

We Love Madeleines

James Beard Award-winner for Best Baking and Dessert Book 2017 All-new collection from a "revered icon" and "culinary guru" (New York Times). Over the course of her baking career, Dorie Greenspan has created more than 300 cookie recipes. Yet she has never written a book about them—until now. To merit her “three purple stars of approval,” every cookie had to be so special that it begged to be made again and again. Cookies for every taste and occasion are here. There are company treats like Portofignos, with chocolate dough and port-soaked figs, and lunch-box Blueberry Buttermilk Pie Bars. They Might Be Breakfast Cookies are packed with goodies—raisins, dried apples, dried cranberries, and oats— while Almond Crackle Cookies have just three ingredients. There are dozens of choices for the Christmas cookie swaps, including Little Rascals (German jam sandwich cookies with walnuts), Italian Saucissons (chocolate log cookies studded with dried fruit), and Snowy-Topped Brownie Drops. And who but America’s favorite baker could devise a cookie as intriguing as Pink-Peppercorn Thumbprints or as popular as the World Peace Cookie, with its 59 million Internet fans?

A congresswoman and her son reveal how he survived a ten-year battle with opioid abuse—and what their family’s journey to recovery can teach us about finding hope amid the unspeakable. “Beautiful and inspiring.”—Maria Shriver’s Sunday Paper (Book of the Week) When Madeleine Dean discovered that her son Harry was stealing from the family to feed a painkiller addiction, she was days away from taking the biggest risk of her life: running for statewide office in Pennsylvania. For years, she had sensed something was wrong. Harry was losing weight and losing friends. He had lost the brightness in his eyes and voice, changing from a young boy with boundless enthusiasm to a shadow of himself, chasing something she could not see. Now her worst fears had come to light. Under Our Roof is the story of a national crisis suffered in the intimacy of so many homes, told with incredible candor through the dual perspectives of a mother rising in politics and a son living a double life, afraid of what might happen if his secret is exposed. In this honest, bracing, yet ultimately uplifting memoir, they discuss the patterns of a family dealing with an unspoken disease, the fear that keeps addicts hiding in shame, and the moments of honesty, faith, and personal insight that led to Harry’s recovery. In a country searching for answers to the devastating effects of opioids and drug abuse, Under Our Roof is a ray of hope in the darkness. It is not only a love story between mother and son but also an honest account of a pressing national crisis by a family poised to make a difference.

The perceptive and beguiling tale of a young girl’s development as only her father can see it Chosen as one of the 50 Best Nonfiction Books of the Past 25 Years by Slate Like most biographies, Brian Hall’s charming account of his daughter Madeleine begins at her birth. But unlike most biographies, it concludes with her third birthday. Along the way, it describes Madeleine’s intriguing transition from infant solipsism through toddler self-absorption to a small person’s sociability. Drawing on the same subtle humor and eye for detail that imbued I Should Be Extremely Happy in Your Company, his acclaimed novel of the Lewis and Clark expedition, Hall gives us a look at Madeleine’s milestones: her first laugh, first words, first tantrum, and brings it all to life from the inside out. By speculating on his daughter’s perceptions and experience as she grows, Hall gives us candid and informed insights into the evolution of language, attachments and separations, and a youngster’s curiosity and fear. What emerges is a portrait growing consciousness in action, a universal voyage whose every revelation and frustration is captured with stunning detail and intimacy.

You have only to sink your fork into a moist lemon drizzle cake or enjoy the smell of freshly-baked cinnamon buns to understand why there are some sweet treats that we simply can’t resist returning to again and again. This book is a celebration of those recipes, drawing from a broad culinary heritage. From cookies and cakes to pastries and desserts, Victoria Glass charts the delicious range of some of our much-loved classics. Lesser-know smaller bakes such as Jumbles and Fat Rascals feature alongside indisputable classics such as Snickerdoodles and Blueberry Muffins. Larger cakes and pastries range from the quintessential Boston Cream Pie and Hummingbird Cake, to those creations with an international flair: delight with a decadent Austrian Sachertorte or a South African Melkertert. To finish, favorite Desserts include Peach Cobbler and Apple Brown Betty. Comforting and economical, these 60 vintage recipes are guaranteed to hit all the right notes of nostalgia and deliciousness.

