

More Fast Cakes

A delicious cake you make in a mug, in a microwave, in less than 10 minutes? Yes, it may sound crazy but it actually works! Fancy giving it a try? Here is the definitive mug-cake cookbook that will guarantee you success every time with 40 fantastic, foolproof recipes. Covering everything from everyday classics (carrot, chocolate, vanilla), to treats for special occasions (birthday bonanza, red velvet valentine, black forest gateau) to all out indulgences (chocolate fudge, knickerbocker glory), happy hour (pina colada, Irish cream) and of course not forgetting low-fat, dairy-free, gluten-free, sugar-free cakes to stop you from getting completely carried away... So when you want after-school snacks, easy desserts, unique party nibbles or to treat yourself with a quick cup of tea, make up a mug cake.

? Baking Recipe Book: Master Real Baking Secrets? incl. BONUS Delicious Cakes, Cookies, Breads, Pies, and More! Fond of baking? Keen on eating tasty food and cooking for your nearest and dearest? - Of course, you are going to say. Then open this book promptly, review the content, and choose the recipe to your taste. In the book, you will find excellent and easy to cook baking recipes. Using usual, easy, and affordable ingredients and following step-by-step instructions you will cook real culinary masterpieces that will hit the spot. This cooking guide is designed not only for an experienced cook but for a beginner who only starts his culinary journey as well. * Master real baking secrets,

lifehacks. Everything you need to know about baking. * Must-have devices for a novice cook. * General measurements, lifehacks how to measure products if you don't have scales at home. * Cakes, Cookies, Homemade Bread, Pies. * Bonus: Delicious Cakes, Cookies, Breads, Pies, and More! Useful everyday baking tips, and plenty of other interesting information with the help of which you will master the culinary art easily. You will be impressed by the spectacular variety of recipes. Incredible chocolate, delicate fruit and nut cakes with creamy, airy filling, crispy chocolate and oatmeal cookies, homemade freshly-baked bread with a crunchy golden crust and our Bonus Chapter - Delicious Cakes, Cookies, Breads, Pies, and More! Each of the given recipes is worthy of becoming the main decoration for your festive table but the recipes are so delicious and simple in cooking that you will have the desire to cook them every day. The exact ingredient measurement and preparation time won't let the guests catch you off guard and the results will exceed all your expectations. Don't leave it for later - start your sweet journey right now! The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In

Zoë Bakes Cakes, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut–Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil's Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë's expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

'Quick and Easy Novelty Cakes' shows the easy way to produce a professional standard in an hour or less. The designs make the most of easy-to-handle ingredients such as marzipan and fondant, and there are 35 cakes to make in all.

Find sweet satisfaction with 50 easy, everyday cake recipes made with simple ingredients, one bowl, and no fuss. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Bon Appétit • The New York Times Book Review • Epicurious • Town & Country "[Snacking Cakes] hits the sweet spot. . . . Cake for breakfast? Yes, please!"—Martha Stewart Living 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. Addie Gundry says: "Roxanne Wyss and Kathy Moore know Bundt cakes! There is a Bundt cake for every occasion and with so many to choose from, and so many beautiful photos, I do not know where to begin. Looking to make a delicious Bundt cake? Look no further, this is the only book you need!" Bake stunning, scrumptious Bundt cakes with exciting flavors without spending hours in the kitchen! The duo behind *Delicious Poke Cakes* and *Delicious Dump Cakes* is back with another book of quick and easy desserts. In *Delicious Bundt Cakes*, Roxanne Wyss and Kathy Moore unlock the secret of the Bundt cake, which yields a scrumptious, impressive dessert with only a single pan. Whether you prefer geometric patterns or elegant swirls, there are an endless variety of Bundt pans with dozens of new

designs being produced, all of which yield picture perfect cakes with minimal effort. The Bundt's unique ringed shape prevents soggy, underdone centers, making it the ideal cake for a new baker. *Delicious Bundt Cakes* features over 100 recipes and color photos throughout, along with all the hints and tips you'll need to make a spectacular Bundt cake every time. Each recipe specifies the exact size of Bundt pan needed so you will never have an overflowing disaster or an undersized Bundt. The book includes recipes made completely from scratch, as well as recipes based on boxed cake mixes so you can have a delicious Bundt in even less time. In addition to traditional Bundt cakes, there are also recipes for filled cakes, like the Chocolate Peanut Butter Tunnel Bundt Cake with a soft peanut butter filling, and coffee and pound cakes, like the classic Banana Walnut Bundt Coffee Cake. *Delicious Bundt Cakes* will have you creating beautiful, simple, and—most importantly—scrumptious Bundt cakes in no time at all. 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."—*Saveur* 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.

