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KEY=PDF - ERICK FARMER

GO DAIRY FREE

THE ULTIMATE GUIDE AND COOKBOOK FOR MILK ALLERGIES, LACTOSE INTOLERANCE, AND CASEIN-FREE LIVING

BenBella Books 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 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 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 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 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 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 satisfy those dairy cravings
- A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, 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 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 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 suggestions for restaurant dining, travel, celebrations, and other social situations
- Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances
- Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

INSTANT POT BUCKET LIST

Recipe This The ONLY kitchen gadgets food blog that caters for both metric and imperial readers. Featuring metric, imperial, Celsius and Fahrenheit. Kitchen gadget recipes has never tasted so good and this instant pot bucket list recipes ebook is another reader favourite. Sharing easy instant pot recipes and ideas that you can cook at home in your instant pot. Regardless of having the instant pot, pressure king pro, mealthy, or ninjafodi, these recipes are easy to follow along and make in your brand of electric pressure cooker. Through this instant pot beginner cookbook, it can help both novice and experienced home cooks enjoy exciting new ways to use the instant pot. There are 25 incredibly easy instant pot beginner recipes in this ebook. Inspired by the idea of doing a bucket list of the must make instant pot recipes and converting it into an ebook for you. Work your way through our instant pot bucket list and learn new things to cook in the instant pot. Here are 10 reader favourites featured in the instant pot bucket list:

- Instant Pot Steamed Broccoli
- Instant Pot Frozen Vegetables
- Instant Pot Butternut Squash
- Instant Pot Carrots
- Instant Pot Egg Bites
- Instant Pot Hard Boiled Eggs
- Instant Pot Beef Tips & Gravy
- Instant Pot Roast Beef
- Instant Pot Brown Rice
- Instant Pot Popcorn

All the instant pot recipes featured are personally created by husband and wife duo Dominic and Samantha Milner. Dominic worked as a chef for more than a decade, before taking on the role as the personal chef to millions via the readers of *Recipe This*. Samantha is the personality behind the blog and together they make an amazing double act that is loved by their readers from around the world. Showing that using an instant pot is not as scary or difficult as you first thought, they have been showing people how to use the instant pot since 2011. Bonus Instant Pot Cooking Charts In the instant pot ebook you will also have the chance to download some free instant pot cooking charts that will help you further with your instant pot cooking. Ideal for learning cook times and temperatures and perfect for easy reference later. *Recipe This* Worldwide Recipe Conversions With a growing worldwide audience of instant pot readers, *Recipe This* made the decision to offer their recipes to everyone. In the instant pot recipe ebook you will see metric and imperial conversions in every recipe. They also include both Celsius and Fahrenheit. You also have a handy worldwide food conversion too. This includes food mentioned in recipes that carry a different name in the US to the UK. Making it easy for both US and UK readers to equally understand. Plus, plenty of food swaps if you can't source ingredients locally.

BEST BREAD MACHINE RECIPES

Better Homes & Gardens Books Offers advice on using a bread machine and gathers recipes for sweet breads, pizza crust, flatbreads,

savory loaves, sourdoughs, and whole grain breads

SUZANNE SOMERS' FAST AND EASY

LOSE WEIGHT THE SOMERSIZE WAY WITH QUICK, DELICIOUS MEALS FOR THE ENTIRE FAMILY!

Harmony The best-selling author of *Eat, Cheat, and Melt the Fat Away* presents one hundred all-new recipes for delicious, easy-to-prepare, and healthful dishes, all of which can be prepared in thirty minutes or less. Reprint. 250,000 first printing.

BRILLIANT BREADMAKING IN YOUR BREAD MACHINE

Hachette UK There's nothing quite like the flavour and aroma of freshly baked bread. Your bread machine gives the pleasure of both with the least effort on your part. This book is for those who are new to bread making and those who want to expand their repertoire of recipes. It takes you through the basic techniques and provides foolproof advice on how to make the perfect loaf. From simple, straightforward loaves, which cost a fraction of the shop-bought equivalent, to more elaborately flavoured and handshaped creations, you'll discover over a hundred delicious recipes that make the most of your bread machine's potential. If you are concerned about what goes into the food you eat, you can now decide the ingredients of your daily bread yourself, and make bread that you will love. There are chapters on breads for those on special or restricted diets, such as gluten-free, and recipes using spelt and rye flours. All recipes are suitable for all makes of bread machine, and most recipes include ingredients for medium or large loaves or a small loaf using a compact bread machine.