Elegant French Tea Cakes to Bake and Share

Code Name Madeleine: A Sufi Spy in Nazi-Occupied Paris

One of Love’s Jansenists

Madeleine Goes to the Moon

A Son’s Battle for Recovery, a Mother’s Battle for Her Son

Cowgirl Chef

A guide to making the classic patisserie specialties. Perfect Patisserie is designed to help ambitious home cooks take the next steps in fancy baking. It provides clear instruction on how to make the components of patisseries, shows how to assemble them, and gives over 100 inspired ways to perfect the gorgeous delights found in Parisian shops. The book has over 100 ways to perfect patisserie, with fully illustrated tips and advice, and a delicious array of traditional and unique recipes organized into the five classic categories: 1. Macarons (sometimes called French macaroons) are the "supermodels" of the cake world and have become wildly popular in recent years. This section covers the anatomy of a macaron, macaron shells, types of meringue (French, Italian, Swiss), storing and serving, plus recipes that include Crème Brûlée Macaron, Jasmine Tea Macaron, and Chocolate Orange Macaron. 2. Choux is the basis of dozens of patisserie creations. This section covers techniques for choux pastry (Pâte Choux) and piping skills, with recipes that include Blackcurrant and Liquorice Religieuse, The Perfect Chocolate Éclair, Apple Crumble and Custard Caramel Éclairs. 3. Tarts includes techniques for sweet shortcrust pastry (Pâte Sucrée) and recipes that include Tarte au Citron; Mango, Milk Chocolate and Salt Caramel Tart; and Strawberry, Pink Peppercorn, and White Chocolate Tart. 4. Gateaux/Entremet are the exquisite assembled pastries that we first think of as patisserie. There are lessons for Génoise Sponge, Mousse, and how to layer and build cakes in frames. Recipes include Green Tea, Lemon and White Chocolate Mousse Delice; Volcano Cake; and Rasperry and Pistachio Mousse Cake. 5. Petits Fours and Other Small Cakes is for such little bites as Madeleines (honey and lavender), Canelé, Tuiles and French Butter Cookies. Two final sections focus on fillings and icings, and decorating and presentation. The techniques explained include tempering chocolate and working with caramel. There is also information on how to make cake boards, stands and boxes. In GET THE GLOW nutritional health coach to the stars Madeleine Shaw shows you that eating well can easily become a way of life, resulting in the hottest, healthiest and happiest you. Healthy eating shouldn't be about fad diets, starvation or deprivation. Instead, Madeleine's philosophy is simple: ditch the junk and eat foods that heal your gut so you can shine from head to toe and really get the glow. Lavishly illustrated with sumptuous photography, GET THE GLOW is a cookbook to be savoured. Madeleine shares 100 delicious, wheat- and sugar-free recipes bursting with flavour and nutritional value leaving you feeling full and nourished. Every mouth-watering dish is easy to make, contains ingredients that can be found in your local supermarket and won't break the budget. You'll lose weight, feel healthier and will glow on the inside and out. Including a six-week plan and advice on kitchen cupboard essentials and eating out, Madeleine's down-to-earth and practical guidance will help you to embrace GET THE GLOW as a lifestyle for good. This book will inspire you to fall back in love with food, life, and yourself.

