

## Himmlisch Gesund Natürliche Rezepte Für Ein Gutes

Includes a sneak peek of Undoctored—the new book from Dr. Davis! In this #1 New York Times bestseller, a renowned cardiologist explains how eliminating wheat from our diets can prevent fat storage, shrink unsightly bulges, and reverse myriad health problems. Every day, over 200 million Americans consume food products made of wheat. As a result, over 100 million of them experience some form of adverse health effect, ranging from minor rashes and high blood sugar to the unattractive stomach bulges that preventive cardiologist William Davis calls "wheat bellies." According to Davis, that excess fat has nothing to do with gluttony, sloth, or too much butter: It's due to the whole grain wraps we eat for lunch. After witnessing over 2,000 patients regain their health after giving up wheat, Davis reached the disturbing conclusion that wheat is the single largest contributor to the nationwide obesity epidemic—and its elimination is key to dramatic weight loss and optimal health. In *Wheat Belly*, Davis exposes the harmful effects of what is actually a product of genetic tinkering and agribusiness being sold to the American public as "wheat"—and provides readers with a user-friendly, step-by-step plan to navigate a new, wheat-free lifestyle. Informed by cutting-edge science and nutrition, along with case studies from men and women who have experienced life-changing transformations in their health after waving goodbye to wheat, *Wheat Belly* is an illuminating look at what is truly making Americans sick and an action plan to clear our plates of this seemingly benign ingredient.

One of Europe's top chefs brings his popular and easy to prepare recipes to America, featuring delicious vegetarian dishes for all tastes. Cooking with fresh vegetables has never been more fun. With this new cookbook, Tim Malzer shows the surprising wealth of vegetarian cuisine. His book *Green Box* features simple and tasty recipes that will inspire every cook. Vegetables and spices are the stars here--basic ingredients which make up Tim Malzer's fresh cuisine. The book includes a wide variety of vegetarian cooking; a practical seasonal calendar and detailed commentary on ingredients; American scale units for all recipes; and hundreds of full-color illustrations.

This is your new go-to companion from the most trusted name in BBQ-ing. Much more than just a recipe collection, *Weber's Barbecue Bible* is an entirely new take on grilling today, with every recipe step visually depicted in full-colour photography. *Weber's Barbecue Bible* is the most comprehensive and visually instructive barbecue book available. With over 125 all-new, modern, inspirational ideas for every occasion. Each recipe is beautifully photographed for easy, at-a-glance understanding, accompanied by expert advice and over 750 step-by-step photos. Recipes include: Maple-bourbon Chicken Wings Tarragon-Mustard Prawn Skewers Thai Chicken Skewers with Peanut Sauce Rotisserie Rib Roast with Melted Onions Tequila Smoked Salmon with Radish Salsa Pork Souvlaki Marinated Aubergine with Tahini

Die erfolgreiche Bloggerin und Autorin Lynn Hoefler zeigt in ihrem neuen Buch, wie sich gesunde Ernährung einfach und schnell in den Alltag integrieren lässt, denn mit etwas Vorbereitung, aber minimalem Aufwand ist es ziemlich leicht, sich gesund zu ernähren. Und ganz nebenbei lässt sich auch noch ein bisschen die Welt retten. Lynn kocht nicht nur extrem leckere und pflanzliche Gerichte, sondern achtet darauf, bewusst nachhaltig zu leben und keine Lebensmittel zu verschwenden. Für sie ist das Wichtigste: Gesunde Ernährung MUSS Spaß machen! " Schnell, einfach, gesund " Das zweite Buch der Bestseller-Autorin: 12.000 verkaufte Exemplare von "Himmlisch gesund" " Trendthemen wie Meal Prep, Nachhaltigkeit und Resteverwertung " Mit alltagstauglichen und leicht umsetzbaren Tipps für das echte Leben

New York Christmas Baking

Healthy Recipes to Love, Share and Enjoy Together

Recipes and stories

The Green Kitchen

The Complete Guide to DIY Natural Beauty

Covent Garden in the Snow: The most gorgeous and heartwarming Christmas romance of 2017!

