

Desserts 100 Best Recipes From Allrecipescom

Food52 Genius Recipes100 Best Cakes & DessertsClassic Home DessertsBigger Bolder BakingVegan Dessert CookbookThe Smitten Kitchen CookbookFood52 Genius Desserts100 Best Cakes & DessertsThe Vegan 8Incredibly Decadent DessertsShivesh Bhatia's Desserts for Every Mood: 100 feel-good recipesThe 100 Best Gluten-Free Recipes for Your Vegan KitchenShivesh Bhatia's Desserts for Every Mood: 100 feel-good recipesRipe for DessertSweet Taste of HistoryChloe's Vegan DessertsDebbi Fields' Great American DessertsSimply . . . Gluten-free DessertsAustrian Desserts and PastriesEasy Keto DessertsDamn DeliciousThe 100 Greatest Desserts of the SouthMatt Preston's 100 Best RecipesKeto Desserts Cookbook: The Best Ketogenic Desserts Recipe BookUntraditional DessertsDessert PersonOne PotThe Ultimate Kids' Baking BookMom's Best DessertsPaleo Desserts For DummiesIcebox DessertsDesserts - 100 Best Recipes100 Desserts to Die forBetty Crocker Simply DessertDessertsFood52 Baking100 Best Gluten-Free RecipesGood Housekeeping 100 Best Dessert RecipesReady for Dessert

Food52 Genius Recipes

An assortment of after dinner treats presents a selection of more than one hundred American desserts, including recipes for pies, cakes, cookies, fruit desserts, puddings, and ice creams.

100 Best Cakes & Desserts

Who doesn't want to indulge in a giant s'mores bar layered with a crazy-crunchy graham cracker crust, fudgy chocolate filling and a dreamy mile-high meringue? Desserts brings together the best sweet dishes published by Food & Wine magazine over the past 30 years. It's chockful of tried-and-true keepers, including Stephanie Izard's Skillet Graham Cake with Peaches and Blueberries, Goopy Chocolate Chip Sandwich Bars, and star pastry chef Dominique Ansel's take on marshmallows. Enjoy smart and informative cooking tips and discover recipes from such food aficionados as Ina Garten, Rick Bayless and Jacques Pepin as well as Dorie Greenspan, Tom Colicchio and Joanne Chang. Gorgeous color photographs throughout provide endless inspiration in this expertly curated collection. No matter the dessert-cakes, pastries, cookies and bars, pies and tarts, frozen treats and candies-Desserts has you covered!

Classic Home Desserts

Bigger Bolder Baking

Offers recipes from the Good Housekeeping kitchen, including brownie pudding cake, mango mousse, and chocolate truffle cake.

Vegan Dessert Cookbook

Take the Lead Baking Treats You and Your Family Will Love This time you're in charge of making dessert instead of your parents! Master what all the best bakers know, from separating eggs to creaming butter and sugar together and even rolling your own cookie dough. Each skill you learn will make you a next-level baker so you'll be ready to deck out the Thanksgiving table with a Thankful-for-You Cake Pop Bouquet, wow a friend with Birthday Sprinkle Donuts or bake Smart Cookies for back to school. With something for every celebration, your friends and family will be amazed at all the wonderful treats you can bake. Now that you're the head baker at home, you can make each dessert your own with unique decorations! Choose your own shapes for the Gingerbread Cookie Cutouts. Finish off your cookies and cakes with Sweet Buttercream Frosting using your favorite colors and flavors. Top Confetti Cupcake Cuties with any sprinkles you like. Once you've mastered all the decorating basics, you can put your skills to the test with the Epic Chocolate Layer Cake. Full of fun desserts for any day of the year, The Ultimate Kids' Baking Book has all the tips, tricks and treats you need to become the best baker ever!