A compulsively readable blend of romance and drama based on actual events in Britain and France leading up to D-Day in 1944 Matthew Hammond is a British military officer posted to the European theater during World War II. He sustained a serious injury on the front lines, so bad, in fact, that it cost him a lung. Now he is back in England, unable to fight, but he continues to serve his country by training new resistance fighters. One of the recruits under his command is Madeleine, a spellbinding, impassioned French-Canadian with eyes the “burnished brown of whiskey.” Despite military convention discouraging romance, they fall deeply in love, and Matthew is torn about putting Madeleine’s life in danger. He already has one tragic affair with a Resistance fighter burdening his heart—his former lover, Celestine, was killed because her assassination of a German doctor went awry. But the Allies are mustering all their resources for crucial beach landings in Normandy, and Matthew knows his unit will need to play a role. It will be a very dangerous mission: parachuting Madeleine in behind the Nazi lines. As she progresses through the training with her fellow recruits, Matthew can only hope that the skills he has taught her will keep her safe when the drop finally arrives. Drawing on true historical events, Watson delivers a tense, vivid tale of love during wartime, when the fates of men and women are caught in the sweep of history.

The first crowd-sourced cookbook from Chronicle Books, this celebration of the dainty French delight proves that classic doesn't have to mean conventional. Forty reverential recipes—developed by madeleine lovers from Italy to Oregon and curated by Miss Madeleine herself—break the mold, with unexpected delights from Rosemary Parmesan Polenta to Molasses Spice to Chocolate Hazelnut, plus gluten-free and vegan options. Featuring expert tips on choosing ingredients, mixing and baking batter, and picking the right pan, as well as a chapter on glazes, dips, and other toppings, the wisdom of dozens of aficionados comes together in this delectable ode to the little shell-shaped cake we love.

Madeleines

Just Desserts

Dorie's Cookies

Perfecting Patisserie

Delicious and Easy Recipes That Will Nourish You from the Inside Out

The America's Test Kitchen Family Baking Book

“ [This] lavishly illustrated labor of love is a must-have for any baker who seeks to create honest, authentic and flavorful breads and pastries. ” —Stanley Ginsberg, award-winning author of The Rye Baker Here is a go-to resource for bakers of all skill levels who love new information and techniques that lead to better loaves and more flavor. These forty-five foolproof recipes for delicious, nutritious, good-for-the-gut breads and pastries star a wide range of artisanal flours that are now readily available to home bakers. These flours add layers of flavor and texture, and combined with a natural starter and long fermentation, make these baked goods enjoyable even by those who have difficulty with gluten. In-depth master tutorials to starter, country loaves, and adjusting recipes for different flours are paired with step-by-step photography sequences that help visual learners get these fundamentals just right. Including recipes for one-of-a-kind rolls, scones, muffins, coffee cake, cookies, brownies, and more, this is a new take on baking for the home baker ’ s cookbook canon. “ Ellen King is one of my favorite bakers, and Hewn is a gem—there ’ s nowhere else you can get such good bread made with flour that been so thoughtfully sourced and handled. Here, Ellen shows you how to do it. ” —Mark Bittman, #1 New York Times bestselling author “ Why on earth pick up a bag of flour with strange sounding names such as Red Fife, Turkey Red, or Marquis? Allow Ellen King of renowned Hewn Bakery to explain how these heritage varieties add complexity and mesmerizing flavor to your baking. ” —Maria Speck, award-winning author of Simply Ancient Grains

This middle-grade biography explores the life and works of Madeleine L’Engle —written by her granddaughters. This elegant and insightful biography of Madeleine L ’ Engle (1918–2007) was written by her granddaughters, Charlotte Jones Voiklis and Léna Roy. Using never-before-seen archival materials that include photographs, poems, letters, and journal entries from when Madeleine was a child until just after the publication of her classic, A Wrinkle in Time, her granddaughters weave together an in-depth and unique view of the famous writer. It is a story of overcoming obstacles—a lonely childhood, financial insecurity, and countless rejections of her writing—and eventual triumph. Becoming Madeleine will speak not only to fans of the icon ’ s work, but also to anyone interested in baking.

