

Jenis Splendid Ice Creams At Home

An irresistible guide to making 90 intensely flavorful handmade ice creams from the country's top artisanal ice cream shop, including the smash hits Salted Caramel and Balsamic Strawberry, plus other favorites. San Francisco's Bi-Rite Creamery is as well known for its small-batch, handcrafted, show-stoppingly inventive ice cream as it is for the long line that snakes around the block. Guests young and old flock to the destination ice cream shop, craving a toasty banana split, a jewel-toned ice pop, a scoop of cooling sorbet, a mouthwatering ice cream sandwich, or one of the best ice cream cakes around. Lucky for ice cream lovers, Bi-Rite Creamery's secret is in plain sight: their irresistible goods are all made using top quality, farm-fresh, seasonal ingredients—locally sourced, whenever possible—and now you can bring their legendary creations into your home. This essential guide to making your own delicious ice cream and treats covers all the classic flavors and delectable variations, plus creative combinations like Orange-Cardamom, Chai-Spiced Milk Chocolate, Balsamic Strawberry, Malted Vanilla with Peanut Brittle and Milk Chocolate, and Honey Lavender. Driven by the Creamery's most popular flavors, each chapter in Sweet Cream and Sugar Cones serves as a meditation on a particular ingredient. Featuring recipes for Bi-Rite's famed cakes, frostings, pie crusts, and cookies, you can easily mix and match to create an infinite array of delicious custom frozen treats. Filled with step-by-step techniques and insider's secrets, this lavishly illustrated cookbook will turn your kitchen into a personal Bi-Rite Creamery (without the long line).

A "coming-of-age memoir by a young woman who spent thirteen years as Jackie Kennedy's personal assistant and occasional nanny--and the lessons about life and love she learned from the glamorous [former] first lady"--Amazon.com.

A collection of delicious and flavorful frozen treats made from simple, natural ingredients easily found in most pantries from Brooklyn's beloved and wildly popular ice cream emporium. The Van Leeuwen Artisan Ice Cream Book includes ice cream recipes for every palate and season, from beloved favorites like Vanilla to adventurous treats inspired by a host of international culinary influences, such as Masala Chai with Black Peppercorns and Apple Crumble with Calvados and Crème Fraîche. Each recipe—from the classic to the unexpected, from the simple to the advanced—features intense natural flavors, low sugar, and the best ingredients available. Determined to revive traditional ice cream making using only whole ingredients sourced from the finest small producers, Ben, Pete, and Laura opened their ice cream business in Greenpoint, Brooklyn, with little more than a pair of buttercup yellow trucks. In less than a decade, they've become a nationally recognized name while remaining steadfast to their commitment of bringing ice cream back to the basics: creating rich flavors using real ingredients. Richly illustrated, told in a whimsical style, and filled with invaluable, easy-to-follow techniques and tips for making old-fashioned ice cream at home, The Van Leeuwen Artisan Ice Cream Book includes captivating stories—and an explanation of the basic science behind these delicious creations. Enjoy these irresistible artisanal delights anytime—The Van Leeuwen Ice Cream Book shows you how.

"Ice cream perfection in a word: Jeni's." -Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni's Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni's jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

Sweet Seasonal Recipes for Ice Creams, Sorbets, and Toppings Made with Local Ingredients

Enhanced Version

Big, Bold Baking from the Heartland

The Science of Ice Cream

Pie School

Sweet Cream and Sugar Cones

Ice Creams and Sorbets: A Cookbook

When Hugh Acheson (now a James Beard Award winner as a chef and author) moved from Ottawa to Georgia, who knew that he would woo his adopted home state and they would embrace him as one of their own? In 2000, following French culinary training on both coasts, Hugh opened Five and Ten in Athens, a college town known for R.E.M., and the restaurant became a spotlight for his exciting interpretation of traditional Southern fare. Five and Ten became a favorite local haunt as well as a destination—Food & Wine named Hugh a "Best New Chef" and at seventy miles away, the Atlanta Journal-Constitution named Five and Ten the best restaurant in Atlanta. Then came the five consecutive James Beard nominations. Now, after opening two more restaurants and a wine shop, Hugh is ready to share 120 recipes of his eclectic, bold, and sophisticated flavors, inspired by fresh ingredients. In *A New Turn in the South*, you'll find libations, seasonal vegetables that take a prominent role, salads and soups, his prized sides, and fish and meats—all of which turn Southern food on its head every step of the way. Hugh's recipes include: Oysters on the Half Shell with Cane Vinegar and Chopped Mint Sauce, shucked and left in their bottom shells; Chanterelles on Toast with Mushrooms that soak up the flavor of rosemary, thyme, and lemon; Braised and Crisped Pork Belly with Citrus Salad—succulent and inexpensive, but lavish; Yellow Grits with Sautéed Shiitakes, Fried Eggs, and Salsa Rossa—a stunning versatile condiment; Fried Chicken with Stewed Pickled Green Tomatoes—his daughters' favorite dish; and Lemon Chess Pies with Blackberry