Mary Berry is the undisputed queen of cakes and here she shares her foolproof recipes for a classic victoria sponge, the perfect cupcake, her very best chocolate cake and a quick fruit cake, among many others.

More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford *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 his stunning new baking and desserts cookbook Yotam Ottolenghi and his long-time collaborator Helen Goh 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 Brownies, 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 Figs. 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. "Cover and interior photographs by Christine McConnell"--Title page verso.

A stunning collection of 20 children's party cakes, with ideas to suit all ages. Each inspirational cake design is divided into easy stages to help you plan in advance and step-by-step instructions explain exactly what you need to do. Beautiful colour photographs show you the finished cakes in detail and guide you through each step of the decorating process. Time-saving tips are included, for those who need to create a spectacular cake at short notice.

Over many years, Mary Berry has perfected the art of cake-making and her skills have earned her a reputation as the queen of cakes. Now she has updated her classic home baking bible, the Ultimate Cake Book, and once again shares with you the secrets of her success. With

over 200 classic cake recipes, Mary Berry's Ultimate Cake Book includes recipes for every cake, biscuit and bun you ever wanted to bake and many more. From the traditional Victoria Sandwich Cake, Tarte Tatin or Millionaires Shortbread to the indulgent Very Best Chocolate Roulade, Swiss Wild Strawberry and Walnut Cake or Sharp Lemon Cheesecake, there is sure to be a cake or bake here to suit everyone. Ideal for cake-baking novices as well as more experienced cooks, Mary explains the basic methods of baking and gives advice on ingredients and equipment. Mary's easy recipes are interspersed with baking tips and solutions for the most common problems, making it possible for everyone to bake their favourite cake, whatever the occasion. Delia's Book of Cakes was first published in 1977, and such is the staying power of this 35-year-old phenomenon, it has never been out of print. Now, to celebrate its success, it has undergone a complete contemporary makeover. It still retains the much-loved favourites that have stood the test of time, but now alongside them there are new recipes, new ideas, new ingredients, and new and simpler methods. Over 90% of the recipes in the book have been tested gluten-free. From timeless classics like coffee and walnut sponge and old-fashioned cherry cake, to seasonal classice like Christmas and simnel cake, to exciting new recipes such as iced hidden strawberry cup cakes and chunky marmalade muffins, Delia brings her touch of baking magic to your kitchen. All this is as you would expect from Delia: easy accessible recipes, carefully tested, and utterly to be trusted. Quite simply - as then, so now - the

only book of cakes you'll ever need is Delia's Cakes. Mary Berry has produced a cake book for cooks of every standard and cake-lovers of every taste. Try her tasty traditional favourites like English Muffins, Irish Soda Bread and Swiss Roll or sample the more sophisticated delights of Raspberry Meringue Roulade and Strawberry Pavlova. And, for a special celebration, yield to the temptation of the moist, rich Chocolate Fudge Cake shown on the cover.

Miranda whips up over 100 very delicious cakes, traybakes and cupcakes proving how quick and easy baking can be. This is the perfect book for beginner bakers. Miranda's tried-and-tested recipes are so simple to follow and don't require any specialist equipment. It's also a brilliant book for anyone who loves homemade cakes but doesn't have much time to spend in the kitchen. Miranda covers all occasions, from everyday moments that call for simply delicious bakes to those times you need something a little more special - and fast! Afternoon tea ideas, impressive pudding cakes and birthday, Christmas and Easter cakes are all covered here, as well as inventive and speedy weekday ideas - you have to try Miranda's pizza cake.

In 2020, banana bread had a moment. When the first lockdown arrived, anxious shoppers quickly stocked up on food but then found themselves with cupboards full of flour and fruit bowls overspilling with rapidly ageing bananas. The answer was simple and the resulting baking craze intense! But why stop at banana bread? There are plenty of other loaf

cakes and easy bakes that you can rustle up in no time to enjoy with your mid-morning coffee or afternoon tea. A loaf cake is, by definition, made in a bread loaf pan (as its name implies) and is sometimes also known as a quick bread for that reason. These fuss-free recipes can incorporate a wide variety of ingredients, from fresh and dried fruit to nuts and seeds, and include delicious flavourings including chocolate, vanilla and warm spices. Popular recipes included here are Chocolate Chip Banana Bread, Marmalade & Almond Bread, Lemon Polenta Loaf, Vanilla Pound Cake, Honey Cake and so much more!

