

## Simple Cakes

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Brownies, Pies, and CakesNaked Cakes

### **Cathy Mitchell Presents, Quick and Easy Dump Cakes!**

Let Simple Cakes dispel the myth that cake-baking is all fuss and fiddle. Now Mary Berry guides you through the art of making the ultimate in comfort food, from cakes, biscuits and pastries, to meringues and more. From Coffee Cake and Devonshire Scones to Lavender Biscuits and, of course, the classic Victoria Sponge, each delicious recipe is accompanied by step-by-step illustrations and simple instructions to ensure impressive results every time. Including sections on ingredients, equipments and methods, as well as suggested party menus, baking has never been so simple.

### **The Cake Mix Doctor**

Grandbaby Cakes: Modern Recipes, Vintage Charm, Soulful Memories is the debut cookbook from sensational food writer, Jocelyn Delk Adams. Since founding her popular recipe blog Grandbaby Cakes in 2012, Adams has been putting fresh twists on old favorites. Adams has earned praise from critics and the adoration of bakers both young and old for her easygoing advice, rich photography, and the heartwarming memories she shares of her family's generations-old love of baking. As a child, Adams and her family would routinely embark on the ten-hour journey from their home in Chicago to Winona, Mississippi. There, she would watch her grandmother, affectionately nicknamed Big Mama, bake and develop delicious, melt-in-your-mouth desserts. From blooming tree-picked fruit to farm-raised eggs and fresh-churned butter, Big Mama used what was readily available to invent completely original treats. Adams treasured the moments when her mother, aunt, and Big Mama would bring her into the kitchen to let her dabble in the process as a rite of passage. Big Mama's recipes became the fabric of their family heritage. Grandbaby Cakes is Adams's love note to her family, thanking those who came before and passing on this touching tradition with 50 brilliant cakes. Grandbaby Cakes pairs charming stories of Big Mama's kitchen with recipes ranging from classic standbys to exciting adventures—helpfully marked by degree of difficulty—that will inspire your own family for years to come. Adams creates sophisticated flavor combinations based on Big Mama's gorgeous centerpiece

cakes, giving each recipe something familiar mixed with something new. From pound cakes and layer cakes to sheet cakes and "baby" cakes (cupcakes and cakelettes), Grandbaby Cakes delivers fun, hip recipes perfect for any celebration. Readers will love this cookbook for its eclectic and bold recipes steeped in equal parts warm Southern charm and fresh Midwestern flavors. Not only will home bakers be able to make staples like yellow cake and icebox cake exactly how their grandmothers did, but they'll also be preparing impressive innovations, like the Pineapple Upside-Down Hummingbird Pound Cake and the Fig-Brown Sugar Cake. Grandbaby Cakes is a collection for both new-aged and traditional bakers, but mostly it's for anyone who wants a fresh, modern take on classic recipes as well as cakes full of heart and soul.

## **Cool Cake Mix Cupcakes**

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

## **Sweet & Simple Cookbook**

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.

### **How to Bake Pi**

### **Cakes, Cake Decorations and Desserts**

Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of tiers and tortes, batters and buttercreams, and sheet cakes and chiffons to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Apricot Cheesecake and treats that take it up a notch like Strawberry Ombré Cake and Coconut Chiffon Cake, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach.

### **Cake Simple**

With a foreword by Ree Drummond, this beautiful book has 100 easier, faster, lightened-up Southern recipes, from the blogger behind the popular Add a Pinch website. A generation ago, home cooks may have had all day to prepare dinner, but most folks now want convenient, fast recipes that don't rely on canned soups or other processed products. Here, fresh ingredients take center stage in slow cooker meals, casseroles and one-dish suppers, salads, soups, and desserts that have deep, satisfying flavors but are a cinch to make. Smart swaps like Greek yogurt for mayo in pimento cheese and cauliflower "rice" put a modern spin on these dishes. With 75 color photographs and lots of sidebars, this is the new Southern cooking handbook.

