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Cartoon Cakes-Debbie Brown 2003-05-15 Cartoon Cakes is the eagerly awaited book from Debbie Brown, the UK's best-selling author of character and novelty cake books. Featuring favorite characters from Warner Bros., Hanna-Barbera and the Cartoon Network, this book will delight adults and children alike. From familiar, well-loved faces, such as Tom & Jerry and Bugs Bunny, who have been entertaining us for over 60 years, to more recent characters such as The Powerpuff Girls and Johnny Bravo, all are skillfully brought to life in Debbie Brown's delightful cake creations. Her enthusiasm is contagious and her charming designs capture the unique essence of each memorable character. The clear, easy-to-follow instructions and step-by-step photographs make this book accessible for both novice and expert cake decorators. Whatever your age, you will be caught up in the magical, fun and humorous world of Cartoon Cakes—whether you want to recreate Fred and Wilma Flintstone's prehistoric house or the ghostly castle where Scooby Doo and Shaggy had so many adventures, Marvin circumnavigating Mars in his spaceship or the many familiar faces traveling on the Looney Tunes train, then this is the book for you.

Butter Baked Goods-Rosie Daykin 2015-03-31 Butter Baked Goods began as a tiny bakery in Vancouver. Opened in 2007 by Rosie Daykin, the bakery is a pink-and-pistachio slice of heaven, its counters overflowing with irresistible treats. Not long after opening, word got out about the bakery's marshmallows, and Butter Baked Goods soon became known as the home of the very best gourmet marshmallow in North America, a delicious morsel that can now be found in more than 300 stores. The recipe for Butter's Famous Marshmallows is just one of the gems tucked inside the pages of this beautiful book. Other recipes include: SATURDAY MORNING CINNY BUNS & CHOCOLATE PISTACHIO POUND LOAF MAPLE SNICKERDOODLE SANDWICH COOKIES & DOUBLE CHOCOLATE TOFFEE BISCOTTI CHOCOLATE BERRY CHEESECAKE BARS & PUMPKIN CHOCOLATE CHIP BLONDIES BUTTER'S CLASSIC WHITE CAKE & APPLE CAKE WITH MAPLE SAUCE PEANUT BUTTER AND JELLY CUPCAKES & RED VELVET WHOOPIE PIES BUTTER'S LEMON MERINGUE TART & SOUR CREAM RHUBARB PIE CHOCOLATE HONEYCOMB BRITTLE & SURPRISE MOCHA FUDGE And a whole chapter dedicated to BUTTER CREAMS AND FROSTINGS, with Rosie's top tips for "spreading the love"! But don't be intimidated! Every recipe in Butter Baked Goods has simple instructions written in an accessible and easy-to-follow style, plus tips on how to stock your pantry and your toolbox with everything that you'll need to get started. Everyone can create Butter's delectable desserts—from grandmothers who have been baking all their lives to teenagers making their very first cupcakes. Rosie's baking is not about trickery, flamboyance, or hard-to-find ingredients, but about great-tasting, homemade treats that celebrate life's milestones: birthdays, Thanksgiving, Christmas, Easter, baby showers, bridal showers, or just that gloomy afternoon when you need a little pick-me-up. Butter Baked Goods showcases nostalgic home baking at its very best.

Cakemoji-Jenni Powell 2016-07-28 Everybody speaks emoji, but with this book, Cakemoji, we can now all eat emoji too. Over 50% of all sentences currently posted on instagram contain an emoji; it is the world's fastest growing language with the visual icons set to become the lead characters in an animated movie currently in production at Sony Pictures. We all have our favorite emojis that can now be brought to life in cake or cookie form. With clear instructions for the basic recipes and techniques and full step-by-step photographs to guide you through the cake and cookie decorating methods, this fun recipe book will soon have everybody pulling a slurpy face. But once you have learnt how to make the classic crying-laughing face emoji as a fondant-covered sponge or as an iced cookie, you can create almost any emoji you fancy.

Cooking for Kings-Ian Kelly 2009-05-26 A unique feast of biography and Regency cookbook, Cooking for Kings takes readers on a chef's tour of the palaces of Europe in the ultimate age of culinary indulgence. Drawing on the legendary cook's rich memoirs, Ian Kelly traces Antonin Carême's meteoric rise from Paris orphan to international celebrity and provides a dramatic below-stairs perspective on one of the most momentous, and sensuous, periods in European history-First Empire Paris, Georgian England, and the Russia of War and Peace. Carême had an unfailing ability to cook for the right people in the right place at the right time. He knew the favorite dishes of King George IV, the Rothschilds and the Romanovs; he knew Napoleon's fast-food requirements, and why Empress Josephine suffered halitosis. Carême's recipes still grace the tables of restaurants the world over. Now classics of French cuisine, created for, and named after, the kings and queens for whom he worked, they are featured throughout this captivating biography. In the phrase first coined by Carême, "You can try them yourself."

