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Every Day is Saturday
Istanbul and Beyond

*Zingerman S Bakehouse
Best Loved Recipes For
Baki*

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KAYLEY LIN

Cup Or Bowl? Chronicle Books
Cupcake favorites and dessert classics from the pastry chef and creator of Sprinkles Cupcakes and judge on Food Network's Cupcake Wars. When Candace Nelson started Sprinkles, America's first cupcakes-only bakery, in 2005, people thought she was crazy. "What else do you sell?" they'd ask. But Sprinkles sold out on

opening day . . . and hasn't slowed down since! Now, in her first cookbook, Candace opens up her recipe vault to bring you 100 irresistible desserts she can't live without. You'll learn all the secrets for making 50 beloved Sprinkles Cupcakes, from iconic red velvet to new flavors created exclusively for the book, like crv@me brvalv©e. But Candace doesn't stop there. She shares the recipes for her all-time favorite cakes, pies, quick breads, cookies, bars, and other treats, plus delicious guest recipes from Sprinkles friends like Reese Witherspoon, Julia Roberts, and Michael

Strahan. The Sprinkles Baking Book is filled with all-American classics that will appeal to everyone in your family and on your dinner party guest list. So, don't hold back. Treat yourself to this sweet cookbook and share in the fun!

Sister Pie Aubergine Books

A former Hollywood insider trades the Hollywood Hills for Green Acres—and lives to tell about it in this hilarious, poignant treat of a memoir. As head of her celebrity sister's production company, Gesine Bullock-Prado had a closet full of designer clothes and the ear of all the influential

studio heads, but she was miserable. The only solace she found was in her secret hobby: baking. With every sugary, buttery confection to emerge from her oven, Gesine took one step away from her glittery, empty existence—and one step closer to her true destiny. Before long, she and her husband left the trappings of their Hollywood lifestyle behind, ending up in Vermont, where they started the gem known as Gesine Confectionary. And they never looked back. *Confections of a Closet Master Baker* follows Gesine's journey from sugar-obsessed child to miserable, awkward Hollywood insider to reluctant master baker. Chock-full of eccentric characters, beautifully detailed descriptions of her baking process, ceaselessly funny renditions of Hollywood nonsense, and recipes, the ingredients of her story will appeal to anyone who has ever considered leaving the life they know and completely starting over.

Living Bread Lorena Jones Books

This is the must-have baking book for bakers of all skill levels. Since 1992, Michigan's renowned artisanal bakery, Zingerman's Bakehouse in Ann Arbor, has fed a fan base across the United States

and beyond with their chewy-sweet brownies and gingersnaps, famous sour cream coffee cake, and fragrant loaves of Jewish rye, challah, and sourdough. It's no wonder Zingerman's is a cultural and culinary institution. Now, for the first time, to celebrate their 25th anniversary, the Zingerman's bakers share 65 meticulously tested, carefully detailed recipes in an ebook featuring more than 50 photographs and bountiful illustrations. Behind-the-scenes stories of the business enrich this collection of best-of-kind, delicious recipes for every "I can't believe I get to make this at home!" treat.

The Telling Room Quarry Books

A root-to-leaf guide to vegetable butchery, with 150 recipes. Winner, IACP Cookbook Awards for Single Subject and People's Choice. Applying the skills of butchery to the unique anatomy of vegetables—leafy, lumpy, stalky, gnarly, thin-skinned, or softly yielding—Cara Mangini shows, slice by slice, how to break down more than 100 vegetables for their very best use in the kitchen. Here's how to peel a tomato, butcher a butternut squash, cut cauliflower steaks, and chiffonade kale. How to find the tender, meaty heart of an

artichoke and transform satellite-shaped kohlrabi into paper-thin rounds, to be served as a refreshing carpaccio. And then, more than 150 recipes that will forever change the dutiful notion of "eat your veggies"—Grilled Asparagus, Taleggio, and Fried Egg Panini in the spring; summery Zucchini, Sweet Corn, and Basil Penne with Pine Nuts and Mozzarella; and Parsnip-Ginger Layer Cake with Browned Buttercream Frosting to sweeten a winter meal. Plus everything else you need to know to enjoy modern, sexy, and extraordinarily delicious vegetables—and make the the center of the meal.