LAVENDER & LOVAGE

A CULINARY NOTEBOOK OF MEMORIES & RECIPES FROM HOME & ABROAD

Passageway Press Part travel diary, part memoir, part history, and all cookbook, *Lavender & Lovage* is an invitation from Karen Burns-Booth to join her on a personal culinary journey through the memories of the places she has lived and visited. Born from her eponymous award winning blog this book contains 160 unique recipes, all beautifully photographed by the author. They showcase the breadth and depth of her travel. Karen has lived and travelled all over the world and has brought some of her favourite recipes, experiences, and memories to share here with her readers. Karen focuses on the best of traditional recipes, preserving the ways of eating that kept our ancestors healthy, a vital contribution to the modern food landscape. If you would like to see the old made new again, to taste slow food instead of fast, to make food personal yet international, you will find it here.

200 BREAD RECIPES

HAMLYN ALL COLOUR COOKBOOK

Hamlyn This title provides over 200 exciting new ways to bake delicious homemade bread with your bread machine. Presented in a handy format with colour photographs and easy-to-follow recipes in a bread machine, *Hamlyn All Colour Cookbook: 200 Bread Recipes* is great value for money. The book caters for both sweet and savoury tastes, as well as those with gluten and wheat allergies. With such mouthwatering combinations as halloumi and mint, olive and coriander and orange and poppy seed, baking has never been so satisfying!

NO DEADLINE FOR LOVE

Penguin Books India

BAKING WITH DORIE

SWEET, SALTY & SIMPLE

Mariner Books From James Beard Award-winning and NYT best-selling author Dorie Greenspan, a baking book of more than 150 exciting recipes Say "Dorie Greenspan" and think baking. The renowned author of thirteen cookbooks and winner of five James Beard and two IACP awards offers a collection that celebrates the sweet, the savory, and the simple. Every recipe is signature Dorie: easy--beginners can ace every technique in this book--and accessible, made with everyday ingredients. Are there surprises? Of course! You'll find ingenious twists like Berry Biscuits. Footlong cheese sticks made with cream puff dough. Apple pie with browned butter spiced like warm mulled cider. A s'mores ice cream cake with velvety chocolate sauce, salty peanuts, and toasted marshmallows. It's a book of simple yet sophisticated baking. The chapters are classic: Breakfast Stuff - Cakes - Cookies - Pies, Tarts, Cobblers and Crisps - Two Perfect Little Pastries - Salty Side Up. The recipes are unexpected. And there are "Sweethearts" throughout, mini collections of Dorie's all-time favorites. Don't miss the meringue Little Marvels or the Double-Decker Caramel Cake. Like all of Dorie's recipes, they lend themselves to being remade, refashioned, and riffed on.

BITTMAN BREAD

EASY WHOLE-GRAIN, NO-KNEAD, NATURALLY LEAVENED BREADS FOR EVERY DAY

Mariner Books A revolutionary approach to making easy, delicious whole-grain bread and more This is the best bread you've ever had--best tasting, nourishing, and easy to make right in your own kitchen. Mark Bittman and co-author Kerri Conan have spent years perfecting their delicious, naturally leavened, whole-grain bread. Their discovery? The simplest, least fussy, most flexible way to make bread really is the best. Beginning with a wholesome, flavorful no-knead loaf (that also happens to set you up with a sourdough starter for next time), this book features a bounty of simple, adaptable recipes for every taste, any grain--including baguettes, hearty seeded loaves, sandwich bread, soft pretzels, cinnamon rolls, focaccia, pizza, waffles, and much more. At the foundation, Mark and Kerri offer

a method that works with your schedule, a starter that's virtually indestructible, and all the essential information and personal insights you need to make great bread.

FLOUR, TOO

INDISPENSABLE RECIPES FOR THE CAFE'S MOST LOVED SWEETS & SAVORIES

Chronicle Books The ideal companion to *Flour*—Joanne Chang's beloved first cookbook—*Flour, too* includes the most-requested savory fare to have made her four cafés Boston's favorite stops for breakfast, lunch, and dinner. Here are 100 gratifying recipes for easy at-home eating and entertaining from brunch treats to soups, pizzas, pasta, and, of course, *Flour's* famous cakes, tarts, and other sweet goodies. More than 50 glorious color photographs by Michael Harlan Turkell take the viewer inside the warm, cozy cafés; into the night pastry kitchen; and demonstrate the beauty of this delicious food. With a variety of recipes for all skill levels, this mouthwatering collection is a substantial addition to any home cook's bookshelf.

OLD WORLD BREADS

"Originally published by The Crossing Press Specialty Cookbook series"--T.p. verso.

