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Molly on the Range
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BRAYLON QUENTIN

Baker Bettie's Better Baking Book Harvest

This book aims to be a complete dessert guide for the home bakers, from the very simple blueberry muffins to the more complex red wine chocolate cake or lemon meringue pie.

The Good Cookie America's Test Kitchen

A delicious collection of cookie recipes of all kinds—now in paperback Here's the book that no self-respecting cookie lover can resist. The Good Cookie shares a fresh and tantalizing selection of more than 250 recipes from around the globe—complete with expert instructions on how to bake them. From rugged Cranberry Orange Nut Bars and irresistible Bittersweet Chocolate Biscotti to sophisticated Chocolate-Filled Almond Hearts, you'll find recipes of every type and stripe. The book features basic drop cookies, beautiful hand-formed cookies, delectable sandwich cookies, complex decorator cookies, and more. Plus, there's plenty of interesting and fun information on the cookie's history, technique, ingredients, and other tidbits of information. Combines a treasure-trove of classic and contemporary cookie recipes with expert baking advice in one handy volume Written by the food editor and test kitchen director of *Chocolatier* and *Pastry Art & Design* magazines Offers definitive advice on freezing, storing, packaging, and shipping cookies For home bakers who love to bake cookies, whether they're novice bakers or experienced kitchen hands, *The Good Cookie* is an irresistibly delicious resource.

Happiness Is Baking Abrams

For Connors, baking has always been a source of joy. When her sister contracted Lyme disease and decided to cut gluten, dairy, and refined sugars from her diet, Connors stepped up to the challenge of using alternate ingredients to re-create her sister's favorites without sacrificing flavor. All of the recipes use simple, easy-to-source ingredients. -- adapted from inside front cover

Baking Clarkson Potter

2019 IACP Award Winner in the Compilations Category On the occasion of *Cook's Illustrated's* 25th anniversary, we've gathered together our most extraordinary recipes and innovations from the past quarter-century in this hands-on book packed with practical tips and techniques. These recipes tell the story of how *Cook's Illustrated* has changed American home cooking through its signature blend of rigorous testing, culinary research, science, and unorthodox approaches to developing foolproof recipes. As fans know, a big part of what makes the magazine so trustworthy (and enjoyable to read) is the essays that accompany each recipe, tracing from initial brainstorming to aha moments (and the occasional catastrophe) to final success. Rarely republished since they first appeared, these

feature-length stories celebrate the art of food writing and the extensive work that goes into every recipe. In addition to the recipes, essays, and helpful sidebars, this book also features the trademark black-and-white illustrations that have become synonymous with *Cook's Illustrated*, creative use of the beloved front- and back-cover art, and a new addition: gorgeous, full-color photographs of each dish. Featured recipes include: Perfect corn on the cob that never gets boiled, ultracreamy tomato soup that's completely dairy-free, the fastest roast chicken recipe, "oven-grilled" London broil, and ingenious, low-key approaches to traditionally high-fuss recipes such as risotto, French fries, pie crust, and many more.

Weeknight Baking Clarkson Potter

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*.

My Grandmother's All-Time Favorite Cookie Recipes Houghton Mifflin Harcourt

Featured in the *New York Times* book Review, *Real Simple*, *Huffington Post*, *Forbes*, *Parade*, and *Southern Living*. Portable, fun to make, easy to gift, and open to countless flavor variations, cookies are everyone's favorite sweet treat. *America's Test Kitchen* has years of experience making the very best cookies; in *The Perfect Cookie*, the test kitchen has collected all of that knowledge in one place for the definitive guide to cookie baking. This comprehensive anthology includes kitchen-tested, never-fail recipes for cookie jar classics, in addition to recipes for rich and chewy brownies, fruit-and-crumble-topped bars, quick no-bake confections, holiday favorites, and even candies like fudge and truffles; they're all included in this gorgeous package, with a full-page photo showing off every recipe. And, as only the test kitchen can, there are tips and tricks throughout the chapters, as well as an introductory section to get you started with insight on everything from what makes a cookie chewy versus crispy to what baking sheet you should buy so that your cookies bake evenly every time. The result? The perfect cookie.

