

## Tartine Sweet And Savory Pastries Tarts Pies Cakes

*Offers baking tips and techniques, with recipes for cakes, tarts, pies, cookies, and breads.*

*From the James Beard Award nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master. "A very good combination: Baking science all of us can understand and a splendid collection of recipes. . . . A baker's must!" —Dorie Greenspan, author of Dorie's Cookies and Everyday Dorie Melissa Weller is the baking superstar of our time. As the head baker at some of the best restaurants in the country, her recipes for chocolate buns and sticky buns brought these classics back to life and kicked off a nationwide movement. In A Good Bake, Weller shares her meticulously honed, carefully detailed recipes for producing impossibly delicious—and impossibly beautiful—baked goods. A chemical engineer before she became a baker, Weller uses her scientific background to explain the whys and hows of baking, so home cooks can achieve perfect results every time. Here are recipes both sweet (Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Niçoise Sauté); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)—as well as Salted Caramel Sticky Buns, of course. . . . all written and tested for even the most novice home baker to re-create. With gorgeous photography by the award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated, like working with yeast, sourdough starters, and laminating dough Weller's book is the one guide every home baker needs.*

This brilliantly revisited and beautifully rephotographed book is a totally updated edition of a go-to classic for home and professional bakers—from one of the most acclaimed and inspiring bakers in the world. Tartine offers more than 50 new recipes that capture the invention and, above all, deliciousness that Tartine is known for—including their most requested recipe, the Morning Bun. Favorites from the original book are here, too, revamped to speak to our tastes today and to include whole-grain and/or gluten-free variations, as well as intriguing new ingredients and global techniques. More than 150 drop-dead gorgeous photographs from acclaimed team Gentl + Hyers make this compendium a true collectible and must-have for bakers of all skill levels.

*Baking at République*  
*Delicious Recipes for Seasoned Meats, Vegetables and Cheeses Baked in Perfectly Flaky Pie Crusts*  
*Whole Grain Baking Made Easy*  
*Recipes to Know by Heart: A Cookbook*

*The Little French Bakers Cookbook*

*Bread, Pastry, Cheese, Pizza [A Baking Book]*

*Modern Recipes for the Home Cook [A Cookbook]*

In *The Tivoli Road Baker*, British-born pastry chef Michael James and his team share the knowledge that goes into creating standout bread and pastries. The mission is to make these recipes accessible for people who are new to the art while also including tips, ideas and inspiration to challenge more skilled cooks and bakers. Chapters cover basic to advanced bread making techniques, sweet pastries, savory favorites as well as a handful of British recipes close to Michael's heart, including Cornish pasties. The reader will also learn about the importance of starting with quality produce, offering a small window on the valuable (but mostly unsung role) played by farmers in the growing global appetite for real bread. This is a beautiful book that shares some of the X-factor that makes its namesake so successful.

With more than 500 recommended restaurants, this is the third in a series of destination city guides for eco-gastronomic travelers—adventurous people who seek out quality, tradition, and fresh, seasonal, and locally grown ingredients when they explore the restaurants, markets, and bars of a city. A stunning instructional from beloved Los Angeles baker Margarita Manzke, who teaches the key doughs, batters, recipes, and clever ways for creating wow-factor and bakery-quality results at home. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES For all who aspire to master brioche, croissant, pâte à choux, or even cookie dough and muffin and cake batter, Margarita Manzke, super-star baker and co-owner of Los Angeles hotspot République, takes bakers through her methods for perfecting texture and amplifying flavors, one inspiring photograph and brilliant trick at a time. With chapters dedicated to teaching each dough or batter and 100 recipes that put the lessons to work, plus more than 125 helpful and inspiring photographs, bakers will discover how to truly elevate their baking, whether they're making Manzke's Instagram-perfect chocolate chip cookies or her Philippines-inflected Halo Halo Cake. Serious home bakers will revel in the game-elevating techniques and irresistible recipe riffs found in *Baking at République*.