NEW YORK TIMES, WALL STREET JOURNAL & USA TODAY BESTSELLER Recipes so easy, it's dangerous. With *The Absolute Best Dump Cake Cookbook*, you can bake an outrageously tasty dump cake with almost no effort. Just dump your ingredients in the pan and bake! Whether you're craving big berries, chocolate delights, fall flavors, potluck favorites, or handy alternatives like healthy ingredients and gluten-free cake mixes, *The Absolute Best Dump Cake Cookbook* gives you everything you need to dump that cake! Last-minute party? No problem, there's a quick and easy dump cake recipe for every occasion. • 56 irresistible dump cake recipes, including Chocolate-Cherry Cola, Blueberry-Cream Cheese, and Blackberry-Merlot • 8 homemade cake mix recipes, so you can bake from

scratch · Creative flourishes to make your dump cakes extra-special · Healthy options like whole-grain and gluten-free substitutes · 10 tips to make any dump cake a wild success

You knew that slow cookers make delicious soups and stews, but did you know that they also make soft and chewy cookies, gooey bars, fluffy cakes, and moist breads? The beloved Fix-It and Forget-It series has sold nearly eleven million copies, giving home cooks around the world exactly what they crave—recipes for delicious, satisfying meals that anyone can make with simple ingredients and minimal preparation time. Now, New York Times–bestselling author Phyllis Good presents a collection that gives cooks an unexpected treat—fabulous baked goods! Featuring 150 new, mouthwatering recipes—all carefully tested—this will be the go-to book for bake sales, last-minute guests, holiday baking, and everyday treats! Fix-It and Forget-It Baking with Your Slow Cooker is a big, full-color, useful cookbook that, in addition to recipes, offers tips and tricks for baking with your slow cooker, FAQs, suggestions for substituting common allergen ingredients, and more. 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.

A Washington Post bestselling cookbook *Become the favorite family chef with 100 tested, perfected, and family approved recipes.* The healthy cookbook for every meal of the day: *Once upon a time*, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created *Once Upon a Chef*, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn

Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook,

Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

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.

Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary

Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Come home to the delicious simplicity of a Whole Roasted Squash with Garlic and Chilli Butter, or a warming Spicy Sausage and Red Pepper Hot Pot. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every single dish is accompanied by a photography of the finished food, so you know exactly what you're making. Each recipe includes Mary's trademark no-nonsense tips and techniques for getting ahead, and has been rigorously tested to make your cooking stress-free.

Collects more than seventy-five recipes for baked goods and desserts, including breads, muffins, cakes, pies, and cookies, with a chapter of vegan and gluten-free dessert options.

Mug cakes are the hot baking trend for everyone who wants to whip up quick, delicious treats with minimum fuss. With simple and fast recipes from Anna Burges-Lumsden, all you need is a (Cath Kidston) mug and a microwave! For those who prefer to spend a bit more time in the kitchen, there are also recipes for easy cupcakes, delicious brownies, and one or two larger

cakes. Sections include: Mug cakes, Cupcakes, Chocolate cakes, Kids' cakes. You don't need to be an expert cook and you'll never again be short of a comforting snack to throw together for yourself or with the children. Each recipe suggestion is ideal for one person or two, or cook up a batch for the whole family. And tying in perfectly with all your Cath Kidston tableware, Cath Kidston Mug Cakes, Cupcakes and More! is a feast for the eyes as well as the taste buds.

ONE TIN, 70 BAKES BBC Good Food Best Food Books of 2020 The Guardian Best Food Books of 2020 New York Times Best Cookbooks of 2020 Washington Post Top Cookbooks for 2020 'A brilliant idea for a book' and a 'must-have' Nigella Lawson 'Edd Kimber's One Tin Bakes is a dazzler of a baking book, using one simple tin to make utterly enviable cakes, gorgeous pies, flavour-loaded buns and bars that'll have you swooping in for seconds. Edd's photography and easy style captures in each recipe a beautiful immediacy and freshness that made me linger on every page without exception.' Dan Lepard Whether you want cookies or cakes, pastries or desserts, something fruity, chocolatey, spiced or nutty, baking just got a whole lot easier. From Praline Meringue Cake to Matcha Roll Cake, Peanut Butter Brookies to Tahini Babka Buns, all you need is just one standard 9 x 13in baking tin. Varied and versatile, requiring minimal skill and little equipment, Edd Kimber's delicious treats range from simple bakes to slice and serve to impressive but achievable showstoppers. 'A terrifically clever idea - one tin, seventy bakes: From fabulous cakes, cookies and bars to perfect pies and tarts. The recipes are