BAKING FOR THE HOLIDAYS

50+ TREATS FOR A FESTIVE SEASON

Chronicle Books A charming holiday baking cookbook brimming with delicious, indulgent recipes, cozy winter photography, and lots of holiday cheer from Sarah Kieffer. Here's a festive holiday baking book to celebrate this very special time of year. Sarah Kieffer, author of *100 Cookies*, beloved baker behind *The Vanilla Bean Blog*, and creator of the "bang-the-pan" method offers more than 50 delicious recipes for seasonal brunches, cookie swaps, and all those Christmas, Hanukah, and New Year's Eve parties. Delight family and friends with edible gifts and whip up some delicious baked goods to treat yourself through the long winter months after the holidays have ended. Recipes include: Triple Chocolate Peppermint Bark, Meyer Lemon-White Chocolate Scones, Pear-Almond Danish Bread, Hot Chocolate Cake, and Pumpkin Pie with Candied Pepita Streusel. With cozy holiday imagery, a lovely, clean aesthetic, and easy yet innovative recipes, this is a go-to cookbook for baking enthusiasts, anyone who loves the holiday season, and, of course, fans of Sarah Kieffer and her hugely popular cookie book, *100 Cookies*. **GREAT GIFT OPPORTUNITY:** With happy, festive photography and anyone-can-do-it recipes, this is a perfect holiday gift alongside a cute apron or baking product. It's sure to please anyone in your life who loves to while away the winter months in their warm and cozy kitchen. **BELOVED, ACCOMPLISHED BLOGGER AND AUTHOR:** Sarah Kieffer is the beloved blogger behind *The Vanilla Bean Baking Blog*, which won the *SAVEUR* Reader's Choice Best Baking & Desserts Blog in 2014. Her pan-banging cookie technique went viral on the *New York Times* website. She has written two cookbooks and been featured by *Food52*, *The Today Show*, *Mashable*, *The Kitchn*, *America's Test Kitchen*, *Huffington Post*, and more. Perfect for: • Bakers of all ages • Holiday bakers • Fans of Sarah's bang-the-pan cookies, *100 Cookies*, and *The Vanilla Bean Blog* • Holiday gift givers

GLUTEN-FREE BAKING FOR THE HOLIDAYS

60 RECIPES FOR TRADITIONAL FESTIVE TREATS

Chronicle Books Collects recipes for gluten-free holiday baked goods, including chocolate chip meringues, gingerbread cake with persimmon, mincemeat tarts, and sufganiyot.

TOTAL TRAINING FOR YOUNG CHAMPIONS

Human Kinetics Collects conditioning programs for athletes between the ages of six and eighteen, offering over three hundred exercises for increasing coordination, flexibility, speed, endurance, and strength

BAKERY-BREAD AND FERMENTED GOODS

Butterworth-Heinemann

FLOUR WATER SALT YEAST

THE FUNDAMENTALS OF ARTISAN BREAD AND PIZZA [A COOKBOOK]

Ten Speed Press **NEW YORK TIMES BESTSELLER** • From Portland's 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, 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 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 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 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 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 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 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 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 bread.

TASTE OF HOME BREADS

100 OVEN-FRESH LOAVES, ROLLS, BISCUITS AND MORE

Reader's Digest/Taste of Home 100 of Taste of Home's most popular bread recipes of all time. The familiar aroma of freshly baked bread wafting through the house delivers immediate comfort and cheery anticipation. Whether you are an experienced bread maker or a novice one, this lovely new cookbook has it all. It walks you through everything from the basics of bread making to more complex recipes to even using prepared dough and mixes to bring joy to your home in an instant. Savor a slice of buttery goodness every day. 100 great recipes in a super usable format, this is a great gift to go with that breadmaker! CHAPTERS An Introduction to Bread Baking Yeast Breads Rolls, Biscuits & More Quick Breads Breads Made Easy Muffins, Pull-Aparts & Other Surprises SAMPLING OF RECIPES Basic Homemade Bread Caraway Seed Rye Bread English Muffin Bread Loaf Muenster Bread French Loaves Cheese & Garlic Biscuits Grandma's Sweet Potato Biscuits Cornmeal Pan Rolls Herbed Bread Twists Pumpkin Bread Parmesan Zucchini Bread Elvis Banana Bread Ginger-Almond Pear Bread Easy Onion Crescent Rolls Apricot-Rosemary Scones Chocolate Monkey Bread Orange-Dream Pull Apart Bread Apple Coffee Cake Cranberry-Pistachio Sticky Buns

200 REALLY EASY RECIPES

HAMLIN ALL COLOUR COOKBOOK

Hamlyn Cooking a meal from scratch can be a satisfying, relaxing and rewarding experience, no matter what your level of experience and time available. If you are keen to develop your culinary skills but are unsure where to begin, Hamlyn All Colour Cookbook: 200 Really Easy Recipes provides the perfect solution. Here is a collection of varied and simple-to-make dishes for every occasion, from starters and main meals to delicious desserts. Why not impress your friends and family with roasted pumpkin soup, a warm scallop salad or perhaps a caramel ice cream cake?