Burning Dawn

***Hot on the heels of Veggiestan, Sally Butcher brings us Snackistan: a fictitious land where tummies are always full, and theres a slightly naughty smile on every face. Snackistan does not, of course, exist, any more than Veggiestan does. It is, rather, a borderless confederation of the Middle Easts favourite foodstuffs. The simple fare that people actually eat on a daily basis: dishes they prepare at home, or cook to share with friends, or look forward to indulging in at the end of the week. We all like to snack increasingly, formal dining is being nudged aside in favour of meze-style spreads. And, at the same time, street food has come of age. In malls and farmers markets across the world, food on the hoof has become a stylish and popular way to feed. This book picks out the Middle Easts most exciting street foods and meze dishes, together with a range of homely and simple snack recipes elicited from family and friends. Chapters comprise Nuts and Nibbles, Fishy Things, Meat on Sticks, Meat Not on Sticks, Salady Stuff, Hot Veggie Dishes, Mostly Carbs, Puds, Something to Wash it Down With. The burst of flavours is intoxicating, as is Sally's trademark wit and attention to detail a must-buy for all Middle Eastern food enthusiasts.***

**Learn to bake with Britain's favourite women's fiction author Marian Keyes, in her startlingly honest cook-book *Saved by Cake*. *Saved by Cake* gives an extremely honest account of Marian Keyes' battle with depression, and how baking has helped her. A complete novice in the kitchen, Marian decided to bake a cake for a friend and that was it - she realised that baking was what she needed to do in order to get her through each day. And so she baked, and she wrote her recipes down, and little by little the depression started to lift, along with her sponges... With chapters on cupcakes, cheesecakes, meringues and macaroons, chocolate cakes, fruit cakes and favourite classics, Marian's recipes are aimed firmly at beginner bakers, offering hints and tips to help along the way. From her Consistently Reliable Cupcakes and Very Chocolately Macaroons, to the ease of her Fridge-set Honeycomb Cheesecake, you will want to have a go at making all of Marian's recipes. The shoe and handbag biscuits particularly. Very covetable. Very Marian. Never patronizing, always honest and witty, accessible and full of fun, the bakes and cakes that Marian serves up in this cookbook will put a smile on your face and make you happy.**

**\_\_\_\_\_ 'Medically speaking, there is no such thing as a nervous breakdown. Which is very annoying to discover when you're right in the middle of one. Whatever was going on with me, I had to wait it out. I had to find ways of passing the time until I was restored to myself again. So I baked a cake - a chocolate cheesecake, as it happens. And I enjoyed making it so much that I baked another. And another' Marian Keyes**

**The definitive and most comprehensive cookbook of traditional and authentic home cooking vegan dishes from 150 countries around the world."—Vegan Magazine With nearly 500 vegetable-driven recipes, *Vegan: The Cookbook*, inspired by cuisines around the world, brings vegan home cooking to new levels of deliciousness. Featuring dishes from countries ranging from Albania to Zambia, it showcases the culinary diversity of vegan cuisine, highlighting regional fruits and vegetables, traditional cooking techniques, and universally delectable flavours. Home cooks will discover sweet and savoury starters, soups, salads, mains, and desserts for all to enjoy, accompanied by straightforward instructions and gorgeous colour photography.**

**New York Times bestselling author Gena Showalter returns with a sizzling *Angels of the Dark* tale about a winged warrior renowned for his ruthlessness, and the woman who becomes his obsession... A tormented past has left Thane with an insatiable need for violence, making him the most dangerous assassin in the skies. He lives by a single code: no mercy. And as he unleashes his fury on his most recent captor, he learns no battle could have prepared him for the slave he rescues from his enemy's clutches—a beauty who stokes the fires of his darkest desires. Elin Vale has her own deep-rooted scars, and her attraction to the exquisite warrior who freed her challenges her every boundary. But Thane's unwavering determination to protect her means she must face her greatest fears—and enter a world in which passion is power, and victory means breathtaking surrender.**

**The Cookbook**

**Snackistan**

**Le Cookie**

**You Deserve this**

**A Novel**

**Simple & Natural Recipes For A Healthy Lifestyle**

**Taco Tales**

Presents an array of more than 25 recipes for American cookies with a French twist, including Praline Chic, Rebel Rose and Le Cookie cookies, as well as Flower Power Macaroons, Cherry Je T'Aime Cupcakes, Chocolate and Salted Caramel Whoopie Pies and White Chocolate and Olive Oil Brownies.