The Smitten Kitchen Cookbook

Gabriel Gaté's latest cookbook celebrates his favourite cakes and desserts. With 100 easy-to-follow recipes it includes chapters on cakes, crèmes and mousses, tarts and pies, fruity desserts, sorbets and ice creams and hot desserts, all using the freshest ingredients. This beautiful cookbook showcases firm family favourites, such as pavlova with exotic fruits, strawberry sponge cake and waffles; French classics such as crème caramel, tarte tatin and French crêpes; and sophisticated delights such as mandarin sorbet, blood orange mousse and hazlenut meringue cake. Each recipe contains Gabriel's unique style and flair that has made him one of Australia's best loved home-style cooks. Supported by over 60 colour photographs, including step-by-step shots and a basics chapter for pastry, creams and sauces, 100 Best Cakes and Desserts is a delightfully sweet cookbook that is sure to appeal to fans of desserts and Gabriel's recipes alike.

Food52 Genius Desserts

The new standard volume of the finest desserts and pastries from Austria.

100 Best Cakes & Desserts

The New York Times bestselling, IACP award-winning cookbook (and a Cooking Light Top 100 Cookbook of the Last 25 Years) from the celebrated food blogger and founder of smittenkitchen.com. Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

The Vegan 8

A tempting assortment of treasured recipes drawn from famous restaurants, out-of-print cookbooks, and family archives features a wide variety of the South's finest confections, including Kentucky Bluegrass Pie, Texas Candy Cake, Georgia Peanut Cookies, Charlotte Rouse, and Virginia Hot Apple Sundae. Original.

Incredibly Decadent Desserts

Shivesh Bhatia's Desserts for Every Mood: 100 feel-good recipes

A sweet treat for every emotion and occasion. Whether it's a celebration or the blues, nothing lifts you up better than a delicious dessert. In Shivesh Bhatia's Desserts for Every Mood, the maverick baker is back with an array of recipes that promise to transform any day. For Shivesh, baking has come to mean many things over the years: memories of seeing his

grandmother make cakes to spending hours experimenting in the kitchen and sharing the joy with friends to baking becoming his quiet refuge after a hectic day. In his second book, Shivesh shares a range of desserts-gooey caramel chocolate tart, fresh mint lemon chiffon cake to an exotic litchie rose tiramisu-that have helped him through difficult and happy times alike, in the hope that they will do the same for you.

The 100 Best Gluten-Free Recipes for Your Vegan Kitchen

Offers more than forty basic recipes, plus many variations, for such treats as banana pudding with chocolate sauce and Brazil nut brownies with white chocolate drizzle.

Shivesh Bhatia's Desserts for Every Mood: 100 feel-good recipes

This beautifully designed cookbook contains a delicious range of one-pot recipes, making cooking for anyone easy and efficient. The wide variety of dishes, both new and traditional, are drawn from many regions around the world including Asia, the Mediterranean and the Middle East. They include wholesome soups, a tempting array of rice, pasta, meat and fish as well as vegetarian dishes, plus a range of delicious desserts.

Ripe for Dessert

Following a Paleo Diet does not mean that you have to give up on your favorite desserts and treats. Readers will be able to stay true to the paleo lifestyle with this fantastic collection of paleo desserts. Author Adriana Harlan shows readers how easy it is to treat yourself and still maintain good health. All the recipes in Paleo Desserts For Dummies are paleo/primal friendly and are made with nourishing, whole foods with no added refined sugars, gluten, grains and soy. Featuring 125-135 recipes (including a handful on Dummies.com), giving into primal cravings has never been easier! Recipes include: chocolate cake, blueberry muffins, thick and creamy mint chocolate milkshake, moist chocolate chip bread, no-bake chocolate-chip cookie dough brownies, maple-walnut ice cream, cookie dough Oreo cookies, coconut chocolate cake, lemon brownies with coconut lemon glaze, plus holiday treats such as chocolate pumpkin pie, Halloween ghost truffles and a fudgy peppermint bark.