### **1 Batter, 50 Cakes**

Bake your cake and eat it too--super easy recipes for cake when you want it The Easy Cake Cookbook is the ultimate guide for cake lovers who are big on taste--but short on time. If you're a busy home baker or a cake-loving beginner, this cake cookbook offers friendly, fail-safe advice so you can bake fast and flavorful cakes whenever you have the craving. The Easy Cake Cookbook gets you baking with an easy-to-follow cake-making intro, complete with supportive step-by-step advice on choosing the perfect pan, prepping your workspace, and more. Try your hand at dozens of tasty recipes--all mixed and ready to bake in the time it takes your oven to preheat. The Easy Cake Cookbook includes: Take the cake--Become an ace of cakes with this cake cookbook using easy instructions for measuring, mixing, and

more. Pieces of perfection--Bake 75+ mix-and-bake cakes that are delicious right out of the pan, such as coffee cakes, Bundt cakes, skillet cakes, and more. Top it off--Up the wow factor of your cakes using a selection of optional but simple and scrumptious recipes for frostings, glazes, and ganache. Sweeten up your day-to-day with delightful and delectable cakes from scratch using the Easy Cake Cookbook.

### **Simply Beautiful Homemade Cakes**

With a cake design to suit the wishes of any child

### **How to Bake a Cake**

Poke cakes mean fun and flavor in no time! With no stress and using ingredients already in your pantry, authors Roxanne Wyss and Kathy Moore will show you how to create flavorful cakes that will win rave reviews. Begin with a simple cake, whether made from scratch or from a box mix, but then transform it into something spectacular by adding an array of glazes, puddings, and sauces. Poking holes in the top of the cake allows the toppings to absorb into the cake, soaking every cranny and crumb with flavor, and producing a decadent dessert that is as effortless as it is delicious. Finish it off with a fluffy whipped topping or a sweet buttercream, and suddenly that everyday cake is new, unique, and oh-so-tasty. Inside Delicious Poke Cakes you'll find 80 quick and simple recipes, along with tips and tricks that will have you snacking on poke cake in no time. Whether you prefer fresh fruit, rich chocolate, or even a more adult cake with a dash of alcohol, there is a poke cake for every occasion. Just poke, pour, and enjoy!

### **Cake in a Jar Recipes: Easy, Delicious & Inexpensive Cake Recipes For Mason Jar Desserts**

Everyone loves homemade cake. Homemade cakes in a jar are fun, inexpensive, and great gift to share with just about any one or even better to make for yourself to enjoy. Cakes in a jar contain beautifully layered ingredients topped with a decoration and are a thoughtful and economical way to treat friends, coworkers, neighbors or teachers to a unique customized gift. And making them is easy and fun! This book contains proven recipes and tips on how you can make quick, easy Cakes in a jar. I will provide you with everything you need to know from tools, ingredients, and recipes to storage.

### **Delicious Poke Cakes**

- Easy Cakes is filled with foolproof recipes for some of the most spectacularly tempting cakes you'll ever taste- Baking guru Linda Collister opens her recipe file to share easy recipes for dozens of cakes and simple fillings, frostings, and toppings to tempt your tastebuds- Indulge in Fresh Pineapple Layer Cake, Apple Walnut Honey Spice Cake, or Angel's Cloud; fill a layer cake with Lemon Curd or spread a layer cake with Chocolate Sour Cream Frosting in a jiffy

### **Simple Cakes**

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. “A sweet book full of incredible photography, delightfully simple recipes, and so, so much love.”—Alison Roman, author of *Dining In* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND FOOD52 Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat—such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake—for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

### **Martha Stewart's Cake Perfection**

Put Flavor First with 60 Easy, Stylish Cakes Unlock a whole new world of flavor with Benjamina Ebuehi's signature cakes. Inspired by her journey to *The Great British Bake Off* and beyond, Benjamina's groundbreaking recipes put flavor at the forefront by letting the star ingredients—toasted nuts, fragrant spices, bold herbs and ripe fruit—do all the work. Creations like Plum & Black Pepper Cake, Masala-Chai Carrot Cake and Caramelized Plantain Upside-Down Cake are as impressive as they are simple. Beautiful, minimal finishing touches make a big impact, highlighting the exciting ingredients within. These irresistible treats will amaze your friends and family as easily as they will spice up your week. Full of beautiful, of-the-moment cakes with unforgettable flavors, *The New Way to Cake* brings out the best baker in everyone.

