His recipes
are ones that have been
used for centuries: large
sourdough ryes, rich and
dark raisin pumpernickel***

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***loaves, real French pain
au levain, big round
wheats with walnuts,
crusty baguettes, high and
airy breads, and more.
Made from organic, stone-
ground grains, these***

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*bread*s are *slow-leavened*,
hand-shaped, and *baked to*
perfection on heated
baking tiles. As you read
through the recipes, you
can almost smell the
ancient aroma of baking

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*bread. And as you begin to
bake, you will learn the
importance of the primary
ingredient in great bread:
your own observations.
These are some of the
breads and techniques you*

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***will master: In the
chapter "Becoming Bread,"
you will learn to identify
and shop for the highest
quality flour available.
And you will seek it out
because you'll taste the***

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***difference. Making a
poolish will become second
nature to you as you
master the Learning
Recipe: Classic Country-
Style Hearth Loaf and its
delicious variations.***

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***Whatever your schedule,
there is a bread for you.
In the chapter "Straight-
Dough Breads: Traditional
Breads for a Modern Life-
Style," you are shown how
to start and finish a***

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***recipe in five hours, or
morning-to-night, or night-
to-night. You will bake
sourdough bread in its
many forms. By gently
introducing the concept of
sourdough—how it is made,***

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*how it is maintained, and
how to get the best flavor
from it—Leader demystifies
it and makes it accessible
to you. Discover the
wonders of rye bread: From
the dense and chewy*

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*Finnish Sour Rye to the
fragrant Danish Light Rye,
everyone's tastes are
served. The mystery of
pain au levain, French for
"bread from a sourdough or
wild yeast," unfolds into*

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*an understandable, user-
friendly process. From My
Personal Favorite Pain au
Levain, a typical large
Parisian loaf, to Pain au
Levain with Pecans and
Dried Cherries, the*

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***"Family of Traditional
Pain au Levain" includes
some of the best loaves
baked around the world. A
perfect baguette is a
beautiful thing. From
shaping to scoring, you***

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*will learn how to make the
authentic French baguette
at home. The purpose of an
organic certifier—find out
how and why one farmer
becomes dedicated to his
role as land steward.*

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*Brioche, Chocolate-Apricot
Kugelhopf, Panettone, and
Semolina Sesame Rolls are
a few recipes you will
find in "A Family of
Breads Inspired by
Traditional French and*

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***Italian Breads." Finally,
when a quick bread is all
you have time to bake, you
will find recipes for such
delights as Vanilla Bean
Butter Loaf; Dried Pear,
Port, and Poppy Seed Loaf;***

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***and Provolone Sage Corn
Loaf. Bread Alone is the
bread book that cooks and
bakers have been waiting
for. From the wheat fields
of the Midwest to the hot
and steamy boulangeries of***

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*Paris, you will travel the
long and delicious road to
flawless bread baking. You
will emerge a better baker
and with a deeper
understanding of what it
takes to make perfect*

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**loaves. Bakers entertain
you with stories of their
love of baking (even in
the most adverse
situations). Bread Alone
is the bible of bread
books and a must-have for**

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bread lovers everywhere.

*If ONE simple change could
resolve most of your
symptoms and prevent a
host of illnesses,
wouldn't you want to try
it? Go Dairy Free shows*

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***you how! There are plenty
of reasons to go dairy
free. Maybe you are
confronting allergies or
lactose intolerance. Maybe
you are dealing with acne,
digestive issues, sinus***

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***troubles, or eczema—all
proven to be associated
with dairy consumption.
Maybe you're looking for
longer-term disease
prevention, weight loss,
or for help transitioning***

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to a plant-based diet.

*Whatever your reason, Go
Dairy Free is the
essential arsenal of
information you need to
change your diet. This
complete guide and*

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***cookbook will be your
vital companion to
understand dairy, how it
affects you, and how you
can eliminate it from your
life and improve your
health—without feeling***

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***like you're sacrificing a
thing. Inside: • More than
250 delicious dairy-free
recipes focusing on
naturally rich and
delicious whole foods,
with numerous options to***

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***satisfy those dairy
cravings • A comprehensive
guide to dairy substitutes
explaining how to
purchase, use, and make
your own alternatives for
butter, cheese, cream,***

