

Biscuiteers Book Of Iced Biscuits

Are you a future-ready leader? Based on exclusive interviews with over 140 of the world's top CEOs and a survey of nearly 14,000 people. Do you have the right mindsets and skills to be able to lead effectively in the next ten years and beyond? Most individuals and organizations don't even know what leadership will look like in the future. Until now. There has been a lot written about leadership for the present day, but the world is changing quickly. What worked in the past won't work in the future. We need to know how to prepare leaders who can successfully navigate and guide us through the next decade and beyond. How is leadership changing, and why? How ready are leaders today for these changes? What should leaders do now? To answer these questions, Jacob interviewed over 140 CEOs from companies like Unilever, Mastercard, Best Buy, Oracle, Verizon, Kaiser, KPMG, Intercontinental Hotels Group, Yum! Brands, Saint-Gobain, Dominos, Philip Morris International, and over a hundred others. Jacob also partnered with LinkedIn to survey almost 14,000 of their members around the globe to see how CEO insights align with employee perspectives. The majority of the world's top business leaders that Jacob interviewed believe that while some core aspects of leadership will remain the same, such as creating a vision and executing on strategy, leaders of the future will need a new arsenal of skills and mindsets to succeed. What emerged from all of this research is the most accurate groundbreaking book on the future of leadership, which shares exclusive insights from the world's top CEOs and never before seen research. After reading it, you will: Learn the greatest trends impacting the future of leadership and their implications Understand the top skills and mindsets that leaders of the future will need to possess and how to learn them Change your perception of who a leader is and what leadership means Tackle the greatest challenges that leaders of the future will face See the gap that exists between what CEOs identified versus what employees are actually experiencing Become a future-ready leader This is the book that you, your team, and your organization must read in order to lead in the future of work.

COOKERY / FOOD & DRINK ETC. This title presents a stylish collection of easy to make, delicious treats that taste as fabulous as they look. This edition includes new bestselling collections for inspirational ideas for every season and occasion from: birthdays and weddings; children's parties and festive celebrations; oodles of poodles for dog lovers; bootylicious shoes for fashionistas; cars for the man in your life; and, watering cans for those with green fingers. With recipes for such as vanilla, lemon, chocolate, ginger, almond and spice biscuit doughs, plus different types of icing and colouring, piping instructions and templates, "The Biscuiteers Book of Iced Biscuits" contains everything you need to wow your friends and delight your kids.

Shops and markets selling vintage furniture and trinkets are an absolute treasure trove for anyone looking to inject some character and charm into their home without spending a fortune. 'Homemade Gifts Vintage Style' takes this one step further by inspiring you to make or customise your own vintage wares and present them as gifts. Rather than throwing out worn jumpers and blankets, give them a new lease of life by turning them into cute animals for children's birthdays. Instead of ditching cushions that have seen better days, why not transform them into something unique with colourful and eclectic vintage fabrics. Sarah Moore shows you how with step-by-step photographs accompanied by simple instructions. Projects can be sewn by hand or accomplished with one simple stitch on a sewing machine so are suitable for all abilities. With their colourful vintage look these projects make the perfect gifts for any occasion - so lovely that you'll have to resist the temptation to keep them for yourself.

The Art of Wellbeing explores how nature inspires us to good health and happiness through Meredith Gaston's warm, unique illustrations and her restorative recipes, meditations and healthful ideas. Building on her philosophy of thankfulness and gratitude for what we have and enjoy, Meredith shows us how to live well and be healthy, with wellness the key theme of this new book. This book contains beautiful, simple, plant based recipes, as well as meditations, yoga and plant-based cosmetics all in Meredith's unique illustrative style that is so filled with personality and playfulness. The ultimate teatime recipe collection with an introduction to serving traditional afternoon tea, photographed throughout. Peter disobeys his mother by going into Mr. McGregor's garden and almost gets caught.

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

Recycle, revamp and rejuvenate; with over 50 projects Sarah covers a whole spectrum of imaginative ideas for every room of the house, from blanket curtains to patchwork wallpaper, clever storage crates to fun mobiles for children, as well as unique ideas for dining, sleeping and bathing. Interweaved throughout the book are ideas for 'one thing four ways' to show how the same piece of furniture or a room can be updated with different look, plus handy advice on essential kit and techniques. Aimed at all skill levels, the projects can be completed in a few hours or over a weekend so you can revamp and refurbish your home in no time at all.

