

## Lomelinos Cakes 27 Pretty Cakes To Make Any Day Special

Modern Sugar Flowers Ruby Violet's Ice Cream Dreams Naked Cakes Baby-Led Weaning Maggie Austin Cake In Search of Being Sweet Sugar, Sultry Spice United States of Cakes Treats from Little and Friday Siriously Delicious The Pie Cookbook Not Quite Nigella How to Photograph Food Naked Cakes Wise Craft Quilts Bazaar Style Artisan Sourdough Made Simple Pastry Love Elegant Pie The Island Poké Cookbook All about Cake lcing on the Cake A Family of the Musseque The Greek Slow Cooker Guide to the Crystal Gems The Butterfly and the Violin Seven Spoons Eat Istanbul Sarabeth's Good Morning Cookbook Moonbeams of Mahamudra The Fearless Baker Where's Buddha? The Desserts of New York A Royal Temptation 100 Cookies Icebox Cakes Symbols of Tibetan Buddhism Lomelino's Cakes Soulful Baker Herbs

### Modern Sugar Flowers

### Ruby Violet's Ice Cream Dreams

Secrets, lies and forbidden love... USA TODAY bestselling author Charlene Sands brings you the most shocking royal romance yet! Juan Carlos Salazar II never thought he'd become King of Alma. But when an explosive family secret leaves him next in line for the throne, he's ready. Until he catches a glimpse of Princess Portia Lindstrom at the coronation. Because it's love at first sight with this mysterious woman. But Portia's secrets test the power of his devotion and Juan Carlos is tempted to throw duty out the window. Sorely tempted. Soon he must choose between commitment to country and family...or his own heart. Be sure to read the other sizzling and scandalous stories in the Dynasties: The Montoros series, only from Harlequin® Desire! MINDING HER BOSS'S BUSINESS by USA TODAY bestseller Janice Maynard CARRYING A KING'S CHILD by USA TODAY Katherine Garbera SEDUCED BY THE SPARE HEIR by Andrea Laurence THE PRINCESS AND THE PLAYER by Kat Cantrell MAID FOR A MAGNATE by Jules Bennett

### Naked Cakes

Are we able to say that life is governed by a group of conscious people? Where are they? Who are they? We see exactly the opposite: that life is governed by those who are the least conscious, by those who are most asleep. Provocative ideas such as these have attracted generations of thoughtful people to the methods of self-study and inner work devised by Gurdjieff, one of the most radical spiritual teachers of modern times. According to Gurdjieff, the wars raging at this very moment are nothing more than millions of sleeping people trying to annihilate millions of other sleeping people. Contrary to popular

belief, there is no such as thing as progress and evolution as long as humanity remains asleep. Two hundred conscious people could change the whole of life on the earth, Gurdjieff says. If we want to become those conscious people, we must learn how to change ourselves. With the help of self-knowledge and an understanding of our relation to the universe, we can awaken to a higher level of being—if we wish to change ourselves. All of Gurdjieff's fundamental principles and methods of transforming the intellect, emotions, and body, in the system known as the Fourth Way, are presented in this book in his own clear, precise words preserved by his closest pupils. Arranged in an orderly sequence of passages drawn from two primary source books—P. D. Ouspensky's *In Search of the Miraculous*, and *Views from the Real World*, edited by Mme. Jeanne de Salzmann—this material is an indispensable introduction for those determined to undertake the efforts and practices necessary for awakening consciousness. All the basic concepts and methods are covered, including:

- man is "asleep"
- we have no unified "I"
- the need for self-knowledge
- functions of the human "machine"
- states of consciousness
- levels of being
- three centers: moving, emotional, and thinking
- personality and essence
- the possibility of self-development
- self-observation
- remembering oneself
- conscious evolution
- the law of three forces
- the ray of creation
- the law of octaves
- the Enneagram, a universal symbol
- the variety of spiritual ways
- esoteric Christianity
- working in groups
- the necessity of schools