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

A comprehensive cookbook with 200 recipes for the way people want to eat and bake at home today, with gluten-free options, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco’s acclaimed Tartine Bakery. Tartine All Day is Tartine cofounder Elisabeth Prueitt ’ s gift to home cooks everywhere who crave an all-in-one repertoire of wholesome, straight-forward recipes for the way they want to eat morning, noon, and night. As the family cook in her own household, Prueitt understands the challenge of making daily home cooking healthy, delicious, and enticing for all—without wearing out the cook. Through concise instruction Prueitt translates her expertise into home cooking that effortlessly adds variety and brings everyone to the table. With 200 recipes for everything from the best-ever salad dressings to genius gluten-free pancakes (and 45 other gluten-free options), the greatest potato gratin, fool-proof salmon and roasted chicken, and dreamy desserts, Tartine All Day is the modern cookbook that will guide and inspire home cooks in new and enduring ways.

Nadiya Bakes

Not Quite A Bride

Get The Glow

Life Is What You Bake It

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

Heritage Baking

Madeleine is a little girl with a BIG imagination. One day she builds herself a rocket and flies it to the moon. What will happen when she gets there? Will she make new friends? Will she return home safely? And more importantly, will she tidy her room? Madeleine Goes to the Moon is a beautiful, musical, rhyming story that children are sure to love.

Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent.

Follows a restless ghost as she yearns for the touch that will release her from her purgatory, while a young historian searches for true love in New Orleans

In this bold, innovative work, Dorinne Kondo theorizes the racialized structures of inequality that pervade theater and the arts. Grounded in twenty years of fieldwork as dramaturg and playwright, Kondo mobilizes critical race studies, affect theory, psychoanalysis, and dramatic writing to trenchantly analyze theater’s work of creativity as theory: acting, writing, dramaturgy.

Race-making occurs backstage in the creative process and through economic forces, institutional hierarchies, hiring practices, ideologies of artistic transcendence, and aesthetic form. For audiences, the arts produce racial affect--structurally over-determined ways affect can enhance or diminish life. Upending genre through scholarly interpretation, vivid vignettes, and Kondo’s original play, Worldmaking journeys from an initial romance with theater that is shattered by encounters with racism, toward what Kondo calls reparative creativity in the work of minoritarian artists Anna Deavere Smith, David Henry Hwang, and the author herself. Worldmaking performs the potential for the arts to remake worlds, from theater worlds to psychic worlds to worldmaking visions for social transformation.

The Madeleine Project

Slow Cooker: The Best Cookbook Ever with More Than 400 Easy-to-Make Recipes

Decadent Recipes from San Francisco’s Premium Bean-to-Bar Chocolate Company

The Sarrans Return

A Novel

Under Our Roof

A hilarious and heartwarming debut novel of big dreams, big days, and even bigger lies. . . Molly Harrigan has always dreamed of the perfect wedding, she just never thought she'd be in scores of them as the bridesmaid. Now on her thirtieth birthday--after her younger, married sister announces that she's pregnant--Molly's old dream takes on an all-new urgency. It doesn't help matters that her best friend Brad drops the bomb that he's engaged to his spoiled brat of a girlfriend. Devastated, Molly does what almost no one in the same situation would do. With a giant wedding fund burning a hole in her pocket (courtesy of her late, beloved grandmother), Molly hires a fiancé. Now armed with the perfect boyfriend, Molly stages a whirlwind courtship, engagement, and grand-ballroom-style wedding. Lying to her friends and family is a small price to pay for cake-tastings, gift registries, and dress fittings. But lying to herself could cost Molly her one chance at true love--with a man whose feet are turning as cold as her own. . .