One of the Guardian's Best Books on Food of 2017 Shortlisted for the Fortnum and Mason's Debut Food Book Award Winner of World Gourmand Award for Food Writing. 'A work of rare joy ... I could not love it more' SARAH PERRY. 'A cookbook for readers' NIGELLA LAWSON. Paddington Bear's marmalade, a Neopolitan pizza with Elena Ferrante, afternoon tea at Manderley... Here are 100 delicious recipes inspired by cookery writer Kate Young's well-stocked bookshelves. From Before Noon breakfasts and Around Noon lunches to Family Dinners and Midnight Feasts, The Little Library Cookbook captures the magic and wonder of the meals enjoyed by some of our best-loved fictional characters. 'If food can comfort, so can books' THE GUARDIAN. 'Bringing together two of our greatest loves, food and books ... An absolute joy' STYLIST. 'Has great charm and is a very good read ... Part of the delight is in seeing what Young has come up with' DIANA HENRY.

From the founder of the wildly popular food blog Deliciously Ella, 120 plant-based, dairy-free, and gluten-free recipes with gorgeous, full-color photographs that capture the amazing things we can do with natural ingredients. In 2011, nineteen-year-old Ella Woodward was diagnosed with a rare illness that left her bed-ridden, in chronic pain, and plagued by heart palpitations and headaches. When conventional medicine failed her, Ella decided to change her diet. She gave up meat, gluten, dairy, sugar, and anything processed—and the effects were immediate: her symptoms disappeared, her energy returned, and she was able to go off all her medication. A self-confessed sweet tooth, Ella taught herself how to make delicious, plant-based meals that delight the palette and improve overall well-being. Deliciously Ella is an essential, how-to guide to clean, plant-based eating, taking you through the best ingredients and methods for preparing easy, exciting meals. This is not a diet—it's about creating a new mindset that embraces fantastic food. From sweet potato brownies to silky chocolate mousse and roasted butternut squash risotto and homemade fries and ketchup, Ella shares 100 brand-new recipes and twenty classics in her signature, elegant style. Packed with vivid photos and simple, foolproof instructions, Deliciously Ella provides a foundation for a pure, unprocessed, unrefined diet, so you can look and feel better while enjoying great food.

From Tudor oyster peddlers and Victorian pie and mash shops, to the supper clubs and street food scene flourishing today, Britain's capital has always been a tantalizing draw for those who live to eat. In *Made in London*, born-and-bred Londoner Leah Hyslop offers a joyful celebration of the city and its food, past and present. The book features recipes invented in the city; such as the 18th century treat Chelsea buns (a favourite of King George II) and Omelette Arnold Bennett, created for the famous writer while staying at the Savoy Hotel. Alongside these are new, exciting dishes, inspired by the Leah's eating adventures around the capital: such as a mouthwatering Pimm's and lemon curd trifle, an unusual goat's cheese and cherry tart and an easy twist on Indian restaurant Dishoom's iconic bacon naan, one of the best brunches in London. Interspersed with the

recipes are short, entertaining histories and profiles about London's food scene, including the tale of the 18th century 'gin craze'; a profile of the East End's most beloved greasy spoon; and why Scotch eggs might have actually been invented in a London department store! Short shopping guides, lifting the lid on such pressing gastronomic questions as where to buy cheese, the city's most delicious chocolate shops, or the best cocktail bars for a nightcap (or two...) are also featured. Beautifully illustrated with contemporary photographs of London, alongside vintage images sourced from historic archives, this is a book for anyone who has ever lived in, visited or simply dreamt of sipping a cocktail while watching red buses trundle by in the world's greatest city.