## **Baby-Led Weaning**

The Natural, No-Fuss, No-Purée Method for Starting Your Baby on Solid Foods “[Baby-Led Weaning] makes life so much easier.” —The Times, London Baby-Led Weaning explodes the myth that babies need to be spoon-fed and shows why self-feeding from the start of the weaning process is the healthiest way for your child to develop. With baby-led weaning (BLW, for short), you can skip purées and make the transition to solid food by following your baby’s cues. At about six months, most babies are ready to join the family at the kitchen table and discover food for themselves. Baby-Led Weaning is the definitive guide to this crucial period in your child’s development, and shows you how to help your baby: Participate in family meals right from the start Experiment with food at his or her own pace Develop new abilities, including hand-eye coordination and chewing Learn to love a variety of foods and to enjoy mealtimes Baby-led weaning became a parenting phenomenon in the UK practically overnight, inspiring a fast-growing and now international online community of parents who practice baby-led weaning—with blogs and pictures to prove it! In *Baby-Led Weaning*, world-leading BLW authority Gill Rapley and early BLW practitioner and coauthor Tracey Murkett deliver everything you need to know about raising healthy, confident eaters.

## **Maggie Austin Cake**

“Fresh. Fascinating. Unforgettable. *The Butterfly and the Violin* is a masterpiece of a debut.” —Laura Frantz, author of

Love's Reckoning ". . . impossible to put down." —RT Book Reviews, 4 1/2 Stars, TOP PICK! A Mysterious painting breathes hope and beauty into the darkest corners of Auschwitz—and the loneliest hearts of Manhattan. Manhattan art dealer Sera James watched her world crumble at the altar two years ago, and her heart is still fragile. Her desire for distraction reignites a passion for a mysterious portrait she first saw as a young girl—a painting of a young violinist with piercing blue eyes. In her search for the painting, Sera crosses paths with William Hanover—the grandson of a wealthy California real estate mogul—who may be the key to uncovering the hidden masterpiece. Together Sera and William slowly unravel the story behind the painting's subject: Austrian violinist Adele Von Bron. A darling of the Austrian aristocracy of 1942, talented violinist, and daughter to a high-ranking member of the Third Reich, Adele risks everything when she begins smuggling Jews out of Vienna. In a heartbeat, her life of prosperity and privilege dissolves into a world of starvation and barbed wire. As Sera untangles the secrets behind the painting, she finds beauty in the most unlikely of places: the grim camps of Auschwitz and the inner recesses of her own troubled heart. "In her historical series debut, Cambron expertly weaves together multiple plotlines, time lines, and perspectives to produce a poignant tale of the power of love and faith in difficult circumstances. Those interested in stories of survival and the Holocaust, such as Eli Wiesel's *Night*, will want to read." —Library Journal, starred review ". . . debut novelist Cambron vividly recounts interwoven sagas of heartache and recovery through courage, love, art, and faith." —Publishers Weekly Includes Reading Group Guide

## **In Search of Being**

You know you're on to something when the queue for a cafe stretches out to the pavement most weekends. So it is at Little and Friday's two Auckland locations. Those in the know flock to the Little and Friday stores in Takapuna and Newmarket for addictive cream-filled donuts, buttery brioche, melt-in-the-mouth sweet tarts, and moreish savoury pastries. In this delightful cookbook owner Kim Evans, a self-taught baker, shares the recipes for her most popular tarts, biscuits, savouries and cakes. Adapted for the home cook, Kim's approachable recipes and helpful hints allow even the novice baker to master the delights of her delicious cafe treats. Watch an author video of Kim Evans introducing Treats from Little and Friday.

## **Sweet Sugar, Sultry Spice**

Many bakers speak of their sourdough starter as if it has a magical life of its own, so it can be intimidating to those new to the sourdough world; fortunately with *Artisan Sourdough Made Simple*, Emilie Raffa removes the fear and proves that baking with sourdough is easy, and can fit into even a working parent's schedule! Any new baker is inevitably hit with question after question. Emilie has the answers. As a professionally trained chef and avid home baker, she uses her experience to guide readers through the science and art of sourdough. With step-by-step master recipe guides, readers learn how to create and care for their own starters, plus they get more than 60 unique recipes to bake a variety of breads

that suit their every need. Sample specialty recipes include Roasted Garlic and Rosemary Bread, Golden Sesame Semolina Bread, Blistered Asiago Rolls with Sweet Apples and Rosemary, No-Knead Tomato Basil Focaccia, Make-Ahead Stuffed Spinach and Artichoke Dip Braid and Raspberry Gingersnap Twist. With the continuing popularity of the whole foods movement, home cooks are returning to the ancient practice of bread baking, and sourdough is rising to the forefront. Through fermentation, sourdough bread is easier on digestion—often enough for people who are sensitive to gluten—and healthier. *Artisan Sourdough Made Simple* gives everyone the knowledge and confidence to join the fun, from their first rustic loaf to beyond. This book has 65 recipes and 65 photos.