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*milk, and much more • Must-
have grocery shopping
information, from sussing
out suspect ingredients
and label-reading
assistance to money-saving
tips • A detailed chapter*

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***on calcium to identify
naturally mineral-rich
foods beyond dairy, the
best supplements, and
other keys to bone health***

- An in-depth health
section outlining the***

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***signs and symptoms of
dairy-related illnesses
and addressing questions
around protein, fat, and
other nutrients in the
dairy-free transition •
Everyday living tips with***

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**suggestions for restaurant
dining, travel,**

**celebrations, and other
social situations • Infant
milk allergy checklists
that describe indicators
and solutions for babies**

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***and young children with
milk allergies or
intolerances • Food
allergy- and vegan-
friendly resources,
including recipe indexes
to quickly find gluten-***

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*free and other top food
allergy-friendly options
and fully tested plant-
based options for every
recipe*

*Tradition and Innovation
in Artisan Bread Making*

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BabyCakes

***The Secrets of the World-
Famous Bread Bakery
Colorful Vegan Cakes,
Cookies, Tarts, and other
Epic Delights
200 Deliciously Satisfying***

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***Plant-Powered Recipes for
the Whole Family
Bake It Vegan
Minimalist Baker's
Everyday Cooking
The Sullivan Street Bakery
Cookbook***

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'Groundbreaking plant-based cookery from a remarkably talented chef.' - Marcus Wareing In her first solo cookbook, Chantelle Nicholson shows you how to cook delicious vegan dishes using seasonal and flavoursome plant-based ingredients.

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Growing up in New Zealand with a vegetable garden influenced her passion for fresh produce and, with her career as a professional chef, she was inspired to develop tasty, restaurant-quality vegan recipes, which feature on the menu at

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Tredwells, winner of AA's London Restaurant of the Year. In *Planted* she offers an abundance of these dishes to make at home. Her recipes may look high-end, but they are easy to create in your kitchen and will impress even the most devoted

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meat- and cheese-lovers. This is not a book about veganism, it is about fantastic and tasty food, made without animal products. It celebrates produce, seasonality and food that tastes good!

"Recipes include: triple-chocolate

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glazed donuts; rosemary and fig
focaccia; lemon-lavendar
shortbreads; pumpkin pie with oat-
nut crust; and much more!" --Page 4
of cover.

NEW YORK TIMES

BESTSELLER • From Portland's

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most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made,

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crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and

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most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish

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developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether

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you ' re a total beginner or a serious baker, Flour Water Salt Yeast has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga

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or poolish. If you 're ready to take your baking to the next level, follow Forkish 's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza

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lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. Flour Water Salt Yeast is more than just a collection of recipes for amazing bread and pizza—it offers a

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complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker ' s percentages, advice for manipulating ingredients ratios to create custom doughs, tips

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for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, Flour Water Salt Yeast is an indispensable resource for bakers who want to make their daily bread exceptional

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bread.

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What are the world's greatest
destinations? Where are the best
places to travel solo? From airport
fashion to road trip rules,
professional traveller Brooke Saward
shows us where to go, what to do

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and how to get that holiday feeling without even leaving home. Full of beautiful photographs that will ignite the imagination and featuring enduring favourites like Paris, New York, and London, this is the book that will inspire you to make every

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day an adventure.

Urban Vegan

Flour Water Salt Yeast

The Best of Traditional French
Baking-- Egg and Dairy-free

Hungry for Paris (second edition)

The Revolutionary Method to

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Reverse Insulin Resistance

Permanently in Type 1, Type 1.5,

Type 2, Prediabetes, and

Gestational Diabetes

The Big Book of King Cake

250 Simple, Sumptuous Recipes

from Street Cart Favorites to Haute

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Living Bread

**Winner, IACP Cookbook Award for
Food Photography & Styling (2013) #1
New York Times Bestseller Baked goods
that are marvels of ingenuity and
simplicity from the famed Bouchon**

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Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a

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young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick

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that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

The plant-based version of French

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macarons using Potato protein. All recipes in the book are 100% gluten-free, less sugar and vegan.

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

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**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-**

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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**

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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

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be healthy too.