Weber's Barbecue Bible

The Italian Baker

Skinny Salads

The Great International Baking Tradition Revisited by an Italian Lifestyle Enthusiast

Das Leben muss man genießen

Easy, Delicious and Healthy

80 Flavour-Packed Recipes of Less than 300 Calories

**Rachel Khoo follows *The Little Paris Kitchen* with *The Little French Kitchen*, bringing her modern twists to classic recipes from around the country. Rachel Khoo became an overnight sensation when her first book *The Little Paris Kitchen* and BBC2 television series launched last year. Coveting her Parisian lifestyle, fashion sense and, more importantly, her accessible, delicious recipes cooked up in her tiny kitchen, the nation took her to their hearts and now they can receive second helpings. Taking her 'Little Paris Kitchen' on tour in her second official book, Rachel is leaving the capital city to travel to the four corners of France in search of the very best recipes in the country. From the snow-topped mountains and Christmas markets of Alsace to the winemaking region of the Bordeaux, the dreamy vistas of Provence and the well-stocked larders of Brittany and Normandy, Rachel seeks inspiration in some of the best-known foodie places as well as uncovering hidden insights, all ready to share with you. Recipes include: pork and clams with cider and butter beans, spicy aubergine sticks with couscous, baked figs with walnuts, beer-glazed ham hock, caramelized apple bake and spiced almond biscuits. Join Rachel Khoo on her tour de France in *The Little French Kitchen*. Rachel is a graduate of Central Saint Martin's College of Art and Design in London. It was her passion for patisserie that lured her to Paris, where she obtained a pastry diploma. She then put her skills to use at the delightful Paris culinary bookstore and tea salon, La Cocotte, where she catered for book launches and hosted cookery classes. Working as a freelancer, she now travels the world working on a variety of projects, from workshops to catering for huge blue-chip client events to smaller, intimate pop-up restaurants. Her first book was *The Little Paris Kitchen*, accompanying her hit BBC2 television series. She writes a weekly recipe column for the *Evening Standard*. 'A delicious Christmas delight' - Sunday Times bestseller Katie Fforde**

**A magical culinary getaway: *New York Christmas: Recipes and Stories* takes you on a getaway to the magical New York of the pre-Christmas period when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in an inviting cafe? Live the dream of a White Christmas in New York: Authors Lisa Nieschlag, Lars Wentrup and photographer Julia Cawley have created a cookbook of recipes and Christmas stories from the Big Apple that takes readers on a winter trip to New York. Christmas recipes and stories: Included among the fifty mouth watering recipes in *New York Christmas* are Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake. Also included in the book are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas. Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States: - Paul Auster's *Auggie Wren's Christmas Story* - *The Gift of the Magi* by O. Henry - And, Virginia O'Hanlon's *Is There a Santa Claus? If you are a fan of Nigella Lawson's *Nigella Christmas*, Donna Hay's *Simple Essentials Christmas*, or Jamie Oliver's *Christmas Cookbook*; you will want to own *New York Christmas: Recipes and Stories*.***

***Runter vom Balkon, rein ins eigene (Klein-)Gartenparadies! Deborah und Florian Hucht machen vor, wie's geht: vom Guerilla Gardening im lichtarmen Hinterhof zum sonnigen Selbstversorgergarten inklusive eigenem Unkraut und eigenen Parzellennachbarn. Von Stolpersteinen, speziellen Zeitgenossen, Heimwerkerfreuden und -leiden und der ganz besonderen Gelassenheit, die der eigene Kleingarten lehrt: Mit viel Humor und Lust am Scheitern und Dazulernen laden die Autoren die Leser ins Kleingartenuniversum ein – und geben nebenbei noch jede Menge Tipps zum Selbermachen.***

***New York Christmas***

***Lavash***

***A Dash of Magic***

***Over 100 recipes from the mountains, market squares and shores of France***

***Vegan: The Cookbook***

***Deliciously Ella***

***My Little French Kitchen***

Food, family and stories share a deep connection, one that is often overlooked in the age of instant gratification. Born into a strong tradition of passing down recipes from

generation to generation, Ivette Pérez de Wenkel's new cookbook seamlessly blends Mexican cuisine with the culture and experiences from which she learned them. In *Taco Tales*, she presents more than 40 recipes from her family treasury, along with the history and traditions that make each dish much more than just food. Collage and papercut illustrations by Anne Wenkel bring the pages to colorful life, and the interplay of text and illustrations evokes the tradition of communal cooking and making that has so strongly influenced the authors. A collection of delicious Mexican recipes that offers a reminder that not every important ingredient in a good meal goes into the food itself.