## **United States of Cakes**

So called "naked cakes" are an increasingly popular choice for celebrations both large and small and what you see is what you get! While in recent years the trend has been for cakes to be encased in frosting and decorated in a fancy style, there is a new trend for stripping cakes back, and decorating them very simply with fresh edible flowers and vibrant berries or using pastel shades to make the cake itself the star attraction. The queen of cakes, Hannah Miles, has undressed classic cakes to create these delightful recipes. Whether you want to create Vintage Elegance, Rustic Style, Romantic Charm, Chic Simplicity, or Dramatic Effect, or make something to represent the Changing Seasons, you'll find the perfect recipe and design here. Choose from floral cakes such as Rose Petal Victoria Sponge, zingy citrus bakes such as Clementine Mini Cakes and luxurious berry fruit offerings including Blueberry and Lemon Cake. There are plenty of ideas to tempt the sophisticated nut-lover and chocoholic, such as Chocolate Layer Cake with Honey-roasted Figs, Coffee and Walnut Cake with Praline Cream and Spun Sugar, and Pink Layer Cake with Pistachio Cream. These cakes are not for every day—they are special treats and the perfect treat for birthdays, weddings and other celebrations all year round. From the surprisingly simple to the lusciously extravagant, family and friends will be astounded by these impressive bakes.

## **Treats from Little and Friday**

Top food stylist and Food52's popular baking columnist shares her baking secrets. 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.

## **Siriously Delicious**

A new translation of Tibet's most important manual for Mahāmudrā view and meditation This classic Buddhist work, written in the sixteenth century, comprehensively presents the entire scope of the Tibetan Kagyu Mahāmudrā tradition. These profound yet accessible instructions focus on becoming familiar with the nature of one's mind as the primary means to realize ultimate reality and thus attain buddhahood. Dakpo Tashi Namgyal's manual for the view and practice of Mahāmudrā is widely considered the single most important work on the subject, systematically introducing the view and associated meditation techniques in a progressive manner. Moonbeams of Mahāmudrā, along with the Ninth Karmapa Wangchuk Dorje's Dispelling the Darkness of Ignorance, are to this day some of the most studied texts on Mahāmudrā in the Kagyu monasteries throughout Tibet and the Himalayas. Elizabeth M. Callahan, a renowned translator of classical Kagyu literature, has provided new translations of these two texts along with ancillary materials and annotations, making this a genuine resource for both scholars and students of Tibetan Buddhism. This historic contribution therefore offers the necessary tools to properly study and apply the Mahāmudrā teachings in a modern context.

## **The Pie Cookbook**

Internationally acclaimed sugar artist Jacqueline Butler has developed a unique style of cake decorating with sugar flowers, which she generously shares in this beautifully illustrated book. Through over 600 exquisite photographs, you will learn how to create 18 stylized gumpaste flowers in various stages of bloom, as well as buds and leaves, using a fresh modern color palette. Jacqueline also reveals how to use the flowers to create artful arrangements on wedding and celebration cakes, including working directly on single- and multi-tier cakes, as well as pre-made toppers and separators. Inspirational and practical, this step-by-step cake decorating book will be your go-to reference on sugar flowers for years to come.

## **Not Quite Nigella**

For amateurs and pros looking to add to their portfolios, How to Photograph Food makes food photography a piece of cake! How to Photograph Food is the gorgeous, informative photography book you didn't know you needed. For budding photographers and social media personalities, the perfect image has never been easier to capture, and How to Photograph Food puts it all within reach. Chapters include: Gear Lighting Frame and Balance Food Styling Photo Editing Thinking like a Pro You'll learn the essential equipment, how to keep food looking good on a shoot, how to work with props, managing

lighting, and much more, all from a skilled photographer and teacher. With only a digital camera and a little practice, you'll be able to turn out images with great contrast, balance, and appeal that look as good as they taste.