In *The Tivoli Road Baker*, British-born pastry chef Michael James and his team share the knowledge that goes into creating *standout bread and pastries*. The mission is to make these recipes accessible for people who are new to the art while also including tips, ideas and inspiration to challenge more skilled cooks and bakers. Chapters cover basic to advanced bread making techniques, sweet pastries, savory favorites as well as a handful of British recipes close to Michael's heart, including Cornish pasties. The reader will also learn about the importance of starting with quality produce, offering a small window on the valuable (but mostly unsung role) played by farmers in the growing global appetite for real bread. A beautiful book that shares some of the X-factor that makes its namesake so successful. Chapters are divided into Bread, Viennoiserie, Savoury, Pastry, Seasonal, British Bakery, Basics and Larder.

*Baking and Pastry*

*The Secrets of the World-Famous Bread Bakery*

*Recipes for Rustic Fermented Breads, Sweets, Savories, and More*

*A Good Bake*

*Mooncakes and Milk Bread*

*Flour Water Salt Yeast*

*The Sullivan Street Bakery Cookbook*

*Collects recipes for savory meat, vegetable, and cheese pies, including options for appetizers, main courses, and hand pies, as well as for five different crusts.*

*This all-in-one baking bible for a new generation of home cooks is a comprehensive guide to beautiful baked goods. Bake with Anna Olson features more than 125 recipes from her popular Food Network Canada show. From chocolate chip cookies to croqueмбуouche, pumpkin pie to petits fours, Anna Olson's newest baking book is full of delectable delights for every occasion, category and skill level. Beginner bakers, dessert aficionados and fans of her show will find over 125 recipes to take their baking to the next level, whether through perfecting a classic like New York Cheesecake or mastering a fancy dessert like Chocolate Hazelnut Napoleon. Introductory sections on essential tools and ingredients explain how to prepare your kitchen for baking success, and Anna's helpful notes throughout point you towards perfecting key details for every creation. Recipes for cookies and bars, pies and tarts, cakes, pastries, and other desserts give bakers a range of ways to savor their sweet skills, with a chapter on sauces and decors to round out your knowledge, and a chapter on breads to practice your savory savoir-faire. Gorgeous photography illustrates each recipe and guides you through difficult techniques. Baking your way through Anna Olson's favorites couldn't be easier (or more delicious!). Whether you're looking for a classic baking recipe or a new baking challenge, Bake with Anna Olson is your new go-to baking book for all occasions!*

*Winner of the 2020 IACP Award for Best Cookbook, Food Photography & Styling The New York Times "Best Cookbooks of Fall 2019" House Beautiful's,/> "Amazing New Cookbooks that also look Delicious on Your Shelf" 2020 IACP Awards Finalist-Food Photography & Styling This brilliantly revisited and beautifully re-photographed baking book is a totally updated edition of a go-to classic for home and professional bakers—from one of the most acclaimed and inspiring bakers in the world. Tartine offers more than 50 new recipes that capture the invention and, above all, deliciousness that Tartine is known for—including their most requested recipe, the Morning Bun. Favorites from the original recipe book are here, too, revamped to speak to our tastes today and to include whole-grain and/or gluten-free variations, as well as intriguing new ingredients and global techniques. More than 150 drop-dead gorgeous photographs from acclaimed team Gentl + Hyers make this baking and pastry book a true collectible compendium and must-have for bakers of all skill levels.*

*The all-in-one cooking bible for a new generation of home cooks is a comprehensive guide to simple vinaigrettes and roast chicken to birthday cake and cocktails. For Alex Guarnaschelli—whose mother edited the seminal 1997 edition of The Joy of Cooking, which defined the food of the late twentieth century—a life in food and cookbooks was almost predestined. Now an accomplished chef and author in her own right (and mom to a young daughter), Alex pens a cookbook for the way we eat today. For generations raised on vibrant, international flavors and supermarkets stocked with miso paste, harissa, and other bold condiments and ingredients, here are 300 recipes to replace their parents' Chicken Marbella, including Glazed Five-Spice Ribs, Roasted Eggplant Dip with Garlic Butter Naan, Roasted Beef Brisket with Pastrami Rub, Fennel and Orange Salad with Walnut Pesto, Quinoa Alisipice Oatmeal Cookies, and Dark Chocolate Rum Pie.*