The IBPA Awards winner that’s packed with more than forty delicious, easy-to-follow recipes fit for any occasion—and perfect for every baker-in-progress. It’s easy to understand why baking is so much fun. There’s nothing quite as satisfying as measuring and mixing ingredients, putting dough or batter into a hot oven, watching—and smelling!—the transformation during baking, and finally removing delicious sweets from the oven. But the best part is sharing the treats you made with love with your friends and family. American Girl Baking provides decadent and delightfully simple recipes that everyone will love. Cookies: From cookie flower pops and cinnamon-sugar snickerdoodles to pinwheel icebox cookies to ice cream sandwiches—find something for every craving. Cupcakes: With kid-favorites flavors like PB & J, s’mores and snowball, and more adult flavors like carrot cake, red velvet, and white chocolate and raspberry, there’s something for every family member. Madeleines: Honey or orange, chocolate or vanilla, no matter what flavor they are—madeleines are a delicious and dainty treat! Baking: A wide range of sweets as diverse as chocolate truffles, rocky road fudge, fruity turnovers, caramel-glazed blondies, and everything in between. Whether you follow each recipe step-by-step or add your own unique twist, baking is a great opportunity to let your personality shine and to create mouthwatering goodies. The American Girl Baking book goes with the exclusive line of bakeware products from Williams-Sonoma and American Girl, but these delicious recipes can be made with the utensils you already have in your home.

Presents over seven hundred recipes, organized into such categories as rustic breads, fancy cookies, and fruit desserts, along with step-by-step instructions for some dishes and tips on procedures, equipment, and ingredients.

Contains recipes from around the world for madeleines, including honey almond, lemon-cocoa nib, and vanilla malt.

Deliciously Vintage

60 beloved cakes and bakes that stand the test of time

Baking

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

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

Recipes for Good Times

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 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 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 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.

A Wrinkle in Time is the winner of the 1963 Newbery Medal. It was a dark and stormy night–Meg Murry, her small brother Charles Wallace, and her mother had come down to the kitchen for a midnight snack when they were upset by the arrival of a most disturbing stranger. "Wild nights are my glory," the unearthly stranger told them. "I just got caught in a downdraft and blown off course. Let me sit down for a moment, and then I'll be on my way. Speaking of ways, by the way, there is such a thing as a tesseract." A tesseract (in case the reader doesn't know) is a wrinkle in time. To tell more would rob the reader of the enjoyment of Miss L'Engle's unusual book. A Wrinkle in Time, winner of the Newbery Medal in 1963, is the story of the adventures in space and time of Meg, Charles Wallace, and Calvin O'Keefe (athlete, student, and one of the most popular boys in high school). They are in search of Meg's father, a scientist who disappeared while engaged in secret work for the government on the tesseract problem.

Chocophiles are discovering what professional bakers such as Alice Medrich and David Lebovitz have known all along: Guittard, San Francisco's oldest continuously family-owned chocolate company, makes some of the best premium chocolate available. With 50 tempting photographs and 60 simple recipes for every kind of indulgence, Amy Guittard presents tried-and-true favorite recipes from five generations of Guittards, ranging from start-your-day-right Chocolate Cherry Scones to fudgy Mocha Cookies and deep, dark Chocolate Caramel Pecan Bundt Cake. Leave it to the people who really know chocolate to make a collection of recipes that are sure to make every chocolate lover long for one bite more.

*We Love Madeleines*Chronicle Books

Stories From a Diplomat's Jewel Box

The Sarrans Box Set

An Autobiography

Becoming Madeleine: A Biography of the Author of A Wrinkle in Time by Her Granddaughters

Texas Cooking with a French Accent

Madeleine's World

A native Texan who began her own French-Texan fusion catering business in Paris shares more than one hundred of her recipes, including chorizo-châevre muffins, baked blue cheese grits, walnut tarts, and profiteroles with hot fudge sauce.

It wouldn't be the holidays without cookies and cocktails! These ever-popular recipes, culled from Chronicle Books' best cookbooks through the years, make the perfect collection for anyone planning a festive little fête. With 12 classic cookies and 12 sparkling cocktails, ranging from Chocolate Peppermint Cookie Bark and Pistachio and Cranberry Biscotti to Blood Orange Martinis and Champagne Cocktails–these evergreen favorites will always make the gathering merry and bright.