Over 250 recipes organized by themes including cafe culture, breakfast at the diner, lunch cart, urban garden, haute cuisine, “just desserts,” and happy hour. At-a-glance icons signify which recipes are low-fat, fast, omnivore-friendly, kid-friendly, and frugal. Also

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**included are essential tips covering
vegan cuisine, an overview of the vegan
pantry, and numerous menu ideas that
will please even the staunchest
omnivores!**

**Mastering the Art and Craft, Second
Edition IM**

Amazing Cookies, Cakes, Muffins, Pies,

Page 102/238

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Brownies and Breads

The Elements of Dessert

Recipes and Stories from a Southern
Boy's Heart: A Cookbook

The Vegan Boulangerie

The Ultimate Resource for Sweet and
Savory Baked Goods

More Than 225 Meat-free, Egg-free,

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**Dairy-free Dishes from the Culinary
Regions of China**

Incredible Plant-Based Desserts

When people ask Tanya Petrovna, "Are you a strict vegetarian?" she replies, "No, I'm a fun vegetarian!" The visionary behind the Native Foods chain of restaurants, Tanya is known

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for creating cuisine that is nutritious, organic, compassionate, and delicious. And with signature dishes like her dairy-free cheesecake made from cashew nuts, she proves that healthy, animal-friendly eating can be indulgent and fun. Now, with this book, Tanya's best recipes can be

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made at home, including: "Fun Mung
Curry," "Seitan Olé Mole," and "Rockin'
Moroccan Skewers." Plus, there are
plenty of outrageous desserts such as
"Elephant Chocolate Cake with
Cinnamon Peanut Butter Topping,"
"Sam's Vegan Cheesecake," and
"Chocolate French Silk Lingerie Pie."

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The Native Foods Restaurant Cookbook also contains glossaries of ingredients, utensils, and cooking methods and instructions for making your own seitan from scratch. Renowned baking instructor, and author of The Bread Baker ' s Apprentice, Peter Reinhart explores

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the cutting-edge developments in bread baking, with fifty recipes and formulas that use sprouted flours, whole and ancient grains, nut and seed flours, alternative flours (such as teff and grape skin), and allergy-friendly and gluten-free approaches. A new generation of bakers and millers

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are developing innovative flours and baking techniques that are designed to extract the grain ' s full flavor potential—what Reinhart calls “ the baker ' s mission. ” In this lushly photographed primer, Reinhart draws inspiration from these groundbreaking methods to create

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master recipes and formulas any home baker can follow, including Sprouted Sandwich Rye Bread, Gluten-Free Many-Seed Toasting Bread, and Sprouted Wheat Croissants. In many instances, such as with sprouted flours, preferments aren't necessary because so much of the flavor

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development occurs during the sprouting phase. For grains that benefit from soakers, bigas, and sourdough starters, Reinhart provides the precise guidance that has made him such a trusted expert in the field. Advanced bakers will relish Reinhart ' s inventive techniques and

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exacting scientific explanations, while beginning bakers will rejoice in his demystification of ingredients and methods—and all will come away thrilled by bread ' s new frontier.

*Correction to the Sprouted Whole Wheat Bread recipe on page 63: The volume measure of water should be 1

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$\frac{3}{4}$ cups plus 1 tablespoon, not $3 \frac{1}{4}$ cups.

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

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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

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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

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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-

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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

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plucky, punny style, bakers and bakery lovers won't be able to resist this book.

"I once ate more than eighty king cakes in a single Carnival," author Matt Haines proudly remembers, demonstrating his dedication to this delicious Mardi Gras tradition. "So you

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can imagine how amazed I was to learn there has never been a coffee table book dedicated to king cakes!" The Big Book of King Cake changes that, telling the thousands-year-old story through lush photography of more than one hundred and fifty unique king cakes, as well as stories

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from the diverse and talented bakers who make them. While king cakes are typically only available during Carnival season, readers can enjoy this book year-round. From the traditional cakes generations of New Orleanians have loved, to the unconventional creations that break

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all the rules, this book is your guide to the Crescent City's favorite baked good. The Big Book of King Cake is for anyone who loves food, history, sweets, culture, and of course, New Orleans.

A Baker's Collection of Spectacular Recipes

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150 Pizzas, Pastas, Pestos, Risottos, &
Lots of Creamy Italian Classics

The Ultimate Guide to the City's 109
Best Restaurants

Poilâne

150 Great-Tasting Recipes Plus
Festive Menus for Vegantastic
Holidays and Get-Togethers All

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Through the Year

The Ultimate Guide and Cookbook for
Milk Allergies, Lactose Intolerance,
and Casein-Free Living

Let Them Eat Vegan!