Compote—his go-to classic Southern pie with seasonal accompaniment. With surprising photography full of Hugh’s personality, and pages layered with his own quirky writing and sketches, he invites you into his community and his innovative world of food—to add new favorites to your repertoire.

More than 75 recipes for bold, fruit-forward ice creams, sorbets, and granitas—all made with fresh, natural, minimally processed ingredients One of The New York Times’s “Best Cookbooks of Spring 2019” • “Too often, ice cream is forgotten in the conversation about seasonal and sustainable cooking. Kitty Travers reminds us of the importance of both in her beautiful exploration of ice creams, sorbets, and gelatos.”—Alice Waters Craft ice creams are all the rage, with new indie producers breaking the rules by creating unusual, exceptionally delicious flavor combinations. Kitty Travers, the creator of the beloved London-based brand La Grotta Ices, is changing our expectations when it comes to these cravable cold treats. The ice creams, sorbets, and granitas featured in La Grotta are fruit-focused—the best produce goes into the ice cream and sorbet bases to ensure the purest taste of the fruit shines through. And when combined with unexpected herbs and other mix-ins, the results are eye-opening: • Rhubarb and Angelica • Guava and Lemon Leaf • White Grapefruit and Pale Ale • Tomato and White Peach • Raspberry and Sage • Chocolate and Caper Featuring 85 photographs in a stunning design, the recipes in La Grotta will utterly surprise and inspire home cooks to explore homemade ice cream in delightful new ways.

Some schools have honor codes. Others have handbooks. Themis Academy has the Mockingbirds. From the glossy pages of its admissions brochure, the prestigious Themis Academy appears perfect in every way: exceptional academics, extraordinary students, the kind of extracurriculars to make an Ivy League proud, and zero instances of student misbehavior. But this boarding school isn't as pristine as it appears. There's a dark underbelly to the perfect record the Themis administration flaunts. Student infractions are rampant, and it's up to a secret vigilante society, the Mockingbirds, to maintain order on campus--a responsibility their members take very seriously. Alex Patrick never thought she would need the Mockingbirds. But when she's date-raped by another student, she doesn't know where else to go. As much as she'd like to forget what happened, she can't escape the daily reminders of what went wrong that terrible night. Before she can summon the courage to take a stand, she'll have to accept that her battle for justice is not hers alone. Standing up for someone, especially yourself, is worth the fight.

Nothing beats delicious artisanal ice cream, and this bite-sized book is full of highly doable recipes that can be made in a \$50 home-cook-friendly ice cream machine. The craveable ice creams and frozen yogurts favorites include strawberry, pistachio, and vanilla but also creative combinations like Farmstead Cheese and Guava Jam Ice Cream and Wild Berry Lavender Ice Cream. Mix and match them into sundaes decked with crunchy “gravels” (delicious crumbly toppings), syrups, and more to create an unforgettable sweets experience. From Graham Cracker Ice Cream to Baked Rhubarb Frozen Yogurt to the One Night in Bangkok Sundae, these recipes—adapted from Jeni Britton Bauer’s Jeni’s Splendid Ice Creams at Home and Jeni’s Splendid Ice Cream Desserts—make up a must-have collection of decadent desserts.

Ice Cream Travel Guide

Big Gay Ice Cream

How Proactive People Create Inspired and Engaged Teams

The Cookie Dough Lover's Cookbook

Ample Hills Creamery

Practices and Principles for Creating Delicious Food

Jeni's Splendid Ice Cream Desserts

A Love Letter to America's Heartland, the Great Midwest When it comes to defining what we know as all-American baking, everything from Bundt cakes to brownies have roots that can be traced to the great Midwest. German, Scandinavian, Polish, French, and Italian immigrant families baked their way to the American Midwest, instilling in it pies, breads, cookies, and pastries that manage to feel distinctly home-grown. After more than a decade of living in California, author Shauna Sever rediscovered the storied, simple pleasures of home baking in her Midwestern kitchen. This unique collection of more than 125 recipes includes refreshed favorites and new treats: Rhubarb and Raspberry Swedish Flop Danish Kringle Secret-Ingredient Cherry Slab Pie German Lebkuchen Scotch-a-Roos Smoky Cheddar-Crusted Cornish Pasties . . . and more, which will make any kitchen feel like a Midwestern home.