Breakfasts, lunches, dinners, and desserts—at the push of a button—from Huevos Rancheros to Brats ‘n’ Beer, Cajun Chicken Gumbo to Orange-Spiced Coffee. This is the only slow cooker book for busy people. With over four hundred recipes, it saves time and money week after week with easy meals that keep one eating well at home every day. From Old-Fashioned Chicken Pot Pie to Mexican Hot Chocolate Lava Cake, this cookbook contains recipes for everything from soups and roasts to cobblers and puddings, inspiring night after night of great meals. Prep a few ingredients, toss them in the pot, and let the cooker work its magic while you’re gone for the day. Return to a slow-cooked, deeply flavored, great-smelling dinner for you and your family–every night!

The Sarrans are back and they are angry. They heard from their fems that women on Earth are abused. Horrified, they made it part of their mission to rescue these women from their abusers. Mark and Juraens lead the delegation to negotiate for fems, cats, chocolates, and coffee in exchange for gold and Sarran technology. They have an extra incentive -- they both sensed their Bonded is on Earth. Sara Hayden, the wife of up-and-coming politician, is being beaten with a baseball bat when Mark and Juraens hear her son’s psychic scream. They teleport to render aid and discover Sara is their fem. Now they must get her and her son Michael away from her abusive spouse, and convince her father, senator and would-be presidential candidate Sam Johnson, to join them. Fortunately Sara’s cat Chou adopts them wholeheartedly. While they are recruiting cats for Sarran, a beat-up tomcat named Aloysius and a grey kitten called Shadow join them on their quest.

Pâtisserie at Home: Step-by-step recipes to help you master the art of French pastry

Recipes for Cookies, Cupcakes & More

Bouchon Bakery

We Love Madeleines

2nd Edition

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!

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

The learn-to-bake master class in a book. The craft of baking is based on good technique. Learn the fundamentals well, and you can bake perfect cakes, cookies, tarts, breads, and pastries each and every time. That's the premise of Baking, revered cooking teacher James Peterson's master course in baking fundamentals. In more than 350 recipes and auxiliary techniques—most accompanied by illuminating step-by-step photographs—Peterson lays the foundation for lifelong baking success. This book teaches you how to build finished baked goods from their essential components, providing both maximum guidance for less experienced bakers and great creative freedom for more confident bakers. The Cakes chapter, for example, presents basic cake recipes (Moist Sponge Cake, Devil' s Food Cake) followed by frostings, fillings, and glazes (Professional-Style Buttercream, White Chocolate Ganache), allowing you to mix and match endlessly. Or, if you're looking for knockout assembled cakes, go to the end of the chapter and discover complete illustrated instructions for, say, a decadent Chocolate Hazelnut Cake with Chocolate Filling and Hazelnut Buttercream, or an elegant Peach Crème Mousseline Cake. Baking is packed with the basic, must-have recipes for every baker's repertoire (as well as more ambitious classics), such as: Pound Cake • Crème Anglaise • Chiffon Cake • Cheesecake • Classic Puff Pastry • Cherry Pie • Lemon Meringue Pie • Miniature Raw Fruit Tarts • Linzertorte • Cream Puffs • Chocolate Croissants • Cheese Danish • Basic Butter Cookies • Lemon Bars • Biscotti • Challah • Rye Bread • Focaccia • Blueberry Muffins • Scones • Flourless Chocolate Cake • Cheese Souffles • Miniature Cake Petits Fours • Apple Strudel • Napoleons • Rolled Fondant • Bûche de Noël • Éclairs • Mushroom Jalousie Copious photographs inspire and help bakers visualize the crucial moments of hundreds of recipes and techniques, including: Troubleshooting Tarts and Pies • Baking "Blind" • Making Liquid Fondant • Coating a Cake with Hot Icing • Assembling a Layer Cake without Using a Cake Stand • Decorating a Cake with a Caramel Cage • Coloring Marzipan • Making a Rolled Cake • Decorating Cookies with Colored Sugar • Filling and Using a Pastry Bag • Kneading Wet Dough in a Food Processor • Scoring Dough • Shaping a Fougasse • Repairing Chocolate Mixtures that Have Seized • Cooking Sugar Syrup to the Soft Ball Stage Thorough, approachable, and authoritative, Baking shows why James Peterson is a trusted source for home cooks of every level. Work your way through this book, and you will gain the skills you'll need for impressive results every time.

