

Scone Lady Bakes Savouries

All Day Baking Savoury, Not Sweet Hardie Grant Books

80 stunning recipes and inspiration for how to host and bake for the ultimate afternoon tea party with instruction from master patissier Will Torrent. Arranged by season, and with extra chapters on a Classic afternoon tea and a Showstopper afternoon tea, Will showcases his no-nonsense approach to the techniques involved in patisserie, baking, chocolate work and serving savoury dishes. Beautifully illustrated and an invaluable source of inspiration, there are also six guest recipes from top restaurants and hotels: The Ritz; The Dorchester; The Gramercy Tavern; The Berkeley; Harrods and Raymond Blanc's Les Manoir aux Quat'Saisons. Starting with a brief history of British afternoon tea, Will then offers up recipes for jams, spreads, butters and curds - everything you might need to serve with an afternoon tea. Recipes include Smoked Salmon & Whipped Cream Cheese sandwiches, Cherry & Almond Bakewell Tarts and Fruited Scones; as well as more adventurous offerings of Prosecco, Lime & Mint Jellies and Lemon & Lime Matcha Tea Friends.

A new collaboration with Australian Women's Weekly--a series of creative, accessible, reliable branded recipe ebooks with fresh photography and a modern design. A variety of exciting Australian Women's Weekly recipes is now available in this collectible series of cookbooks. Australian Women's Weekly (AWW) is one of the most popular and reliable sources of recipes for its vast readership in Australia, New Zealand, and beyond. This recipe series taps into AWW's extensive archive for exclusive combinations of recipes catering to the latest healthy lifestyle trends. With a huge selection of exciting and beautifully photographed recipes, the AWW recipe series covers both classic and current food and diet trends, from one-pot cooking and baking to vegetarian and Mediterranean recipes. This is a fresh series of triple-tested, fuss-free recipes that you'll come back to again and again.

The ultimate teatime recipe collection with an introduction to serving traditional afternoon tea, photographed throughout.

Savoury, Not Sweet

The Kenya Cookery Book and Household Guide

The PWMU Cookbook

Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking

Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More: A Baking Book

The New Zealand Journal of Agriculture

A savoury-focused baking cookbook with an emphasis on wholegrains and seasonally-led ingredients from a UK-trained chef who is one of Australia's best-regarded bakers.

Baking with yeast is becoming a lost art. Many cooks would love to utilise the incredible properties of yeast, but lack a guide to inform and inspire them. The Lost Art of Baking with Yeast shows how simple baking with yeast can be, and how irresistible the results. The book includes recipes for cakes, slices, pastries, buns...and Baba's famous golden dumpling cake. Baba Schwartz introduces the principles of yeast baking and gives handy hints for kneading and proving dough to perfection. These recipes, with their distinctive Hungarian flavour, will delight your family and friends. If you love baking, you will love discovering these recipes, some unique and some classic. 'A delightful book...you can almost smell a warm, yeasty kitchen aroma wafting from the pages.' The Age 'Lovely...a great book that rises to the occasion for those who already love baking with yeast, and those who would like to learn.' Australian Gourmet Traveller

Sarah Clelland brings you 50 scone recipes from the National Trust. History is best enjoyed with a scone, as everyone who's visited a National Trust house knows. This book brings you the best of both. Scone obsessive Sarah Clelland has gathered 50 yes 50 scone recipes from National Trust experts around the country. And she's written a quirky guide to 50 National Trust places to delight and entertain you while you bake or eat those blissful treats. Eccentric owners, strange treasures, obscure facts it's all here. Whip up a Triple Chocolate scone while you read about the mechanical elephants at Waddesdon Manor. Or savour an Apple & Cinnamon scone while you absorb the dramatic love life of Henry Cecil of Hanbury Hall. Marvel at a Ightham Mote's Grade 1 listed dog kennel while you savour a Cheese, Spring Onion and Bacon scone. 50 of the best scones in history. And 50 of the best places to read about. You'll never need to leave the kitchen again.