AROUND MY FRENCH TABLE

MORE THAN 300 RECIPES FROM MY HOME TO YOURS

HarperCollins When Julia Child told Dorie Greenspan, "You write recipes just the way I do," she paid her the ultimate compliment. Julia's praise was echoed by the New York Times and the Los Angeles Times, which referred to Dorie's "wonderfully encouraging voice" and "the sense of a real person who is there to help should you stumble." Now in a big, personal, and personable book, Dorie captures all the excitement of French home cooking, sharing disarmingly simple dishes she has gathered over years of living in France. Around My French Table includes many superb renditions of the great classics: a glorious cheese-domed onion soup, a spoon-tender beef daube, and the "top-secret" chocolate mousse recipe that every good Parisian cook knows—but won't reveal. Hundreds of other recipes are remarkably easy: a cheese and olive quick bread, a three-star chef's Basque potato tortilla made with a surprise ingredient (potato chips), and an utterly satisfying roast chicken for "lazy people." Packed with lively stories, memories, and insider tips on French culinary customs, Around My French Table will make cooks fall in love with France all over again, or for the first time.

MY GLUTEN-FREE KITCHEN

MEALS YOU MISS MADE EASY

Gill & Macmillan Ltd Whether you have to cut gluten out of your diet or just feel better when you do, rediscover the joy of cooking with over 120 tasty, feel-good recipes that everyone will enjoy. When chef Gearóid Lynch was diagnosed with coeliac disease, the pleasure of cooking was briefly taken from him. Refusing to let the diagnosis limit his enjoyment of food, he created a variety of delicious, gluten-free adaptations of everyday dishes, which he shares in this book. As well as tempting breakfasts, lunches, dinners and desserts, such as buttermilk scones, camembert quiche, bacon and cabbage terrine and apple and pecan crumble, there's a section on store-cupboard staples and basics, including gluten-free bread, pizza and pasta. With the help of My Gluten-Free Kitchen and a few small adjustments, those with coeliac disease will no longer miss out on their favourite meals.

ME, MYSELF, AND PIE

MORE THAN 100 SIMPLE AND DELICIOUS AMISH RECIPES

Zondervan Filled with classic pie recipes such as apple and pecan, yet bolstered with modern pie innovations like pie pops and pies-in-a-jar, this is a collection of simple, straightforward recipes and stories of Amish life that will help bakers bring their families together around the table. Author and editor-in-chief of Cooking & Such magazine Sherry Gore provides tips and secrets to making delicious pies that your friends and families will love based off Amish baking traditions. In Me, Myself, and Pie, Gore shares recipes such as: Chocolate Chess Pie Banana Cream Pie Thanksgiving Pie Pink Lemonade Pie Amish Orange Pie Brimming with full-color photography of more than 100 recipes full of simple, wholesome ingredients and easy tried-and-true techniques that are sure to please any palate, this distinctive cookbook will help you bake the perfect Amish pie, whether you are a pie novice or a filled-pastry aficionado. Recipes include sweet and savory fillings, basic crusts, fruit pies, cream pies, meringues, scrumptious toppings, and so much more. Sprinkled throughout are Sherry Gore's personal stories of Amish life and culture that are best enjoyed over—what else?—a slice of homemade pie!

BREAD LOVER'S BREAD MACHINE COOKBOOK

A MASTER BAKER'S 300 FAVORITE RECIPES FOR PERFECT-EVERY-TIME BREAD-FROM EVERY KIND OF MACHINE

Harvard Common Press The author, a "master baker," reveals how she transcended her skepticism over bread machines and discusses the wide variety of techniques and breads available to home bakers. Simultaneous.

PAUL HOLLYWOOD'S BREAD

Bloomsbury Publishing Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, *Paul Hollywood's Bread* is all that you could want from a book and more. Get baking!