*The Art and Science of Making Perfect Pastries, Cakes, Cookies, Pies, and Breads at Home: A Cookbook*

*Iconic San Francisco Dishes, Drinks & Desserts*

*Craft Delicious, Healthy Breads, Pastries, Desserts, and More - Including a Comprehensive Guide to Grinding Grains*

*Bread Book*

*Flour, Too*

*Savory Pies*

*Sweet & Savory Recipes and Tales from a Pastry Chef and Her Cooking School*

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that "revolutionized" bread in America --Alice Waters

Take control of the grains you eat. Whole Grain Baking Made Easy is a guide for bakers who want to maximize the nutritional value of their breads and desserts while experimenting with delicious new flavors of many different whole grains. Including a Comprehensive Guide to Grinding Grains.

With a career that has taken him across Europe and Asia, global baker Dean Brettschneider shares the best of his baking experiences and influences in this book. From recipes for his signature breads such as pain au levain and chocolate chip hot cross buns, and crowd favourites picked up from his time in Shanghai, such as Chinese steamed buns with spring onions and red bean and sesame ring bread, to new pastry and dessert creations such as fruit mince moon cakes and sweet potato and blueberry crème brûlée, Dean also provides easy-to-follow instructions on baking techniques and decoration tips, to equip and inspire bakers of all levels of proficiency.

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

*The Sweet Life in Paris*

*Indispensable Recipes for the Cafe's Most Loved Sweets & Savories*

*Restaurants, Markets, and Bars*

*The Tivoli Road Baker*

*Bar Tartine*

*Tartine All Day*

*Poilâne*

From the New York Times bestselling author of My Paris Kitchen and L'Appart, a deliciously funny, offbeat, and irreverent look at the city of lights, cheese, chocolate, and other confections. Like so many others, David Lebovitz dreamed about living in Paris ever since he first visited the city and after a nearly two-decade career as a pastry chef and cookbook author, he finally moved to Paris to start a new life. Having crammed all his worldly belongings into three suitcases, he arrived, hopes high, at his new apartment in the lively Bastille neighborhood. But he soon discovered it's a different world in France. From learning the ironclad rules of social conduct to the mysteries of men's footwear, from shopkeepers who work so hard not to sell you anything to the etiquette of working the right way around the cheese plate, here is David's story of how he came to fall in love with—and even understand—this glorious, yet sometimes maddening, city. When did he realize he had morphed into un vrai parisien? It might have been when he found himself considering a purchase of men's dress socks with cartoon characters on them. Or perhaps the time he went to a bank with 135 euros in hand to make a 134-euro payment, was told the bank had no change that day, and thought it was completely normal. Or when he found himself dressing up to take out the garbage because he had come to accept that in Paris appearances and image mean everything. Once you stop laughing, the more than fifty original recipes, for dishes both savory and sweet, such as Pork Loïn with Brown Sugar–Bourbon Glaze, Braised Turkey in Beaujolais Nouveau with Prunes, Bacon and Bleu Cheese Cake, Chocolate-Coconut Marshmallows, Chocolate Spice Bread, Lemon-Glazed Madeleines, and Mocha–Crème Fraiche Cake, will have you running to the kitchen for your own taste of Parisian living.

Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Corney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original. The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 fool-proof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

Lonely Planet's Vancouver & Victoria is your most up-to-date advice on what to see and skip, and what hidden discoveries await you. Shop for shoes in Gastown, hit the slopes of Grouse Mountain and sample an ale in a hidden microbrewery- all with your trusted travel companion.