Thinking of visiting Britain this year? Want to get more out of your holiday? Then you need this! Written by a real live Brit, this guide will give you the inside track on all you need to know, from how to order beer, cigarettes and fish and chips, to a nice helping of tradition via Cockney rhyming slang. And even a few recipes you might not believe; toad in the hole, anybody?

Britspeak - An Urban Guide to Most Things British

Alice's Tea Cup

Memories from My Mother's Kitchen

Bake the Seasons

Breads, Cakes, Biscuits, And Bakes

Recipes & Reminiscence

Joy the Baker Cookbook

This elegant cookbook captures the essence of teatime at Downton Abbey with classic recipes for sweets and savories, etiquette notes and lavish imagery to recreate this British tradition. Afternoon tea is a revered and treasured English tradition—and no one knows better and enjoy a proper tea than the residents of Downton Abbey. With this alluring and vibrant cookbook, fans of the PBS series and anglophiles stage every stylish element of this cultural staple of British society at home. Spanning sweet and savory classics—like Battenberg Cake puddings, cream scones, and tea sandwiches—the recipes capture the quintessential delicacies of the time, and the proper way to serve a cookbook also features a detailed narrative history and extols the proper decorum for teatime service, from tea gowns and tearooms to serving tea. Gorgeous food photographs, lifestyle stills from the television series and recent movie, and character quotes bring the charm of Downton Abbey—and this rich tradition—to life in contemporary times.

Gathers recipes for sweet and savory scones as well as flavored butters and spreads, and tells how to serve an English-style tea

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special—how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. “Jennifer’s recipes are healthy and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal’s blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soft Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding—all together in under thirty minutes, Jenn has you covered.

Winner 'Best Arab Cuisine Book' - Gourmand World Cookbook Awards 2016. Palestinian food is not just found on the streets with the kiosk sellers and stalls selling za'atar chicken and mana'eesh (za'atar sesame bread), but in the home too; in the kitchens all across the country cook and eat together every day, in a way that generations before them have always done. Palestine on a Plate is a tribute to family, food made with the ingredients that Joudie's mother and grandmother use, and their grandmothers used before them. - old recipes created to bring people together in appreciation of the beauty of this rich heritage. Immerse yourself in the stories and culture and experience the wonder of Palestine through the food in this book.

Delicious recipes for dream cakes, biskies, savouries and more

Once Upon a Chef: Weeknight/Weekend

Traditional, Contemporary and Festive

Baked to Perfection

The Mountain Cafe Cookbook

Quick and Easy Recipes for More Than 70 Delicious Scones and Spreads

Paul Hollywood's British Baking

Cutter & Squidge is the ultimate destination for modern and quirky afternoon tea in London. Here, they share their winning formula in over 65 recipes for playful, delicious treats. When sisters Annabel and Emily were looking to make their mark on London’s pastry scene and developing recipes in their tiny kitchen, Annabel would cut the dough and Emily squidged it together – and that is how Cutter & Squidge was born! The sisters set out on a mission to create a baking business using only natural colours and flavourings and pioneering the creation of imaginative new treats. Customers now flock to their flagship store in London to sample their cool creations and indulge in their immersive afternoon tea experiences, with themes such as Hello Kitty, Genie's Cave and The Potion Room. The recipes shared in this book include everything from fantasy-themed Clam-shell Pearl Biskies, Galaxy Juice and Genie’s Magic Carpet Cookies, to re-imagined classics like Strawberries and Cream Biskies, Smoked Cheese and Black Pepper Scones, Pineapple Chilli and Lime Cake Bars and Maple, Pecan and Carrot Dreamcake, all made achievable for the home cook. Readers can use the themed afternoon tea menus provided or mix and match the recipes to create their own Cutter & Squidge afternoon tea of dreams!