Sleepy Little Fox- 2016

Sensational Buttercream Decorating-Carey Madden 2014-04-17 Amazing, melt in your mouth Swiss-style buttercream is the perfect decorating tool. Swiss-style buttercream is the lightest, fluffiest icing, and is the icing of choice for professional and novice bakers alike because its luscious consistency makes it perfect for decorating cakes and cupcakes. Carey's inspired cake decorating projects show off wholesome, delicious buttercream to its best effect. From start to finish, Carey shares her years of professional decorating experience, guiding you through everything you need to know about slicing and filling cakes, mixing colors, writing inscriptions, serving and displaying cakes, and storing and transporting the finished works of art. Every delicious cake starts with an easy-to-follow recipe, and Carey provides several failsafe recipes for cakes, cupcakes, icings and fillings, including gluten-free and vegan options. And then the fun really starts, with her detailed, step-by-step explanations of icing techniques, decorating fundamentals and, best of all, 50 gorgeous cake decorating projects. Every step is accompanied by a color photo, ensuring that you'll be able to duplicate Carey's results and create a sensational cake for any occasion.

Börsenblatt für den deutschen Buchhandel- 1992-11-03

The Art of the Chocolatier-Ewald Notter 2011-01-18 A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter Covering the full spectrum of chocolate work-from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly-The Art of the Chocolatier is the most complete and comprehensive guide to chocolate-making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces. This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work. Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques The Art of the Chocolatier provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike.

Rocco's Healthy & Delicious-Rocco DiSpirito 2017-10-17 The James Beard Award-winning, #1 New York Times bestselling author, chef, and healthy living expert gives his fans what they have been clamoring for—a beautiful cookbook featuring more than 250 flavorful, mostly plant-based recipes for eating well every day. Over the last decade, Americans have become increasingly aware of the health benefits of eating whole foods. But while we're all looking to reduce our reliance on processed foods and eat fewer animal products, one thing has been missing: a cookbook that makes it easy and affordable (not to mention, delicious) to live a plant-based lifestyle. Enter celebrity chef and health crusader Rocco DiSpirito. He knows firsthand that a plant-based diet can deliver real results for weight loss and overall health, and he's on a mission to make healthy eating accessible to everyone once and for all. In Rocco's Healthy and Delicious, he offers more than 250 recipes featuring wholesome dishes that use fresh, local, organic ingredients. In Rocco's Healthy and Delicious, readers will find simple, everyday recipes for meals, snacks, desserts, smoothies and more. Start your day with Pomegranate Chia Oatmeal or a Strawberry Pistachio Breakfast Bar. Power up with a Chopped Salad with Avocado Crema or Coconut Cilantro Chicken Soup. Feast over Cauliflower Rice Risotto or Thai Curry Veggie Burgers. Indulge in Coconut Macaroons and No Bake Chocolate Chip Cookies. All of these recipes are plant-based, and most importantly: delicious. With beautiful photography, no-nonsense nutritional guidance, a pantry overview, and more, Rocco offers a real-life guide to eating real food.

Party With Sweet Treats-Norene Cox 2015-03-01 From April Fools Day fun to birthday bashes and graduation gatherings, this is a full collection of edible crafts that are sure to impress all your guests. The Nordic Baking Book-Magnus Nilsson 2018-10-15 The acclaimed chef featured in the Emmy-Award winning US PBS series The Mind of a Chef and the Netflix docuseries Chef's Table explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozier with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In The Nordic Baking Book, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. The 100 photographs in the book have been shot by Nilsson -

now an established photographer, following his successful exhibitions in the US. From the publisher of Nilsson's influential and internationally bestselling Fävikens and The Nordic Cookbook. Creative Color for Cake Decorating-Lindy Smith 2013-08-29 Learn how to choose and use colours creatively in your cake decorating projects with 10 amazing cake designs from Lindy Smith, author of the international bestseller The Contemporary Cake Decorating Bible. Discover how to adapt cake designs to your own colour schemes, how to take colour inspiration from objects and environments around you to create your own unique palettes, and how to use the food paste colours available to best effect on stunning decorated cakes. Includes 10 colour-themed chapters each with an amazing cake decorating design and additional cupcake or cookie projects in alternative colourways, to show how selecting different colours can dramatically change the feel of your design. Step-by-step illustrated instructions cover every stage of cake design, from baking cakes and mixing colours to sugar modeling and adding finishing touches - perfect for both beginner and experienced cake decorators alike! Featuring a fully comprehensive index of all of the food paste colours available from the main suppliers in the UK, and full instructions on how to alter their tone, hue and intensity to suit your cake decorating needs.