A worldwide guide to ice cream destinations, a collection of stories, and inspired recipes based on 60 ice cream shops across eight countries. From California to Taiwan to Argentina to Italy. Jennifer Ng, a lifelong ice cream lover, chronicles visits to a dairy plant, the island where ice cream supposedly originated, and conversations with ice cream makers. She meets former pastry chefs, Gelato University students, and fellow ice cream lovers. Jennifer seeks to answer the question: why is ice cream so special for so many of us?

Welcome to Big Gay Ice Cream’s debut cookbook, a yearbook of ice cream accomplishments—all the recipes you need to create delicious frozen treats. • New to making ice cream at home? Never fear—freshman year starts off simple with store-bought toppings and shopping lists for the home ice cream parlor. • Sophomore year kicks it up a notch with tasty sauces and crunchy toppings. • Junior year puts your new skills to work with shakes, floats, and sundaes inspired by some of Big Gay Ice Cream’s top-selling treats, including, of course, the Salty Pimp. • In Senior year, get serious with outrageously delicious sorbets and ice cream recipes. Along the way, you can enjoy Bryan and Doug’s stranger-than-fiction stories, cheeky humor, vibrant photography and illustrations, and plenty of culinary and celebrity cameos (including an introduction by Headmaster Anthony Bourdain).

Unlock the secret to baking the perfect crust, and everything else is easy as pie. Seattle literary and culinary darling Kate Lebo shares her recipes for fifty perfect pies. Included are apple (of course), five ways with rhubarb, lemon chiffon, several blueberry pie variations, galettes, and more. Learn the tricks to making enviable baked goods and gluten-free crust while enjoying Kate Lebo's wonderfully humorous, thoughtful, and encouraging voice. In addition to recipes, Lebo invites readers to ruminate on the social history, the

meaning, and the place of pie in the pantheon of favorite foods. When you have mastered the art, science and magic of creating the perfect pie in Pie School, everyone will want to be your friend. From the Trade Paperback edition.

Lead with We

The Art of Flavor

The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs

Bakeless Sweets

Cookies, Cakes, Candies, and More

Midwest Made

Hello, My Name Is Ice Cream

Your New Favorite Ice Cream Has Arrived Dig into FoMu Ice Cream ' s most popular flavors without waiting in line for a cone. Signature scoops like Peanut Butter Mud Pie, Rockier Road, Matcha White Chocolate, and Avocado Lime are easy to whip up at home with a basic ice cream machine and a handful of fresh, wholesome ingredients. Made with a versatile, extra creamy coconut milk base, these vegan, allergy-friendly recipes are totally free of additives and preservatives. Thanks to honest ingredients like seasonal fruit and veggies, real vanilla bean, freshly ground spices, and homemade chocolate sauce, you can enjoy each melty spoonful to the fullest. Even with this super healthy profile, every recipe delivers mind-blowing flavor and an irresistibly smooth, thick texture. From Pumpkin Caramel to Cold Brew, your ice cream machine will be busy all year long. We dare you not to try them all!

Thermostat Cultures is a must-read for anyone leading a group of any kind or for someone who desires to be a compelling participant on a high-performing team. Every human being on the planet is a part of a team of some kind. A team at work. A team at home. A team at school. A team at your church or the community organization that you are passionate about. Or literally, a team that is competing together on some playing field somewhere. Why do some teams with similar talent levels succeed and others simply maintain? Why are some families more connected while others are pulling in opposite directions? Why do some teachers have thriving classrooms and others do not? Why do some companies expand with excitement and others limp along? CULTURE. The best leaders and groups of any kind engage the minds and hearts of their people and proactively shape the culture for HOW they move, together. Thermostat Cultures is about the proactive process the best leaders and teams lead in order to inspire and engage the people around them. What temperature will you set with the people in your life and career?