Restaurateurs Haley Fox and Lauren Fox share more than 80 recipes for scones, cakes, sandwiches, and more from their charming and wildly popular Alice’s Tea Cup restaurants in New York City. In Alice’s Tea Cup, the Fox sisters tickle the taste buds with sweets, baked goods, and savories while divulging the unique tea-making and enjoying philosophy that has made their whimsical Manhattan tea spots favored destinations for locals and tourists alike.

Joy the Baker Cookbook includes everything from "Man Bait" Apple Crisp to Single Lady Pancakes to Peanut Butter Birthday Cake. Joy's philosophy is that everyone loves dessert; most people are just looking for an excuse to eat cake for breakfast. "Legendary breakfasts to fuel days on the mountain; inventive, zesty salads and indulgent and luxurious cakes: these are all hallmarks of Aviemore's Mountain Cafe. Owner-chef Kirsten Gilmour draws on her Kiwi roots to turn out contemporary dishes with an antipodean love of fresh and bold flavours, and in her debut cookbook she shares her secrets and inspirations with you. The Mountain Cafe Cookbook is packed full of Kirsten's irresistible recipes for the best-loved dishes and drinks at her Highland restaurant, alongside others drawn from her grandparents and influenced by her travels around the world. This is not difficult, fancy restaurant cooking, but gutsy, fresh, hearty food that will taste just as good from your kitchen as from hers. "-- Publisher information.

The Violet Bakery Cookbook

The Secret, Book & Scone Society

A Cocktail that Includes a Dash of Cockney Rhyming Slang, English as She is Spoken, Food and a Little British Tradition

Afternoon Tea at the Cutter & Squidge Bakery

Nadiya Bakes

Modern Sourdough

Everyday Grain-Free Baking

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

A unique range of recipes from all Kenyan communities, using a wealth of interesting ingredients. Insights into cooking and household management in Kenya, with useful words and phrases in Kiswahili.

SHORTLISTED FOR THE FORTNUM & MASON FOOD AND DRINK AWARDS 2022 _____ 'I have nothing against gluten, but this book is just full of recipes I long to make' Nigella Lawson The only gluten-free baking book you'll ever need, with delicious recipes that work perfectly every single time. From proper crusty bread, pillowy soft cinnamon rolls and glorious layered cakes to fudgy brownies, incredibly flaky rough puff pastry and delicate patisserie – everything that once seemed impossible to make gluten-free can now be baked by you. Baked to Perfection begins with a thorough look at the gluten-free baking basics: how different gluten-free flours behave, which store-bought blends work best, and how to mix your own to suit your needs. Covering cakes, brownies, cookies, pastry and bread in turn, Katarina shares the best techniques for the recipes in that chapter, and each recipe is accompanied by expert tips, useful scientific explanations and occasional step-by-step photography to help you achieve gluten-free perfection. Recipes include classic bakes like super-moist chocolate cake, caramel apple pie and chocolate chip cookies, the

softest, chewiest bread, including crusty artisan loaves, baguettes, brioche burger buns and soda bread, and mouth-watering showstoppers like toasted marshmallow brownies, coffee cream puffs and strawberries + cream tart.

Create a culinary mosaic with this Middle Eastern cookbook! When Faith Gorsky married her Syrian husband, she was introduced to a cultural and culinary world that would forever change how she experienced food and cooking. Gorsky's mother-in-law took her under her wing, and in 6 months gave her a thorough course in Middle Eastern cooking that became the basis for her popular website, *An Edible Mosaic*—and now this book. The growth and success of her website and her growing interest in dishes from the Middle East led to even more trips to the area, where she deepened her knowledge of the food and acquired more recipes to cook and share with her husband and the online community. In this Syrian cookbook, Gorsky shares her favorite recipes from throughout the region: Lamb or Beef Kebab, Several Ways (Mashawi) Creamy Chickpea and Yogurt Casserole (Fetteh) Parsley Salad with Bulgur Wheat (Tabbouleh) Sumac-Spiced Chicken (Musakhan) Pan Seared White Cheese And 75 more, paired with 175 color photographs Her love for the cuisine of her husband's homeland comes across in her enthusiasm for putting together these Syrian recipes, and in the awareness that Middle Eastern cooking is more than just a means of sustenance—it lies at the epicenter of gatherings with family and friends.