Nestlé Toll House All-time Favorite Cookie and Baking Recipes Voracious

A collection of recipes that use Nestle products to create cookies, bars, cakes, pies, and other desserts. Also includes a selection of brunch recipes.

Dessert Person Meredith Corporation

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?

The Perfect Cookie Harvest

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with The Great Book of Chocolate in hand, he figures the rest of us will too.

Joy the Baker Cookbook DocWild Publishing Company

One of Food52’s most popular columnists and a New York Times bestselling author, top food stylist Erin Jeanne McDowell shares her baking secrets and the science behind them “Erin’s fierce understanding of the science of baking makes her one of the most trustworthy bakers that I know. But what’s even more special is that she does it all with the exact kind of friendliness and warmth that you want when you’re about to tackle laminated dough or French macarons for the first time. The recipes here are as encouraging and thorough as they beautiful and delicious. This book is an absolute must-have for bakers of all levels.” —Molly Yeh, author and blogger, My Name Is Yeh" When people see Erin McDowell frost a perfect layer cake, weave a lattice pie crust, or pull a rich loaf of brioche from the oven, they often act as though she’s performed culinary magic. “I’m not a baker,” they tell her. But in fact, expert baking is not at all unattainable, nor is it as inflexible as

most people assume. The key to freedom is to understand the principles behind how ingredients interact and how classic methods work. Once these concepts are mastered, favorite recipes can be altered and personalized almost endlessly. With the assurance born out of years of experience, McDowell shares insider tips and techniques that make desserts taste as good as they look. With recipes from flourless cocoa cookies and strawberry-filled popovers (easy), through apple cider pie and black-bottom crème brûlée (medium), to a statuesque layer cake crowned with caramelized popcorn (difficult), and “Why It Works,” “Pro Tip,” and make-ahead sidebars with each recipe, this exciting, carefully curated collection will appeal to beginning and experienced bakers alike.

Cookie Love Chronicle Books

A new, edgier take on baking cookies, from a James Beard Award-winning chef and the owner of the popular Chicago restaurant, HotChocolate. Mindy Segal is serious about cookies. And Cookie Love is your new go-to, never-fail reference for turn-out-perfectly-every-time cookie recipes. Mindy, award-winning pastry chef and self-professed “cookie nerd,” shares all of her secrets for turning classic recipes into more elevated, fun interpretations of everyone’s favorite sweet treat. From Peanut Butter Peanut Brittle Cookies and Fleur de Sel Shortbread with Vanilla Halvah, to Malted Milk Spritz and Peaches and Cream Thumbprints, Segal’s recipes are inspired and far from expected. Inside you’ll find more than sixty perfected recipes for every kind of cookie including drop cookies, bars, sandwich cookies, shortbread, thumbprints, and more, as well as the best tricks and tools of the trade and everything you need to know to build the ideal cookie pantry. A must-have for anyone looking to up their cookie-baking game, Cookie Love is a celebration of the most humble, delicious, and wonderful of baked treats.

All Time Favorite Recipes from South Carolina Cooks Random House

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

Baking Ten Speed Press

IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In Zoë Bakes Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

Bakerita Harper Collins

Whether you are a chocolate chip or an old-fashioned gingersnap, this is the only cookie book you'll

ever need -- from one of the best bakers of all time. Maida Heatter is one of the most trusted and beloved cookbook authors of all time. Her recipes, each a modern classic, have inspired extraordinary bakers such as Dorie Greenspan, Christina Tosi, and Smitten Kitchen's Deb Perelman, whose foreword introduces the joy of Maida's cookies to a new generation. Maida knew that cookies are the key to happiness, and she always kept them nearby: a fudgy, minty Palm Beach Brownie in her purse, neatly wrapped in cellophane, a batch of Absolutely-the-Positively-Best Chocolate Chip Cookies in the freezer, or a box of delicate brandy snaps ready for an elegant gift. Now, *Cookies Are Magic* collects nearly 100 of Maida's very best recipes from her "legendary" (New York Times) 50-year career—her crispiest, crunchiest, and most ooey-gooey cookies, bars, and more. Developed for foolproof baking by anyone, each recipe is written with Maida's warm but no-nonsense instructions and carries her guarantee that it will work perfectly every time. Filled with classic sugar cookies, tart lemon bars, cookie kisses, and chocolate and peanut butter ripples, this is the only cookie book you will ever need.