Sweet Taste of History

If you've ever skipped dessert because you didn't want to indulge, *Cooking Light* has the solution: guilt-free versions of your favorite recipes that cut calories without sacrificing flavor. The secret? Deb Wise, an experienced baker who has perfected

the art of healthy baking and dessert-making.

In *Incredibly Decadent Desserts*, Deb shares 100 amazingly tasty recipes - from show-stopping cakes and mile-high cupcakes to rich cream pies and delicious cookies and bars - all for under 300 calories. You'll learn Deb's brilliant tips and tricks for creating lightened-up treats, from ingenious ingredient swaps to smart test kitchen techniques. Straightforward instructions paired with step-by-step photographs ensure sweet success for everyday home cooks. And with ingredient lists that favor whole grains over processed foods, these irresistible dishes prove that healthy desserts aren't just pie in the sky.

Chloe's Vegan Desserts

Essential gluten-free recipes for everyday favorites like breads, pastas, and desserts An absolute must-have for anyone who lives gluten free, *100 Best Gluten-Free Recipes* compiles the most basic and vital recipes from top "gfree" diet expert Carol Fenster's 1,000 Gluten-Free Recipes—now in a handy, affordable, beautiful package complete with color photos. With celiac disease and non-celiac gluten intolerance becoming more common, a gluten-free diet is essential for a growing number of people. This book gives them safe, gluten-free recipes for the everyday foods they miss most—breads, pasta, muffins, cookies, cakes, pies, and more. For parents and home cooks who have children or family members who must eat gluten-free meals, this book offers familiar favorites that are just as tasty as the real thing. With crowd-pleasers like Pepperoni Pizza, Spaghetti with Marinara Sauce, and Chicken Marsala with Mushrooms, this book will become the gluten-free cook's best friend in the kitchen, and a great gift. • Features completely updated recipes • Includes five brand-new recipes, including nutritious Banana Bread with Chia Seeds, Fresh Chive Flatbread with Dipping Oil, and Chiles Rellenos • Offers a detailed introductory section with straightforward information on shopping guidelines, explanations of food labels, tips on organizing and stocking your pantry, and handy advice on cooking with gluten-free ingredients • Written by gluten-free expert Carol Fenster, author of 1,000 Gluten-Free Recipes • Includes 30 beautiful, enticing photos of finished dishes • Features icons that highlight vegetarian, kids' favorite, and quick recipes that can be prepared in 30 minutes or less For anyone who keeps a gluten-free kitchen, *100 Best Gluten-Free Recipes* offers tasty options that make gluten-free cooking easy for every day.

Debbi Fields' Great American Desserts

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show *Gourmet Makes* offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-

Constitution • Salon • Epicurious “There are no ‘just cooks’ out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people.”—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In *Dessert Person*, fans will find Claire’s signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do’s and don’ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

Simply . . . Gluten-free Desserts

In this follow-up to the IACP award-winning, New York Times best-selling cookbook *Genius Recipes*, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall cookbooks by the New York Times, *Eater*, *Epicurious*, *The Kitchn*, *Kitchen Arts & Letters*, *Delish*, *Mercury News*, *Sweet Paul*, and *PopSugar*. Drawing from her James Beard Award-nominated *Genius Recipes* column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter’s East 62nd Street Lemon Cake, François Payard’s Flourless Chocolate-Walnut Cookies, and Nancy Silverton’s Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it’s how to use unconventional ingredients (like *Sunset*’s whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan’s three-ingredient cookies). With photographer James Ransom’s riveting images throughout, *Genius Desserts* is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