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Let Us All Eat Cake-Catherine Rühle 2014 Presents sixty gluten-free cake recipes—with alternatives given for vegan, dairy-free and nut-free renditions—including hummingbird cake, chocolate hazelnut cupcakes, pink princess cake, and Boston cream pie.

Lovely Layer Cakes-Peggy Porschen 2016-01-05 Containing over 30 recipes for delectable sponges, fillings, and toppings, Lovely Layer Cakes provides the inspiration for flavorful and foolproof baking. For better baking, Peggy divulges many of her golden rules for baking the perfect sponge, plus professional cheats and tricks for perfect cake decorating. Perhaps best of all, the book comes with two free food-safe cake stencils, featuring exclusive designs by Peggy Porschen herself so that you can effortlessly recreate her designs from the book. Deceptive Desserts-Christine McConnell 2016-03-22 "Cover and interior photographs by Christine McConnell"--Title page verso.

Baked-Matt Lewis 2011-12-12 As featured on The Martha Stewart Show and The Today Show and in People Magazine! Hip. Cool. Fashion-forward. These aren't adjectives you'd ordinarily think of applying to baked goods. Think again. Not every baker wants to re-create Grandma's pound cake or cherry pie. Matt Lewis and Renato Poliafito certainly didn't, when they left their advertising careers behind, pooled their life savings, and opened their dream bakery, Baked, in Brooklyn, New York, a few years back. The visions that danced in their heads were of other, brand-new kinds of confections. . . Things like a Malt Ball Cake with Milk Chocolate Frosting, which captures the flavor of their favorite Whoppers candies (and ups the ante with a malted milk ball garnish). Things like spicy Chipotle Cheddar Biscuits that really wake up your taste buds at breakfast time. Things like a Sweet and Salty Cake created expressly for adults who are as salt-craving ?as they are sweet-toothed. Which is not to say that Lewis and Poliafito sidestep tradition absolutely. Their Chocolate Pie (whose filling uses Ovaltine) pays loving homage to the classic roadside-diner dessert. Their Baked Brownies will wow even the most discriminating brownie connoisseur. And their Chocolate Chip Cookies? Words cannot describe. Whether trendsetting or tried-and-true, every idea in this book is freshly Baked.

Fairytales Cakes-Noga Hitron 2008 Delight that young prince or princess with a magically decorated, hand-baked cake based on their favourite beloved book. All the necessary inspiration and instructions are included, from fondant fundamentals to creating shapes and forms. A short synopsis of the related story accompanies the cake, along with vibrant color photographs.

Animation in Sugar-Carlos Lischetti 2015

Great Cake Decorating-Erin Gardner 2014 Threads Sew Smarter, Better, & Faster is a one-of-a-kind resource that's filled with more than 1,000 Threads-tested tips, shortcuts and ingenious solutions to sewing emergencies, all organised in an easy-to-access format for quick reference or more leisurely reading. The perfect reference for stitchers at any skill level, this book offers a wealth of information, from a basic lesson in how-to-thread-a-needle to sewing repairs, fitting techniques, and advanced tricks from tailors and couture workshops. Look under 'Fabric, Thread, & More' to find the perfect method for matching fabric-type to sewing project. Check the 'Fitting' chapter for clever ways to hem trouser legs evenly every time. There's even a section with sewing shortcuts just for quilters. Whether readers simply wish to replace a button, polish their sewing skills, or stitch an intricate pattern, Threads Sew Smarter, Better, & Faster is like having a friend and sewing expert at your fingertips.

Favorite Character Cakes-Debbie Brown 1999-04-01

Gorgeous & Gruesome Cakes for Children-Debbie Brown 2010-09-07 "Gorgeous and Gruesome Cakes for Children" features 30 fun and original birthday cake designs suitable for both boys and girls alike. With designs by the UK's bestselling sugarcraft modelling author, all the cakes are tasty, easy to create and will be the star of the show at any child's birthday party. The book begins with a comprehensive section on getting started with cake decorating, including useful advice on the basic tools and equipment needed. There are also delicious cake recipes, providing the all-essential base to the added decorations. With such a compelling mix of pretty and horrible designs, whether they're into monsters or princesses there's something for all children here. Girls will love the gorgeous Frog Prince and Cinderella's Glass Slipper cake, whilst boys will find the gooey Alien Egg or gruesome Swamp Monster simply irresistible!