WALL STREET JOURNAL BESTSELLER 2022 NATIONAL INDIE EXCELLENCE AWARDS FINALIST — BUSINESS: GENERAL • 2022 AXIOM BUSINESS BOOK AWARD

GOLD MEDALIST — LEADERSHIP "Critically important reading as our economy struggles to recover the pandemic's deleterious economic impact that is currently compounded by supply chain issues and the beginnings of an inflationary spiral." —The Midwest Book Review "Provides concrete steps leaders and employees can take to thrive in today ' s marketplace, where taking a stand on something important to your customers can become a competitive differentiator." —Forbes Discover an urgent prescription for a new business paradigm—one that better serves humanity and the planet. The global coronavirus pandemic has thrown into stark relief how " business as usual " is no longer serving us. The economic, business, and environmental models of the past do not reflect our current realities. And for our economy—for us—to survive, we need nothing less than a seismic shift in the way we do business. Enter Simon Mainwaring, New York Times-bestselling author and founder and CEO of We First. A decade ago, he showed how business leaders and consumers could use social media to build a better world in We First. Now, after decades of research and field experience at the vanguard of the world ' s most successful brand revolutions, he provides in Lead With We a blueprint for doing business better in today ' s challenged world. By leading with " we " —putting the collective above the individual, holding the sum above the parts, and emphasizing the importance of the role that everyone plays—you can not only help solve the escalating challenges of today but also unlock extraordinary growth for your business, and abundance on our planet. Timely and compelling, this book ' s message is simple: The future of profit is people ' s purpose, aligned. Lead With We not only examines why we must all conduct business differently in order to grow in today ' s market, but provides the how—concrete steps any reader, wherever they find themselves in the business hierarchy, can take toward success.

Create your own tasty ice cream concoctions at home with this collection of recipes from the beloved Brooklyn ice cream shop. Ample Hills Creamery is an ice-cream destination that attracts thousands of customers each day from near and far to Prospect Heights and Gowanus, Brooklyn. Lines wind around the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery. Featuring recipes for the most sought-after flavors—including Salted Crack Caramel, Ooey Goey, and the Munchies—the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or maybe you need a drink? Daddy ' s Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide for ice cream lovers and DIY enthusiasts alike. " Ample Hills Creamery is a book every ice cream lover will want in their library. Their book is as fun and charming as their corner shop in Brooklyn. " —Melissa Elsen and Emily Elsen, Four & Twenty Blackbirds " I ' ve eaten a lot of ice cream in my day and I ' d say that Salted Crack Caramel Ice Cream may be the most delicious flavor I ' ve ever tasted! " —James Beard Award-winning chef Michael Symon " Beautiful and downright fun . . . Two cones up! " —Julia Turshen, co-author of the bestselling cookbook It ' s All Good " I ' m a longtime

fan of Ample Hills. I love the fact that everything is made in house, even the peppermint patties for my favorite ice cream. ” —Dan Kluger, James Beard Award-winning chef of ABC Restaurants

Secrets and Stories from Brooklyn's Favorite Ice Cream Shop

Heart of the Artichoke and Other Kitchen Journeys

Food52 A New Way to Dinner

Southern Flavors Reinvented for Your Kitchen: A Cookbook

The Best Make-It-Yourself Ice Creams, Sorbets, Sundaes, and Other Desserts

Eat Dairy Free

Ohio Ice Cream: A Scoop of History

The owners of the ice-cream truck-turned-national brand share recipes for many of their most popular creations, from the Bourbon Manhattan to Strawberry Gelato with Snickerdoodles. 40,000 first printing.

What 's the one thing that plant-based, paleo, and several whole food diets all agree on? Eating dairy free! For millions of people, this one simple change—cutting out milk and other dairy products—has resolved most, if not all, of their adverse health symptoms and helps to reduce the risk of many common medical concerns, including allergies, skin conditions, and even cancer. And it's easier than you might think. Eat Dairy Free is the cookbook you've been craving to enjoy a dairy-free diet without special substitutes. Alisa Fleming, author of the bestselling dairy-free guide and cookbook Go Dairy Free, shares more than 100 recipes for satisfying yet nutritious dairy-free breakfasts, lunches, dinners, snacks, and healthier desserts that use regular ingredients. Completely free of milk-based ingredients, including casein, whey, and lactose, these recipes are safe for those with milk allergies and other dairy-related health issues. And for those with further special diet needs, every recipe has fully tested gluten-free and egg-free options, and most have soy- and nut-free preparations, too.

Inside, discover delectable dishes such as: • Mushroom-Pesto Pizza • Shake & Bake Buttermilk Chicken • Peanut Power Protein Bars • Chocolate Banana Split Muffins • Southwestern Sunrise Tacos • Mylk Chocolate Cupcakes • Cheesy Twice-Baked Potatoes • Strawberry Cheeseshakes Live well and eat dairy free!