Simply Good For You

Teatime Drinks, Scones, Savories & Sweets

150 Creative Recipes, from Classic to Modern

Tempest in a Teapot

100 Simple and Comforting Recipes

The Perfect Afternoon Tea Recipe Book

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

Celebrate the time-honoured tradition of baking in all its delicious forms with this new gift book. From tea time to the cake stall, when it comes to baked goodies, you can't go past the classics - cakes, slices, biscuits and scones. While showcasing mostly sweet favourites, there are also recipes for savoury pastries and breads. This wonderful book is a tribute to the best-in-show bakers whose offerings are made with a generosity of spirit all worthy of a blue ribbon.

Fill your year with food and feasting with this collection of celebratory meals, party food and sweet treats for a range of special occasions. From Easter to Christmas, birthdays to anniversaries, and every occasion in between, you'll find dishes from across the world to help you put together the perfect menu for family and friends. With traditional meals that have been served up for centuries, to elegant modern takes on celebration staples, many recipes come with an introductory paragraph explaining the history and cultural relevance of the dish, as well as where to source hard-to-find ingredients and serving suggestions. Chapters include Australia Day (which features a mouthwatering range of seafood and BBQ dishes) Halloween (a collection of gruesome party treats that are perfect to prepare with children, such as Slime Punch and Meringue Bones) and International Celebrations (from St Patrick's Day and Thanksgiving to beer-fuelled Oktoberfest dishes). Space is also given to Mother's and Father's Days, as well as Easter and religious feasts from around the world. Recipes also feature tips on what to serve with each dish and include suggestions for complementary grape varieties and styles of wines. CELEBRATE! is the perfect resource for party-planners, with inspiring and sometimes unusual offerings guaranteed to delight your guests.

*Rediscover the simple pleasures of baking with a collection of comforting sweet and savoury recipes that celebrates seasonal flavours. Inspired by the abundance of the farms, orchards, and gardens of her childhood, Marcella DiLonardo has always loved baking throughout the year with the wide range of fruits and vegetables that accompany the changing seasons. With a few quality pantry essentials, Marcella focuses on simplicity in *Bake the Seasons*, sharing over 100 sweet and savoury recipes. These homey favourites are often modern twists on familiar classics and will quickly become tried and true dishes you return to again and again. Whether it's an indulgent Smoked Gorgonzola and Winter Pear Pizza to prepare for friends, a Jalapeno Cheddar Cornbread to bring to a summer picnic, or beautiful holiday cakes, these comfort foods will impress your nearest and dearest. Not only can these delicious indulgences be enjoyed throughout the year at special occasions, Marcella serves up options for any time of day, for breakfast, lunch, and dinner, not to mention buttery treats, like Lemon Lavender Shortbread, to accompany a cup of afternoon tea. Showcasing Marcella's beautiful photography, *Bake the Seasons* is filled with mouthwatering treats and pastries, and takes us through the vibrant produce and enticing flavours of the spring, summer, fall and winter. You'll be delighted with classics like Strawberry Rhubarb Pie, as well as Marcella's personal spin on traditional baking, including Zucchini Cheddar Bread and Salted Honey Challah, and inspiring combinations, like Garlic Scape Brie Biscuits and a Lemon Thyme Tart. So whether you need a simple, comforting dinner idea or a lazy weekend breakfast for two, this collection of delicious, rustic recipes will suit your every day and every season.*