The Vegetable Butcher Artisan

'Seven Neighborhoods in Detroit' takes a nostalgic look at the city's food history through its most beloved recipes. The full-color cookbook features stunning photography and more than 75 kitchen-tested recipes inspired by the Motor City. *Jewish Cooking in America* Dial Press 2020 James Beard Award Winner The major new cookbook by the pioneer from Bread Alone, who revolutionized American artisan bread baking, with 60 recipes inspired by bakers around the world. At

twenty-two, Daniel Leader stumbled across the intoxicating perfume of bread baking in the back room of a Parisian boulangerie, and he has loved and devoted himself to making quality bread ever since. He went on to create Bread Alone, the now-iconic bakery that has become one of the most beloved artisan bread companies in the country. Today, professional bakers and bread enthusiasts from all over the world flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. But though Leader is a towering figure in bread baking, he still considers himself a student of the craft, and his curiosity is boundless. In this groundbreaking book, he offers a comprehensive picture of bread baking today for the enthusiastic home baker. With inspiration from a community of millers, farmers, bakers, and scientists, *Living Bread* provides a fascinating look into the way artisan bread baking has evolved and continues to change--from wheat farming practices and advances in milling, to sourdough starters and the mechanics of mixing dough. Influenced by art and science in equal measure, Leader

presents exciting twists on classics such as Curry Tomato Ciabatta, Vegan Brioche, and Chocolate Sourdough Babka, as well as traditional recipes. Sprinkled with anecdotes and evocative photos from Leader's own travels and encounters with artisans who have influenced him, *Living Bread* is a love letter, and a cutting-edge guide, to the practice of making "good bread."

[A Lapsed Anarchist's Approach to The Power of Beliefs in Business](#) Workman Publishing Company

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.

My Life from Scratch Harvard Business Press

For many people, pastries, cakes, chocolates, and sweets come ready to eat right from the grocery store. If they're lucky, a local bakery or chocolate shop satisfies the community's sweet tooth. Few people think they have the skill or the time to tackle something as seemingly

complicated and time-consuming as homemade pastry. In *The Pastry Chef's Apprentice*, author Mitch Stamm simplifies a culinary school's core pastry curriculum and teaches the reader just how quickly you can go from sifting and stirring to spectacular. The masters featured in *The Pastry Chef's Apprentice* teach classic pastry skills, such as caramel, pate a choux, tart crusts, and more, to the amateur food enthusiast. Through extensive, diverse profiles of experienced experts plus fully illustrated tutorials and delicious recipes, the reader gets insider access to real-life chefs, bakers, culinary instructors, and more. With these new skills—or just the chance to revisit their old standards—everyone from casual cooks to devoted epicures will learn dozens of new ways to take their kitchen skills to the next level. Featured chefs include: Laurent Branlard, USA: restaurateur and Executive Pastry Chef at the Swan and Dolphin Resorts at Disney World Frederic Deshayes, France: Chief Pastry & Bakery Instructor at At-Sunrice GlobalChef Academy Thaddeus Dubois, USA: former White House Executive Pastry Chef and Culinary Mentor Robert Ellinger,

UK/USA: owner of Baked to Perfection, founder of the Guild of Baking and Pastry Arts, and international pastry competition judge Lauren V. Haas, USA: Assistant Pastry Chef at Albert Uster Imports and Instructor at Johnson & Wales University Thomas Haas, Germany/USA En-Ming Hsu, USA: Chef Instructor at the French Pastry School in Chicago William Leaman, USA: World Champion Baker and Owner of Bakery Nouveau in Seattle Iginio Massari, Italy: Author, Restaurateur, and Founder of the Academy of Italian Master Pastry Chefs Kanjiro Mochizuki, Japan: Executive Pastry Chef at the Imperial Hotel in Tokyo Ewald Notter, Switzerland/USA: Founder and Director of Education of Notter School of Pastry Arts Kim Park, South Korea: owner of the Green House Bakery and captain of South Korea's national pastry team Jordi Puigvert, Spain: founder of Sweet'n Go, consultant, and professor at the School of the Hotel de Girona in Spain Anil Rohira, India/Switzerland: Corporate Pastry Chef for Felchlin Switzerland and coach and judge for national and international competitions Sébastien Rouxel, France/USA: Executive Pastry Chef for the Thomas Keller Restaurant Group Kirsten