Harriet Hastings loves cookies. In fact she was a bit obsessed with sending tins of delicious home-baked cookies, lovingly iced for any occasion, and created Biscuiteers, an award-winning food website. This lovely book contains everything you need to create your own decorated cookies to wow your friends and delight your kid: utterly delicious treats that taste as fabulous as they look; ideas for every occasion from birthdays and weddings to children's parties and holidays; recipes for basic cookie doughs such as vanilla, lemon, chocolate, and ginger; different types of icing and coloring, piping instructions, and templates.

John Whaite Bakes. He always has. Whether he is happy or sad, in love or heartbroken, on his own or with friends, he believes that whipping up his favourite dishes provides nourishment for both the body and the soul. Now, fresh from winning the 2012 Great British Bake Off, he wants to share his mouthwatering creations with us so we can find the perfect recipe to fit our mood too. There are comforting dishes here like Self-Saucing Chocolate Mud Pudding and Pork, Apple and Thyme Sausage Rolls that will warm up the coldest of winter evenings, inspiring flavour combinations such as Fig and Rose Savarin and Salted Caramel Rum Babas, romantic dishes to share such as Pizza Puttanesca and Passionfruit Tart and some new showstoppers too, including the brand new Hellfire and Brimstone Cake. So, whether you need a pick-me-up for dinner or a lazy Sunday breakfast treat, John Whaite Bakes is full of indulgent, delicious recipes to suit your every day and every mood. Are you avoiding gluten but yearn for fresh bread, all your favourite takeaways or a naan bread with your curry? And for your sweet tooth do you crave jam doughnuts, bakery-style cookies and classic cakes? How to Make Anything Gluten Free is the first cookbook that shows you how to unlock all the food you truly miss eating – but nothing tastes or looks "gluten-free". Becky Excell has spent years developing delicious dishes and sharing them with her followers on Instagram. She is here to show you that a gluten-free life can be exciting and easy, without having to miss out on your favourite foods ever again. Why restrict yourself to the obvious soups, salads and fruit? What you really want are the recipes that you think you can't eat! From proper chicken chow mein to pad thai, doughnuts to lemon drizzle cake, cheesecake to profiteroles, French baguettes to pizza, plus dairy-free, vegan, veggie and low FODMAP options, Becky gives you all the recipes you'll ever need with tips and advice on how to make absolutely anything gluten-free.

As a specialized form of potluck, a cookie swap has all the same traits that make a potluck so effortless to host. Guests share in the baking and cost burden by bringing their favorite recipes. Cookie Swap takes the popular idea of the cookie exchange party to new heights and new directions. This elegant entertaining book shows that the cookie swap is perfectly suited not only to holiday gatherings but also to garden parties, showers, children's birthdays, summer get-togethers, and more.

The brand new novel from bestselling author Holly Hepburn, perfect for anyone who loves Jenny Colgan, Veronica Henry and Lucy Diamond. A Year at Castle Court is Holly Hepburn's four Castle Court e-novellas collected together as a novel for the first time. Sadie is a single mum, nursing a broken heart. Her best friend from childhood, Cat, is burned out from working long hours as a chef in Paris. In need of a change, they decide to invest in their dream – running their own handmade biscuit shop in gorgeous Castle Court, a three-storey food court tucked away behind Chester's bustling streets. They soon discover that Castle Court has its own community – a little haven of delight against the stresses of the outside world. But not everyone welcomes the new business; the patisserie owner is less than pleased by what she sees as direct competition and Greg, who runs the fancy bistro that dominates one end of the courtyard, doesn't think Sadie and Cat have the talent or business acumen to succeed. Luckily, there's support in the form of the delectable Jaren, who owns the Dutch waffle house opposite Smart Cookies, and Swiss chocolate-shop owner, Elin. And if all else fails, the friends can drown their sorrows in Seb's cocktail bar on the third floor! ***Praise for Holly Hepburn*** 'A beautiful, indulgent read – full of delicious detail and with enough flying sparks to rival any fireworks display' Cressida McLaughlin 'Fabulously feel-good, funny and fresh, it will sweep you off your feet' Rowan Coleman 'Pure pleasure, a delight from opening credits to closing reel' Julie Cohen 'You'll fall in love with this fantastic new series. Filled to the brim with captivating characters and fantastic storylines in a gorgeous setting. I want to read more!' Miranda Dickinson 'Warm, witty and laced with intriguing secrets!' Cathy Bramley ++ A Year at Castle Court is the bind-up of the Castle Court e-novellas. If you have already enjoyed the novellas, then you have already enjoyed A Year at Castle Court. For new novellas from Holly, check out her Star and Sixpence series and her Picture House by the Sea series ++