Sarah Coates, blogger behind the award-winning thesugarhit.com, is a baking genius. Sarah 's first book, The Sugar Hit!, introduces us to her fabulous cookies, cakes, pancakes, doughnuts, ice creams, brownies, drinks, cupcakes, pies and heaps more. She 's compiled her most ass-kicking recipes with the goal of bringing ridiculously spectacular, chocolate-coated, sprinkle-topped, pastry-wrapped, deep-fried, syrup-drizzled sweets into your life and kitchen.

Sarah 's got you covered from first thing in the morning to the middle of the night. Wake up to Blueberry Pancake Granola, take a break with a couple of Choc Chip Pretzel Cookies, or recharge with a Cherry Hazelnut Energy Bar. Or hey, why not just blow the lid off the place with a Filthy Cheat 's Jam Donut? The Sugar Hit! is divided into 6 fun chapters: Breakfast & Brunch Coffee Break Healthy Junk

Midnight Snacks Party Time Happy Holidays Grab some sugar, butter, flour, chocolate and eggs and you 're just a cream, sift, melt and crack away from creating delicious snacks, cakes and desserts.

Features more than one thousand recipes from around the world, including such offerings as deviled eggs with smoked trout, oyster po'boy, crispy Chinese roast pork, spicy Tunisian fish stew, and cardamom-buttermilk pie.

Incredible Vegan Ice Cream

The Strange and Beautiful Sorrows of Ava Lavender

Ice Creams, Sorbets, Granitas, and Sweet Accompaniments

The Perfect Scoop

A New Turn in the South

Decadent, All-Natural Flavors Made with Coconut Milk

Coolhaus Ice Cream Book

Ice cream as we recognize it today has been in existence for at least 300 years, though its origins probably go much further back in time. Though no one knows who invented ice cream. The first ice cream making machine was invented by Nancy Johnson, of Philadelphia, in the 1840s. The Science of Ice Cream begins with an introductory chapter on the history of ice cream. Subsequent chapters outline the physical chemistry underlying its manufacture, describe the ingredients and industrial production of ice cream and ice cream products respectively, detail the wide range of different physical and sensory techniques used to measure and assess ice cream, describe its microstructure (i.e. ice crystals, air bubbles, fat droplets and sugar solution), and how this relates to the physical properties and ultimately the texture that you experience when you eat it. Finally, some suggestions are provided for experiments relating to ice cream and ways to make ice cream at home or in a school laboratory. The Science of Ice Cream is ideal for undergraduate food science students as well as for people working in the ice cream industry. It is also accessible to the general reader who has studied science to A level and provides teachers with ideas for using ice cream to illustrate scientific principles.

When Molly Moon Neitzel opened the first of her five boutique ice cream scoop shops in the spring of 2008, it was an instant hit with the folks of Seattle. So much so that they've been happily lining up for a cone or signature sundae ever since, and now you can make her delicious ice creams, sorbets, and toppings at home! Arranged in the book by season--with the focus on using local, fresh fruit and herbs in combinations that are both familiar and surprising--you will find recipes for most flavors imaginable and even those a little unimaginable. From childhood favorites to avant-garde, adult-only fare, including the classic Vanilla Bean to the exotic Cardamom to the adventurous Balsamic Strawberry and the comforting Maple Bacon (try a scoop on oatmeal for a special winter breakfast treat!), these ice creams and sorbets are both simple and fun to make. Of course, they're even more fun to eat!

A smart, inspiring cookbook showing how to plan, shop, and cook for dinners (and lunches and desserts) all through the week. The secret? Cooking ahead. Amanda Hesser and Merrill Stubbs, founders of the online kitchen and home destination Food52, pull off home-cooked dinners with their families with stunning regularity. But they don't cook every night. Starting with flexible base dishes made on the weekend, Amanda and Merrill mix, match, and riff to create new dinners, lunches, and even desserts throughout the week. Blistered tomatoes are first served as a side, then become sauce for spaghetti with corn. Tuna, poached in olive oil on a Sunday, gets paired with braised peppers and romesco for a fiery dinner, with spicy mayo for a hearty sandwich, and with zucchini and couscous for a pack-and-go salad. Amanda and Merrill 's seasonal plans give you

everything you need to set yourself up well for the week, with grocery lists and cooking timelines. They also share clever tips and tricks for more confident cooking, showing how elements can work across menus and seasons to fit your mood or market, and how to be scrappy with whatever 's left in the fridge. These building blocks form *A New Way to Dinner*, the key to smarter, happier cooking that leaves you with endless possibilities for the week ahead.