*Sweet*

*Food Arts*

*Tartine*

*Modern Ancient Classic Whole*

*Ideas and Innovations from the Future of Grain, Flour, and Fermentation [A Cookbook]*

*Sweet and Savory Baking for Breakfast, Brunch, and Beyond*

*Techniques & Recipes*

*What if your hobby turned into attending pastry school in Paris—and a surprising career change? For Susan Holding, that's exactly what happened. Susan was a nurse turned road warrior teaching medical professionals to use computer software. But on the weekends, her hobby was baking—usually while dreaming about mastering French pastry. While searching for a New England baking course, she mistakenly received information about Le Cordon Bleu's pastry program in Paris. After careful consideration of the program and completing the application process, she was accepted, and off to Paris she went. Within a year she graduated with honors, left her nursing career, and opened a bakery and cooking school, the Little French Bakery, in Wisconsin. The Little French Bakery Cookbook takes us through Susan's stories of success and mishap during her days at pastry school in France. These charming stories are interwoven between one hundred recipes that she has mastered since her days at school. Readers will find recipes both savory and sweet, with delicious flavors that will take them on their own trip to the City of Light. Enjoy such recipes as: • Kitchen sink cookies • Tarte aux Pommes • Onion soup • Boeuf Bourguignon • Oven roasted brussels sprouts and cauliflower White French cuisine can seem intimidating, Susan provides equipment lists, and her own hints and tips to aid readers in becoming the master of their kitchen. Find step-by-step photos to create seemingly difficult pastries at home. Whether new to baking or comfortable in the kitchen, everyone will find something new in The Little French Bakery Cookbook. Embark on your own culinary adventure and taste the delights of Paris! 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 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 is a must-have reference for the modern baker.*

*Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. "The most exciting thing about making bread is that the process of learning never ends. Every day is a new study. . . . the possibilities are infinite."—from the Introduction More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of understudents to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker 's flight plan for a voyage into the future of exceptional bread.*

*Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A Luxe Devil's Food Cake. Lemon Pound Cake. Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres—and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.*

*Modern Sourdough*

*The Fundamentals of Artisan Bread and Pizza [A Cookbook]*

*Tartine Book No. 3*

*The Baking Bible*

*Tartine: Revised Edition*

*50 Irresistible Recipes for Pastries, Buns, Cakes, Cookies and More*

*Delicious Adventures in the World's Most Glorious - and Perplexing - City*

*The roots of San Francisco's celebrated food and drink culture are as diverse as the city itself. A bountiful ocean, rich soil and ingenious residents combined to create unforgettable and enduring gastronomic legacies. Discover the disputed origins of local specialties like the Chicken Tetrazzini, chop suey and the classic martini, along with the legend behind the creation of Green Goddess Dressing. Learn how the abundance of the bay contributed to classics like the Hangtown Fry and Cioppino. Marvel at the introduction of America's first fortune cookie by Benkyodo Candy Factory and how a lack of refrigeration spawned the iconic Auntie Anne's Pretzels and macadamie on a Mission burrito and grab an ice-It for dessert. With classic and modern recipes from beloved establishments, author Laura Smith Borzeman brings these and other culinary stories to life.*

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, egg bloop, crust, 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!

Just Mooncakes & Milk Bread, food blogger Kristina Cho (@atchofood.com) introduces readers to Chinese bakery cooking with fresh, uncomplicated interpretations of classic recipes for the modern baker. Inside you'll find sweet and savory baked buns, steamed buns, Chinese breads, unique cookies, whimsical cakes, juicy dumplings, Chinese breakfast dishes, and drinks. Recipes for steamed BBQ pork buns, pineapple buns with a thick slice of butter, silky smooth milk tea, and chocolate Swiss rolls all make an appearance—because a book about Chinese bakeries wouldn't be complete without them! Kristina teaches you to whip up these delicacies like a pro, including how to knead dough without a stand mixer Avoid collapsed steamed buns Infuse creams and custards with aromatic tea flavors Mix the most workable dumpling dough Pleat dumplings like an Asian grandma This is the first book to exclusively focus on Chinese bakeries and cafes, and it isn't just for those nostalgic for Chinese bakeshop foods—it's for all home bakers who want exciting new recipes to add to their repertoires.