### **Simple Cakes**

With straightforward recipes you can trust from Mary Berry, the beloved judge of *The Great British Baking Show*, *Fast Cakes* is a must-have for all busy bakers. *Fast Cakes* is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever--nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion, from Honey & Almond Cake to Mary's First-Rate Chocolate Cake. *Fast Cakes* also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from *The Great British Baking Show*, or simply want a brand-new companion to Mary Berry's *Baking Bible*, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

### **The New Way to Cake**

The award-winning author of *Sweet Miniatures* offers an organized, methodical

approach to baking that features some two hundred tested dessert recipes--for cakes, tortes, tarts, pies, pastries, and more, along with step-by-step instructions for a variety of useful cooking and decorating techniques. 12,500 first printing.

## **BraveTart: Iconic American Desserts**

The Quick & Easy series features small, compact cookbooks, emphasizing everyday--quick and practical--cooking. Readily available ingredients are used to produce mouthwatering and visually appealing dishes for daily meals. The books feature contemporary content. Well-designed layouts, and beautiful color photography throughout. A useful table leads each book, doubling as both a table of contents and recipe description. Information such as number of calories, recipes with big portions, take-along food, fast recipes, and ultra-simple recipes, are highlighted. Helpful hints and cooking tips punctuate the text offering sensible strategies for everyday eating. 50 easy palate-pleasers from one simple batter render cakes for every occasion. This Quick & Easy book provides readers with fresh decorating ideas and alternatives to traditional frosting. Whether you need a coffee cake for a mid-morning pick-me-up, or a showstopper for a formal gathering, 1 Batter, 50 Cakes provides ample ideas for all.

## **Add a Pinch**

How do you whip up a delicious cake in less than 10 minutes? Skip all the messy mixing and measuring--just dump and bake! Discover recipes for dozens of incredibly easy and irresistibly delicious dump cakes, such as Banana Split Cake, Blackberry Almond Cake, Pumpkin Pecan Cake and Pink Lemonade Cake. This mouthwatering collection also includes super simple onebowl cakes perfect for any occasion--weeknight dinners, afternoon snacks, holiday parties or lastminute guests. Choose from scrumptious pound cakes, coffeecakes, mug cakes, snack cakes and bundt cakes. Or whip up a batch of sensational onebowl brownies, blondies or bars in no time. If you thought pies were too complicated and timeconsuming, think again! These onebowl recipes, including Country Pecan Pie, Lemon Chess Pie and Raspberry Buttermilk Pie, are effortless desserts that can be made in minutes. More than 250 fabulous recipes and 16 beautiful fullpage photos

## **Simply Beautiful Homemade Cakes**

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. Dessert for Two takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars--brownies, blondies, and marshmallow-rice cereal treats--are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples

and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too.

## **Roland Mesnier's Basic to Beautiful Cakes**

In his twenty-five years as Executive White House Pastry Chef, Roland Mesnier prided himself on creating a unique dessert for every special occasion, from elaborate State Dinners and formal receptions to smaller family gatherings and birthday celebrations. In *Roland Mesnier's Basic to Beautiful Cakes*, the author of the classic and comprehensive *Dessert University* shows home cooks how to create desserts that can be beautifully embellished to serve any occasion by using a small set of foolproof cake recipes. Hazelnut Ring Cake, for example, can be served on its own at teatime, as it was in the Reagan White House; or, with the addition of espresso-flavored whipped cream and a crown of caramelized phyllo, can become the memorable culmination of an elegant dinner party. Chocolate Dome Cake (one of the Carters' favorites) can be topped with raspberry glaze, served with Grand Marnier mousse, or spangled with berries. Blueberry Upside-Down Cake with yogurt sauce is a light treat for a long weekend morning; the cherry version, with its lattice of whipped cream, will delight children and adults alike, and the truly grand Peach and Spice Upside-Down Cake with Brioche "Peaches" is a show-stopping confection, elegant enough for the Clintons to serve to the chancellor of Germany and the prime minister of England. Even on the most important occasions, Chef Mesnier believes that desserts don't have to be filled with butter and cream. Recipes like the wheat-free Carrot Cake, the dairy-free Orange Sherbert Cake with Glazed Oranges, and the low-fat Apricot Soufflé Cake with Apricot Grand Marnier Sauce satisfy guests with special dietary concerns but still meet Roland's exacting standards for taste and presentation. The easy-to-follow instructions for these time-tested recipes anticipate pitfalls and offer sensible suggestions for when it is worth to invest in high-end ingredients and equipment and when you can get by without them, and how to peel and slice fruit for the most attractive results. With Chef Mesnier taking you through every step of each carefully constructed recipe, you can be sure that your cakes will be delicious and spectacular every time. Soon you will have mastered the basic recipes and a few of the more advanced techniques, and you will be able to develop a repertoire of your own. Like Chef Mesnier, you'll be able to tailor your desserts to the tastes of your guests or the spirit of a celebration. Whether the table is lit by tapers and laid with your best silver or you are serving a few friends Sunday supper in the kitchen, you will be able to create sophisticated mouthwatering desserts that your guests will remember for weeks to come.