In Incredible Plant-

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Instagram star Anthea
Cheng
(@rainbownourishments)
shares her trade-secret
recipes for seriously
luscious, showstopping

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vegan sweet treats that
will delight everyone,
from healthy eaters
pursuing a plant-based
diet to those who simply
appreciate a beautifully
crafted dessert. Whether

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you are an eager home
cook or a more
experienced chef, Anthea
shows you that sponge
cakes can still be
fluffy and moist and
pastry can still melt in

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your mouth without
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animal-derived
ingredients. Find
playful, modern spins on
classic desserts, such
as fail-safe tiramisu
trifles topped with

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caramelized popcorn or
Snickers transformed
into a multi-layered
cake with peanut
brittle. For when life
gets busy, simplify with
recipes like three-

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ingredient pancakes and
fruit-filled muffins. If
you want something
indulgent, the Homer
Simpson pink donuts,
baklava custard tart,
and chocolate brownie

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peanut butter sandwich
cookies are for you.

You'll also find
wholesome choices like a
berry chocolate mousse
tart and cupcakes with
rainbow cashew

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buttercream. Anthea has
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carefully selected
ingredients to ensure
you won't accumulate
odd, once-used stuff in
your pantry. And with
plenty of options for

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people avoiding gluten,
refined sugar, nuts, and
other common allergens,
no one misses out on the
deliciousness. All of
the recipes have been
tested and approved by

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vegans and non-vegans
alike. Accompanied by
stunning photography,
these recipes will bring
some magic to your every
day, dinner table, or
special occasion.

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Every day 1,500
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Bostonians can't resist
buying sweet, simple
treats such as Homemade
Pop-Tarts, from an
alumna of Harvard with a
degree in economics.

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From Brioche au Chocolat
and Lemon Raspberry Cake
to perfect croissants,
Flour Bakery-owner
Joanne Chang's
repertoire of baked
goods is deep and

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satisfying. While at
Harvard she discovered
that nothing made her
happier than baking
cookies leading her on a
path that eventually
resulted in a sticky bun

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triumph over Bobby Flay
on the Food Network's
Throwdown. Almost 150
Flour recipes such as
Milky Way Tart and Dried
Fruit Focaccia are
included, plus Joanne's

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essential baking tips,
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making this

mouthwatering collection
an accessible, instant
classic cookbook for the
home baker.

Craveable Vegan Desserts

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Made Easier Than Ever
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Making the perfect vegan
dessert just got simple!
With this approachable
collection of treats,
you can satisfy your
sweet tooth without

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relying on unhealthy
artificial sweeteners or
processed ingredients.

Maja Brekalo combines
all-natural ingredients
with a whole lot of
creativity and flavor to

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share desserts that
taste decadent but are
also good for you. You
can “veganize” classics
with recipes like The
Chocolate Cake, Buttery
Almond Thumbprint

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Cookies or the Fudgiest
And Dairy Free
Bakery-Style Brownies.
Bake vegan for breakfast
or tea time with a
Chocolate Chip Walnut
Banana Bread or Peach
and Blackberry Galette.

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And you should
definitely try fun no-
bake and raw favorites
like Pecan Salted
Caramel Slices,
Individual Neapolitan
Cheesecakes and Nutella

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Cake. All of these
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treats are a breeze to
whip up yet sure to
impress, with so much
variety that you'll
definitely find a new go-
to dessert. Whether

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you're a vegan or just
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looking for healthier
takes on your
traditional favorites,
this cookbook has
something for you.

Forget everything you've

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heard about health-
conscious baking.

Simply, BabyCakes is
your key to an
enlightened, indulgent,
sweets-filled future.

This is important news

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not only for parents
whose children have
allergies, for vegans,
and for others who
struggle with food
sensitivities, but also
for all you sugar-loving

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traditionalists. The
recipes in these pages
prove that there is a
healthy alternative to
recklessly made
desserts, one that
doesn't sacrifice taste

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or texture. Having
experimented endlessly
with alternative, health-
conscious sweeteners,
flours, and thickeners,
Erin McKenna, the
proprietress of beloved

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bakery BabyCakes NYC,
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developed these
recipes—most are gluten-
free, all are without
refined sugar—in hopes
of combating her own
wheat, dairy, and sugar

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sensitivities. In
And Dairy Free

BabyCakes, she shares
detailed information
about the ingredients
she uses (coconut flour,
xanthan gum, and agave
nectar, for example) and

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how to substitute them
properly for common
ones—all the while
guiding you safely
through techniques she's
spent years perfecting.
When BabyCakes NYC

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opened on Manhattan's
Lower East Side in 2005,
it helped propel the
gluten-free and vegan
baking movement into a
new stratosphere.