CHEESE BALLS

Chronicle Books From afternoon snacks to holiday crowd-pleasers, savor the many varieties of this retro treat with more than thirty no-fuss recipes. Forget the cheese plate! A cheese ball is the perfect way to shake up the appetizer spread. This cheerfully cheesy cookbook offers more than thirty simple recipes as well as quick and easy dippers and toppings to serve alongside. *Cheese Balls* features the classic Port Wine, the zesty Jalapeño Popper, the sweet Lemon Poppy Seed, the elegant Garden Herb, and many more. With cheese balls for every occasion and time of year, helpful tips for rolling the perfect ball and creating fun shapes, plus suggestions of what to serve alongside each recipe, *Cheese Balls* is a delicious party waiting to happen.

MARTHA STEWART'S NEW PIES AND TARTS

150 RECIPES FOR OLD-FASHIONED AND MODERN FAVORITES: A BAKING BOOK

Clarkson Potter The perfect sweet (or savory) for any occasion Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In *Martha Stewart's New Pies and Tarts*, the editors of *Martha Stewart Living* include 150 recipes: Some are savory, some are sweet; some are simple enough for a weeknight, while others are fancy enough for special events. Throughout, readers will find plenty of fillings and crusts, basics, and techniques for creating flavors and textures for every taste—from down-home classics that come together easily with fresh berries and stone fruits to modern tarts layered with chocolate ganache or finished with a wine glaze. There are also individual hand pies, savory comforts like quiche and potpie, holiday-worthy desserts for nearly every occasion, and much more. Chapters feature pies and tarts for everyone: Classic (Lattice-Top Blueberry Pie, Pumpkin Pie), Free-form (Apricot-Pistachio Tart, Apple Butter Hand Pies), Sleek (Caramelized Lemon Tart, Chocolate Mousse Tart with Hazelnuts), Dreamy (Frozen Chocolate-Peanut Butter Pie, Butterscotch Praline Cream Pie), Rustic (Cheddar-Crust Apple Pie, Blackberry Jam Tart), Layered (Rainbow Puff-Pastry Tarts, Chocolate Pear Tart), Dainty (Roasted Fig Tartlets, Cranberry Meringue Mini Pies), Artful (Peach-Raspberry Slab Pie, Pumpkin and Ricotta Crostata), Holiday (Neapolitan Easter Pie, Gingerbread-Raspberry Snowflake Tart), and Savory (Leek and Olive Tart, Summer Squash Lattice Tart). As is expected from *Martha Stewart*, this book is at once a feast for the eyes and the palate, as well as a practical teaching tool. Each dish is accompanied by a lush, four-color photograph. Throughout the book are simple instructions for decorative crusts and finishing techniques (lattice-work, cutouts, classic edgings). A complete Basics section of tools, pantry staples, and dough recipes (pâte brisée, cream cheese dough, press-in cookie crusts, puff pastry), plus plenty of tips and make-ahead tricks, help readers along the way. Whether making an effortless, free-form galette or the perfect lattice-work pie, bakers of all skill levels will look again and again to *Martha Stewart's New Pies and Tarts*. *Martha Stewart Living* magazine was first published in 1990. Since then, more than three dozen books have been published by the magazine's editors. *Martha Stewart* is the author of dozens of bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the popular daily syndicated television program.

DOMINIQUE ANSEL: SECRET RECIPES FROM THE WORLD FAMOUS NEW YORK BAKERY

Allen & Unwin Everyone wants to know: How does Dominique do it? Dominique Ansel is the creator of the Cronut pastry, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, leader of a three-Michelin-starred pastry kitchen in New York and now the proprietor of New York's highest-rated bakery, Dominique has become a modern-day Willy Wonka: the creator of wildly innovative, extraordinarily delicious and unbelievably popular desserts. Presented here are some of Dominique's most coveted recipes, organised by skill level and catering to both amateur and professional bakers. Beginners can conquer the Chocolate Pecan Cookies with the molten chocolate centre; more experienced bakers will learn the secrets to the exquisite caramelised crust of this Cannele de Bordeaux; and the most adventurous will tackle The At-Home Cronut. In this, his first cookbook, Dominique reveals not only the secrets to his hit desserts but he describes the stories of inspiration behind each of them. The most important element in any dish is not a particular brand of chocolate or a type of salt but rather the spark of imagination. At heart, *Dominique Ansel* is a book about innovation: how a cook can transform flour, sugar and butter into memories that last a lifetime; and how anyone, from any field, can try to add a little magic to their work.