## **Simple Cakes**

The cake mix doctordocors cake mixes to create more than 200 luscious desserts with from-scratch taste.

## **Cakes for Kids**

Let Simple Cakes dispel the myth that cake-baking is all fuss and fiddle. Now Mary

Berry guides you through the art of making the ultimate in comfort food, from cakes, biscuits and pastries, to meringues and more. From Coffee Cake and Devonshire Scones to Lavender Biscuits and, of course, the classic Victoria Sponge, each delicious recipe is accompanied by step-by-step illustrations and simple instructions to ensure impressive results every time. Including sections on ingredients, equipments and methods, as well as suggested party menus, baking has never been so simple.

### **Cake My Day**

Everyone loves cake, right? What's your favorite kind? Well, how would you like to learn how to make one? This book makes it easy with simple instructions, tips, and tools on how to make the perfect dessert that your whole family can enjoy. The best part is you get to lick the bowl! This title will allow students to analyze data from tests of an object or tool to determine if it works as intended. • Bold keywords with picture glossary • Websites • Table of Contents • Procedural writing

### **Simple Cake**

Kids will love trying their hand at baking one of the most versatile and tasty foods. Mix up cupcakes the easy way, with Cool Cake Mix Cupcakes! Follow the simple steps to whip up cupcakes such as Double Chocolate Dream or Sweet Angel Food Bites. Cupcakes make a delicious sweet treat any time of day. Includes full-page spreads on ingredients and tools to help make baking easy! Aligned to Common Core Standards and correlated to state standards. Checkerboard Library is an imprint of Abdo Publishing.

### **Easy Christmas Cut-up Cakes for Kids**

Sweet & Simple what a delightful combination for a cookbook! From chocolate-lovers to cookie and candy-cravers, there's something for everyone. Whip up dreamy, easy desserts like brownie-chocolate chip cheesecake, cherry cobbler, peanut butter fudge, apple dazzle, triple chocolate chippers, saltwater taffy and so much more. Filled to the brim with clever tips and how-to's plus nostalgic illustrations, this cookbook is sure to bring lots of smiles.

### **Dinner: A Love Story**

Clara Cakes, the brainchild of Los Angeles-based teen baker Clara Polito, is packed to the brim with easy and delicious vegan dessert recipes to make at home. Clara began baking at age 12, selling her cakes at DIY punk shows and baking competitions. Now, as a teenager, her self-run company Clara Cakes is all over town--catering events, providing sweets and treats to stores across the city, and still popping up at punk shows! Clara's personal sweet tooth has led to the creation of amazing and unique recipes such as: \* Inception Cookie: An Oreo cookie secretly baked inside of a chocolate chip cookie. Mind blowing! \* Breakfast Cake: Banana cake, maple frosting, and caramelized corn flakes. The most important cake of the day. \* Sexy Cake: A zesty lime cake topped with tangy lime frosting and spicy, salty blueberry sauce. XXX. \* S'mores Bars: The name says it all. Who needs a

campfire when you have a bag of vegan marshmallows and an oven? Clara Cakes is the sweetest vegan cookbook to hit market, and a peek into Clara's world. There are playlists and personal stories along the way, dessert haikus, and even some advice on how to turn your hobby into a business. Baking is not always neat, so sometimes you gotta make a mess before you make it big. But whether making music, running a business, or baking delicious, ethical desserts, it's always the best when you Do It Yourself. Take a look inside and let Clara be your guide!