## **How to Photograph Food**

A whole book devoted to heavenly cakes, so beautiful you're not sure they are real--or if you could possibly make them at home. The good news- everything's possible, and Linda Lomelino's delightful cakes are simpler than they look. Impress your family and friends at your next party with help from the book's detailed photos, decorating instructions, and unique recipes. How-to photos are included for decorating cakes with frosting, icing, ganache, and fresh ingredients. Plus learn simple ways to build layer cakes, stacked cakes, ombrU cakes, and more! You will never look at buttercream the same way--and you will never get away with arriving at a party empty-handed again.

## **Naked Cakes**

Quilts are stories we compose with fabric and thread, providing physical and metaphorical warmth, and Wise Craft Quilts is about creating these stories. Whether making a quilt from baby's first clothes or from a collection of Tyvek race numbers stored away in a box, sewing pieces like these into quilt form creates a new level of appreciation for what they represent in your life and the lives of the ones you love. Each of the book's twenty-one quilts gathers a special collection of fabrics, outlines a new technique, spins a story, and showcases a stunning original quilt. Readers will be able to mix and match techniques and inspiration from different chapters to create their own unique project. It's the reference book they will refer to again and again.

## **Wise Craft Quilts**

The much-anticipated debut from the author behind the popular food blog Seven Spoons, featuring distinctive, crowd-pleasing recipes; engaging, writerly essays; and the same stunning photography that has earned her website a devoted following. Tara O'Brady was one of the earliest food bloggers to enter the scene, and now, nearly ten years after she first started Seven Spoons, she has become one of the most highly regarded and unique voices in the culinary arena. In her debut cookbook, Seven Spoons, O'Brady shares stories and recipes from her Canadian home--fresh, ingredient-driven food that is easy to make yet refined. Recipes like Roasted Carrots with Dukkah and Harissa Mayonnaise, Braised Beef Short Ribs with Gremolata, and Plum Macaroon Cake are wholesome, hearty, and showcase the myriad culinary influences at work in O'Brady's kitchen. Her evocative writing and gorgeously simple, elegant photography has earned her accolades from Saveur magazine, the Daily Mail, and more. Impeccable food photography and a lavish package round out this beautiful,

personal collection. From the Hardcover edition.

## **Bazaar Style**

This playful picture book follows Buddha all over the world - from the depths of the ocean to a rocket in outer space. Author Marisa Argon Ware shows readers that Buddha can be found everywhere--both within the world and within oneself.

## **Artisan Sourdough Made Simple**

Hands-Off, Authentic Greek Cooking for Every Occasion Whipping up fantastic Greek meals is easy and delicious with just a little prep and a slow cooker! Eleni Vonissakou, creator of The Foodie Corner, has simplified classic Greek recipes so that they're a snap to put together. This versatile cookbook is full of Greek flavor for any time of day. Try a wholesome Country-Style Sausage and Potato Omelet for breakfast. "Bake" a loaf of Flat Corn Bread with Feta and Gruyère Cheese to pair with the Hearty Egg-Lemon Chicken Soup for a light, satisfying lunch. Serve up an easier, healthier spanakopita with the No-Crust Spinach and Feta "Lazy" Pie or try Calamari with Spinach and Fresh Herbs. Better yet, after dinner indulge in a Deeply Chocolatey Chocolate Cake, Fragrant Orange Phyllo Pie or Coconut and Semolina Syrup Cake. With The Greek Slow Cooker, you'll always have an effortlessly beautiful Greek meal you'll be proud to bring to the table.

## **Pastry Love**

Fondant haters, lazy bakers and time-poor hosts rejoice! These naked cakes are achievable, budget friendly and swoon-worthy-and they provide an ideal opportunity to experiment with and display your individual creativity! Beautiful, rustic and organic in form, naked cakes are always tiered, with filling and frosting between layers but never on the outside--thus "naked." Within these pages you will find information on choosing a style of cake; how to make sweet fillings, butters and frostings as well as syrups; recipes for over a dozen base cakes including gluten-free and flourless options; a definitive listing of flavor profiles and combinations; beautiful cake toppers; and over a dozen assembled cakes for different occasions. Recipes include: Coconut & Limoncello Cake with Honey Buttercream & Lemon Curd Watermelon Cake with Sweet Coconut Cream, Figs & Berries Lemon & Rosemary Cake with Vanilla Buttercream Cardamom Cake with Spiced Syrup & Candied Oranges Vanilla Cake with Rose Buttercream Layered Crêpe Cake with Watermelon & Rose Jam, Chantilly Cream & Berries Almond & Lemon Cake with Lemon Buttercream Orange Yoghurt Cake with Orange Syrup & Mascarpone Buttercream Chocolate Cake with Chantilly Cream & Fruit Cheese Wheel Cake with Fresh & Dried Fruit Meringue Stack with Hazelnut Liqueur Cream, Figs & Maple Syrup Chocolate Cake with Salted Caramel Popcorn, Chocolate Fudge Frosting & Dark Chocolate Glaze Lychee Cake with Mascarpone Buttercream Beautifully styled spreads provide inspiration for special