The Ultimate Cookie Book Chronicle Books

Go off the clock with Christina Tosi of Momofuku Milk Bar as she bakes one-bowl treats, grills with skills, and embraces simple, nostalgic—and often savory—recipes made from supermarket ingredients. For anyone addicted to crack pie®, compost cookies®, and cake truffles, here are their savory counterparts—such as Kimcheezits with Blue Cheese Dip, Burnt Honey-Butter Kale with Sesame Seeds, and Choose Your Own Adventure Chorizo Burgers—along with enough make-at-home sweets to satisfy a cookie-a-day habit. Join Christina and friends as they cook their way through “weaknights,” sleepovers, and late-night snack attacks to make mind-blowingly delicious meals with whatever is in the pantry.

Our Best Bites Houghton Mifflin Harcourt

From the bestselling "legend" of baking (New York Times), Maida Heatter, a modern-classic collection of her all-time best-loved, tried-and-true recipes "Happiness is baking cookies. Happiness is giving them away. And serving them, and eating them, talking about them, reading and writing about them, thinking about them, and sharing them with you." Maida Heatter is one of the most iconic and fondly remembered cookbook authors of all time. Her recipes, each a modern classic, are must-haves in every home baker's bag of tricks: her cookies, cakes, muffins, tarts, pies, and sweets of all kinds range from extravagantly special to the comforting and everyday. Her brown-sugary Budapest Coffee Cake, her minty Palm Beach Brownies, her sophisticated East 62nd Street Lemon Cake, and many other desserts have inspired legions of devotees. *Happiness Is Baking* reproduces Maida's best-loved recipes in a fully illustrated new edition with a foreword by Dorie Greenspan. Developed for foolproof baking by experienced cooks and novices alike, these recipes bear Maida's trademark warmth, no-nonsense style, and her promise that they will work every time. *Happiness Is Baking* is the perfect gift for anyone who loves baking—or who knows the happiness that comes from a delicious dessert.

Jane's Patisserie HarperCollins

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The third in a series of classic, collectible cookbooks from Tartine Bakery & Cafe, one of the great bakeries, Tartine Book No. 3 is a revolutionary, and altogether timely, exploration of baking with whole grains. The narrative of Chad Robertson's search for ancient flavors in heirloom grains is interwoven with 85 recipes for whole-grain versions of Tartine favorites. Robertson shares his groundbreaking new methods of bread baking including new techniques for whole-grain loaves, as well as porridge breads and loaves made with sprouted grains. This book also revisits the iconic Tartine Bakery pastry recipes, reformulating them to include whole grains, nut milks, and alternative sweeteners. More than 100 photographs of the journey, the bread, the pastry and the people, make this a must-have reference for the modern baker.

The Christmas Cookie Cookbook Ten Speed Press

Includes plastic insert with equivalent measurements and metric conversions.

Once Upon a Chef: Weeknight/Weekend America's Test Kitchen

Celebrate togetherness this Christmas season with amazing cookies! Lift your spirits during the most wonderful time of the year with *The Christmas Cookie Cookbook*. Whether you are creating memories while baking with your children or grandchildren or looking to bake the best cookies for the cookie swap, this guide to all things Christmas cookies includes: More than 100 easy-to-follow Christmas cookie recipes Chapters specifically dedicated to cookies for every occasion and for every taste, including gluten-free and vegan cookie recipes Classic delicious cookie recipes, like Gingerbread Cookies, as well as new favorites sure to be instant hits Beautiful color photography that is sure to inspire A perfect gift book for any baker in your life, *The Christmas Cookie Cookbook* is sure to bring a hint of sweetness to your holiday celebration. This cookie recipe book isn't just great for use during the Christmas season, but is perfect for any occasion throughout the year.

100 Cookies Cider Mill Press

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