'You Donate... We Deliver' was borne out of a necessity to feed a couple of departments at a North West London Hospital where the sister of one of the founders of YDWD works as a registrar. At its peak we were delivering over 2000 meals a day to 24 Hospitals, 3 Ambulance Stations and several other specialist NHS departments. Here we bring you 60 recipes from 30 of our chefs, caterers & cooks. From old family favourites to Moroccan inspired meals and one or two snacks & treats in between. We have recipes from chefs from Michelin starred restaurants to actors from the nation's favourite soap!! But ultimately this book is dedicated to the thousands of frontline NHS workers who are fighting this battle against Corona Virus, showing care, compassion and dedication to their work... every penny raised from the sale of this book will go to funding NHS charities, homeless shelters, food banks and many other great causes.

"Close your eyes and think of your favourite childhood treat. Maybe it's a bowl of crumble, a slab of chocolate cake, a chewy fruit pastille or a melting ice cream. Imagine how it looks and smells, the taste and texture, then let those senses transport you - to Sunday dinners with family and birthday parties with friends or days at the seaside, the air hot and sticky and the sand between your toes. Homemade Memories is a collection of my favourite childhood recipes, packed with enough sugar-dusted memories to savour long after the last crumb has been cleared away." In this, her debut cookbook, Kate Doran brings to life the recipes and stories that have made her blog thelittleloaf.com so popular. From Peanut Butter Jammie Dodgers and Peach Melba Baked Alaska to Peppermint Marshmallows, Triple Chocolate Caterpillar Cake and Pear and Pecan Treacle Tart, this is the ultimate collection of 100 classic childhood treats reinvented with an irresistible homemade twist.

Bee Berrie of Bee's Bakery is on a mission to bring unique biscuits and cookies into everyone's life. She believes the secret to great baking is to give your bakes a personal edge. Her biscuits are original, colourful, flavourful and so much fun - she has a flair for bringing classic recipes bang up to date and her recipes are easily adaptable. Whether you want a sophisticated digestive to dunk in your tea, a personalized jammie dodger to give as a gift, cookies iced with crystallized edible flowers or an inky tattooed sea salt and brown butter cookie, you'll find the recipe in this exciting book. A page of tear-out templates adds to the fun. All achievable for the home cook - with some aimed at children - and using easily sourceable ingredients, the 80 recipes will increase any baker's repertoire. Bee makes the most unique biscuits around, raising eyebrows and smiles, all in one bite.

Biscuiteers Book of Iced Gifts Penguin UK

A fresh take on one of the world's most adored cuisines – much-loved classics with creative twists for today's cooks Big Mamma's Cucina Popolare puts a clever contemporary spin on tradition featuring more than 120 delicious, easy-to-prepare, imaginative recipes. Created in collaboration with one of the most exciting and successful Italian restaurant groups in the world, the dishes in this vibrant and accessible book include true classics such as Risotto alla Milanese and Tiramisù, while others reflect the most creative Italian food today, with such intriguingly named dishes as Burrata Flower Power and Double Choco Love. The one thing that unites them all is that everything enjoys a fresh and modern twist - making this the perfect collection of recipes for a new generation of food lovers and Italophiles.

A Book on Prescription Title Take control of your anger and improve your quality of life Constant irritability or flashes of bad temper can cause difficulties in relationships with friends, family or colleagues and leave us feeling unhappy and exhausted. If you

find yourself struggling to control your rage and often regret inappropriate reactions, this book can really help. It explains clearly what provokes anger and what you can do to prevent it. Techniques based on cognitive behavioural therapy offer a positive approach with long-term goals in mind, and show how you can stay cool and successfully handle situations that would tax even the most easy-going person. Contains a complete self-help program and monitoring sheets Based on clinically proven cognitive behavioural therapy From a trusted mental-health practitioner with experience in working with prisoners and those exhibiting extreme behaviours