occasions such as a baby shower, a simple wedding, a fiesta or a dessert party –all with stunning naked cakes as the centerpiece, of course! Don't miss the special section on how to decorate your cakes with edible fresh and sugared flowers and fruits.

## **Elegant Pie**

Icebox cakes feature crisp wafers and billowy whipped cream layered together and chilled overnight, where they transform into a heavenly cakelike texture. In this tempting cookbook, eager cooks can start with the Old School, a classic pairing of chocolate wafers and lush whipped cream, before moving on to fantastic combinations such as Luscious Lemon with its lemon curd filling and ladyfingers or the Black Forest's cherries and mounds of chocolate-kirsch whipped cream. Ideal when made a day or two in advance, these minimum-fuss cakes promise maximum friends-and-family cheer.

## **The Island Poké Cookbook**

Welcome to the sugar-fueled, manically creative cake universe of Christina Tosi. It's a universe of ooey-goey banana-chocolate-peanut butter cakes you make in a crockpot, of layer cakes that taste like Key lime pie, and the most baller birthday cake ever. From her home kitchen to the creations of her beloved Milk Bar, All About Cake covers everything: two-minute microwave mug cakes, buttery Bundts and pounds, her famous cake truffles and, of course, her signature naked layer cakes filled with pops of flavors and textures. But more than just a collection of Christina's greatest-hits recipes (c'mon, like that's not enough?) this book will be your guide for how to dream up and make cakes of any flavor you can think of, whether you're a kitchen rookie or a full-fledged baking hardbody.

## **All about Cake**

Introducing the Crystal Gems from Steven Universe! The Crystal Gems--Garnet, Amethyst, and Pearl--are three of the toughest heroes on earth. They are also mentors to Steven Universe, a gem/human hybrid boy whose mother was a great Gem leader. This guide, told from Steven's point-of-view and written by the show's very own creator, Rebecca Sugar, is packed with facts about the Crystal Gems' powers, abilities, and origins, It also includes original art and a special introduction from Rebecca Sugar. This book is a must-have for any Steven Universe fan!

## **Icing on the Cake**

With over 35 recipes for sweet and savory pies, there's something for everyone in this compact yet comprehensive



cookbook. The Pie Cookbook teaches home bakers how to make decadent and delicious treats.

## **A Family of the Musseque**

Popular food blogger and TODAY food contributor Siri Daly shares her collection of cooking triumphs and mistakes, and delicious recipes for people who love food. Like many of us trying to feed our families, Siri Daly is a very busy cook. As a mother of three under the age of 10, TODAY food contributor, and wife of a bicoastal traveling man, Carson Daly ("The Voice" host and TODAY show co-host), Siri often doesn't know which end is up. Siri is not a serious cook, but she is serious about her food—and what she serves her family, friends and loved ones. Seriously Delicious is organized by how a busy mom gets through her day—breakfast, lunch, happy hour (her favorite!), dinner with sides, and dessert. Siri's recipes are created with three goals in mind: to create food that is delicious and satisfying for both kids and adults, to prepare dishes packed with traditionally comforting flavors and ingredients (think cheese, avocado, chocolate!), and to make each recipe approachable for even a novice cook—no trips to specialty food stores are required. Whether you're looking for easy-to-cook recipes your kids will devour, such as mouth-watering Bacon Pizzadillas, or you're dying to relax with a Spicy Grapefruit Cocktail when the days feel too long, this cookbook has a recipe for every occasion. Siri also includes extra tips to make your time in the kitchen easier: Seriously Simple offers a hack or time-saving tip, Seriously Sinful details how to make something even more indulgent, Seriously Nutritious explains how to make something healthier, and Seriously Mini advises how to satisfy the kiddos. Filled with Siri's often hilarious anecdotes, Seriously Delicious will not only feed your family's bellies but hopefully deliver a belly laugh along the way.