### **Fast Cakes**

Few things are as satisfying as a sweet snack that's mouthwateringly moist. So skip the cookie jar and head for the cake keeper. In *Cake Keeper Cakes*, Lauren Chattman, the author of *Dessert Express*, presents simple and delicious recipes that stand up to everyday eating. Made from only the most wholesome ingredients, Lauren's heavenly creations include Espresso-Hazelnut Bundt Cake, Banana and Bittersweet Chocolate Cake, Citrus Pound Cake, Raspberry Yellow Cake Squares, and Mississippi Mud Cake. Designed with the busy baker in mind, this intoxicating cookbook shows how to make long-lasting cakes like mom used to, in a lot less time.

### **Icing on the Cake**

Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. In *Snacking Cakes*, the indulgent, treat-yourself concept of cake becomes an anytime, easy-to-make treat. Expert baker Yossy Arefi's collection of no-fuss recipes is perfect for anyone who craves near-instant cake satisfaction. With little time and effort, these single-layered cakes are made using only one bowl (no electric mixers needed) and utilize ingredients likely sitting in your cupboard. They're baked in the basic pans you already own and shine with only the most modest adornments: a dusting of powdered sugar, a drizzle of glaze, a dollop of whipped cream. From Nectarine and Cornmeal Upside-Down Cake and Gingery Sweet Potato Cake to Salty Caramel Peanut Butter Cake and Milk Chocolate Chip Hazelnut Cake, these humble, comforting treats couldn't be simpler to create. Yossy's rustic, elegant style combines accessible, diverse flavors in intriguing ways that make them easy for kids to join in on the baking, but special enough to serve company or bring to potlucks. Whether enjoyed in a quiet moment alone with a cup of morning coffee or with friends hungrily gathered around the pan, these ever-pleasing, undemanding cakes will become part of your daily ritual.

### **Easy Cakes**

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.

## **Cake Simple**

Bundt-style cakes appeal to everyone busy home bakers appreciate how simple they are to make, and cake lovers adore the endless (and delicious!) variety of shapes and forms they can take. This collection of more than 50 recipes delivers retro fun with a sophisticated spin, offering everything from nostalgia-inducing classics and decadent indulgences to adorable minis and even vegan versions of this eponymous treat. Enticing photos throughout showcase these whimsical, irresistible desserts and will have anyone with sweet cravings begging for this circular sensation!

## **50 Easy Party Cakes**

What is math? How exactly does it work? And what do three siblings trying to share a cake have to do with it? In *How to Bake Pi*, math professor Eugenia Cheng provides an accessible introduction to the logic and beauty of mathematics, powered, unexpectedly, by insights from the kitchen: we learn, for example, how the béamel in a lasagna can be a lot like the number 5, and why making a good custard proves that math is easy but life is hard. Of course, it's not all about cooking; we'll also run the New York and Chicago marathons, take a closer look at St. Paul's Cathedral, pay visits to Cinderella and Lewis Carroll, and even get to the bottom of why we think of a tomato as a vegetable. At the heart of it all is Cheng's work on category theory, a cutting-edge "mathematics of mathematics," that is about figuring out how math works. This is not the math of our high school classes: seen through category theory, mathematics becomes less about numbers and formulas and more about how we know, believe, and understand anything, including whether our brother took too much cake. Many of us think that math is hard, but, as Cheng makes clear, math is actually designed to make difficult things easier. Combined with her infectious enthusiasm for cooking and a true zest for life, Cheng's perspective on math becomes this singular book: a funny, lively, and clear journey through a vast territory no popular book on math has explored before. *How to Bake Pi* offers a whole new way to think about a field all of us think we know; it will both dazzle the constant reader of popular mathematics and amuse and enlighten even the most hardened math-phobe. So, what is math? Let's look for the answer in the kitchen.

## **Cake Keeper Cakes**

Inspired by her beloved blog, [dinnerlovestory.com](http://dinnerlovestory.com), Jenny Rosenstrach's *Dinner: A Love Story* is many wonderful things: a memoir, a love story, a practical how-to guide for strengthening family bonds by making the most of dinnertime, and a compendium of magnificent, palate-pleasing recipes. Fans of "Pioneer Woman" Ree Drummond, Jessica Seinfeld, Amanda Hesser, *Real Simple*, and former readers of *Cookie* magazine will revel in these delectable dishes, and in the unforgettable story of Jenny's transformation from enthusiastic kitchen novice to family dinnertime doyenne.