Suddenly there was a

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destination for those
with wheat allergies and
other dietary
restrictions—and, soon
enough, celebrities and
dessert lovers of every
kind—to indulge freely

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in delectable muffins
and teacakes, brownies
and cookies, pies and
cobblers. Enclosed
within these pages are
all the “secrets” you’ll
need to bring the

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greatness of BabyCakes
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NYC into your own home
as well as raves and
recommendations from
devotees such as Natalie
Portman, Jason
Schwartzman, Mary-Louise

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Parker, Zooey Deschanel,
and Pamela Anderson. For
confectionists of all
kinds, delicious
alternatives lie within:
Red Velvet Cupcakes,
Chocolate Shortbread

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Scones with Caramelized
Bananas, Strawberry
Shortcake, and BabyCakes
NYC's celebrated
frosting (so delicious
it has fans tipping back
frosting shots!), to

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name just a few.

And Dairy Free
Finally, Erin's blissful
desserts are yours for
the baking!

Bouchon Bakery

Sister Pie

Deliciously customisable

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cakes, bakes and treats.

THE NO.1 SUNDAY TIMES

BESTSELLER

Baking and Pastry

Quick and Easy Vegan

Celebrations

Joy the Baker Cookbook

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Modern Vegan Baking
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Chloe's Vegan Italian
Kitchen

**More than 300 recipes from
expert and artisan bakers,
covering breads, croissants,
flatbreads, pizzas, and**

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pies—Foods that demand the perfect crunch! From loaves to pastries, pizza to pie, Crusts covers it all! Between its elegantly designed covers, you'll discover: 300+ recipes from artisan bakers around the

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**world; gluten-free, Paleo,
vegetarian, and vegan recipes;
complete how-to sections on
making your own dough,
bread, and pizzas with easy-to-
follow instructions; helpful tips
and techniques from expert**

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**bakers and chefs; culinary
histories behind your favorite
loaves and pastries; an
illustrated catalog of more
than 100 grains from around
the world and throughout
time...and so much more! This**

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**cookbook is the ultimate
resource for every level chef,
and is a keystone addition to
your cookbook library. Bakers
and Chefs Barbara Elisi
Caracciolo — owner of
Spigamadre bakery in Sweden**

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and blogger behind Bread and
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Buswell – Certified Master
Baker, pastry chef-instructor
at the International Culinary
Center. Bakeries 158 Pickett
Street Café - South Portland,

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**ME 400 Gradi - East
Brunswick, VIC, Australia
Amy's Bread - New York, NY
Barton Springs Mills -
Dripping Springs, TX
Bellegarde - New Orleans, LA
Boulangerie - Kennebunkport,**

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**ME Boulted Bread - Raleigh,
NC Community Grains -
Oakland, CA Dante's Pizzeria
Napoletana - Takapuna, AK,
New Zealand Deux Bakery -
Santa Barbara, CA Flour
Bakery and Café - Boston, MA**

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Grain Craft - Chattanooga, TN

Kaufman's Bakery &

Delicatessen - Skokie, IL King

Arthur Flour Baking School -

Norwich, VT La Svolta Pizzeria

- Hampton, VIC, Australia

Lindley Mills - Graham, NC

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Maine Grains - Skowhegan, ME
Metropolitan Bakery -
Philadelphia, PA Oliveto -
Oakland, CA OTTO Pizza -
Portland, ME Pizza Pilgrims -
London, England Pizzaly -
Preston, VIC, Australia

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**Polestar Hearth Bread -
Guelph, ON, Canada Scoozi -
Ascot Vale, VIC, Australia
Settebello Pizzeria Napoletana
- New Lynn, AK, New Zealand
Seven Stars Bakery -
Providence, RI St-Viateur**

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Bagel - Montreal, QC, Canada