## **The Greek Slow Cooker**

Istanbul is one of the world's most fascinating cities, and this sumptuously illustrated book is a brilliant taster for all those who have visited or plan to visit this meeting point of East and West. Andy Harris and David Loftus ate their way around Istanbul, meeting the characters behind its intriguing food—artisan bakers, traditional chefs, fishermen and street-food vendors—and capturing the vibrant life and bustling streets with stunningly evocative photography. More than 90 inspiring, delicious yet simple recipes—some traditional and other more modern interpretations—combine to form Andy and David's unique guide.

## **Guide to the Crystal Gems**

A diverse and accessible collection of spice-enhanced recipes that will transform your baking and awaken your senses—from a classically trained pastry chef. Welcome to a world of exotic spices and flavorings from the warm embrace of clove and

ginger to the fiery touch of peppercorns and chiles, from the sensual kiss of cardamom and rose to the surprising sensations of sumac and za'atar. With encouraging language, invaluable tips, and a passionate approach to flavor, Malika Ameen seeks to push spices beyond the realm of savory to the world of sweet where they can add everything from a delicate whisper to a surprising punch to cakes and tarts, cookies and bars, ice creams and sorbets, barks and brittles, and more. The 78 recipes are arranged by the feelings and sensations they evoke: Spicy and Warm; Floral and Aromatic; Bright and Fresh; Savory, Earthy and Nutty; and Complex and Mysterious. Create showstoppers such as Roasted Peach and Custard Borek for your next culinary gathering; its velvety saffron cream and subtle cardamom sugar are all wrapped inside light, crunchy layers of phyllo dough. Update classics with a new twist such as Lusty Lemon Squares with a spiced dark chocolate crust dotted with pink peppercorns. Kids and the young at heart will delight in the orange zest, vanilla bean, and cinnamon spiced churros with their accompanying sticky toffee sauce. Beautiful full-page images and an invaluable spice glossary help round out an accessible addition to any dessert library.

## **The Butterfly and the Violin**

Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust that makes guests swoon is even better. Pies are easy to make as stunningly attractive as the most decorative cakes using some basic techniques and the appropriate care when working with pie dough. The recipes and techniques presented in this book give any home baker the tools they need to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, different size and shaped cookie cutters make embellishing an ordinary pie crust easy. The 25 designs, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired florals. Beautifully decorated pies are a hit on social media, and until now there has not been a book on how to create these stunning works of edible art. Karin Pfeiff-Boschek is a master pie designer and explains in detail her textile-based methods used to reproduce her most popular top crust works of art.

## **Seven Spoons**

The Desserts of New York is the realization of Yasmin Newman's dream to eat her way around New York. In this hybrid recipe-book-meets-travel-journal, Yasmin's mission takes her through the city's vibrant neighborhoods, where a plethora of colorful characters and quintessential New York moments add life to her experience. The 50 recipes that accompany tales of Yasmin's adventure are takes on the city's best desserts – from the number one-voted old-school Jewish chocolate babka to Dominique Ansel's cult favorite, the cronut. Chapters cover Doughnuts, Cookies and Bars; Pastries, Buns and Bites; Cakes, Pies and Puddings; and Created and Plated, and within each chapter readers are offered a guide to the top places to find

these types of desserts, along with a brief description of the venue. Think Eat Pray Love meets edgy New York, and prepare yourself for one deliciously cool ride.

## **Eat Istanbul**

From passionate home cook to Australia's most popular food blogger, Lorraine Elliott has her cake and eats it too – and she's never been happier. Lorraine Elliott has long been a food enthusiast who believes cakes belong in an art gallery. Not so long ago she decided to ditch her day job as a highly paid media strategist to cook, eat and write – even though she's not quite Nigella. Now her fabulous food blog Not Quite Nigella is the go-to internet destination for hundreds of thousands of foodies from around the world. This is the story behind that journey. With her irresistible humour and optimism, Lorraine reveals the pitfalls, triumphs and challenges of becoming a full-time food blogger, and shares the best of her new-found wisdom: the secret to winning a man's heart through food, the key to baking perfect macarons, tips on hosting unforgettable dinner parties, and how to create a successful blog. More than a celebration of food, Not Quite Nigella is the inspiring and delightful story of how one woman set about turning a dream into a reality.