The masters of home baking, Australian Women's Weekly, bring you delightful bakes for every occasion! Enjoy classic bakes for any occasion alongside exciting and original variations - a host of sweet and savoury recipes, from delicious snacks and satisfying desserts, to wholesome lunches and comforting dinners. Add a creative twist to take your banana bread to the next level, shake things up with four easy ways to transform a classic quiche, and enjoy a real treat with six ways to elevate the humble chocolate chip cookie. This home baking book is perfect for anyone looking for all-new tried-and-tested, fuss-free recipes! It includes: - More than 100 recipes and exciting variations, all photographed, covering both sweet and savoury bakes for snacks, meals, desserts, and treats - No baking recipe is repeated from one book to another - Ingredients are recognisable and readily available in all markets - Each book covers a range of cuisines, types of dishes and dietary needs, creating balanced everyday meals - A mixture of classic recipes and innovative ideas Whether you're looking to make a delicious snack, satisfying dessert, wholesome lunch or comforting dinner, Australian Women's Weekly Baking serves up fabulous baking ideas for tasty treats and meals! Each recipe is written with simple step-by-step instructions and is accompanied by a useful baking tip and a full-colour photograph, so you can cook with complete confidence. Australian Women's Weekly is a series of creative, accessible and reliable recipe books that taps into Australia's healthy and vibrant food culture. It's centred on simplicity, great produce, and multicultural living. Look out for Australian Women's Weekly One Pot and discover more than 90 hearty, delicious, and quick everyday meals you can create in just one pot.

Delectable Recipes for Scones, Cakes, Sandwiches, and More from New York's Most Whimsical Tea Spot

Celebrate! with Food & Wine

Sweet and Savory Swedish Baking

50 delicious recipes and some curious crumbs of history

Australian Women's Weekly Baking

Simply Scones

Middle Eastern Fare with Extraordinary Flair [Middle Eastern Cookbook, 80 Recipes]

Most of us have been wowed by the delights of French patisserie. Now Edd Kimber shows you how to recreate these recipes at home. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a Genoise sponge and simplifying a croissant dough. Chapters include: * Sweet Treats featuring Classic Financiers, Canneles and Eclairs * Desserts & Cakes such as Cherry Clafoutis and Buche de Noel * Pastry including basic recipes for pate sablee and pate sucee and recipes to use them in * Basics - the essential icings and creams, such as Mousseline and Creme Chantilly Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie.

The ultimate guide to savory baking using fragrant spices and herbs, fresh produce, rich cheeses and meats, and more Baking is about a lot more than just desserts. This unique collection, one of the few to focus solely on the savory side of baking, explores a multitude of flavor possibilities. Get inspired by creative twists like gochujang-filled puff pastry pinwheels or feta-studded dill-zucchini bread. And sample traditional baked goods from around the world, from Chinese lop cheung bao to Brazilian pão de queijo. Our flexible recipes let you keep things simple by often using store-bought doughs and crusts, or go all out and make them from scratch using our foolproof methods. No matter what kind of baker you are, you'll be inspired by the irresistible flavors, from everyday biscuits to showstopping breads, including: Quick breads, scones, biscuits, and pastries: Turn scones savory with panch phoran, an Indian spice blend with cumin, fennel, and mustard seeds. Bake the flakiest biscuits ever, packed with fresh sage and oozing with melty Gruyere. Even danish goes savory with goat cheese and Urfa chile. Tarts, galettes, and pies: Jamaican spiced beef patties or a flaky galette with corn, tomatoes, and bacon will be your new favorite lunch (or breakfast, or snack). Or make pizza chiena, the over-the-top Italian double-crust pie of eggs, cheeses, and cured meats. Batter and stovetop "bakes": Popovers bursting with blue cheese and chives dress up dinner, while bread pudding with butternut squash and spinach makes the brunch table. And savory pancakes are for anytime, whether you choose Chinese c?ngyóubing or Korean kimchi jeon. Flatbreads, pizza, rolls, and loaves: Try alu paratha, the Northern Indian potato-stuffed flatbread. Shape mushroom crescent rolls or a challah enlivened by saffron and rosemary. And for kids of any age, bake a pizza monkey bread. Every recipe has a photo you'll want to sink your teeth into, and ATK-tested techniques plus step-by-step photos walk you through rolling out pie and galette doughs; shaping breads and rolls; stretching pizza dough; and more.