Sugar Bakeshop - Charleston,

SC Sugar Pie Bakery -

Charleston, WV Sugaree's -

New Albany, MS Sweet Life

Patisserie - Eugene, OR

Sweetery - Anderson, SC Swiss

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**Bakery - Vancouver, BC,
Canada Tano's Pizzeria -
Chicago, IL Theo & Co.
Pizzeria - Perth, WA, Australia
Winslow's Home - St. Louis,
MO Zingerman's - Ann Arbor,
MI**

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If you're passionate about eating well, you couldn't ask for a better travel companion than Alexander Lobrano's charming, friendly, and authoritative Hungry for Paris, the fully revised and updated

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**guide to this renowned
culinary scene. Having written
about Paris for almost every
major food and travel
magazine since moving there
in 1986, Lobrano shares his
personal selection of the city's**

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**best restaurants, from bistros
featuring the hottest young
chefs to the secret spots
Parisians love. In lively prose
that is not only informative but
a pleasure to read, Lobrano
reveals the ambience,**

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**clientele, history, and most
delicious dishes of each
establishment—alongside
helpful maps and beautiful
photographs that will surely
whet your appetite for Paris.
Praise for Hungry for Paris**

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“Hungry for Paris is required reading and features [Alexander Lobrano’s] favorite 109 restaurants reviewed in a fun and witty way. . . . A native of Boston, Lobrano moved to Paris in 1986 and never looked

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back. He served as the

European correspondent for
Gourmet from 1999 until it
closed in 2009 (also known as
the greatest job ever that will
never be a job again). . . . He
also updates his website

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frequently with restaurant reviews, all letter graded.”—Food Republic
“Written with . . . flair and . . . acerbity is the new, second edition of Alexander Lobrano’s Hungry for Paris, which

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**includes rigorous reviews of
what the author considers to
be the city's 109 best
restaurants [and] a helpful list
of famous Parisian restaurants
to be avoided.”—The Wall
Street Journal “A wonderful**

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guide to eating in

Paris.” —Alice Waters “Nobody
else has such an intimate
knowledge of what is going on
in the Paris food world right
this minute. Happily,
Alexander Lobrano has written

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**it all down in this wonderful
book.”—Ruth Reichl**

**“Delightful . . . the sort of
guide you read before you go
to Paris—to get in the mood
and pick up a few tips, a little
style.”—Los Angeles Times “No**

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**one is 'on the ground' in Paris
more than Alec Lobrano. . . .**

**This book will certainly make
you hungry for Paris. But even
if you aren't in Paris, his tales
of French dining will seduce
you into feeling like you are**

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here, sitting in your favorite bistro or sharing a carafe of wine with a witty friend at a neighborhood hotspot.”—David Lebovitz, author of The Sweet Life in Paris “Hungry for Paris is like a cozy bistro on a chilly

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**day: It makes you feel
welcome.” —The Washington
Post “This book will make
readers more than merely
hungry for the culinary riches
of Paris; it will make them
ravenous for a dining**

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**companion with Monsieur
Lobrano's particular warmth,
wry charm, and refreshingly
pure joie de vivre."—Julia Glass
"[Lobrano is] a wonderful man
and writer who might know
more about Paris restaurants**

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**than any other person I've ever
met.”—Elissa Altman, author of**

Poor Man's Feast

**More than 200 recipes from
Gaston Lenôtre's classic
cookbook, fully updated for the
modern chef along with**

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spectacular new photography.
Gaston Lenôte, the legendary
master French pâtissier, was
revered for having made
desserts lighter and more
delicious; his techniques
continue to influence pastry

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chefs in France and around the world. This new edition of the now cult cookbook—first published in English in 1977 as Lenôtre's Desserts and Pastries—has been updated in collaboration with the chefs at

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**Lenôtre Paris and two of the
founder's children. Two
hundred essential recipes
include croissants, éclairs,
crêpes, mille-feuilles, baba au
rhum, molten chocolate cake,
lemon meringue pie, and**

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**mango tartlet. The chefs at
Lenôte Paris—who run a world-
class cooking school—have
adapted the recipes for
amateur bakers and
experienced professionals alike
who seek inspiration from the**

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**rich tradition of Lenôtre's
French pâtisserie.**

**The fastest selling baking book
of all time, from social media
sensation Jane's Patisserie
'This will be the most-loved
baking book in your stash!' -**

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Zoë Sugg Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable,

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**and packed with your favourite
flavours. Covering everything
from gooey cookies and
celebration cakes with a
dreamy drip finish, to fluffy
cupcakes and creamy no-bake
cheesecakes, Jane' Patisserie is**

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easy baking for everyone.