*Baking Artisan Breakfast Breads and Pastries offers illustrated recipes that cater to all breakfast needs: from muffins ready within the hour to more decadent treats, such as lemon brioche doughnuts and chocolate croissants. The formulas are generally progressive—the easier recipes are at the beginning and more complex ones are later. The step-by-step full-color process shots of techniques and inviting beauty shots of finished products coupled with clear directions will instill confidence in even the most novice baker. A short (20-30 minute) DVD accompanies the book, adding an invaluable level of instruction.*

*Huckleberry*

*The Secrets of Baking*

*Tartine Bread*

*Pastry Love*

*Global Baker*

*The Slow Food Guide to San Francisco and the Bay Area*

*Baking Artisan Pastries and Breads*

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

Everything in generosity is the motto of Zoe Nathan, the big-hearted baker behind Santa Monica's favorite neighborhood bakery and breakfast spot, Huckelberry Bakery & Café. This irresistible cookbook collects more than 115 recipes and more than 150 color photographs, including how-to sequences for mastering basics such as sticky dough and, of course, a cake pan. Huckelberry's recipes span from sweet (rustic cakes, muffins, and scones) to savory (hot cores, biscuits, and croissants), these recipes feature whole-grain flours, sesame and fad seeds, fresh fruits and vegetables, natural sugars, and gluten-free and vegan options—and they always lead with deliciousness. For bakers and all-day brunchers, Huckelberry will become the cookbook to reach for whenever the craving for big flavor strikes.

The Sunday Times and New York Times Bestseller 'There's nothing like a perfectly light sponge flavoured with spices and citrus or an icing-sugar-dusted cookie to raise the spirits and create a moment of pure joy.' In its stunning new baking and desserts cookbook Totam Ottolenghi and his long-time collaborator Helen Ghong bring the Ottolenghi hallmarks of fresh, evocative ingredients, exotic spices and complex flavourings - including fig, rose petal, saffron, aniseed, orange blossom, pistachio and cardamom - to indulgent cakes, biscuits, tarts, puddings, cheesecakes and ice cream. Sweet includes over 110 innovative recipes with stunning photos by award-winning Peden + Munk - from Blackberry and Star Anise Friends, Tahini and Halva Breads, Persian Love Cakes, Middle Eastern Millionaire's Shortbread, and Saffron, Orange and Honey Madeleines to Flourless Chocolate Layer Cake with Coffee, Walnut and Rosewater and Cinnamon Pavlova with Praline Cream and Fresh Yogh. There is something here to delight everyone - from simple mini-cakes and cookies that parents can make with their children to showstopping layer cakes and roulades that will reignite the imaginations of accomplished bakers.

*NEW YORK TIMES BESTSELLER* From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In Flour Water Salt Yeast, Forkish translates his obsessively honed craft into scores of recipes for rustic breads and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, Flour Water Salt Yeast has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a just flour, water, and salt. If you liked Tartine All Day, you'll love Flour Water Salt Yeast, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, Flour Water Salt Yeast is an indispensable resource for bakers who want to make their daily bread exceptional bread.

*Mary Berry's Baking Bible*

*Stories, Secrets, and Recipes From Our Kitchen*

*The Home Cook*

*Sweet and Savory Recipes Inspired by Chinese Bakeries*

*Sourdough*

*Simple Techniques for Sophisticated Desserts*

*Bake with Anna Olson*

In Modern Sourdough, Michelle Eskheri reveals how mastering the art of sourdough baking can open up a world of sweet and savoury treats at home. Michelle opened Margot Bakery in a shop in East Finchley, London in 2016. An instant hit, it became an experiment in pushing the boundaries of what a local bakery could be, by specialising in sourdough leavened pastries and sweet doughs alongside more traditional breads. Bringing together over 100 mouth-watering recipes inspired by Michelle's heritage, Modern Sourdough expands our understanding of this ancient baking technique. Featuring a step-by-step guide to making a sourdough starter, as well as methods for folding, shaping, scoring and baking, it demonstrates how you too can make Margot signature loaves, as well as naturally-leavened pizzas, challah, focaccia, French pastries, brioche and bakka. Covering bread, cakes, buns, savoury bakes and store cupboard wonders, plus a selection of non-sourdough favourites from the bakery, these are recipes you'll want to make again and again.