## **Easy Cake Cookbook**

Incredibly Flavorful & Gorgeous Cakes to Celebrate All Year Long In Simply Beautiful Homemade Cakes, Lindsay Conchar shares 65 mouthwatering recipes paired up with simple decorating techniques to take your cakes to the next level. The cakes feature popular flavors that are sure to satisfy everyone's favorite sweet-tooth craving. Lindsay teaches her secrets to frosting a perfectly smooth cake, piping simple designs with buttercream frosting, getting that beautiful drizzle and creating trendy looks such as rustic ruffles. Whether it's for a special party, a holiday or just a treat for yourself, the cakes in this book are sure to impress both in taste and style! Dazzle your friends and family with cakes such as Cinnamon Roll Layer Cake, Key Lime Cheesecake, Chocolate Mousse Brownie Cake, Chocolate Peanut Butter Cupcakes, Birthday Explosion Ice Cream Cake (no ice-cream machine required!) and Eggnog Spice Cake for the winter holidays. Follow Lindsay's decoration ideas for each cake or mix and match for your own pretty twist. Either way, you're sure to end up with a delicious winner! Simply Beautiful Homemade Cakes inspires you at every page to do what cakes do best—bring joy to the lives of your friends and family.

## **Grandbaby Cakes**

40 simple cake recipes easily and creatively decorated for holidays, birthdays, or any party occasion. Do you want to create an awesome cake for your child's birthday, but your cake-making skills are a bit iffy? Here's the cookbook for you! These quick and basic cake recipes with the most darling and achievable decorating ideas will have you rocking the cake world and hosting the best party ever. You can even have your kid help with the decorating fun. Using a round, square, easy cut-out, or rolled cake, or cupcakes, with the addition of creamy frosting, fruits, cookies, marshmallows, and candies, you can make a hedgehog, a fluffy lamb, or an owl, fields of turtles and bumblebees, a cupcake caterpillar, a Swiss-roll snail, a spooky cemetery, a circus ring, Santa Claus, and more! Juliette Lalbaltry is a food stylist who develops and writes recipes for magazines, her blog ([juliette-lalbaltry.fr](http://juliette-lalbaltry.fr)), and various company brands. She lives in Paris, France. Delphine Constantini is a culinary photographer based in Paris.

## **The Simple Art of Perfect Baking**

Easy Christmas Cut-Up Cakes for Kids proves that you don't have to spend lots of money to get something special! A follow-up to the popular Easy Cut-Up Cakes for Kids, this book teaches children and parents to make fabulous Christmas creations from regular square, round, and 9 x 13-inch cake pans.

## **Sally's Baking Addiction**

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holiday or just a treat for yourself, the cakes in this book are sure to impress both in taste and style! Dazzle your friends and family with cakes such as Cinnamon Roll Layer Cake, Key Lime Cheesecake, Chocolate Mousse Brownie Cake, Chocolate Peanut Butter Cupcakes, Birthday Explosion Ice Cream Cake (no ice-cream machine required!) and Eggnog Spice Cake for the winter holidays. Follow Lindsay's decoration ideas for each cake or mix and match for your own pretty twist. Either way, you're sure to end up with a delicious winner! Simply Beautiful Homemade Cakes inspires you at every page to do what cakes do best—bring joy to the lives of your friends and family.

## **Snacking Cakes**

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Savour From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

## **Clara Cakes**

Provides a collection of cake recipes which can be made for a variety of special occasions and holidays, with detailed instructions for adding comical animal and accessory decorations designed to make each cake an original creation.

## **Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes**

"Everyone loves a bundt cake! This cookbook will have more than 50 recipes, including classics like Orange Pecan, decadent versions like the updated Tunnel of Fudge, and sophisticated flavors like Lemon-Basil for the food snob in all of us. Mini-bundts will also be included and a small selection of bundts from the blogosphere will round out the list"--Provided by publisher.

## **Naked Cakes**



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