"This extraordinary little book touched me deeply. Part graphic novel, part literary archeology, the author slowly unpacks a dusty cellar, and brings her subject to life. Even Madeleine's recipes have risen. Who would have guessed Twitter could be so poetic." --Elizabeth Bard, author ofLunch in Paris: A Love Story, with Recipes andPicnic in Provence A young woman moves into a Paris apartment and discovers a storage room filled with the belongings of the previous owner, a certain Madeleine who died in her late nineties, and whose treasured possessions nobody seems to want. In an audacious act of journalism driven by personal curiosity and humane tenderness, Clara Beaudoux embarks onThe Madeleine Project, documenting what she finds on Twitter with text and photographs, introducing the world to an unsung twentieth-century figure. Along the way, she uncovers a Parisian life indelibly marked by European history. This is a graphic novel for the Twitter age, a true story that encapsulates one woman's attempt to live a life of love and meaning together with a contemporary quest to prevent that existence from slipping into oblivion. Through it all,The Madeleine Project movingly chronicles, and allows us to reconstruct, intimate memories of a bygone era. Clara Beaudoux is a Paris-based journalist for the France Info news network.The Madeleine Project has been wildly popular in France. You can follow her on Twitter at @Clarabdx. Reading group guide toThe Madeleine Project, as well as a related recipe booklet, is available free of charge at newvesselpress.com.

Recipes for Cookies, Cupcakes, and More

Good Things Come to Those Who Bake

Sally's Baking Addiction

Madeleine's Ghost

Worldmaking

A Wrinkle in Time

The petite shell-shaped cakes known as madeleines are versatile, pretty, and absolutely delicious. Made famous by Marcel Proust in his novel In Search of Lost Time, this classic French treat is now loved the world over. Beautifully illustrated and lovingly researched, Madeleines features recipes for an incredible variety of flavors and combinations, including such decadent desserts as Dark Chocolate Espresso Madeleines, savory appetizers like Pesto and Pine Nut Madeleines, and showstoppers like Cheesecake Madeleines with Lingonberry Preserves And making these adorable cakes has never been easier—author Barbara Feldman Morse has developed a unique quick-and-simple method for baking perfect madeleines again and again. Pour a cup of tea and enjoy this quick trip to France with Madeleines!

A CrimeReads Most Anticipated Book of 2020 A Padma Lakshmi Favorite Read of 2021 The captivating story of the valiant Noor Inayat Khan, daughter of an Indian Sufi mystic and unlikely World War II heroine. Raised in a lush suburb of 1920s Paris, Noor Inayat Khan was an introspective musician and writer, dedicated to her family and to her father’s spiritual values of harmony, beauty, and tolerance. She did not seem destined for wartime heroism. Yet, faced with the evils of Nazi violence and the German occupation of France, Noor joined the British Special Operations Executive and trained in espionage, sabotage, and reconnaissance. She returned to Paris under an assumed identity immediately before the Germans mopped up the Allies’ largest communications network in France. For crucial months of the war, Noor was the only wireless operator there sending critical information to London, significantly aiding the success of the Allied landing on D-Day. Code-named Madeleine, she became a high-value target for the Gestapo. When she was eventually captured, Noor attempted two daring escapes before she was sent to Dachau and killed just months before the end of the war. Carefully distilled from dozens of interviews, newly discovered manuscripts, official documents, and personal letters, Code Name Madeleine is both a compelling, deeply researched history and a thrilling tribute to Noor Inayat Khan, whose courage and faith guided her through the most brutal regime in history.