Austrian Desserts and Pastries

DELICIOUSLY ANIMAL-FREE GLUTEN-FREE Being vegan is a culinary challenge, especially when you are avoiding gluten. This

book shows how to address both restrictions without sacrificing flavor or adding hours in the kitchen. These mouth-watering recipes draw on the best natural animal and wheat substitutes to create savory and sweet favorites, including: • Banana Walnut Pancakes • Blueberry Cornbread Muffins • Maple-Glazed Oatmeal Scones • Blueberry Protein Smoothie • Lotus Chips with Hummus • Cheddar Cheese Nut Sauce • Pad Thai Salad • Cream of Butternut Squash Soup • Hot Tamale Pie • Chick Coconut Curry • Lentil Loaf • Manicotti in Marinara • Cashew Alfredo Sauce • Polenta Pizza • Lemon Chiffon Pie • Chunky Peanut Butter Cookies • Chocolate Carob Brownies • Red Velvet Cupcakes In addition to 100 tasty treats, you'll find advice on stocking your kitchen with gluten-free vegan basics, tricks for quicker and easier preparation, and tips on how to save money when buying vegan and organic ingredients.

Easy Keto Desserts

Featuring more than one hundred recipes for a wide range of desserts, this guide to topping off any meal with a delightful treat includes instructions for preparing tiramisu, truffles, parfaits, and other no-bake, cold treats. Simultaneous.

Damn Delicious

VEGAN DESSERTS EVEN NON-VEGANS WILL LOVE! Those that think going vegan consists of eating only fruits, vegetables and soybean will be surprised at just how appealing vegan food can be. Many food manufacturers are making vegan dessert ingredient alternatives taste even more delicious than regular desserts. Many people actually prefer the taste of vegan desserts. There are so many vegan desserts: Vegan cookies, non-dairy ice-cream, cakes, cupcakes, pies, the list goes on. Vegan Desserts Cookbook contains some truly delicious-tasting dessert recipes that will establish your love for the vegan diet and veganism. Whether you're vegan, lactose intolerant, diabetic, or looking to lose weight, these indulgent vegan dessert recipes are sure to satisfy. Vegan desserts, vegan dessert cookbook, vegan dessert book, vegan desserts cookbook, vegan cookbooks, vegan cookbook, vegan cookbooks for beginners, easy vegan cookbook, vegan deserts, vegan desert cookbook, vegan desserts book, vegan dessert recipes.

The 100 Greatest Desserts of the South

More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

Matt Preston's 100 Best Recipes

A collection of classical and unusual fruit dessert recipes features options that utilize natural flavors and uncomplicated preparations, and includes such dishes as berry cobbler, apple cranberry crisp, and cherry chocolate fruitcake.

Keto Desserts Cookbook: The Best Ketogenic Desserts Recipe Book

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Untraditional Desserts

“More a story of the pleasures of real dessert-making than anything yet written.”—M.F.K. Fisher For this monumental collection, Richard Sax devoted more than a decade to searching out and perfecting more than 350 of the world's most beloved desserts, “the ones made at home by mothers and grandmothers rather than by professional pastry chefs.” Every uncomplicated homespun classic is here: cobblers and crisps, cakes and cookies, puddings and soufflés, pies and pastries, ice creams and sauces—nineteen chapters in all. Sax's versions are justifiably legendary among accomplished bakers: Traditional Two-Berry Buckle • Chocolate Cloud Cake • Bon Ton's New Orleans Bread Pudding with Whiskey Sauce • Reuben's Legendary Apple Pancake • Best-Ever Pumpkin Pie • Schrafft's Hot Fudge Sauce. Sidebars with every recipe—profiles of cooks, engaging recollections of favorite desserts, quotations from hundreds of literary works, and excerpts from old recipes—show how sweets are indelibly woven into the texture of our lives.

Dessert Person

Shares dozens of recipes that are naturally gluten-free rather than dependent on substitutes, providing numerous grain-free options and instructions for preparing such confections as No-Bake Chocolate Truffle Cake, Lemon-Lime Cupcakes and Red Velvet Whoopie Pies. 25,000 first printing.