"Many of the bonds my family has were forged over the dinner table and through the sharing of recipes. Cooking is the way we express our love for one another....I feel so lucky and blessed by the strong support and wonderful memories -- and the incredible recipes -- that my family has brought me. They are the heart and soul of this book." -- FROM THE INTRODUCTION Nothing is more important to Paula Deen than her family, and nothing makes that big family happier than sitting down to a meal together. In Paula Deen's The Deen Family Cookbook, Paula and the Deens, Hiers, Groovers, and Orts share their recipes and memories. Paula's beloved Aunt Peggy makes an Old-Fashioned Meat Loaf that's as good in sandwiches the next day as it is for dinner. Baby brother Bubba Hiers brings his Beer and Onion Biscuits to the table, and his daughter, Corrie, makes a simple but luscious Lemony, Buttery Baked Fish that's perfect for a weeknight dinner. (Her Carrot-Pecan Cupcakes with Cream Cheese Frosting are pretty tasty, too!) Son Jamie makes Huevos Rancheros, perfect for brunch, or try Bobby's Whole Wheat and Honey Pancakes. Husband Michael Groover knows his way around a grill: try his Company's Coming Grilled Steak and Veggie Supper for easy entertaining, and finish the evening with his Irish Coffee. Of course, there was no way The Lady herself was going to let her relatives have all the fun: Paula is, after all, Paula. She shares her recipe for the Ham and Chutney Biscuit Fingers she puts on the table at every family party as well as the Eggplant and Sausage Lasagna that went a long way toward getting the boys to eat their vegetables. And while there's plenty of butter, bacon, and mayonnaise in these pages, you'll find some of the lighter recipes that Paula enjoys, too: Seared Scallops with Pineapple-Cucumber Salsa is her first choice for a healthful but romantic supper with Michael, and Oven-Fried Chicken Breasts with Honey-Yogurt Drizzle lets Paula indulge in her favorite foods without guilt and with room for dessert. With more than 140 recipes and dozens of beautiful color photographs, there's something here for everyone. So invite over all those aunts, uncles, cousins, and friends, and treat them to some home cooking, Deen family style.

The Primrose Bakery is a way of life. From croissants for breakfast to layer cakes at tea, it has the whole day covered. And of course their signature buttercream cupcakes are delicious any time of day! With over 80 inspirational and easy-to-follow recipes for cupcakes, layer cakes, biscuits, loaves and much more, as well as tips like perfect icing, The Primrose Bakery Book is a baking bible. It is also a gorgeously quirky window onto the very special day-to-day world of the Primrose Bakery.

Paint the seasons in your favorite colors with these wonderful crochet designs! Designer RedAgape (Mandy O'Sullivan) loves crochet so much that she needs to crochet all year round, without exception. She now happily shows you around her creative space in 12 outstanding patterns and shares her most colorful, splendid, and bright ideas to bring out the best of every season. The book presents a kiwi cushion for summer, a leaf tote for fall, a heart blanket for winter, flower embellishments for spring, and much, much more! Each season has plenty to offer, to make the most of all the happy and cozy moments that make that time of the year unique. Whatever the season, you will find projects that will bring a smile to your face and allow you to be creative, all year round!

"This is one of the best books I have read on the subject" The Sun "Fresh, witty and reassuringly down-to-earth" You Magazine Fed up with advice that did not take into account a less than perfect pregnancy, Dr Chiara Hunt and Marina Fogle set up their pregnancy course, The Bump Class, in London in 2013. They wanted to help prepare new mothers thoroughly for the birth of their babies and instil in them the joy and happiness of birth, no matter what the method, time or setting of the labour. This book is a pragmatic and honest look at pregnancy, giving pregnant women and new mothers sensible and practical advice on what is to be expected (as well as the often unexpected!) in a friendly and open manner. Chiara and Marina believe that there is no such thing as a "normal" pregnancy or birth – every woman is different and that should be celebrated, not ignored. The Bump Class is filled with charming illustrations, impartial advice, style tips and hilarious anecdotes from both of the authors, as well as personal stories from the women who have been welcomed onto their course. This book will provide every pregnant woman with the support and reassurance that is so essential at the most crucial time in any woman's life.

From hunting down hidden gems, to updating tired furniture and walls, Vintage Home is full of stunning ideas and practical advice to add that special spark of individuality into your home whilst capturing the charm of vintage-style. Recycle, revamp and rejuvenate with over 50 projects. Sarah covers a whole spectrum of imaginative ideas for every room of the house, from blanket curtains to patchwork wallpaper, clever storage crates to fun mobiles for children, as well as unique ideas for dining, sleeping and bathing. Interweaved throughout the book are ideas for 'one thing four ways' to show how the same piece of furniture or a room can be updated with different look, plus handy advice on essential kit and techniques. Aimed at all skill levels, the projects can be completed in a few hours or over a weekend so you can revamp and refurbish your home in no time at all.