Emi and the Rhino Scientist-Mary Kay Carson 2007 While looking for the world's smallest rhino in the Sumatran jungle, a scientist comes upon her rare find who, to her amazement, walks out of the brush and straight up to meet her in this touching tale about one scientist's efforts to save an endangered animal from extinction through her work at the Cincinnati Zoo.

Bake To Impress-Christian Hümb's 2016-07-01 Bored of regular baking? Looking for new challenges? Discover a whole new world of baking creativity with Bake To Impress. Let award-winning baker Christian Hümb's take your baking to the next level with exceptional and exciting cake and dessert recipes from macarons to muffins and beyond. Impress your friends with over 100 classic and innovative cake recipes to create mouth-watering desserts every time. From favourites such as chocolate chip cookies to delicious new trends including cronuts and salted caramel, Bake To Impress is a beautiful guide to inspire your baking creativity. Perfect for hobby bakers seeking new challenges or anyone looking for baking inspiration, Bake To Impress is a true show-stopper.

Easy Vegan Baking-Daniela Lais 2018-10-09 Want tasty vegan, vegetarian, eggless, or dairy-free bakes? This book is packed with vegan baking recipes that are quick, simple, and delicious. Packed with savory and sweet ideas for vegan desserts, breads, and even mains such as dairy-free pizza and eggless quiche, every recipe uses straightforward techniques and easy-to-source ingredients, and has a beautiful photograph to tempt your taste-buds. Authors Jérôme Eckmeier and Daniela Lais are longtime vegans with a passion for cooking, teaching you to bake irresistibly good treats such as gooey vegan brownies, light and fluffy vegan pancakes and eggless cakes, or a smooth and creamy vegan "cheesecake." Use their clever tips to avoid disappointing, dry, or unrisen results, and follow their instructions to make your own everyday vegan substitutions for mainstream baking ingredients such as cream cheese and buttermilk. With Jérôme and Daniela's reassuring guidance, even beginning bakers will triumph in the kitchen. So whether you're thinking about going vegan, are a longtime vegan or vegetarian, are egg- or dairy-free because of food allergies, or are simply looking for healthier alternatives to your favorite treats--look no further than Easy Vegan Baking.

The Cake Book-Jemma Wilson 2014 Jemma Wilson from Crumbs & Doilies is the cupcake queen of Food Tube. Featuring four chapters of beautiful seasonal recipes, plus the need-to-know basics, this book has all the essentials for amazing baking all year round. To watch Cupcake Jemma in action, check out her videos as well as loads more recipes, tips and techniques from the Food Tube family at: youtube.com/jamieoliver.

Molly on the Range-Molly Yeh 2016-10-04 In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog My Name is Yeh, Molly on the Range chronicles her life through photos, more than 120 new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, Molly on the Range will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time.

Mole-Luis Murschetz 1973

The Elements of Dessert-Francisco J. Migoya 2012-10-12 In The Elements of Dessert, renowned pastry chef Francisco Migoya, professor at The Culinary Institute of America, takes you on a guided tour through the innovative flavors, ingredients, and techniques in the thrilling world of desserts.É He begins with the fundamental elements--such as mousses, doughs, and ganaches-- revealing in each recipe how to incorporate these building blocks into inventive, unforgettable delicacies.É Chef Migoya then explores basic pastry methods and dessert and

menu composition principles in 200 recipes and variations in the essential groups of pre-desserts, plated desserts, dessert buffets, passed-around desserts, and cakes and petits fours. È Inspirational and instructive photographs display steps, techniques, and finished desserts. È

Amazing Decorated Cakes-Australian Women's Weekly Weekly 2015-09-01 Beginner, intermediate and advanced cake decorators will love this book. Full of innovative modern ideas, there are hints, tips and step-by-step pictures to guide the reader through the stages of each cake and charts to make the perfect sized cake for any occasion.