****In recognition of Quality, Excellence, and Design, this ebook has been granted a QED seal of approval from Digital Book World.**** “ Ice cream perfection in a word: Jeni ' s. ” — Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni ' s Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni ' s jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

Gelato Messina

The Artisanal Kitchen: Perfect Homemade Ice Cream

The Greenprint: Plant-Based Diet, Best Body, Better World

Regular Version

Saveur: The New Classics Cookbook

The Mockingbirds

In Jeni ' s Splendid Ice Cream Desserts, ice creams deliciously melt into hot brown Bettys, berry cobblers, sweet empanadas, and corn fritters. Her one-of-a-kind cakes and cookies are not only served with ice cream, they get crumbled on top and incorporated into the ice cream base itself. Sundae combinations dazzle with bold and inspired sauces, such as Whiskey Caramel and Honey Spiked with Chilies. And Jeni ' s crunchy “ gravels ” (crumbly sundae toppings)—such as Salty Graham Gravel and Everything Bagel Gravel—are unlike toppings anyone has ever seen before. Store-bought ice cream can be used for all the desserts in the book, but it will be hard to resist Jeni ' s breakthrough recipes for dairy-free ice cream, frozen custard, and soft-serve. Thirty brand-new flavors, including Cumin & Honey Butterscotch and Extra-Strength Root Beer Ice Cream, attest to the magic of this unique and alluring collection.

Treats you can make without turning on the oven—also includes many gluten-free desserts! With plenty of puddings—chocolate, pistachio, butterscotch, maple bourbon, rice pudding with lemon—plus Nutella fluff, Thai sticky rice with mango, wholesome “ jello ” made with fruit juice, no-bake cookies, icebox cakes with whipped cream and graham crackers, you ' ll find tons of special, delicious desserts here—and lots of them are gluten-free, too! *Bakeless Sweets* is the first cookbook to give you all of these beloved no-bake desserts in one big collection. “ The fact that most of the recipes in *Bakeless Sweets* are naturally gluten-free makes it a boon for anyone who still wants decadent desserts without baking. Also, there ' s root beer and cream soda terrine. Need I say more? ” —Shauna James Ahern, author of *Gluten-Free Girl and the Chef*

Ripe seasonal fruits. Fragrant vanilla, toasted nuts, and spices. Heavy cream and bright liqueurs. Chocolate, chocolate, and more chocolate. Every luscious flavor imaginable is grist for the mill in *The Perfect Scoop*, pastry chef David Lebovitz ' s gorgeous guide to the pleasures of homemade ice creams, sorbets, granitas, and more. With an emphasis on intense and sophisticated flavors and a bountiful helping of the author ' s expert techniques, this collection of frozen treats ranges from classic (Chocolate Sorbet) to comforting (Tin Roof Ice Cream), contemporary (Mojito Granita) to cutting edge (Pear-Pecorino Ice Cream), and features an arsenal of sauces, toppings, mix-ins, and accompaniments (such as Lemon Caramel Sauce, Peanut Brittle, and Profiteroles) capable of turning simple ice cream into perfect scoops of pure delight. From the Hardcover edition.

Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor -- which is too often masked by meat-based stocks or butter and cream. *The Vegetarian Flavor Bible* is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from av ß av? to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. *The Vegetarian Flavor Bible* is the ideal reference for the way millions of people cook and eat today -- vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.

Your Essential Cookbook for Everyday Meals, Snacks, and Sweets

Lessons in Fruit, Flour & Butter

Custom-Built Sandwiches with Crazy-Good Combos of Cookies, Ice Creams, Gelatos, and Sorbets

90 Recipes for Making Your Own Ice Cream and Frozen Treats from Bi-Rite Creamery [A Cookbook]

The Sugar Hit!

Salt & Straw Ice Cream Cookbook

Jackie's Girl

Recipes from a very small kitchen by a man with a very large talent. Nobody better embodies the present-day mantra "Eat real food in season" than David Tanis, one of the most original voices in American cooking. For more than a quarter-century, Tanis has been the chef at the groundbreaking Chez Panisse, in Berkeley, California, where the menu consists solely of a single perfect meal that changes each evening. Tanis' s recipes are down-to-earth yet sophisticated, simple to prepare but impressive on the plate. Tanis opens this soulful, fun-to-read cookbook with his own private food rituals, those treats—jalape ñ o pancakes, beans on toast, pasta for one—for when you are on your own in the kitchen with no one else to satisfy. Then he follows with twenty incomparable menus (five per season) that serve four to six. Each transports the reader to places far and wide. And for grand occasions, a time for the whole tribe to gather around the table, Tanis delivers festive menus for holiday feasts. So in one book, three kinds of cooking: small, medium, and large.