accessible and gorgeous - Edd really knows how to entice - but more importantly, he gives clear instructions for successful bakes. A must-have in your kitchen!' Helen Goh 'This book is a peek inside the mind of one of my favorite bakers, where creativity with butter and sugar is paired with solid technique and downright fun. Edd shares a true world of possibilities - all within a 9x13 tin. This book is an absolute must-have for every home baker.' Joy Wilson 'I've been a fan of Edd's since he won the bake off, not only because of his recipes but because of his character. There are no gimmicks and his passion and energy are contagious. Most of all, he makes me want to bake his recipes. This book is accessible yet elegantly photographed and you always feel like he is speaking directly to you, which is special. Of course, being American, I love a sheet cake and the generosity in these recipes makes me want to go to a picnic or a potluck.' Claire Ptak 'Baking requires skill and perfection and Edd's got it' Mary Berry 'Edd Kimber brings baking back into British homes' Vogue

Baking Has Never Been This Easy Discover how simple it is to bake amazingly tasty cake from scratch. All you need is a mug, a microwave, and a few basic ingredients, and you'll be feasting on a delicious homemade cake in minutes. Whether you're craving the classics, seasonal flavors, holiday-themed treats, bottomless chocolate, or fresh fruit galore, The Absolute Best Mug Cakes Cookbook ensures that everyone in your household will get exactly what they want. Bake your way through a wide range of satisfying and easy-to-prepare treats with: • 100+ irresistible mug cake recipes,

including Salted Caramel, Cinnamon Roll, Mexican Chocolate, and Confetti • Dozens of options for gluten-free, dairy-free, nut-free, paleo and vegan diets so that no one will miss out on the fun • Troubleshooting tips to ensure immediate mug cake success • Inventive ideas for mug cake activities, gifts, and parties • A creative guide to developing your own mug cake recipes

Primrose Bakery is a way of life. From home-made croissants at breakfast, through fruity loaves at coffee time, to a slice of layer cake with afternoon tea, it has the whole day covered. And that's not forgetting their signature cupcakes with buttercream icing in every flavour, a delicious treat whatever the time of day.

'Food, for me, is a constant pleasure: I like to think greedily about it, reflect deeply on it, learn from it; it ... More than just a mantra, "cook, eat, repeat" is the story of my life.' ****WITH OVER 150 DELICIOUS RECIPIES THIS IS THE ULTIMATE GIFT FOR EVERY COOK AND FOODIE IN YOUR LIFE**** THE BBC TV SERIES, COOK, EAT, REPEAT, IS AVAILABLE TO WATCH ON IPLAYER NOW

Cook, Eat, Repeat is a delicious and delightful combination of recipes intertwined with narrative essays about food, all written in Nigella's engaging and insightful prose. Whether asking 'What is a Recipe?' or declaring death to the Guilty Pleasure, Nigella's wisdom about food and life comes to the fore, with tasty new recipes that readers will want to return to again and again. 'The recipes I write come from my life, my home', says Nigella, and in this book she shares the rhythms and rituals of her kitchen through over 150 new recipes that make the most of her favourite ingredients.

Dedicated chapters include 'A is for Anchovy' (a celebration of the bacon of the sea), 'Rhubarb', 'A Loving Defence of Brown Food', a suitably expansive chapter devoted to family dinners, plus inspiration for vegan feasts, solo suppers and new ideas for Christmas. Within these chapters are recipes for all seasons and tastes: Burnt Onion and Aubergine Dip; Butternut with Beetroot, Chilli and Ginger Sauce; Fish Finger Bharta; Spaghetti with Chard and Anchovies; Chicken with Garlic Cream Sauce; Beef Cheeks with Port and Chestnuts; and Wide Noodles with Lamb in Aromatic Broth, to name a few. Those with a sweet tooth will delight in Chocolate, Tahini and Banana Pudding; Chocolate Peanut Butter Cake; Basque Burnt Cheesecake; and Cherry and Almond Crumble. 'A rapturous account of wonderful food and a joyful antidote to everything else' Meera Sodha, Guardian, 'I can't think of a better companion for these strange times' Bee Wilson, Sunday Times 'Lawson's latest book is the one I've been waiting for her to write...Her aim is to empower and demystify and to encourage everyone to get as much pleasure from cooking as she does' Diana Henry, Daily Telegraph

Fast Cakes is an unmissable, definitive new baking book from Mary Berry. Proper cakes that take 10 minutes or less to make and under an hour to bake. If you miss Mary's wisdom and inspiration in The Great British Bake Off, or want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you with over 200 easy recipes to make with confidence. There are scones, buns and biscuits that you can whip up for tea, traybakes and fruit loaves perfect for a school or village fete and of

course foolproof cakes for every occasion from everyday recipes such as a Honey and Almond Cake to Mary's First-Rate Chocolate Cake. Not forgetting recipes you can make with your kids from Happy Face Biscuits to Traffic Lights and Jammy Buns. Straightforward recipes you can trust, *Fast Cakes* is a must-have for all busy bakers.