Jenny Chandler, author of Cool Kids Cook, teaches the cooks of the future how to eat well, how to look after themselves and think about the planet at the same time. Including over 50 easy and adaptable recipes and special feature spreads on the environment, simple ways to be more eco-friendly and even a few fun crafting projects, this will be a book to really engage the next generation of foodies in a positive way. There is a massive rise in interest in veganism, vegetarian cooking and reducing meat consumption and, whilst this book will not be purely plant-based, the world of vegetables, grains, pulses, nuts and seeds will be at its core, with the odd tip about using sustainable meat and fish. There are many 'green' cookbooks on the market for adults, but a lack of anything inspiring for children. It's undeniable that, with rising levels of obesity and all the related health issues, we need to get kids eating more veg; there can be no better way to get children eating more greens than letting them take the reins in the kitchen. Where Jenny's earlier book, Cool Kids Cook, focused on classic family recipes and basic techniques, Green Kids Cook is about learning to cook and eat in the most environmentally sound and sustainable way we can, and having fun with it too - with recipes for Breakfasts, Snacks, Soups & Salads, Mains and Sweets, this is an inspirational and empowering cookbook for kids everywhere.

Beloved novelist Marian Keyes tackles the kitchen with a new cookbook featuring desserts that are both simple and delicious, with step-by-step instructions and stunning photography. "To be perfectly blunt about it, my choice sometimes is: I can kill myself, or I can make a dozen cupcakes. Right so, I'll do the cupcakes and I can kill myself tomorrow." In Saved by Cake, Marian Keyes gives a candid account of her recent battle with depression and her discovery that learning to bake was exactly what she needed

to regain her joie de vivre. A complete novice in the kitchen, Marian decided to bake a cake for a friend. From the moment she began measuring, she realized that baking was the best way for her to get through each day. Refreshingly honest and wickedly funny, *Saved by Cake* shines with Keyes' inimitable charm and is chockfull of sound advice. Written in Marian's signature style, her take on baking is honest, witty, extremely accessible and full of fun. Her simple and delicious recipes—from Consistently Reliable Cupcakes to Fridge-set Honeycomb Cheesecake—are guaranteed to tempt even the most jaded palate.

As a follow-up to *Layered*, Tessa Huff returns with *Icing on the Cake* to dive deeper into dessert decoration and the presentation of layer cakes and other showstopping treats. Providing the confidence home bakers need to get creative, *Icing on the Cake* guides readers from cake pan to presentation to dessert plate. Organized by style, each dessert showcases a different decorative element, artistic pastry technique, or presentation idea. With hundreds of beautiful photos, including lots of step-by-steps, *Icing on the Cake* is a richly illustrated guide for creating delicious, beautiful desserts that will be the grand finale of any gathering.

SHORTLISTED FOR THE IRISH BOOK AWARDS 2021 'A stunning debut from this new Irish talent' STELLAR A young woman comes of age in the shadow of her family's tragic past When Beth Crowe starts university, she is shadowed by the ghost of her potential as a competitive swimmer. Free to create a fresh identity for herself, she finds herself among people who adore the poetry of her grandfather, Benjamin Crowe, who died tragically before she was born. She embarks on a secret relationship - and on a quest to discover the truth about Benjamin and his widow, her beloved grandmother Lydia. The quest brings her into an archive that no scholar has ever seen, and to a person who knows things about her family that nobody else knows. *Holding Her Breath* is a razor-sharp, moving and seriously entertaining novel about complicated love stories, ambition and grief - and a young woman coming fully into her powers. _____ 'A beautiful coming-of-age story told with impressive skill and lightness of touch . . . I absolutely loved it' LOUISE O'NEILL 'Whip smart observations and addictive prose' SUNDAY TELEGRAPH 'Precise, sure, engaging, and a joy to read' RODDY DOYLE 'A moving debut with a satisfying conclusion' IRISH INDEPENDENT 'Brilliant, vivid - I enjoyed this book ENORMOUSLY' MARIAN KEYES 'Enthralling' IMAGE 'A nimble account of student life with a darkly enjoyable undercurrent of secrecy and emotional turmoil' SARA BAUME 'A truly compelling read, and one I wholeheartedly recommend' BUZZ 'Through the dark sky of our times, Eimear Ryan arrives like a comet, a bright talent scorching through every page' DOIREANN NÍ GHRÍOFA, author of *A Ghost in the Throat* 'Brilliantly realised, gripping, and moving . . . This is absolutely the real thing' KEVIN POWER 'Written with a wonderful clarity and insight, *Holding Her Breath* lingers in the imagination. Beth's unravelling and re-ravelling is drawn with great skill and empathy. A brilliant debut' DONAL RYAN