EAT DAIRY FREE

YOUR ESSENTIAL COOKBOOK FOR EVERYDAY MEALS, SNACKS, AND SWEETS

BenBella Books What's the one thing that plant-based, paleo, and several whole food diets all agree on? Eating dairy free! For millions of people, this one simple change—cutting out milk and other dairy products—has resolved most, if not all, of their adverse health symptoms and helps to reduce the risk of many common medical concerns, including allergies, skin conditions, and even cancer. And it's easier than you might think. *Eat Dairy Free* is the cookbook you've been craving to enjoy a dairy-free diet without special substitutes. Alisa Fleming, author of the bestselling dairy-free guide and cookbook *Go Dairy Free*, shares more than 100 recipes for satisfying yet nutritious dairy-free breakfasts, lunches, dinners, snacks, and healthier desserts that use regular ingredients. Completely free of milk-based ingredients, including casein, whey, and lactose, these recipes are safe for those with milk allergies and other dairy-related health issues. And for those with further special diet needs, every recipe has fully tested gluten-free and egg-free options, and most have soy- and nut-free preparations, too. Inside, discover delectable dishes such as: • Mushroom-Pesto Pizza • Shake & Bake Buttermilk Chicken • Peanut Power Protein Bars • Chocolate Banana Split Muffins • Southwestern Sunrise Tacos • Mylk Chocolate Cupcakes • Cheesy Twice-Baked Potatoes • Strawberry Cheeseshakes Live well and eat dairy free!

TARTINE BREAD

Chronicle Books *The Tartine Way* — Not all bread is created equal *The Bread Book* "...the most beautiful bread book yet 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 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 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 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. 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 Forkish, you'll love Tartine Bread!*

PIOMETRY

MODERN TART ART AND PIE DESIGN FOR THE EYE AND THE PALATE

HarperCollins New York Times bestseller *The pie-making genius behind the popular Instagram account @lokokitchen* reveals the secrets of her mind-blowing creations in this gorgeous full-color cookbook featuring 50 incredible sweet and savory pie and tart designs In a few short years, Lauren Ko made all hell bake loose, going from novice pie baker to internet star and creator of today's most surprising and delightful pie and tart designs. Her unique geometric style uses fruit and dough cut and woven into stunning shapes to highlight color and texture. With an elegant symmetry that matches their knockout flavor, her dazzlingly intricate and inventive designs look difficult to produce, but can be achieved with little more than a knife, ruler, and some patience. In *Pieometry*, Lauren reveals her secrets, sharing stories about her designs and the inspiration behind them. Warm and funny, she recounts the spectacular piesasters that led to some of her best creations, and breaks down her most beautiful designs, describing how to make naturally-colored dough, intricate weaves, and striking cut-out patterns. *Pieometry* provides clear, step-by-step instructions, accompanied by helpful photographs, which any patient baker can follow to build these pies from bottom crust to top in their own kitchens. Lauren makes it easy to mix and match doughs, fruits, fillings, and designs, and each recipe includes suggestions for alternative ingredients. Best of all, the beautiful finished pie and tart photos are just as much of a treat to look at as the pies are to eat. But even if you make a mistake here and there, her flavors save the day! When it comes to flavor, *Pieometry* offers a balance of sweet and savory pies that are a feast for the senses, including: *Of a Shingle Mind: Honey ricotta tart with an herbed pastry shell and beets* *Berried Treasure: Lavender blackberry cream with a shortbread crust and berries* *Wave of Wonders: Cardamom coffee cream with a shortbread crust and pear* *Once in a Tile: Pumpkin black sesame pie with a black sesame crust* *C and Easy: Butternut bacon macaroni and cheese pie with a whole wheat cheddar chive crust* *Squiggle Room: Grilled cinnamon pineapple pie with a basic butter crust* Whether you want to impress at the holidays or just spruce up a family meal, *Pieometry* is your guide to transforming a rustic traditional dessert into a modern masterpiece.

THE NEW HOMEMADE KITCHEN

250 RECIPES AND IDEAS FOR REINVENTING THE ART OF PRESERVING, CANNING, FERMENTING, DEHYDRATING, AND MORE

Chronicle Books Revive the lost arts of fermenting, canning, preserving, and creating your own ingredients. *The Institute of Domestic Technology Cookbook* is a collection of 250 recipes, ideas, and methods for stocking a kitchen, do-it-yourself foodcrafting projects, and cooking with homemade ingredients. The chapters include instructions on how to make your own food products and pantry staples, as well as recipes highlighting those very ingredients—for example, make your own feta and bake it into a Greek phyllo pie, or learn how to dehydrate leftover produce and use it in homemade instant soup mixes. • Each chapter includes instructions to make your own pantry staples, like ground mustard, sourdough starter, and miso paste. • Complete with recipes that utilize the very ingredients you made • Filled with informative and helpful features like flavor variation charts, extended tutorials, faculty advice, and instructional line drawings Also included are features like foodcrafting charts, historical tidbits, 100+ photos and illustrations, how-tos, and sidebars featuring experts and deans from the Institute, including LA-based cheese-makers, coffee roasters, butchers, and more. From the