Whether you're after a late night treat, a sweet snack in front of the TV, or a super speedy dinner party dessert that will still impress your guests, Nutella® Mug Cakes will have you sorted. With over 30 recipes for delicious Nutella®-based desserts that require minimal effort and time, all you need is a few minutes to spare and a serious Nutella® craving! There's no long list of fancy ingredients or cooking equipment, and hardly any time at all to set aside to make a delectable dessert. Go Nutella®!

Fast Cakes Easy bakes in minutes Hachette UK

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.

Now anyone can bake rich, wonderful, and comforting desserts and get out of the kitchen in lightning-fast speed. Quick and convenient dump cakes are perfect for families with children who always want to help, for home cooks on the go and for anyone who just wants to keep their cooking simple. It's the answer to the constant barrage of "bring a dish" events and the balm that calms dessert cravings. Inside you'll find a wide array of cakes and desserts that require minimal utensils to prepare. For nearly all of the recipes, simply open readily available cans or a package of cake mix and layer in the pan. Never again will you have to struggle with complex steps or deal with lots of dirty dishes. Simple, filling, and comforting, these cakes are timeless, reminiscent of grandma's house or that scout troop cookout. Discover decadent Pumpkin

Bourbon Nut Cake perfect for fall picnics, classic favorites like Upside Down Pineapple Cake, or Easy Peasy Peach Cake for those nights you have a sweet tooth but not much energy. Other recipes feature new, innovative flavor combinations, from decadent chocolate and salted caramels, to fresh tasting fruits: the array of flavors is nearly endless. Delicious Dump Cakes from Roxanne Wyss and Kathy Moore is your ticket to a fast dessert whenever you crave it!

Fast Cakes is an unmissable, definitive new baking book from Mary Berry. Mary has incorporated her 'all-in-one' method of preparation into as many recipes as possible, so her recipes are faster to make than ever. Nearly 100 of the bakes take only 10 minutes to make and Mary has included small bake variations for fruit cakes, which traditionally take a long time in the oven, so you can make one even when you are pushed for time. There are scones, buns and biscuits that you can whip up for tea, traybakes and fruit loaves perfect for a school or village fete and of course foolproof cakes for every occasion from everyday recipes such as a Honey and Almond Cake to Mary's First-Rate Chocolate Cake. Not forgetting recipes you can make with your kids from Happy Face Biscuits to Traffic Lights and Jammy Buns. If you miss Mary's wisdom and inspiration in The Great British Bake Off, or want a brand-new companion to Mary Berry's Baking Bible,

this is the cookbook for you, with over 150 easy recipes to make with confidence. Straightforward recipes you can trust, *Fast Cakes* is a must-have for all busy bakers. Note: *Fast Cakes* was first published by Piatkus in 1981 and was an instant hit with classic recipes that could be made in minutes. A bestseller of its time, many families are still baking with it now, but 37 years on, Mary Berry has completely revised and updated this much-loved book. Collected together with recipes from Mary's follow-up book, *More Fast Cakes*, published in 1988, this is a beautifully photographed hardback edition for a new generation of bakers.

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

A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's *Cakes* has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

Satisfy your sweet tooth instantly with a microwave cake baked in a mug. Mug Cakes contains one hundred quick and easy recipes that are ready in a matter of minutes! Why reach for store-bought mix that takes up to an hour to bake? Let Mug Cakes show you how to make a quick, tiny batter to mix in a mug with a fork! These desserts are the perfect personal serving size when you don't feel like baking an entire cake or pan of cupcakes. With dozens of mouthwatering recipes, there is something to please every taste. It's all here, from basic Buttermilk Cake, Red Velvet, and Carrot Cake to fancy Chocolate Caramel Fleur de Sel. Let the kids try their hand at S'mores and Root Beer Float cakes. Then send them to bed and try the liquor-infused recipes from the Adults Only chapter (Irish Coffee Cake, anyone?). There are recipes for cake lovers with special dietary needs, and even noncake recipes like mug puddings, pies, and cheesecakes, when you get tired of cake (yes...it can happen!). So if you've got five minutes to spare, grab a mug, mix up a mug cake, and satisfy your dessert craving ASAP!

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 foolproof 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.

[Copyright: 1260219d9e94f2c1d7106a1bd4a059ce](#)