## **Sarabeth's Good Morning Cookbook**

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\*

## **Moonbeams of Mahamudra**

The Hawaiian people have a laid-back love of life, and Island Poké is a London restaurant committed to sharing this ethos and the authentic flavors from these shores in over 65 recipes. Poké (pronounced Po-Keh) means to 'slice' or 'dice' in

Hawaiian but it has evolved to become the Hawaiian staple of sliced raw fish served on rice with many condiments and toppings. James, the author and founder of Island Poké, became hooked on this delicacy as a child on the beach in Maui. Fast-forward a couple of decades, James sensed a gap in the market for an authentic and sustainable approach to Hawaiian cuisine. Thus, Island Poké was born – fusing the joy of real Hawaiian food, which is a delicious fusion of many cuisines including Polynesian, Japanese, Chinese, South American, Pacific Rim and even Portuguese influences. The book includes recipes for popular poké dishes sold in the restaurant such as classic Spicy Ahi and Golden Beet with Chile Lime Shoyu. There are multicultural Pacific Rim inspired dishes such as Sea Bass Crudo, Teriyaki Salmon Chirashi and Baja Poke Tostadas. Famous Luau feasting recipes include Kalua Pork, Pacific Chowder and Huli Huli Chicken. Finally, a chapter showcasing tropical brunches and bakes includes Acai Bowls and zucchini and Pecan Loaf.

### **The Fearless Baker**

Legendary New York City baker and restaurateur Sarabeth Levine shares her most beloved breakfast and brunch recipes. The only thing better than brunch at one of Sarabeth's restaurants is brunch in her home. In this must-have collection of more than 130 classic morning recipes, Sarabeth delivers the comforting dishes she makes for family and friends, from fluffy scrambled eggs to warm sticky buns. Over thirty-five years ago, she launched her first restaurant's wildly popular weekend brunch. Today, morning lines still snake around the block at her New York City locations, as well as at her Florida and Japan outposts. Her fans will be thrilled to re-create the warmth and joy of brunch at Sarabeth's with recipes designed for home cooks. A comprehensive guide to morning meals, this beautifully photographed book covers the dishes everyone desires. Sarabeth's signature pancakes and muffins are quick enough for weekdays, while her quiches and coffee cakes are guaranteed to impress weekend guests. In addition to her sophisticated twists on the standards, Sarabeth surprises with such innovative breakfast treats as morning cookies. The foolproof recipes come with technique tips and make-ahead instructions to make entertaining effortless.

### **Where's Buddha?**

World-Class pastry chef, Roy Fares, has traveled to many countries throughout his journey to perfect the art of baking. But of all the places his adventures took him, Los Angeles struck a particular chord, inspiring him to experiment with the many classic pastry recipes he sampled there. United States of Cakes is a compilation of his favorite classics, all featured with his own unique twist. Desserts can sometimes be too sweet or not sweet enough. After much trial and error, Roy has found the perfect median between the two for many beloved cakes, cookies, and pastries. Recipes include: Banana nut bread Geneva cookies Espresso cake Nutella cupcakes Cheesecake in a jar Red Velvet Cake S'mores cupcakes Oreo cookie cupcakes With over 50 delicious pastry recipes from various beloved patisseries such as, Magnolia's, Crumbs, and Sweet Lady Jane, United

States of Cakes reminds us of the simple pleasures in life and showcases the sweeter side of American cuisine. Join Roy as he travels from the arid deserts of Palm Springs to the glamorous streets of Beverly Hills, sampling, baking, and learning about delicious treats. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