Institute of Domestic Technology, a revered foodcrafting school in Los Angeles, each chapter is based on the school's curriculum and covers all manners of techniques—such as curing, bread-baking, cheese-making, coffee-roasting, butchering, and more. • Complete with beautiful food photography, this well-researched and comprehensive cookbook will inspire chefs of all levels. • Great gift for foodcrafters, food geeks, food pioneers, farmers' market shoppers, as well as people who feel nostalgic for a slower way of life • Add it to the collection of books like *Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking* by Samin Nosrat; *The Food Lab: Better Home Cooking Through Science* by J. Kenji López-Alt; and *The Homemade Pantry: 101 Foods You Can Stop Buying and Start Making* by Alana Chernila

THE BIG BOOK OF CASSEROLES

250 RECIPES FOR SERIOUS COMFORT FOOD

Chronicle Books Bubbling cheese, golden bread crumbs, tender vegetables, and succulent meats - what's not to like about casseroles? Comfort food just doesn't get any cozier, or more convenient. Now, thanks to Maryana Vollstedt, busy cooks don't have to call up Mom in order to make delicious one-dish meals for family and friends. *The Big Book of Casseroles* boasts over 250 recipes (including low-fat and vegetarian dishes), plus handy planning, freezing, and storage tips. For hot-from-the-oven dinners equally at home in the dining room or on the kitchen table, cooks need look no further than *The Big Book of Casseroles*, because serious comfort food never goes out of style.

FIVE ROSES COOKBOOK

Whitecap Books Limited In 1915, the *Five Roses Cook Book* was in daily use in nearly 650,000 Canadian kitchens - practically one copy for every second Canadian home. Here you will find a faithful reprint of this amazing book. "Enjoy the *Five Roses Cook Book* as a charming glimpse into the past, and as my grandmother did, as a friend and helper." - Elizabeth Baird, food editor at *Canadian Living Magazine*

OUR FAVOURITE SLOW COOKER RECIPES

SOUP SWAP

COMFORTING RECIPES TO MAKE AND SHARE

Chronicle Books There's no better way to cultivate community, foster friendship, or simply nourish family than over heartwarming bowls of homemade soup. And here, soup lovers will find 60 terrific recipes, featuring such classics as creamy Tomato Soup with Grilled-Cheese Croutons plus international favorites like Thai Red Curry-Chicken Noodle Soup. Each recipe has suggested sides to make it a meal and tips for easy transporting, which makes them just right to bring to a soup swap where everyone can sample the offerings and then take home a variety of leftovers to enjoy all week. Whether taken to the party or savored at home, this trusted collection of soups, stews, and chowders is sure to satisfy all year long.

TOP SECRET RECIPES STEP-BY-STEP

SECRET FORMULAS WITH PHOTOS FOR DUPLICATING YOUR FAVORITE FAMOUS FOODS AT HOME

Penguin The #1 Bestselling Top Secret Recipes Series—With More Than 4 Million Books Sold! A full-color cookbook from America's Clone Recipe King For more than twenty-five years, Todd Wilbur has been obsessed with recreating America's most iconic brand-name foods at home. In his first cookbook with color photos, the *New York Times* bestselling author brings you 125 new clone recipes: 75 first-time hacks and 50 overhauled all-time favorites. Each recipe comes with easy-to-follow step-by-step photos so that even novice cooks can perfectly recreate their favorite famous foods with everyday ingredients. And your homemade versions cost just a fraction of what the restaurants charge! The result of years of careful research, trial-and-error, and a little creative reverse-engineering, *Top Secret Recipes® Step-by-Step* hacks: • KFC® Original Recipe® Fried Chicken and Cole Slaw • Cinnabon® Classic Cinnamon Roll • IKEA® Swedish Meatballs • Pinkberry® Original Frozen Yogurt • Raising Cane's® Chicken Fingers and Sauce • Arby's® Curly Fries • Lofthouse® Frosted Cookies • Wendy's® Chili • Panera Bread® Fuji Apple Chicken Salad • Starbucks® Cake Pops • Cafe Rio® Sweet Pork Barbacoa • McDonald's® McRib® Sandwich • The Melting Pot® Cheddar Cheese Fondue • P.F. Chang's® Chicken Lettuce Wraps • The Cheesecake Factory® Stuffed Mushrooms • Ben & Jerry's® Chocolate Chip Cookie Dough Ice Cream • Chick-fil-A® Chicken Sandwich • Chili's® Baby Back Ribs • Chipotle Mexican Grill® Adobo-Marinaded Grilled Chicken & Steak • Cracker Barrel® Hash Brown Casserole • Mrs. Fields® Chocolate Chip Cookies • Ruth's Chris Steakhouse® Sweet Potato Casserole And over 100 more delicious dishes, from snacks and appetizers to entrees and desserts!