David Frenkiel and Luise Vindahl are the new faces of exciting vegetarian food. Their *Green Kitchen Stories* blog has a cult following and continually inspires people around the world to cook super-tasty, healthy vegetarian recipes using only natural ingredients. In *The Green Kitchen* they delight meat-eaters and non meat-eaters alike as they share over 100 of their favourite family recipes. Combining everyday pantry staples with fresh, in-season produce, David and Luise tell the stories of their family kitchen, affirming just how easy it is to create nourishing, well-balanced dishes on a daily basis. Learn how to whip up herb and asparagus frittata for breakfast, fennel and coconut tart for lunch, and beet bourguignon for a supper to share with friends. Have your cake and eat it too with the nutritious frozen strawberry cheesecake on a sunflower crust, or indulge in the double chocolate raspberry brownie. Discover an array of soups, salads, juices and small bites that are simple to make but bold in flavour and stunning in presentation. Start your love-affair with vegetarian eating with *The Green Kitchen*. Featuring gorgeous photography throughout, this beautiful cookbook will inspire everyone to cook and eat food that is good for the body and soul.

100 all-new quick and easy plant-based recipes by bestselling author and founder of *Deliciously Ella*. Ella's new collection shows us that vegan cooking doesn't have to be difficult or time-consuming. It's easy to embrace a plant-based lifestyle with her fuss-free, simple recipes that cater for our busy lives. Divided into 7 sections, the new book offers recipes with an approximate cooking time, showing you how to make simple meals that will satisfy your taste buds and inspire you every day. Delicious breakfasts - from quick pancakes to fruity smoothies and easy toast-toppers Lunches, Dips & Dressings - an array of healthy plant-based options 10-Minute- and 20-Minute Meals, plant-based eating doesn't have to be complicated or time-consuming - quick pasta dishes, simple noodles, hearty vegetable-laden bowls and Asian-inspired plates Big Batch Cooking - to help you get ahead and plan your week Sweets - portable bars, flapjacks and slices to satisfy your sweet tooth Weekend - impress and delight your friends and family The ethos of *Deliciously Ella* is to share abundant recipes that put fruit and vegetables at the heart of our plates, that taste good and are easy to make. Alongside this, Ella is keen to embrace all aspects of well-being, prioritizing self-care. In the book she will share the important insights learned from her chart-topping podcast, bringing a wider holistic dimension and personal angle to this gorgeous, inspiring, healthy cookbook.

THE PERFECT GIFT FOR THE FOODIE IN YOUR LIFE! The Sunday Times number one bestselling cookbook and the fastest selling vegan cookbook of all time. 'She has become the biggest thing in healthy eating' - The Times 100 all-new plant-based recipes - by bestselling author *Deliciously Ella*. Ella's latest book features the most popular, tried and tested recipes from her supper clubs, pop-ups and deli to show how delicious and abundant plant-based cooking can be. The simple vegan recipes cover everything from colourful salads to veggie burgers and falafel, creamy dips and sides, hearty one-pot curries and stews, speedy breakfasts, weekend brunches, muffins, cakes and brownies. They're the recipes that Ella's thousands of customers have been asking for since the deli first launched in 2015, and each recipe has a beautiful photograph to show you how it should look. In addition to over 100 brand new plant-based recipes, for the first time we are treated to a personal insight into Ella's journey - how she grew her blog, which she began writing to help get herself well while suffering from illness, into a wellbeing brand - and all that she has learnt along the way, as well as what drives the *Deliciously Ella* philosophy and her team's passion for creating delicious healthy food. With diary excerpts that document the incredible journey that *Deliciously Ella* has taken and over 100 tried-and-tested irresistible recipes for every day, using simple, nourishing ingredients, this vegan bible will be a must-have for fans and food-lovers alike, it's also perfect for anyone looking to experiment with vegan cooking for the first time.