Looking after yourself has never been easier or more straightforward than with Amelia's Freer's *Simply Good For You* - over a hundred delicious, quick and non-nonsense recipes that are as healthy as they are tasty '100 LIGHT & COLOURFUL RECIPES. TASTY STUFF' METRO 'ONE OF THE BEST HEALTHY COOKBOOKS' MAIL ONLINE The delicious new cookbook from the No. 1 bestselling author and leading nutritionist Amelia Freer _____ Amelia Freer is a No. 1 Sunday Times bestselling author and renowned nutritional therapist, who A-listers turn to when they want to look and feel great. In this beautiful cookbook, discover 100 quick and easy recipes for varied and tempting dishes that are, quite simply, good for you. Recipes include: · BREAKFAST - Butternut Baked Beans, Fruity Breakfast Crumble Bars · LUNCH - Lentil & Lemon Chicken Salad, Vegetable & Feta Fritters · DINNER - Harissa Prawn Skewers with Herbed Broccoli rice, Slow Cooked Pulled Pork with Apple Slaw, One Tray Roasted Winter Salad · SWEET THINGS - Chocolate Raspberry Pots, Coconut & Almond Pear Crumble Inside you'll also find lots of top tips for healthy eating on a budget, ingredient swaps, and kitchen staples. 10% of the author's proceeds from this book will be donated to Women Supporting Women, an initiative of the Prince's Trust, registered charity no. 1079675

AN INVALUABLE DELIGHT TO PROFESSIONAL AND NOVICE BAKERS ALIKE, THE BEST IRISH BREADS AND BAKING GATHERS TOGETHER THE CREAM OF BOTH TRADITIONAL AND MODERN RECIPES - FROM WELL - LOVED OLD FAVOURITE SUCH AS BROWN SODA BREAD AND TRADITIONAL SPICEY FRUIT SCONES TO MORE UNUSUAL TEMPTATIONS SUCH AS BALLYLICKEY YUMMY CAKE, FLOWER CREPES WITH SUMMER BERRY FILLING, AND BARBARA'S GUINNESS 'YEAST BREAD'.

70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: A Cookbook

The Best of Irish Breads and Baking

The Official Downton Abbey Afternoon Tea Cookbook

More Than 160 Classic Recipes for Sandwiches, Pretty Cakes and Bakes, Biscuits, Bars, Pastries, Cupcakes, Celebration Cakes and Glorious Gateaux

Australia Bakes

Delicious gluten-free recipes with a pinch of science

Afternoon Tea At Home

A design-forward cookbook for sweet and savory baked goods from London's popular Violet Bakery that focuses on quality ingredients, seasonality, and taste (as opposed to science) as the keys to creating satisfying, delightful homemade pastries, tarts, sweets, and more. Violet is a jewel box of a cake shop and café in Hackney, east London. The baking is done with simple ingredients including whole grain flours, less refined sugars, and the natural sweetness and nuanced hues of seasonal fruits. Everything is made in an open kitchen for people to see. Famed for its exquisite baked goods, Violet has become a destination. Owner Claire Ptak uses her Californian sensibility to create recipes that are both nourishing and indulgent. With a careful eye to taste and using the purest ingredients, she has created the most flavorful iterations of classic cakes, as well as new treats for modern palates. Over 100 recipes include nourishing breakfasts, midday snacks, desserts to share, fruit preserves, and stylish celebration cakes. This book is about making baking worth it: simple to cook and satisfying to eat.

Savour the life of a beloved tea room from the delectable favourite recipes to the sweet memories that made this small town tea room a favourite meeting place. Tempest in a Teapot, Recipes and Reminisces offers easy to follow recipes of their most requested classics like Curried Tuna Sandwiches, Sticky Date Pudding and Sweet scones. These and all the recipes in this book can be easily reproduced and enjoyed at home to plan your own tea party, or other memorable celebration. In addition, learn valuable information about tea from the way it is produced to the various types of tea available. You will get step-by-step instructions on how to brew a proper cup of tea. You'll also

learn about that revered British tradition, Afternoon Tea. Find out how it came into being and how to recreate this time honoured tradition. This book is a valuable resource for any tea and food enthusiast.