Tibballs, Australia: Founder of Savour Chocolate and Patisserie School in Melbourne Franz Ziegler, Switzerland: Author and Consultant Joy the Baker Cookbook Knopf From beloved cookbook author and recipe developer Sarah Copeland, *Every Day Is Saturday* brims with inspiration. More than 100 beautiful recipes that make weeknight cooking a breeze, gorgeous food and lifestyle photography, and easy-to-follow tips for cooking delicious, healthful, sustaining food provide a joyous Saturday mentality of taking pleasure in food and occasion, whatever the day of the week. Recipes cover every course, from breakfast to dessert, including dishes perfect for the life occasions of a busy family: potlucks, picnics, lazy Sundays, and casual dinners with friends. Here is a delightful and inspiring resource—in a bright and beautiful jacketed package—for weeknight cooks, weekend dreamers, and working parents who want to put great meals at the center of the table where their family gathers. The Model Bakery Cookbook Ten Speed Press Published in celebration of Magnolia

Bakery on the eve of its twenty-fifth anniversary, a beautifully photographed book offering nearly 150 scrumptious recipes and tips, tools, and techniques accompanied by 250 photographs and illustrations destined to be the favorite resource for the home baker. When it opened its doors in 1996, Magnolia Bakery quickly became a landmark and destination in New York City. Fans lined up around the block to get a taste of the shop's freshly-baked cupcakes, cakes, banana pudding, cheesecakes and much more. Today, Magnolia Bakery can be found in shops in New York City, Boston, Los Angeles, Chicago, Washington, D.C., Dubai, Manila, and Bangalore. Bobbie Lloyd, Magnolia Bakery's Chief Baking Officer, has played a critical role in maintaining the company's reputation for handmade baked goods, and its authenticity and excellence throughout its growth. Bobbie has worked to update its classic treats, introduced new temptations, and carefully expanded the business both online and in new locations across New York and the world. The Magnolia Bakery Handbook is the first book Magnolia Bakery has published since

the business was sold by the founders in 2007. Gorgeously designed, filled with irresistible creations, it is sure to become an essential staple for home bakers. Along with almost 150 recipes, all beautifully photographed, Bobbie shares hundreds of tips, tricks, techniques, and must-have tools for successful baking. Inside you'll find everything you need to make the classic desserts of Magnolia Bakery at home. Chapter include: Invaluable Tips and Techniques for the Home Baker The Ingredients Used in My Kitchen and at Magnolia Bakery Tools of the Trade Cakes Cupcakes From the Cookie Jar Brownies and Bars Pies and Crisps Muffins Scones and Coffee Cakes Ice Box Desserts Banana Pudding Base Recipes: Buttercreams and Icings, Crumbs and Crusts, Fillings and Sauces, Adornments Sources Whether you have a craving for Magnolia Bakery's popular banana pudding, classic icebox cake, or their rich double fudge brownie, The Magnolia Bakery Handbook shows you how to make it and bake it right.

Zingerman's Guide to Good Eating

Chronicle Books

As featured in Epicurious, Modern Farmer, Refinery29, Shape, Plated, Eater, Food52,

Midwest Living, Bon Appetit, MindBodyGreen, The Infatuation, Associated Press, On the Menu and NPR's The Splendid Table. Make grains the easiest, healthiest, and most exciting stars on your table. Grist is the only grain and legume cookbook you need. Abra Berens, a James Beard semifinalist for Outstanding Chef: Great Lakes and the author of Ruffage, shares more than 300 recipes and variations, plus substantial reference information to help you discover the next great grain. Grist includes more than 125 recipes for 29 different types of grains, legumes, and seeds that, in combination with vegetables and lean proteins, are the stars of the healthiest, most variable, and most satisfying meals—many of them gluten free. New and seasoned home cooks will want to reference this guide to start building a repertoire of approachable, big-on-flavor recipes. Home cooks will be attracted to the reference quality of the book, its beauty (more than 100 photos and 30 illustrations) and heft (125 recipes + 300 variations = 448 pages), as well as the great writing, relatable voice, author authority, unique recipe style, extensive variations, and gorgeous photography and