Wheat Belly

*Deliciously Ella: Smoothies & Juices*

Saved by Cake

Tim Malzer's *Green Cuisine*

*Deliciously Ella with Friends*

*Einfach himmlisch gesund*

Green Box

*This captivating retelling of the Christmas story shows how God kept His promise to send a new King, with superb illustrations by Catalina Echeverri. A long, long time ago -- so long that it's hard to imagine -- God promised a new King. He wasn't any ordinary king, like the ones we see on tv or in books. He would be different. He would be a new King; a rescuing King; a forever King! Join Mary and Joseph, a bunch of shepherds, some wise men and lots of angels as they discover how God kept his Christmas promise. - Publisher. The food and craft stylist behind the website and magazine Sweet Paul offers recipes like Maple-Roasted Chicken and Smoked Salmon Hash and includes craft projects that use coffee filters, vegetable dye and wooden clothespins. 50,000 first printing.*

*In the tradition of The Nightingale, Sarah's Key, and Lilac Girls, comes a saga inspired by true events of a Holocaust survivor's quest to return to Poland and fulfill a promise, from Ronald H. Balson, author of the international bestseller Once We Were Brothers. ~ ~ "Readers who crave more books like Balson's Once We Were Brothers and Kristin Hannah's bestselling The Nightingale will be enthralled by Karolina's Twins." —Booklist (starred review) "A heart-wrenching but ultimately triumphant story." —Chicago Tribune ~ ~ She made a promise in desperation Now it's time to keep it Lena Woodward, elegant and poised, has lived a comfortable life among Chicago Society since she immigrated to the US and began a new life at the end of World War II. But now something has resurfaced that Lena cannot ignore: an unfulfilled promise she made long ago that can no longer stay buried. Driven to renew the quest that still keeps her awake at night, Lena enlists the help of lawyer Catherine Lockhart and private investigator Liam Taggart. Behind Lena's stoic facade are memories that will no longer be contained. She begins to recount a tale, harkening back to her harrowing past in Nazi-occupied Poland, of the bond she shared with her childhood friend Karolina. Karolina was vivacious and beautiful, athletic and charismatic, and Lena has cherished the memory of their friendship her whole life. But there is something about the story that is unfinished, questions that must be answered about what is true and what is not, and what Lena is willing to risk to uncover the past. Has the real story been hidden these many years? And if so, why? Two girls, coming of age in a dangerous time, bearers of secrets that only they could share. Just when you think there could not be anything new to ferret out from World War II comes Karolina's Twins, a spellbinding new novel by the bestselling author of Once We Were Brothers and Saving Sophie. In this richly woven tale of love, survival and resilience during some of the darkest hours, the unbreakable bond between girlhood friends will have consequences into the future and beyond.*

*An ode to Armenian food and culture, and the UNESCO-recognized bread of Armenia, Lavash. This cookbook not only reveals how to make the ubiquitous and doable flatbread lavash, the UNESCO-recognized bread of Armenia, but also shares 60+ recipes of what to eat with it, from soups and salads to hearty stews paired with lots of fresh herbs. Stunning photography and essays provide an insider's look at Armenia, a small but fascinating country comprising dramatic mountains, sun-drenched fields, and welcoming people. With influences from the Middle East and the Mediterranean as well as from Russia, the food of Armenia is the next cuisine to explore for people who want to dig deeper into the traditions formed at the crossroads between the East and West. Fans of cookbook best sellers like Yotam Ottolenghi's Jerusalem and Ottolenghi will love exploring the Mediterranean, Middle Eastern, and Russian influences in Lavash. • For both armchair travelers and home cooks, this recipe book is as enticing in the reading as its recipes are to the palate • With growing interest in fermentation and the medical benefits of a Mediterranean diet, Armenian food offers a new take on healthy cookbooks and cooking.*

*Deliciously Ella Every Day*

*Himmlisch gesund*

*Modern Potluck*

*Eat Better Not Less*

*Beautiful Food to Share: A Cookbook*

*Street Food, Comfort Food, Meze - informal eating in the Middle East & beyond*

*10-Minute Recipes, 20-Minute Recipes, Big Batch Cooking*

Our recipes are a pleasure to prepare and are also visually appealing! With different variations of vegan and vegetarian components, every bowl fan is guaranteed to benefit! Clean Eating is a permanent trend. Recipes for breakfast, lunch and dinner hit the nerve of our nutrition-conscious society and show how easy and delicious healthy food can be. Our food styling tips will turn your bowl into a real eye-catcher. Quickly conjured up for a culinary delight.