One Pot

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're too busy to turn on the oven. From Brown Butter Cupcake Brownies to "Cuppa Cuppa Sticka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a sink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't - like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generations' worth of kitchen wisdom, beautiful photography, and tips you'll return to, Baking is the new go-to collection for anyone who wants to whip up something sweet every day. From the Hardcover edition.

The Ultimate Kids' Baking Book

A sweet treat for every emotion and occasion. Whether it's a celebration or the blues, nothing lifts you up better than a delicious dessert. In Shivesh Bhatia's Desserts for Every Mood, the maverick baker is back with an array of recipes that promise to transform any day. For Shivesh, baking has come to mean many things over the years: memories of seeing his grandmother make cakes to spending hours experimenting in the kitchen and sharing the joy with friends to baking becoming his quiet refuge after a hectic day. In his second book, Shivesh shares a range of desserts-goey caramel chocolate tart, fresh mint lemon chiffon cake to an exotic litchie rose tiramisu-that have helped him through difficult and happy times alike, in the hope that they will do the same for you.

Mom's Best Desserts

No one knows food like Matt Preston - one of Australia's most loved TV personalities, award-winning food writer, judge on MasterChef Australia and a seriously good home cook. Gathered here for the first time are Matt's recipes for the food he cooks at home for his own family - from his award-winning raspberry jam and ultimate bolognese sauce to the creamiest pumpkin soup and the only muffin recipe you'll ever need. These are simple, delicious recipes that work; a virtual A-Z of ideas for bringing a whole new world of flavour to the things you cook every day. This is a specially formatted fixed layout ebook that retains the look and feel of the print book.

Paleo Desserts For Dummies

A Sweet Taste of History captures the grandeur of the sweet table—the grand finale course of an 18th century meal. Rather than serving something simple, hostesses arranged elaborate sweet tables, displays of ornate beauty and delicious edibles meant to leave guests with a lasting impression. A Sweet Taste of History will have the same effect, lingering in the minds of its readers and inspiring them to get in the kitchen. This gorgeous cookbook blends American history with exquisite recipes, as well as tips on how to create your own sweet table. It features 100 scrumptious dessert recipes, including cakes, cobblers, pies, cookies, quick breads, and ice cream. It includes original recipes from first ladies well-known for entertaining, such as Martha Washington's An Excellent Cake and Dolley Madison's French Vanilla Ice Cream. Chef Staib also offers sources for unusual ingredients and step-by-step culinary techniques, updating some of the recipes for modern cooks. This wonderful keepsake will bring a bygone era in America to life and inspire readers who love to cook, entertain, and follow history.

Icebox Desserts

Presents a compendium of recipes for desserts, including cakes, pies, tarts, fruit desserts, custards, soufflées, puddings, frozen treats, cookies, and candies, in addition to providing serving and storage advice.

Desserts - 100 Best Recipes

Dessert lovers, rejoice! Yes, on a healthy ketogenic diet, you can have your cake and eat it, too. In Easy Keto Desserts, bestselling author Carolyn Ketchum shows you how to enjoy the sweet side of keto with a variety of delectable dessert recipes. She brings her considerable expertise in low-carb, grain-free baking to this book and invites you to indulge—healthfully. We live in a sugar-filled world, and temptation is all around us. Birthday parties, holidays, and the office break room are veritable minefields of sugar and excess carbohydrates. No one wants to feel deprived, and Easy Keto Desserts proves that you don't have to. This collection of low-carb, high-fat sweet treats will help you resist the siren call of sugar without sacrificing flavor or texture. Don't be surprised if you find that you don't want to share! Easy Keto Desserts includes more than 50 easy-to-make recipes along with full-color photos, detailed instructions, and helpful tips for spectacular results. Oh, how sweet it is.

100 Desserts to Die for

The keto diet is a worldwide phenomenon with millions of people following its rigorous standards. This life-changing diet is full of unique options and that's where this dessert cookbook comes into action! When it comes to keto desserts, Melinda Watkin offers an all-in-one keto cookbook for avid sugar lovers! Whether it's a keto cake or any other keto delight, there's

nothing better than an all-encompassing ketogenic cookbook such as this one. It's the perfect fit for your keto baking needs.