Four best-selling MMF science fiction romance novels by popular author A.C. Katt now available in one box set! Contains the stories: The Sarran Plague: The Sarran Warriors came home from victory to genocide. The enemy had unleashed a virus fatal to all fertile fems on the Home Planet. The Sarrans mated in Triad; without fems, civilization ended. For two cycles they searched the Galaxy for a genetically compatible vessel. They found Earth. Living with Syn: Syn Sinclair is one of the women taken from Earth to Sarran to replenish the fem population. As soon as her WarriorPair bring her to their home, she works to gain their respect. Her insights as a psychologist combined with her new Psy powers might help her Warriors find out who the traitors are in the Sarran government and devise a plan to capture them. The Sarrans Return: The Sarrans return for cats, coffee, chocolate, and fems. Mark and Juraens have another mission: to rescue abused women. One of them turns out to be their own fem, Sara. The Sarrans Senator: When Senator Samuel Johnson comes to Sarran, he’s surprised to bond with Tarin, one of Sarran's top engineers. Sam's love gives him a new lease on life. Together they bond with Meg, a talented woman who fled to Sarran like so many Earth women looking for a new life. Things are settling down between Sarran and Earth, but when the Zyptz attack both planets, their mutual dependence becomes evident.

“Jewelry isn’t ordinarily a tool of political persuasion, but in this beautiful book, Madeleine Albright, American ambassador to the United Nations and then the nation’s first female secretary of state, tells the compelling story of how these small objects became part of her ‘personal diplomatic arsenal.’” – The Chicago Tribune From New York Times bestselling author and former secretary of state Madeleine Albright, Read My Pins is a story and celebration of how one woman's jewelry collection was used to make diplomatic history. Part illustrated memoir, part social history, Read My Pins provides an intimate look at Albright's life through the brooches she wore. Her collection is both international and democratic—dime-store pins share pride of place with designer creations and family heirlooms. Included are the antique eagle purchased to celebrate Albright's appointment as secretary of state, the zebra pin she wore when meeting Nelson Mandela, and the Valentine's Day heart forged by Albright's five-year-old daughter. Read My Pins features more than 200 photographs, along with compelling and often humorous stories about jewelry, global politics, and the life of one of America's most accomplished and fascinating diplomats.

Perfect Patisserie

A Biography of a Three-Year-Old

Madeleine's War

Mastering Macarons, Madeleines and More

Guittard Chocolate Cookbook

Tartine All Day

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

This book is designed and written to help ambitious home cooks take the next steps in cake making. At its simplest patisserie is about building blocks. Building blocks of texture, flavour, and decoration. The components are often easily created, but when assembled into a finished cake they give the illusion of overall complexity. With an understanding of the key techniques behind each

component, delicious and elegant delights are achievable at home. This book provides you with those tried and tested component recipes and examples of cakes that highlight them. Common patisserie problems and how to avoid them are also covered. Further detail on key kitchen equipment and organization will help cooks approach patisserie with a firm foundation for baking sensational treats. Patisserie requires additional skills beyond those necessary for usual home baking. A trusted recipe is the essential starting point, but beyond that planning, kitchen organization, and meticulous technique are vital. This book demonstrates many of these techniques and approaches. However, the joy and challenge of good patisserie is the development of your intuitive cookery skills. Tiny decisions about textures, temperatures, tastes, and appearance are the indefinable differences between good and exceptional cakes. As much as the recipes and guidance in this book are here to guide they should be used as a launch pad for your own journey. The ingredients you use, equipment, kitchen temperature, and humidity will vary and necessitate minor changes to the recipes and methods. Keep notes and trust your instincts.

This charming little book will teach you everything you need to know—from cookies to bundt cakes—so you can make the most exciting recipes and be the best baker in town. This pocket-sized baking book is awash in charm, color, and smart puns for bakers: you can have your cake and eat it too! Thirty recipes range from chocolate brownies, shortbread caramel slice, and chocolate chip cookies to layered berry pavlova and chocolate ganache bundt. Its compact size makes it unimimidating and also a perfect gift, even if it's just for yourself. In Charlotte's own words, You'd butter believe this is the only baking book you'll need.

Race, Performance, and the Work of Creativity

Madeleine

Read My Pins

Modern Recipes for the Home Cook [A Cookbook]

The Hello Kitty Baking Book

Cookies & Cocktails