illustrations. THIS IS THE A TO Z OF GRAINS, BEANS, AND LEGUMES: The content is deep and authoritative, but also wide-ranging, with information and recipes for 29 different grains, legumes, and seeds: Amaranth, Barley, Black-Eyed Peas, Buckwheat, Bulgur, Chickpeas, Common Beans, Corn, Cowpeas, Crowder Peas, Farro, Fava Beans, Field Peas, Fonio, Freekeh, Legumes, Lentils, Lima Beans, Millet, Oats, Quinoa, Rice, Sorghum, Split Peas, Soy Beans, Teff, Tiny Seed Grains, and Wheat Berries. REFERENCE BOOK: Organized by type of grain/legume/seed, each chapter offers authoritative info and tips that home cooks can use to deepen their knowledge of ingredients and broaden their repertoire of techniques. The recipes are simple, are generally quick to prepare, and use ingredients that are easy to find or often already in people's pantries. FOLLOW UP ON SUCCESS: Ruffage by Abra Berens was named a Best Cookbook for Spring 2019 by the New York Times and Bon Appétit, was a 2019 Michigan Notable Book winner, and was nominated for a 2019 James Beard Award. Here's some strong praise for Ruffage: "Things in my kitchen have changed since

Ruffage arrived. This organized, easygoing guide to 29 vegetables offers a few cooking methods for each one, supplemented by several variations."

—Kim Severson, *New York Times*

"[RUFFAGE] is a total classic in the making."—Christina Chaey, associate editor, *Bon Appétit* "Crammed with exciting ideas that encourage creativity, this lively book will quickly become an essential item in the home cook's library."—*Library Journal* (starred review) *Zingerman's Guide to Giving Great Service* Hachette+ORM

Step-by-step instructions for the seven core doughs of Jewish baking. Jewish baked goods have brought families together around the table for centuries. In *Modern Jewish Baker*, Sarna pays homage to those traditions while reinvigorating them with modern flavors and new ideas. One kosher dough at a time, she offers the basics for challah, babka, bagels, hamantaschen, rugelach, pita, and matzah. Never one to shy away from innovation, Sarna sends her readers off on a bake-your-own adventure with twists on these classics. Recipes include: Chocolate Chip Hamantaschen Tomato-Basil Challah

Everything-Bagel Rugelach S'mores Babka Detailed instructions, as well as notes on make-ahead strategies, ideas for using leftovers, and other practical tips will have even novice bakers braiding beautiful shiny loaves that will make any bubbe proud.

Zingerman's Guide to Better Bacon Chronicle Books

The award-winning chef and TV host shares one hundred recipes from his critically acclaimed Napa Valley restaurant. Michael Chiarello has won countless fans through his appearances on *Top Chef Masters*, the *Food Network*, and *PBS*—as well as with the exquisite meals he serves at his award-winning restaurant, *Bottega*. Now Chiarello offers this beautiful cookbook inspired by the soulful Southern Italian-style menu at that legendary establishment. *Bottega* is rich with more than 120 photographs that convey the unique experience of dining there, and features one hundred amazing recipes for Southern Italian specialties. With signature Chiarello style, each dish is designed for the home cook to have as much easy and joy cooking as eating.

[The Magnolia Bakery Handbook](#) Ten Speed

Press

A culinary master shares the secrets of shopping for the very best ingredients: "As delicious and satisfying a read as the traditional foods it celebrates" (*Detroit Free Press*). Hailed as one of the best delicatessens in the country by the *New York Times*, *Esquire*, and the *Atlantic Monthly*, Zingerman's is a trusted source for superior ingredients—and an equally dependable supplier of reliable information about food. Now, Ari Weinzwieg, the founder of Zingerman's, shares two decades of knowledge gained in his pursuit of the world's finest food products. How do you tell the difference between a great aged balsamic vinegar and a caramel-flavored impostor? How do you select an extraordinary olive oil from the bewildering array of bottles on the grocery shelf? Which Italian rice makes the creamiest risotto (and what are the tricks to making a terrific one)? Is there a difference between traditionally made pastas and commercial brands? How do English and American Cheddars compare? How do you make sense of the thousands of teas in the world to find one you love? What should you look for on the label of a

good chocolate? In this fascinating resource guide, Weinzwieg tells you everything you need to know about how to choose top-quality basics that can transform every meal from ordinary to memorable: oils, vinegars, and olives; bread, pasta, and rice; cheeses and cured meats; seasonings like salt, pepper, and saffron; vanilla, chocolate, and tea. Zingerman's Guide to Good Eating also includes approximately 100 recipes, many collected from artisan food makers, from Miguel's Mother's Macaroni to "LEO" (lox, eggs, and onions) to Funky, Chunky Dark Chocolate Cookies. This book is not only an indispensable guide to pantry essentials—it's an enthralling read. You'll visit artisan food producers, learn fascinating facts, find sources for the best brands and food suppliers, and get valuable advice that will change the way you cook forever.