Christmas in New York is a dream! Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies. This book is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world. Experience the taste of Christmas in New York! Have a wonderful Christmas time!

"SIMPLE" "EFFECTIVE" "EASY TO FOLLOW" & "INSPIRATIONAL!" This is Eve's long-awaited DIY beauty book, with a treasure trove of effective and easy to follow organic beauty recipes with 100% natural ingredients that really work. How to make lip balm, body butter, scrub, mask, and face cream will have no more secrets for you! All unique recipes have been carefully crafted and tested at home (on humans!). It includes a wealth of helpful information on DIY natural skincare as well as how to substitute ingredients and customize your own homemade beauty products in your kitchen. If you are looking for ideas on how to take care of your skin the healthy and natural way, then Eve's organic skin care 101 book is for you! **HOMEMADE NATURAL SKIN CARE BY EVE PRAISES** "All of the organic beauty recipes are easy to follow and use ingredients that are readily available. What we put in our bodies is important but equally important is what we put on our bodies. Inspirational!" Michelle Norris - Harvest, USA "Eve's recipes have transformed

my skincare and my skin! After two decades of struggling with skin that was both eczema-prone and acne-prone, my skin is now healing and glowing! I now make my own simple, healthy, skin-friendly beauty products. I'm so happy I found Eve's beauty recipes!" Teresa McWilliam - Powell River, CANADA "I love Eve's organic recipes, the instructions are always easy to follow and the results are really impressive." Amalia Rosoiu - Cirencester, GREAT BRITAIN "Eve's recipes are not only easy to make and environmentally conscious, they really smell and feel divine and best of all, they work!!" Brandie Alexander - Bridgetown, AUSTRALIA "I highly recommend Eve's no harmful chemicals, just pure natural ingredients and fabulous recipes to make your own products!" Suzi Woodfield - Christchurch, NEW ZEALAND

DIY RECIPE MANGO BODY BUTTER This mango body butter melts right away on contact with your skin, leaving it silky smooth and not greasy. Total Time:25 minutes  
Ingredients 12 tablespoons of organic unrefined mango butter 2 tablespoons of organic refined shea butter 6 tablespoons of organic safflower oil 1 teaspoon of arrowroot powder (optional and to make it less greasy) 15 drops of roman chamomile essential oil 3 drops of bergamot Bergaptene free essential oil 10 drops of patchouli essential oil 3 Glass Salve Containers of 100 ml  
Instructions Put the shea and mango butter in a glass or metal bowl inside a pan filled with water on low heat so they start melting slowly. Once melted add the safflower oil and mix well. Put the bowl in the freezer for 5 to 10 minutes, depending on the temperature of your freezer. You want the mixture to not be completely frozen but thick enough so it is not liquid. If it's a soft paste then its ready to whip! Then take it out of the freezer and start whipping with an electric whip at low speed. Add the arrowroot powder and essential oils if desired and begin whipping your mixture on low speed until it becomes fluffy. Your whipped butter will have a fluffy consistency!

This second book in the acclaimed Bliss trilogy mixes the down-home heart-punch of Ingrid Law's Newbery Honor Book Savvy, the always-on-the-edge-of-chaos comedy of Cheaper by the Dozen, and a humorous magic all its own to create a thoroughly original confection to please every reader's sweet tooth! The Bliss family's magical Cookery Booke was stolen by evil Aunt Lily at the end of Bliss, the first novel in the series. Now twelve-year-old Rosemary has a chance to win it back: she challenges her aunt to an Iron Chef-style international baking competition in Paris. But the only way to beat the cheating Aunt Lily is to gather magical ingredients of her own. Together with her brothers and their talking cat and mouse, Rose races across Paris—from the Eiffel Tower to the Cathedral of Notre Dame to the Mona Lisa in the Louvre Museum—to gather what she needs to out-bake—and out-magic—her conniving aunt. If Rose wins, the cherished Cookery Booke will return to her family where it belongs. If she loses—well, the consequences are too ugly to think about. . . .