The Complete Photo Guide to Cookie Decorating is the ultimate reference for all methods of cookie decorating—a comprehensive guide for crafters and aspiring sugar artists. In just a few minutes, a cookie can be transformed from a simple shape into a colorful, edible work of art. With some basic skills and a little practice, everyone from kids to adults can enjoy this fun craft. Expert sugar artist and author of *The Complete Photo Guide to Cake Decorating*, Autumn Carpenter, helps you learn these skills and become a confident cookie decorator through step-by-step directions, 400 full-color photos, and invaluable decorating tips and tricks. The clear organization provides easy access to information, simple projects provide fun opportunities for trying the techniques, and a gallery of beautifully decorated cookies offers examples and inspiration. You'll find: Recipes and helpful tips for rolling, cutting, and baking perfect cookies Recipes for various icings—buttercream, chocolate, run sugar, egg wash, and rolled fondant Detailed instructions for piping, painting, marbling, and coating plus ways to add shimmer, sparkle, and special accents Great ideas for packaging, storing, and presenting your decorated cookies For those who might be a bit intimidated by the idea of decorating cookies, fear not! With this guide and some experimentation, anyone, from knowledgeable baker to amateur home cooks, can create this edible art. The Complete Photo Guide series includes all the instruction you need to pursue your creative passion. With hundreds of clear photos, detailed step-by-step directions, handy tips, and inspirational ideas, it's easy and fun to try new projects and techniques and take your skills to the next level.

Merle a country cook has been creating cakes for over 70 years and was undoubtedly one of MasterChef's favourite guests last season asking contestants to create her now infamous Peach Blossom Cake that has a pink marbling affect throughout— the CWA prize-winning baker wowed contestants, judges and viewers alike with her incredible baking skills.

At long last, the owner of New York City's legendary Fat Witch Bakery shares her top-secret recipes for decadent and delicious brownies, blondies, and bars Patricia Holding's rich, intensely chocolatey Fat Witch brownie is a New York obsession, an internet sensation, and arguably the very best brownie to be found on the planet. Unlike other bakeries that feature a range of desserts, Fat Witch, launched by Holding in 1998, specializes only in brownies—baking and selling over 2,000 each day. In *Fat Witch Brownies*, Holding showcases for the first time her favorite spins on the classic chocolate brownie with creations like the Banana Bread Brownie and the Breakfast Brownie, and she expands her repertoire even further with recipes for other scrumptious bar-shaped confections. With over 50 recipes that can be baked in the same 9 x 9-inch pan and require fewer than 10 ingredients, Holding shows that baking from scratch is neither expensive nor time-consuming. All of her recipes include ingredients from local grocery stores, and are ready to serve in one hour or less. Beginning with tips on the proper tools, timing, and techniques, continuing with five chapters of recipes, and finishing with fabulous frostings, *Fat Witch Brownies* allows you to explore the versatility and richness of brownies and bars and create the incredible desserts in your very own kitchen that have made Holding's bakery famous.

From the host of the beloved Netflix series *Time to Eat* and winner of *The Great British Baking Show* come over 100 time-smart recipes to tackle family mealtime. Nadiya Hussain knows that feeding a family and juggling a full work load can be challenging. *Time to Eat* solves mealtime on weeknights and busy days with quick and easy recipes that the whole family will love. Nadiya shares all her tips and tricks for making meal prep as simple as possible, including ideas for repurposing leftovers and components of dishes into new recipes, creating second meals to keep in the freezer, and using shortcuts—like frozen foods—to cut your prep time significantly. In *Time to Eat*, Nadiya teaches you to make recipes from her hit Netflix show, including Peanut Butter & Jelly Traybake, Instant Noodles, Egg Rolls, and zesty Marmalade Haddock. Each recipe also notes exactly how long it will take to prepare and cook, making planning easy. Helpful icons identify which recipes can be made ahead, which ones are freezer-friendly, and which ones can be easily doubled.

The wedding cake is one of the most extraordinary of the familiar objects of the Western world. In this unique contribution to the anthropology of food, Simon Charsley traces its fascinating history, from late medieval feasts and rites, through the Victorian wedding breakfast and into the present. He shows that the wedding cake provides a vivid illustration of the traditions and traditional values inherent in all food and demonstrates the part that material culture plays in the process of change.