Betty Crocker Simply Dessert

Indulge in life's greatest pleasures with over 100 recipes for desserts, cakes and sweet treats in Trish Deseine's book 100 Desserts to Die For. Who can resist the temptation of Blackberry and apple shortcake, Intense Guinness chocolate cake, Coffee, chocolate and hazelnut dacquoise or Raspberry roulade? In Trish Deseine's glamorous, decadent and utterly delicious recipes in 100 Desserts to Die For we promise you that even those with the strongest willpower won't be able to say no. Split into chapters of Classics (think Milk chocolate and salted butter caramel mousse), Chocolate (Chocolate, peanut butter and oreo biscuit tart), Soft (Croissant pudding with caramel and bourbon), Fruit (Eton mess with rose, strawberry and roasted rhubarb), and Ice (Banana, mango and date tarte tatin with crème fraiche ice cream), 100 Desserts to Die For has a recipe for every occasion. The recipes are packed with tips, shortcuts and good advice and are guaranteed to impress your guests.

Desserts

Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, Chloe's Vegan Desserts, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York-Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert

bible.

All Your Favorite Flavors Updated and Re-Imagined Discover fun twists on traditional treats and innovative indulgences that will satisfy your sweet tooth with Untraditional Desserts. Each of Allison Miller's delectable recipes approaches old favorites in brand-new ways that are sure to surprise and delight. Do you love the cinnamon sweetness of churros? Transform those same flavors into a creamy treat with Churro Cheesecake. Ever wondered what your favorite soda would taste like in cake form? Give Root Beer Float Cake a try. You can even roll all the flavors of tiramisu into a scrumptious cookie or make blondies that play off the tastiness of a classic banana split. Allison's approachable recipes make it easy for home cooks to make tasty treats for any time of the day—start off your morning with Carrot Cake Scones or Overnight Cherry Cheesecake Oats and enjoy some Strawberry Shortcake Bars or Vanilla Milkshake Cupcakes as you wind down. Whether you're in the mood for an imaginative cookie, crowd-pleasing brownie or next-level cupcake, Allison has given you all the tools you need to get creative with flavor, leave the rules behind and have fun making inventive desserts you've never even dreamed were possible.

Food52 Baking

Gabriel Gaté's latest cookbook celebrates his favourite cakes and desserts. With 100 easy-to-follow recipes it includes chapters on cakes, crèmes and mousses, tarts and pies, fruity desserts, sorbets and ice creams and hot desserts, all using the freshest ingredients. This beautiful cookbook showcases firm family favourites, such as pavlova with exotic fruits, strawberry sponge cake and waffles; French classics such as crème caramel, tarte tatin and French crêpes; and sophisticated delights such as mandarin sorbet, blood orange mousse and hazlenut meringue cake. Each recipe contains Gabriel's unique style and flair that has made him one of Australia's best loved home-style cooks. Supported by over 60 colour photographs, including step-by-step shots and a basics chapter for pastry, creams and sauces, 100 Best Cakes and Desserts is a delightfully sweet cookbook that is sure to appeal to fans of desserts and Gabriel's recipes alike.

100 Best Gluten-Free Recipes

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes

uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Good Housekeeping 100 Best Dessert Recipes

A collection of 100 recipes from the James Beard Award-nominated Genius Recipes column on the Food52 website features foolproof recipes and instructions from cooking luminaries including Julia Child, Alice Waters, David Chang and Yotam Ottolenghi.

Ready for Dessert

A tempting assortment of one hundred terrific dessert dishes features easy-to-prepare recipes for cakes and cupcakes, pies and tarts, cookies and bars, frozen treats, and other confections to provide a sweet treat to end a meal.

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