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

An Australian classic, revised and fully updated for the 21st century. The *PWMU COOKBOOK* has a unique place in Australian kitchens. First published in 1904 and revised and reprinted many times since, it has sold well over 500,000 copies. This fifth edition contains recipes ranging from tried-and-true classics to more contemporary dishes with an international flavour, reflecting our multicultural population. Need a never-fail recipe for scones or sponge cake? A foolproof method for making hollandaise sauce or cooking a roast? Want to try your hand at Mongolian lamb or mee goreng? They're all in the *PWMU COOKBOOK*, along with the general guidance and handy hints that make it both a reliable companion and an essential tool for all cooks, whether beginners or experienced.

Palestine on a Plate

Bigger Bolder Baking

The Lost Art of Baking with Yeast

Delicious Hungarian Cakes and Pastries

The Official Downton Abbey Cookbook

Minimalist Baker's Everyday Cooking

100 quick and easy recipes, bursting with goodness

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.

A guide to this treasured English tradition with recipes, serving and decorum tips, and culinary history—as well as delightful photos from the series. Afternoon tea is a revered English tradition—and no one knows better how to prepare and enjoy a proper tea than the residents of Downton Abbey. With this alluring and vibrant cookbook, fans of the PBS series and anglophiles alike can stage every stylish element of this cultural staple of British society at home. Spanning sweet and savory classics—like Battenberg Cake, Bakewell Tart, toffee puddings, cream scones, and tea sandwiches—the recipes capture the quintessential delicacies of the time, and the proper way to serve them. This charming cookbook also features a detailed narrative history and extols the proper decorum for teatime service, from tea gowns and tearooms to preparing and serving tea. Gorgeous food photographs, lifestyle stills from the television series and recent movie, and quotes bring the characters of Downton Abbey—and this rich tradition—to life in contemporary times.

First in the mystery series from the New York Times-bestselling author: “Anyone who loves novels that revolve around books will savor this tasty treat.”—Library Journal (starred review) A quirky club in small-town North Carolina holds the keys to health, happiness, friendship—and even solving a murder—all to be found within the pages of the right book... Strangers flock to Miracle Springs hoping the natural hot springs, five-star cuisine, and renowned spa can cure their ills. If none of that works, they often find their way to Miracle Books, where, over a fresh-baked “comfort” scone, they exchange their stories with owner Nora Pennington in return for a carefully chosen book. That’s Nora’s special talent—prescribing the perfect novel to ease a person’s deepest pain. So when a visiting businessman reaches out for guidance, Nora knows exactly how to help. But before he can keep their appointment, he’s found dead on the train tracks. Stunned, Nora forms the Secret, Book, and Scone Society, a group of damaged souls yearning to earn redemption by helping others. To join, members must divulge their darkest secret—the terrible truth that brought each of them to Miracle Springs in the first place. Now, determined to uncover the truth behind the businessman’s demise, the women meet in Nora’s cozy bookstore. And as they untangle a web of corruption, they also discover their own courage, purpose, and a sisterhood that will carry them through every challenge—proving it’s never too late to turn the page and start over... “Adams kicks off a new series featuring strong women, a touch of romance and mysticism, and both the cunning present-day mystery and the slowly revealed secrets of the intriguing heroines’ pasts.”—Kirkus Reviews

A book with 160 color photos offers 200 new and traditional Swedish recipes for cookies, cupcakes, crumbles, birthday cakes, hearty loaves, Swedish crisp bread (and the jams to spread on them), and more, and features such treats as Strawberry Flan with Toffee Cream and Almond Cake with Elderflower and Fresh Berries.