## **The Desserts of New York**

Baking became a form of therapy for Julie when her mother, who taught her to bake, was diagnosed with dementia. They began baking together again, and Julie started her Instagram account as a way to document this precious time. Her devoted followers regularly send supportive messages and photos of their own bakes. Her effortless style and amazing skills encourage everyday bakers to aspire to go 'one step beyond' and create something beautiful and imaginative. Using natural and colorful ingredients, considered decoration, and beautiful pastry designs, Julie Jones provides ideas on how to make bakes that beg to be presented in a way that feeds your soul as well as your stomach. Across the 175+, heavily illustrated pages, you'll find chapters on: Fruit Tarts and Pies, containing recipes like apple rose tart and plum and frangipane tart, plus pastry decoration techniques Cakes, Bakes and Treats, with dipped lemon madeleines and muddle cake, as well as tips for getting cream fillings right every time Bread and Yeasted Dough, with trampoline bread and grissini Chocolate, including a stunning triple chocolate celebration cake and chocolate ganache Desserts, with delizia di limone and a meringue sharing nest wreath Weekend Breakfast and Brunch, with banana, pecan, and chocolate muffins and fluffy pancakes.

## **A Royal Temptation**

If you love rummaging through markets for unusual fabrics, and can't pass an antique or second-hand shop without popping in, Bazaar Style is for you. Stylist Selina Lake and experienced interiors writer Joanna Simmons show you real homes furnished with intriguing pieces from different eras and cultures, which mix and match colors, patterns, and design. You'll discover an inspiring mix of vintage and retro influences, flea-market finds, and pieces inspired by a French brocante or Moroccan bazaar. You can also use these pieces to customize chainstore basic buys such as a plain sofa or new bed. Selina and Joanna explain elements such as Furniture, Textiles, Lighting, Accessories, Display, and Color, then they show you how

particular style works in Kitchens, Living Rooms, Bedrooms, Bathrooms, and Home Offices.\* Inspiring photographs by Debi Treloar.\* The perfect gift for those who like to mix vintage and retro styles.

## **100 Cookies**

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.

## **Icebox Cakes**

Presents recipes for homemade layered bombes, sorbets, and ice creams, with brittles, sauces, and meringues.

## **Symbols of Tibetan Buddhism**

Philosophy or religion, way of life or way of being, Buddhism never ceases to intrigue. Its multiple facets bear witness to the diversity of its paths, and its innumerable aspects can disorient the newcomer. The essence however remains, a deep root common to all those searching for knowledge: a man, anchored in a moment of history, awakened to affirm that it is within the power of everyone to attain wisdom. Metamorphosis is not sudden, cannot happen from one day to the next; it demands reflection and time, the reading of many symbols. The renewed interest that Buddhism has enjoyed over the past years - led by its spiritual and temporal guide, the Dalai Lama - has made it possible to approach the meaning and origins of this teaching more fully. --Publishers website.

## **Lomelino's Cakes**

Herbs have a transformative power – they can lift a dish from ordinary to sublime. Written by a true herb aficionado, this beautiful book is an ode to enjoying herbs all year round. In each seasonal chapter, Judith Hann skillfully weaves together guidance growing – whether you have a full herb garden or simple pots on the windowsill – with delicious, imaginative recipes - 120 recipes in all. Find dish inspiration for more common herbs and discover how to use those herbs that aren't so readily available in the supermarket. Judith shares recipes that have been tried and tested at her herb cookery school – from simple herb sauces and salads to more ornate dishes, such as Guinea Fowl with Lovage and Lime, or Spare Ribs with Plum, Chilli and Sage Sauce. It also includes herb features, which provide a wealth of further quick recipes and ideas for: • Pestos, made with a variety of herbs • Herb syrups and sugars • Herb ices • Preserving recipes with herb flavourings • Herb cheeses, and many more Full of anecdotes, this is a wonderfully personal account of a love affair with herbs, as well as an indispensable guide on how to make the most of them every day.

## **Soulful Baker**

As a follow-up to *Layered*, Tessa Huff returns with *Icing on the Cake* to dive deeper into dessert decoration and the presentation of layer cakes and other showstopping treats. Providing the confidence home bakers need to get creative, *Icing on the Cake* guides readers from cake pan to presentation to dessert plate. Organized by style, each dessert showcases a different decorative element, artistic pastry technique, or presentation idea. With hundreds of beautiful photos, including lots of step-by-steps, *Icing on the Cake* is a richly illustrated guide for creating delicious, beautiful desserts that will be the grand finale of any gathering.

## **Herbs**

Stunning cake designs and technique how-tos from top cake artist Maggie Austin A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today's most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a “theme and variations” organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-by-step photos that are easy to follow whether you're a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there's inspiration for bakers and crafters of all stripes.

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