**Whether you're looking for a
salted caramel fix, or a spicy
biscoff bake, this book has
everything you need to create
iconic bakes and become a star
baker. Includes new and**

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**exclusive recipes requested by
her followers and the most
popular classics from her blog
- NYC Cookies, No-Bake
Biscoff Cheesecake, Salted
Caramel Drip Cake and more!
Très Green, Très Clean, Très**

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Chic

French Pastries and Desserts

by Lenôte

**A Chef's Show-Stopping Vegan
Recipes**

The Green Macarons

Bread Alone: Bold Fresh

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**The Native Foods Restaurant
Cookbook**

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

The instant New York Times

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bestseller. A groundbreaking method to master all types of diabetes by reversing insulin resistance. Current medical wisdom advises that anyone suffering from diabetes or prediabetes should eat a low-carbohydrate, high-fat diet. But in this revolutionary

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book, Cyrus Khambatta, PhD, and Robby Barbaro, MPH, rely on a century of research to show that advice is misguided. While it may improve short-term blood glucose control, such a diet also increases the long-term risk for chronic diseases

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like cancer, high blood pressure, high cholesterol, chronic kidney disease, and fatty liver disease. The revolutionary solution is to eat a low-fat plant-based whole-food diet, the most powerful way to reverse insulin resistance in all types of diabetes: type

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1, type 1.5, type 2, prediabetes, and gestational diabetes. As the creators of the extraordinary and effective Mastering Diabetes Method, Khambatta and Barbaro lay out a step-by-step plan proven to reverse insulin resistance-the root cause of blood

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glucose variability- while improving overall health and maximizing life expectancy. Armed with more than 800 scientific references and drawing on more than 36 years of personal experience living with type 1 diabetes themselves, the authors show how to

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eat large quantities of carbohydrate-rich whole foods like bananas, potatoes, and quinoa while decreasing blood glucose, oral medication, and insulin requirements. They also provide life-changing advice on intermittent fasting and daily exercise

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and offer tips on eating in tricky situations, such as restaurant meals and family dinners. Perhaps best of all: On the Mastering Diabetes Method, you will never go hungry. With more than 30 delicious, filling, and nutrient-dense recipes and

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backed by cutting-edge nutritional science, Mastering Diabetes will help you maximize your insulin sensitivity, attain your ideal body weight, improve your digestive health, gain energy, live an active life, and feel the best you've felt in years.

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From game day snacks to birthday sweets, “ the recipes are so tempting, readers might not be able to resist their allure until the prescribed holiday ” (VegNews). Celebrations mean food—lots of it! But if you, your family, or your friends are

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among the ever-growing millions of people eating vegan, you might be wondering: How can I make classic holiday and party fare—without milk, cheese, eggs, or meat? This cookbook answers that question! Alicia C. Simpson, author of Quick and Easy

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Vegan Comfort Food, is out to prove that sharing delicious vegan eats will make you a party starter (and definitely not a party pooper). From Seitan Parmesan and Sweetheart Sangria for Valentine ' s Day, to “ Tourkey ” Cutlets and Roasted

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Garlic Smashed Potatoes for
Thanksgiving, Alicia serves up all
your holiday favorites—with
complete menus for: New Year ' s
Eve • Valentine ' s Day • Game
Day • Mardi Gras • St. Patrick ' s
Day • Easter • Cinco de Mayo •

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Independence Day • Halloween •
Thanksgiving • Hanukkah •

Christmas • Kwanzaa • ... Plus
Birthday Sweets! Not a gourmet chef?
Not to worry! Everything from Naw-
Fish É touff é e to Vanilla Bean Ice
Cream is quick and easy to prepare.