2016 James Beard Award Winner (Baking & Desserts) 101 recipes for baking with whole and sprouted grains, making the most of the seasonal harvest, and healing the body through naturally fermented food Sarah Owens spent years baking conventional baked goods, only to slowly realize she had developed a crippling inability to digest or tolerate their ingredients. Unable to enjoy many of her most favorite foods, she knew she must find a health-sustaining alternative. Thus Sarah started experimenting with sourdough leavening, which almost immediately began to heal her gut and inspire her anew in the kitchen. Soon after, her artisan small-batch bakery, BK17, was launched, and with that, a new way to savor and share nutritious sourdough breads and treats with her Brooklyn community. Sourdough and other fermented foods are making a comeback because of their rich depth of flavor and proven health benefits. In Sourdough, Sarah demystifies keeping a sourdough culture, which is an extended fermentation process that allows for maximum flavor and easy digestion, showing us just how simple it can be to create a healthy starter from scratch. Moreover, Sarah uses home-grown sourdough starter in dozens of baked goods, including cookies, cakes, scones, flatbreads, tarts, and more—well beyond bread. Sarah is a botanist and gardener as well as a baker—her original recipes are accented with brief natural history notes of the highlighted plants and ingredients used therein. Anecdotes from the garden will delight naturalists and baked-goods lovers among us. Laced with botanical and cultural notes on grains, fruits and vegetables, herbs, and even weeds, Sourdough celebrates seasonal abundance alongside the timeless craft of artisan baking.

The Tartine Way – Not all bread is created equal The Bread Book "...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010 Tartine – A bread bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt.

From the enormously popular Berkeley cheese shop and bakery, a collection of 150 classic recipes along with a history of the store and a cheese primer, all accompanied by 50 photographs. The Cheese Board was there, a hole in the wall with a line out the door, before Chez Panisse was so much as a gleam in my eye. When the restaurant was conceived, I wanted it to be in North Berkeley so the Cheese Board would be nearby, because I knew I would be giving birth. -Alice Waters, from the Foreword When a tiny cheese shop opened in Berkeley, California, in 1967, there was little hint of what the store-and the neighborhood-would grow into over the next 30 years. The Cheese Board became a collective a few years later and Chez Panisse opened across the street, giving friends to one of the country's most vibrant food neighborhoods, the epicenter of California's culinary revolution. Equal parts bakery, cheese store, pizzeria, and gathering place, the Cheese Board is a patchwork of the local community, where a passion for good food runs deep. THE CHEESE BOARD presents over 100 recipes for the store's classic breads, pastries, and pizzas, along with a history of the collective and an extensive cheese primer.

*More than 125 Simple, Scrumptious and Sensational Recipes to Make You a Better Baker*

*From Bakery to Home: Real Bread, Pastries, Cakes and More*

*The Cheese Board: Collective Works*

*A Baker's Journal of Favorite Recipes*

*Masterful Techniques and Recipes*

*The Sweet Side of Sourdough*

*A Classic Revisited: 58 All-New Recipes + 55 Updated Favorites*

*Caroline Schiff is the pastry chef at Gage & Toller in Brooklyn and creator of the Instagram account Pastry Schiff. Her food has been featured in Forbes, and she lives in New York City.*

*New from the bestselling author of My Bread: A clear, illustrated guide to making sourdough and the Italian-inspired café dishes from one of Manhattan's best bakeries. Founded in 1994, Sullivan Street Bakery is renowned for its outstanding bread, which graces the tables of New York's most celebrated restaurants. The bread at Sullivan Street Bakery, crackling brown on the outside and light and aromatic on the inside, is inspired by the dark, crusty loaves that James Beard Award-winning baker Jim Lahey discovered in Rome. Jim builds on the revolutionary no-knead recipe he developed for his first book, My Bread, to outline his no-fuss system for making sourdough at home. Applying his Italian-inspired method to his repertoire of pizzas, pastries, egg dishes, and café classics, The Sullivan Street Bakery Cookbook delivers the flavors of a bakery Ruth Reichl once called "a church of bread."*

*Mastering the Art and Craft, Second Edition IM*

*Lonely Planet Vancouver & Victoria*

*Sweet and Savory Recipes from Margot Bakery*