As seen in Food52, Los Angeles Times, and Bloomberg Two masters of composition—a chef and a perfumer—present a revolutionary new approach to creating delicious food. Michelin two-star chef Daniel Patterson and celebrated natural perfumer Mandy Aftel are experts at orchestrating ingredients. Yet even in a world awash in cooking shows and food blogs, they noticed, home cooks get little guidance in the art of flavor. In this trailblazing guide, they share the secrets to making the most of your ingredients via an indispensable set of tools and principles:

- The Four Rules for creating flavor
- A Flavor Compass that points the way to transformative combinations
- The flavor-heightening effects of cooking methods
- “ Locking, ” “ burying, ” and other aspects of cooking alchemy
- The Seven Dials that let you fine-tune a dish

With more than eighty recipes that demonstrate each concept and put it into practice, *The Art of Flavor* is food for the imagination that will help cooks at any level to become flavor virtuosos.

Food blogger Lindsay Landis has invented the perfect cookie dough. It tastes great. It ' s egg free (and thus safe to eat raw). You can whip it up in minutes. And, best of all, you can use it to make dozens of delicious cookie dough creations, from cakes, custards, and pies to candies, brownies, and even granola bars. Included are recipes for indulgent breakfasts (cookie dough doughnuts!), frozen treats (cookie dough popsicles!), outrageous snacks (cookie dough wontons! cookie dough fudge! cookie dough pizza!), and more. *The Cookie Dough Lover ' s Cookbook* features clear instructions and dozens of decadent full-color photographs. If you ' ve ever been caught with a finger in the mixing bowl, then this is the book for you!

Paula Wolfert's name is synonymous with revealing the riches of authentic Mediterranean cooking, especially the cuisine of Morocco. In *The Food of Morocco*, she brings to bear more than forty years of experience of, love of, and original research on the traditional food of that country. The result is the definitive book on Moroccan cuisine, from tender Berber skillet bread to spiced hariria (the classic soup made with lentils and chickpeas), from chicken with tangy preserved lemon and olives to steamed sweet and savoury breast of lamb stuffed with couscous and dates. The recipes are clear and inviting, and infused with the author's unparalleled knowledge of this delicious food. Essays illuminate the essential elements of Moroccan flavour and emphasise the accessibility of once hard-to-find ingredients such as saffron, argan oil and Moroccan cumin seed.

More Than 1,000 of the World's Best Recipes for Today's Kitchen

The Food of Morocco

The Vegetarian Flavor Bible

Jeni's Splendid Ice Creams at Home

Saucy Stories & Frozen Treats: Going All the Way with Ice Cream: A Cookbook

Van Leeuwen Artisan Ice Cream Book

Molly Moon's Homemade Ice Cream

A 2015 William C. Morris YA Debut Award Finalist Magical realism, lyrical prose, and the pain and passion of human love haunt this hypnotic generational saga. Foolish love appears to be the Roux family birthright, an ominous forecast for its most recent progeny, Ava Lavender. Ava — in all other ways a normal girl — is born with the wings of a bird. In a quest to understand her peculiar disposition and a growing desire to fit in with her peers, sixteen-year old Ava ventures into the wider world, ill-prepared for what she might discover and naive to the twisted motives of others. Others like the pious Nathaniel Sorrows, who mistakes Ava for an angel and whose obsession with her grows until the night of the summer solstice celebration. That night, the skies open up, rain and feathers fill the air, and Ava ' s quest and her family ' s saga build to a devastating crescendo. First-time author Leslye Walton has constructed a layered and unforgettable mythology of what it means to be born with hearts that are tragically, exquisitely human.

With more than 100 recipes for ice cream flavors and revolutionary mix-ins from a James Beard-nominated pastry chef, *Hello, My Name is Ice Cream* explains not only how to make amazing ice cream, but also the science behind the recipes so you can understand ice cream like a pro. *Hello, My Name is Ice Cream* is a combination of three books every ice cream lover needs to make delicious blends: 1) an approachable, quick-start manual to making your own ice cream, 2) a guide to help you think about how flavors work together, and 3) a dive into the science of ice cream with explanations of how it forms, how air and sugars affect texture and flavor, and how you can manipulate all of these factors to create the ice cream of your dreams. The recipes begin with the basics—super chocolately chocolate and Tahitian vanilla—then evolve into more adventurous infusions, custards, sherbets, and frozen yogurt styles. And then there are the mix-ins, simple treats elevated by Cree's pastry chef mind, including chocolate chips designed to melt on contact once you bite them and brownie bits that crunch.