Best of Bowls

Made in London

Himmlisch gesunde Weihnachtsbäckerei

Natürliche und schnelle Rezepte für das echte Leben

Natürliche Rezepte für Advent und Weihnachten

Delicious and Healthy Vegetarian Recipes for Every Day

Natürliche Rezepte für ein gutes Leben

Originally published: London: Yellow Kite, an imprint of Hodder & Stoughton, an Hachette UK Company, 2016.

Modern Potluck is a cookbook and guide for today's potluckers that delivers Instagram-worthy dishes packed with exciting, bold flavors. These 100 make-ahead recipes are perfect for a crowd and navigate carnivore, gluten-free, dairy-free, vegetarian, and vegan preferences gracefully. With beautiful color photographs and lots of practical information such as how to pack foods to travel, Modern Potluck is the ultimate book for gathering friends and family around an abundant, delicious meal. - Epicurious: Best Cookbooks of 2016 - New York Times: Holiday Cookbook Roundup

Salads are perfect for big-flavour meals, but pre-made ones are often covered with sugary dressings and full of preservatives for extended shelf life, so Kathryn Bruton has ramped up the health-factor with her range of skinny salads to suit everyone, whether they want something warming and comforting, refreshing and revitalising or all-out wow. Chapters cover Gloriously Green, Comfort, Simple, Classics, Show-Off and Fruit Salads, and include gluten and dairy-free, vegetarian and vegan recipes. Plus there's a section with extra-good-for-you dressings, condiments and pickles. From warming Kofta Salad, a 'Wind me Down' Winter's Evening Salad and tasty Spiced Roasted Plum Salad to a twist on the classic, Caesar Salad with Purple Kale, Kathryn minimises the use of sugary, heavy dressings and bland leaves and brings fresh, nutrient-packed ingredients. Each salad is less than 300 calories per portion but still jam-packed with flavour.

Melissa Forti is the Italian Baker. In her tea room in an idyllic medieval town near Tuscany, she bakes beautiful cakes that combine Italian traditions with her own modern twists. This book is a collection of Melissa's favourite tarts, celebration cakes, loaves, biscuits and coffee-time treats borne out of her unique style of baking. Every recipe is a treat, taking in deliciously popular Italian ingredients like olive oil, mascarpone, almonds and stunning fresh fruit. Melissa gives perennial favourites like carrot cake, brownies, chocolate cake and cheesecake a fresh, Italian makeover, as well as sharing traditional Italian recipes

and others handed down through her family. Every cake and cookie tells a story, reflecting Melissa's travels, her passion for good food and the love of her Italian heritage.

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30 new recipes in a mini pocket book from bestselling cookery author Deliciously Ella. The first of Deliciously Ella's 'Bite-size Collection' - a new series of small-format books - celebrating the delicious, nutritious and super speedy smoothies and juices that Ella loves! Featuring 30 all-new recipes for nourishing smoothies and amazing juices bursting with simple, plant-based ingredients full of flavour and goodness. Easy, quick and perfect to fit into a busy lifestyle, enjoy a Blueberry and Pear Breakfast Blend, an energising Green Dream or a heavenly Minty Coconut Shake, to add a natural Deliciously Ella kick to your 5-a-day!

The much-anticipated newest cookbook from Deliciously Ella, the inspirational bestselling food writer who has taken the cookery world by storm. In the follow-up to her amazing chart-topper Deliciously Ella Every Day, Ella makes it easy to prepare delicious food for you, your friends and family, whatever the occasion. No more wondering whether certain dishes go together, Ella makes life simple with her menus - whether you are planning a laid-back brunch, a last-minute lunch or a fancy supper, she has it covered with hearty and filling recipes that celebrate her natural eating philosophy. With ideas and inspiration for every foodie occasion, including cosy nights in for one, easy kitchen suppers, flavoursome feasts, birthday parties, picnics and mocktails and cocktails, this is the go-to book for anyone who wants to make simpler, healthier food choices - that they can enjoy with friends and family.

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The Christmas Promise

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Lose the Wheat, Lose the Weight, and Find Your Path Back to Health

Organic Beauty Recipes by Eve

The bread that launched 1,000 meals, plus salads, stews, and other recipes from Armenia