FRACKTURED

When a shale gas exploration company uses bribery to gain planning permission to frack, its plans go badly wrong, leading to murder and suicide. When the location for drilling is revealed as being right next door to one of England's most picturesque villages and also near to endangered wildlife, it leads to violent protests. Local residents team up with anti-fracking campaigners and wildlife preservationists to mount a massive protest which rapidly gains national momentum. Meanwhile, superintendent Bernie Greenwell and his C.I.D team are convinced that there is a link between the murder and the suicide. Then two dedicated anti-fracking campaigners uncover evidence which links the drilling company. A diverse cast of inter-woven characters, an extra-marital affair, bribery, corruption, suicide and murder all make this a compelling story that you won't be able to put down.

TRUE BREWS

HOW TO CRAFT FERMENTED CIDER, BEER, WINE, SAKE, SODA, MEAD, KEFIR, AND KOMBUCHA AT HOME

Ten Speed Press This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from *Apartment Therapy: The Kitchn's Emma Christensen*, offers a wide range of simple yet enticing recipes for Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Sorghum Ale, Blueberry-Lavender Mead, Gin Sake, Plum Wine, and more. You can make naturally fermented sodas, tend batches of kombucha, and brew your own beer in the smallest apartment kitchen with little more equipment than a soup pot, a plastic bucket, and a long-handled spoon. All you need is the know-how. That's where Emma Christensen comes in, distilling a wide variety of projects—from mead to kefir to sake—to their simplest forms, making the process fun and accessible for homebrewers. All fifty-plus recipes in *True Brews* stem from the same basic techniques and core equipment, so it's easy for you to experiment with your favorite flavors and add-ins once you grasp the fundamentals. Covering a tantalizing range of recipes, including Coconut Water Kefir, Root Beer, Honey-Green Tea Kombucha, Pear Cider, Gluten-Free Pale Ale, Chai-Spiced Mead, Cloudy Cherry Sake, and Plum Wine, these fresh beverages make impressive homemade offerings for hostess gifts, happy hours, and thirsty friends alike.

PASTRY LOVE

A BAKER'S JOURNAL OF FAVORITE RECIPES

Houghton Mifflin A must-have baking bible from the James Beard award-winning baker and owner of the beloved Flour bakeries in Boston. James Beard award-winning baker Joanne Chang is best known around the country for her eight acclaimed Flour bakeries in Boston. Chang has published two books based on the offerings at Flour, such as her famous sticky buns, but *Pastry Love* is her most personal and comprehensive book yet. It includes 125 dessert recipes for many things she could never serve in the setting of a bakery—for example, items that are best served warm or with whipped cream on top. Nothing makes Chang happier than baking and sharing treats with others, and that passion comes through in every recipe, such as Strawberry Slab Pie, Mocha Chip Cookies, and Malted Chocolate Cake. The recipes start off easy such as Lemon Sugar Cookies and build up to showstoppers like Passion Fruit Crepe Cake. The book also includes master lessons and essential techniques for making pastry cream, lemon curd, puff pastry, and more, all of which make this book a must-have for beginners and expert home bakers alike. *One of Food & Wine's Essential New Cookbooks for Fall* *One of Food52's Best Cookbooks of Fall 2019* *One of Bon Appetit's Fall Books We've Been Waiting All Summer For*

BRILLIANT BREAD

Random House Winner of the 2014 Guild of Food Writers Award for Cookery Book of the Year. James Morton was surely the people's favourite to win 2012's Great British Bake Off series - with his Fairisle jumpers and eccentric showstoppers, this soft-spoken Scottish medical student won the viewers' hearts if not the trophy. James's real passion is bread-making. He is fascinated by the science of it, the taste of it, the making of it. And in *Brilliant Bread* he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast - you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple techniques. Using step by step photos, James guides the reader through the how-to of dough making and shaping, with recipes ranging from basic loaves through flatbreads, sourdoughs, sweet doughs, buns, doughnuts, focaccia and pretzels. Inspiring and simple to follow, with James's no-nonsense advice and tips, this book will mean you never buy another sliced white loaf again.