New York Times bestselling author Introduction by Jay-Z and Beyonce

Using a simple five-minute base recipe, you can make the “ brilliant ” (Andrew Zimmern), “ astonishingly good ” (Ruth Reichl) flavors of the innovative “ ice cream gods ” (Bon App é tit) *Salt & Straw* at home. **NAMED ONE OF THE BEST COOKBOOKS OF THE SEASON BY Eater** • **Delish** • **Epicurious** Based out of Portland, Oregon, *Salt & Straw* is the brainchild of two cousins, Tyler and Kim Malek, who had a vision but no recipes. They turned to their friends for advice—chefs, chocolatiers, brewers, and food experts of all kinds—and what came out is a super-simple base that takes five minutes to make, and an ice cream company that sees new flavors and inspiration everywhere they look. Using that base recipe, you can make dozens of *Salt & Straw* ' s most beloved, unique (and a little controversial) flavors, including Sea Salt with Caramel Ribbons, Roasted Strawberry and Toasted White Chocolate, and Buttered Mashed Potatoes and Gravy. But more importantly, this book reveals what they ' ve learned, how to tap your own creativity, and how to invent flavors of your own, based on whatever you see around you. Because ice cream isn ' t just a thing you eat, it ' s a way to live. **Praise for *Salt & Straw Ice Cream Cookbook*** “ Making ice cream at home is already enough of a mental hurdle. . . . *Salt & Straw* is out to prove us wrong with a new cookbook . . . making crazy ice cream flavors is more than doable—it ' s addictive. ” —Portland Monthly “ The approachable, you-can-do-this nature of the book should be all that home cooks need to try it out. ” —Eater “ I originally sought out this book solely because of the Meyer Lemon Blueberry Buttermilk Custard. . . . It is the greatest ice cream flavor that ' s ever existed and, because it ' s only a seasonal flavor in their stores, I needed the recipe so I could make it whenever I wanted. ” —Bon App é tit “ A cookbook dedicated to ice cream? Yes, please. This is essential reading for *Salt & Straw* fans. ” —Food & Wine “ Few of America ' s many ice cream makers are as seasonally minded and downright creative as *Salt & Straw* co-founder Tyler Malek. ” —GrubStreet

La Grotta

My Life with the Kennedy Family

The Art and Science of the Scoop: A Cookbook

Thermostat Cultures

A Playbook of Recipes and Strategies for the Week Ahead [A Cookbook]

Cups, Cones & Claims to Fame in the Buckeye State Drawing on a rich dairy heritage, Ohio has whipped up an ice cream industry worthy of tourism. The state has legitimate claims as the birthplace of the ice cream cone and the banana split, and the Klondike Bar and the Good Humor Man were created here. Ohio's storied legacy lives on today in the inventive new flavors at Jeni's Splendid Ice Creams and Mason's Creamery and frozen forms at Simply Rolled. From seasonal mom-and-pop stands The Dairy Hut and Whipty-Do to year-round go-to scoop shops like Graeter's, Johnson's and Tom's Ice Cream Bowl, satisfied customers share taste experiences each as distinctly delicious as the next. Author Renee Casteel Cook takes readers on a tour of tasty treats from the 3C's to the smaller cities, sampling stories from the late 1800s to the present day.

Gelato Messina takes everything you knew about traditional gelati and blows it out of the water. Gelato Messina is THE gelati book that takes you to a whole new level, with unique recipes that result in the frozen works of art that are synonymous with this famous Sydney establishment. Gelato Messina is split into two sections: one features basic recipes along with step-by-step instructions and technique tips on how to make the foundation flavours commonly used in Gelato Messina's work - try Dulce De Leche, Pear and Rhubarb, Poached Figs in Masala or Salted Caramel and White Chocolate; the second showcases Gelato Messina's spectacular gelati cakes and mini-creations. Learn how to make Gelato Messina's signature gelato cake, Hazelnut Zucotto, or indulge in a Royal with Cheese, ice cream-style. These recipes will challenge everything you believed about ice cream, but the results will be worth it.