Zingerman's Bakehouse Chronicle Books
IACP AWARD FINALIST • 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. "Zoë's relentless curiosity has made her an artist in the truest sense of the word."—Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT 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.

The Lake Michigan Cottage Cookbook
Zingerman's Press
Entrepreneurial phenomenon Ari

Weinzwieg, co-founder of the much-loved Zingerman's Deli, shares the secrets to providing world-class customer service. Zingerman's in Ann Arbor, Michigan, is a beloved deli with some of the most loyal clientele around. It has been praised for its products and service in media outlets far and wide, including the New York Times, Men's Journal, Inc. Magazine, Esquire, Atlantic Monthly, USA Today, and Fast Company. And what started out as a small deli has grown to a flourishing restaurant, catering service, bakery, mail-order operation, creamery, and training business. Booming business and loyal customers are proof enough that the Zingerman's team knows a thing or two about customer service. Now in Zingerman's Guide to Giving Great Service, co-founder Ari Weinzwieg shares the unique Zingerman method of treating customers, giving the reader step-by-step instructions on what to teach staff, how to train them, how to implement the training, how to measure their success, and finally, how to reward performance. Some of Zingerman's time-tested principles: Customers who get a great product but poor service won't be as loyal as those

who are disappointed with a product but get great service. You'll get more complaints if people believe you care enough to listen to them. And that's a good thing. Employees who are rewarded, respected, and well cared for treat customers the same way.

Flour Water Salt Yeast The Countryman Press

NEW YORK TIMES BESTSELLER • From Portland's most acclaimed and beloved baker comes this must-have baking guide, featuring recipes for world-class breads and pizzas and a variety of schedules suited for the home baker. There are few things more satisfying than biting into a freshly made, crispy-on-the-outside, soft-and-supple-on-the-inside slice of perfectly baked bread. For Portland-based baker Ken Forkish, well-made bread is more than just a pleasure—it is a passion that has led him to create some of the best and most critically lauded breads and pizzas in the country. In *Flour Water Salt Yeast*, Forkish translates his obsessively honed craft into scores of recipes for rustic boules and Neapolitan-style pizzas, all suited for the home baker. Forkish developed and tested all of the recipes in his home oven, and his

impeccable formulas and clear instructions result in top-quality artisan breads and pizzas that stand up against those sold in the best bakeries anywhere. Whether you're a total beginner or a serious baker, *Flour Water Salt Yeast* has a recipe that suits your skill level and time constraints: Start with a straight dough and have fresh bread ready by supper time, or explore pre-ferments with a bread that uses biga or poolish. If you're ready to take your baking to the next level, follow Forkish's step-by-step guide to making a levain starter with only flour and water, and be amazed by the delicious complexity of your naturally leavened bread. Pizza lovers can experiment with a variety of doughs and sauces to create the perfect pie using either a pizza stone or a cast-iron skillet. *Flour Water Salt Yeast* is more than just a collection of recipes for amazing bread and pizza—it offers a complete baking education, with a thorough yet accessible explanation of the tools and techniques that set artisan bread apart. Featuring a tutorial on baker's percentages, advice for manipulating ingredients ratios to create custom doughs, tips for adapting bread baking

schedules to fit your day-to-day life, and an entire chapter that demystifies the levain-making process, *Flour Water Salt Yeast* is an indispensable resource for bakers who want to make their daily bread exceptional bread.