1 Batter, 50 Cakes-Gina Greifenstein 2003 The Quick & Easy series features small, compact cookbooks, emphasizing everyday--quick and practical--cooking. Readily available ingredients are used to produce mouthwatering and visually appealing dishes for daily meals. The books feature contemporary content. Well-designed layouts, and beautiful color photography throughout. A useful table leads each book, doubling as both a table of contents and recipe description. Information such as number of calories, recipes with big portions, take-along food, fast recipes, and ultra-simple recipes, are highlighted. Helpful hints and cooking tips punctuate the text offering sensible strategies for everyday eating. 50 easy palate-pleasers from one simple batter render cakes for every occasion. This Quick & Easy book provides readers with fresh decorating ideas and alternatives to traditional frosting. Whether you need a coffee cake for a mid-morning pick-me-up, or a showstopper for a formal gathering, 1 Batter, 50 Cakes provides ample ideas for all.

Cakes for the Boys-Helen Penman 2012

Plenty-Yotam Ottolenghi 2011-12-22 With his fabulous restaurants and bestselling Ottolenghi Cookbook, Yotam Ottolenghi has established himself as one of the most exciting talents in the world of cookery and food writing. This exclusive collection of vegetarian recipes is drawn from his column 'The New Vegetarian' for the Guardian's Weekend magazine, and features both brand-new recipes and dishes first devised for that column. Yotam's food inspiration comes from his strong Mediterranean background and his unapologetic love of ingredients. Not a vegetarian himself, his approach to vegetable dishes is wholly original and innovative, based on strong flavours and stunning, fresh combinations. With sections devoted to cooking greens, aubergines, brassicas, rice and cereals, pasta and couscous, pulses, roots, squashes, onions, fruit, mushrooms and tomatoes, the breadth of colours, tastes and textures is extraordinary. Featuring vibrant, evocative food photography from acclaimed photographer Jonathan Lovekin, and with Yotam's voice and personality shining through, Plenty is a must-have for meat-eaters and vegetarians alike.

Sovereign-C. J. Sansom 2012-06-26 Book 3 in the highly acclaimed Matthew Shardlake mystery series, now available from Vintage Canada. Autumn, 1541. King Henry VIII has set out on a spectacular Progress to the North

to attend an extravagant submission by his rebellious subjects in York. Already in the city are lawyer Matthew Shardlake and his assistant, Jack Barak. As well as legal work processing local petitions to the King, Shardlake has reluctantly undertaken a special mission for Archbishop Cranmer--to ensure the welfare of an important but dangerous conspirator who is to be returned to London for interrogation. But the murder of a York glazier involves Shardlake in deeper mysteries, connected not only to the prisoner in York Castle but to the royal family itself. And when Shardlake and Barak stumble upon a cache of secret documents which could threaten the Tudor throne, a chain of events unfolds that will lead to Shardlake facing the most terrifying fate of the age...

The German Cookbook-Alfons Schuhbeck 2018-10-08 The only comprehensive collection of German recipes - from authentic traditional dishes to contemporary cuisine Germany is made up of a series of distinct regional culinary cultures. From Hamburg on the north coast to Munich in the Alpine south, and from Frankfurt in the west to Berlin in the east, Germany's cities and farmland yield a remarkable variety of ingredients and influences. This authoritative book showcases this diversity, with 500 recipes including both beloved traditional cuisine and contemporary dishes representing the new direction of German cooking - from snacks to desserts, meat, poultry, and fish, to potatoes, dumplings, and noodles. An introduction showcasing the culinary cultural history of the country introduces the origins of the classic recipes. These recipes have been tested for accuracy in a home kitchen, making them fully accessible to a wide range of cooking abilities. Icons indicate everything from vegetarian, gluten-, and dairy-free options to recipes with five ingredients or fewer and simple one-pot dishes. The German Cookbook is the latest in Phaidon's bestselling series of authoritative cookbooks on global cuisines. The Eat-Clean Diet Cookbook 2-Tosca Reno 2011-05-17 The best-selling Eat-Clean Diet series has helped millions of people around the world lose weight and get healthy, one recipe and one meal at a time. Readers wanted more recipes and Tosca delivers with over 150 brand-new, mouthwatering recipes, all nutritious, easy-to-prepare and designed to help you shed unwanted fat and get the body of your dreams. Gorgeous full-color photos for each recipe throughout!

Children's Character Cakes-Debbie Brown 2009

Beginner's Guide to Cake Decorating-Murdoch Books Test Kitchen 2007 Beginner's Guide to Cake Decorating will show even those who have never baked and decorated a cake before in their lives how to make beautiful cakes.

Cuoco Napoletano-Terence Scully 2000 Feasting as a window into medieval Italian culture

Hello Cupcake!-Leila Lindholm 2012 Features recipes for the baked goods that can be served at any special occasion, and offers ideas for adding creative twists to garnishes, toppings, fillings, and batters.