The National Trust Book of Scones

The Savory Baker

Sweet and Savoury Dishes to Enjoy Throughout the Year

An Edible Mosaic

Sweet and Savoury Recipes from Margot Bakery

All Day Baking

Patisserie Made Simple

NEW YORK TIMES BESTSELLER • The host of the beloved Netflix series *Time to Eat* and *Nadiya Bakes* and winner of *The Great British Baking Show* returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY TIME OUT When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven—which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then... she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series *Nadiya Bakes*, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike.

Tasty, easy-to-make recipes for grain-free, dairy-free baking! Cinnamon Swirl Bread. Fruit and Nut Snack Bars. Deep Dish Apple Pie. With *Everyday Grain-Free Baking*, you can finally enjoy the baked goods that you've been missing! In this beautiful, easy-to-use cookbook, Whether you're grain-free or gluten-free, author and creator of *The Nourishing Home* blog Kelly Smith shows you how to create grain-free, dairy-free versions of all your favorite baked goods that are compatible with the most common grain-free diets. From breads, biscuits and muffins to savory snacks and decadent treats, you'll find step-by-step instructions for more than 100 delicious, grain-free and dairy-free recipes, including: Easy Everyday Bread Southern Style Biscuits Fluffy Almond Flour Pancakes Simple Garden Herb Crackers Blueberry Lemon Scones Raspberry Crumble Bars Strawberry Vanilla Custard Cake Don't give up the bakery staples you love—with these flavorful recipes, you can make delicious grain-free, dairy-free baked goods that your whole family will enjoy whether or not everyone is living a grain-free lifestyle!

Fresh cherry cake, Plum bread, Baked Somerset Brie, Honey buns, Scottish oatcakes, Boxty pancakes ... you don't get better than a traditional British bake. Join Paul Hollywood for a personal tour around the regions of Britain and discover the charming history of their finest baked delights. Paul will show you the secrets behind the recipes and how to create them in your own kitchen – and, in his inimitable style, he'll apply a signature twist. Rich with beautiful recipe photography, maps and illustrations, here is the ultimate collection of British bakes from the nation's favourite artisan baker.

2020 IBPA Awards Winner! *The Official Downton Abbey Cookbook* presents over 100 recipes that showcase the cookery and customs of the Crawley household—from upstairs dinner party centerpieces to downstairs puddings and pies—and bring an authentic slice of Downton Abbey to modern kitchens and Downton fans. Whether adapted from original recipes of the period, replicated as seen or alluded to on screen, or typical of the time, all the recipes reflect the influences found on the Downton Abbey tables. Food historian Annie Gray gives a rich and fascinating insight into the background of the dishes that were popular between 1912 and 1926, when Downton Abbey is set—a period of tremendous change and conflict, as well as culinary development. With a foreword by Gareth Neame, executive producer and co-creator of *Downton Abbey*, and featuring over 100 stunning color photographs, *The Downton Abbey Cookbook* also includes a special section on hosting Downton-themed dinner parties and presents stills from across the TV series as well as the latest film. Notes on the etiquette and customs of the times, quotes from the characters, and descriptions of the scenes in which the foods appear provide vivid context for the dishes. The recipes are grouped by occasion, which include breakfast; luncheons and suppers; afternoon tea and garden parties; picnics, shoots and race meets; festivities; upstairs dinner; downstairs dinner; downstairs supper and tea; and the still room. From the upstairs menu: Cornish Pasties Sausage Rolls Oysters au Gratin Chicken Vol-au-Vents Cucumber Soup Soul a la Florentine Salmon Mousse Quail and Watercress Charlotte Russe From the downstairs menu: Toad-in-the-Hole Beef Stew with Dumplings Steak and Kidney Pie Cauliflower Cheese Rice Pudding Jam and Custard Tarts Gingerbread Cake Summer Pudding With these and more historic recipes—compelling to a contemporary palate and easy to replicate in today's kitchens—savor the rich traditions and flavors of Downton Abbey without end.