The Pastry Chef's Apprentice Chronicle Books

A charming holiday baking cookbook brimming with delicious, indulgent recipes, cozy winter photography, and lots of holiday cheer from Sarah Kieffer. Here's a festive holiday baking book to celebrate this very special time of year. Sarah Kieffer, author of *100 Cookies*, beloved baker behind *The Vanilla Bean Blog*, and creator of the "bang-the-pan" method offers more than 50 delicious recipes for seasonal brunches, cookie swaps, and all those Christmas, Hanukah, and New Year's Eve parties. Delight family and friends with edible gifts and whip up some delicious baked goods to treat yourself through the long winter months after the holidays have ended. Recipes include: Triple Chocolate Peppermint Bark, Meyer Lemon-White Chocolate Scones, Pear-Almond Danish Bread, Hot Chocolate Cake, and Pumpkin Pie with Candied Pepita Streusel. With

cozy holiday imagery, a lovely, clean aesthetic, and easy yet innovative recipes, this is a go-to cookbook for baking enthusiasts, anyone who loves the holiday season, and, of course, fans of Sarah Kieffer and her hugely popular cookie book, *100 Cookies*. GREAT GIFT OPPORTUNITY: With happy, festive photography and anyone-can-do-it recipes, this is a perfect holiday gift alongside a cute apron or baking product. It's sure to please anyone in your life who loves to while away the winter months in their warm and cozy kitchen. BELOVED, ACCOMPLISHED BLOGGER AND AUTHOR: Sarah Kieffer is the beloved blogger behind *The Vanilla Bean Baking Blog*, which won the *SAVEUR* Reader's Choice Best Baking & Desserts Blog in 2014. Her pan-banging cookie technique went viral on the *New York Times* website. She has written two cookbooks and been featured by *Food52*, *The Today Show*, *Mashable*, *The Kitchn*, *America's Test Kitchen*, *Huffington Post*, and more. Perfect for: •

Bakers of all ages • Holiday bakers • Fans of Sarah's bang-the-pan cookies, *100 Cookies*, and *The Vanilla Bean Blog* • Holiday gift givers
[Zoë Bakes Cakes](#) Penguin
 “A whole new way to celebrate ingredients that have long been wasted. Lindsay-Jean is a master of efficiency and we’re inspired to follow her lead!” —Amanda Hesser and Merrill Stubbs, cofounders of *Food52* In 85 innovative recipes, Lindsay-Jean Hard—who writes the “Cooking with Scraps” column for *Food52*—shows just how delicious and surprising the all-too-often-discarded parts of food can be, transforming what might be considered trash into culinary treasure. Here’s how to put those seeds, stems, tops, rinds to good use for more delicious (and more frugal) cooking: Carrot greens—bright, fresh, and packed with flavor—make a zesty pesto. Water from canned beans behaves just like egg whites, perfect for vegan mayonnaise that even non-vegans

will love. And serve broccoli stems olive-oil poached on lemony ricotta toast. It’s pure food genius, all the while critically reducing waste one dish at a time. “I love this book because the recipes matter...show[ing] us how to utilize the whole plant, to the betterment of our palate, our pocketbook, and our place.” —Eugenia Bone, author of *The Kitchen Ecosystem* “Packed with smart, approachable recipes for beautiful food made with ingredients that you used to throw in the compost bin!” —Cara Mangini, author of *The Vegetable Butcher*
[The Sprinkles Baking Book](#) HarperCollins
 John Thorne's classic first collection is filled with straightforward eating, home cooking, vigorous opinions, and the gracefully intelligent writing that makes him a cult favorite of people who like to think about food. "Incisive, hilarious and occasionally nostalgic, this volume will delight many readers, reminding them why they enjoy the pleasures of food and cooking."--Publishers Weekly

Best Sellers - Books :

- [The Courage To Be Free: Florida's Blueprint For America's Revival](#)
- [Twisted Love \(twisted, 1\) By Ana Huang](#)

- [Jackie: Public, Private, Secret](#)
- [Twisted Hate \(twisted, 3\)](#)
- [The Democrat Party Hates America By Mark R. Levin](#)
- [The Four Agreements: A Practical Guide To Personal Freedom \(a Toltec Wisdom Book\) By Don Miguel Ruiz](#)
- [Atomic Habits: An Easy & Proven Way To Build Good Habits & Break Bad Ones](#)
- [The Wonderful Things You Will Be](#)
- [My First Library : Boxset Of 10 Board Books For Kids](#)
- [Young Forever: The Secrets To Living Your Longest, Healthiest Life \(the Dr. Hyman Library, 11\)](#)