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Quick and Easy Vegan Celebrations takes the guesswork out of get-togethers, so all you have to do is send out those invitations—and enjoy the vegan cooking, partying . . . and eating! “ Alicia makes vegan cooking non-intimidating and comfortable. ”

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Celebrate the gorgeous and delicious possibilities of plant-based Southern cuisine. Inspired by the landscape and flavors of his childhood on the Mississippi Gulf Coast, Timothy Pakron found his heart, soul, and

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calling in cooking the Cajun, Creole, and southern classics of his youth. In his debut cookbook, he shares 125 plant-based recipes, all of which substitute ingredients without sacrificing depth of flavor and reveal the secret tradition of veganism in

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southern cooking. Finding ways to re-
create his experiences growing up in
the South--making mud pies and
admiring the deep pink azaleas--on
the plate, Pakron looks to history and
nature as his guides to creating the
richest food possible. Filled with as

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many evocative photographs and stories as easy-to-follow recipes,

Mississippi Vegan is an ode to the transporting and ethereal beauty of the food and places you love.

The essential guide to truly stunning desserts from pastry chef Francisco

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Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building

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blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography

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displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern

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desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a

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highly respected pastry chef and the author of Frozen Desserts and The Modern Caf é , both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, The Elements of Dessert is a must-have resource for professionals,

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students, and serious home cooks.

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Mastering Diabetes

Bread Revolution

The Chinese Vegan Kitchen

200 Classic Recipes Revised and
Updated

100 Simple and Comforting Recipes

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The 100 Best Vegan Baking Recipes
The Ultimate Baker's Book

This collection of cookbooks interprets the savory flavors of international cuisines for the animal-free, vegan diet. Each region's most famed

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***dishes are detailed or
redesigned to be meat-and
dairy-free. With recipes for
appetizers, breads, salads,
main courses, desserts, and
drinks, each cookbook covers
the entire culinary palate.
Classic French dishes are***

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***reinterpreted in this
collection of recipes for the
animal-free diet. This recipe
book remains true to
authentic French flavors in its
meat-and dairy-free
renditions of pate, terrine,
cassoulet, ratatouille. walnut***

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**bread, and apricot
frangipane.**

***New from the bestselling
author of My Bread: A clear,
illustrated guide to making
sourdough and the Italian-
inspired café dishes from one
of Manhattan's best bakeries.***

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***Founded in 1994, Sullivan
Street Bakery is renowned for
its outstanding bread, which
graces the tables of New
York's most celebrated
restaurants. The bread at
Sullivan Street Bakery,
crackling brown on the***

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outside and light and aromatic on the inside, is inspired by the dark, crusty loaves that James Beard Award-winning baker Jim Lahey discovered in Rome. Jim builds on the revolutionary no-knead recipe

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**he developed for his first
book, *My Bread*, to outline his
no-fuss system for making
sourdough at home. Applying
his Italian-inspired method to
his repertoire of pizzas,
pastries, egg dishes, and café
classics, *The Sullivan Street***

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***Bakery Cookbook delivers the
flavors of a bakery Ruth
Reichl once called “a church
of bread.”***

***Say Bonjour to Green
Cuisine—it’s the new French
way to be healthy, happy, and
stylish, bien sûr! No one does***

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***food and lifestyle like the
French! That's why the
French approach to clean,
green eating adds a dash of
flair—or a drizzle of
decadence—to even the
humblest of fruits, veggies,
and legumes. In this cheerful,***

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**charming cookbook, Rebecca
Leffler shows you how they
do it. She introduces her
“best friend foods” like sweet
potatoes and chia, whirlwinds
through an entire rainbow of
juices and smoothies, and
keeps the focus on fitness,**

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**food, and fun in equal
measures. Globally inspired,
but with lots of French
accents, all 150 plant-based
recipes are free of gluten,
soy, and refined sugar.
Rebecca organizes them the
natural way: by season. Feed**

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***your body what it needs
during . . . Spring: Beet
Rawvioli with Faux-mage,
White Asparagus Velouté, Le
“Chic” Cake Summer: Salade
Niçoise, Cabinet Curry,
“Split”-Second Banana Ice
Cream Fall: Sobeautiful Soba***

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**Salad, Beauty Bourguignon,
Pancrêpes, Apple Tarte Tatin
Winter: Totally Wild Stuffed
Squash, Amaranth Caviar,
Happy Hazelnut Quinoa Bowl.
Plus, enjoy Rebecca's mood-
boosting tips year round:
natural beauty treatments,**

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***illustrated yoga poses, and
positive playlists to sing
along with as you peel, mince,
and stir. Having to choose
between pleasure and health
is so last season. It's time to
say non to unhealthy foods
and oui to color, flavor,***

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variety, and smiles!
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