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LOGAN MOORE

[Preppy Kitchen](#) Race Point Publishing

Feast is written to stand alongside Nigella's classic and best loved book, *How to Eat*. Comprehensive and informed, this stunning new book will be equally at home in the kitchen or on the bedside table. A feast for both the eyes and the senses, written with Nigella Lawson's characteristic flair and passion, *Feast: Food that Celebrates Life* is a major book in the style of her classic *How to Eat*, applying Nigella's "Pleasures and Principles of Good Food" to the celebrations and special occasions of life. Essentially about families and food, about public holidays and private passions, about how to celebrate the big occasions and the small everyday pleasures — those times when food is more than just fuel — *Feast* takes us through Christmas, Thanksgiving and birthdays, to Passover and a special Sardinian Easter; from that first breakfast together to a meal fit for the in-laws; from seasonal banquets of strawberries or chestnuts to the ultimate chocolate cake; from food for cheering up the "Unhappy Hour" to funeral baked-meats; from a Georgian feast to a love-fest; from Nigella's all-time favourite dish to a final New Year fast. Evocative, gorgeous, refreshingly uncomplicated and full of ideas, *Feast* proclaims Nigella's love of life and great food with which to celebrate it. Packed with over 200 recipes from all over the world — and from near home — with helpful menus for whole meals, and more than 120 colour photographs, *Feast* is destined to become a classic.

[Once Upon a Chef: Weeknight/Weekend](#) Grand Central Publishing

The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg *Life is what you bake it - so bake it sweet!* Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

[Hello, Cookie Dough](#) Harper Horizon

Wholesome, yummy.... joyously healthy. - Sunday Times The Leon motto is 'naturally fast food', and this bite-sized collection is full of ideas for quick-to-table suppers. From Natasha's Chicken Fajitas and Tom's Red Pesto Surprise to the Perfect Pepper Steak, each tasty, healthy and fast recipe will take you less than 30 minutes to prepare. Quick desserts such as Henry's Salted Caramel Bananas are also included.

[Ottolenghi Simple](#) Knopf

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, *Smitten Kitchen*, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the

site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

[Pastry Love](#) Penguin

Create your own delicious, gorgeous, and professional-quality candies with *The Sweet Book of Candy Making*. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with *The Sweet Book of Candy Making!*

[The Barefoot Contessa Cookbook](#) Sterling Epicure

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind *Two Peas & Their Pod* TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

[Fruit Cake](#) Simon and Schuster

It's a Wonderful Life: The Official Bailey Family Cookbook brings George and Mary Bailey's Christmas recipes and traditions into your home, making the holiday spirit of the classic film come to life! Celebrate the holiday spirit of Bedford Falls with *It's a Wonderful Life: The Official Bailey Family Cookbook!* Just in time for the movie's 75th anniversary, this cookbook is perfect for anyone who has ever wanted to spend Christmas with the Bailey family, featuring cuisine directly inspired by the beloved film. 50+ RECIPES: Recipes such as Oven-Braised Corned Beef with Mustard Sauce, Clarence's Angel Food Cake, and classic mulled wine are sure to make your festivities a hit among family and friends. CRAFTS AND ENTERTAINING TIPS: Includes ideas for holiday crafting, and tips for how to throw the ultimate vintage Christmas party. CAPTURE THE SPIRIT OF BEDFORD FALLS: If you've ever wanted to celebrate an old-fashioned Christmas in Bedford Falls, now you can. Create a celebration that will make you and your guests feel like you've spent the holidays with George,

Mary, and their friends and neighbors in Bedford Falls. STUNNING FOOD PHOTOGRAPHY: Appetizers, sides, entrees, desserts, and drinks are all photographed to reflect the warm and cozy spirit of Christmas in Bedford Falls. CREATE A NEW TRADITION: Pair a meal from It's A Wonderful Life: The Official Bailey Family Cookbook with a reading of It's a Wonderful Life: The Illustrated Holiday Classic storybook.

Simon and Schuster

JAMES BEARD AWARD FINALIST • The New York Times bestselling collection of 130 easy, flavor-forward recipes from beloved chef Yotam Ottolenghi. In Ottolenghi Simple, powerhouse author and chef Yotam Ottolenghi presents 130 streamlined recipes packed with his signature Middle Eastern-inspired flavors, all simple in at least (and often more than) one way: made in 30 minutes or less, with 10 or fewer ingredients, in a single pot, using pantry staples, or prepared ahead of time for brilliantly, deliciously simple meals. Brunch gets a make-over with Braised Eggs with Leeks and Za'atar; Cauliflower, Pomegranate, and Pistachio Salad refreshes the side-dish rotation; Lamb and Feta Meatballs bring ease to the weeknight table; and every sweet tooth is sure to be satisfied by the spectacular Fig and Thyme Clafoutis. With more than 130 photographs, this is elemental Ottolenghi for everyone.

Chef Junior Quarry Books

Sometimes all you need is a little spark of inspiration to change up your regular cooking routine. The Love & Lemons Cookbook features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. The beloved Love & Lemons blog has attracted buzz from everyone from bestselling author Heidi Swanson to Saveur Magazine, who awarded the blog Best Cooking Blog of 2014. Organized by ingredient, The Love & Lemons Cookbook teaches readers how to make beautiful food with what's on hand, whether it's a bunch of rainbow-colored heirloom carrots from the farmers market or a four-pound cauliflower that just shows up in a CSA box. The book also features resources to show readers how to stock their pantry, gluten-free and vegan options for many of the recipes, as well as ideas on mixing and matching ingredients, so that readers always have something new to try. Stunningly designed and efficiently organized, The Love & Lemons Cookbook is a resource that you will use again and again.

Little Leon: Fast Suppers Clarkson Potter

Allegra's visions lead the team on a trail across the world, to a disaster that is not all that it seems. The infamous Lord Langcourt hasn't given up on his quest to kill the last surviving Oracle of Delphi, and Allegra must evade his attempts, all while trying again to avoid an armageddon-like disaster event. When help does come, Allegra must decide if she can take the risk to trust. But in the bigger picture, such a leap of faith is minute, especially when considering Allegra also seeks the truth of who she is and when she comes from. Still, the truth is much stranger than it seems, and Allegra must gather both her strength and her team in order to see it to the end. No matter the cost.

Shadow Sight Ten Speed Press

In 2012 over 6.5 million viewers watched Shelina triumph in the MasterChef final: with her instinctive spicing and intense flavours, she brought Mauritian food to TV for the first time, inspiring legions of home cooks to try out her recipes at home. Mauritius is a melting pot of cultures and Shelina's food reflects that, encompassing Creole, French, Indian, African, British and Chinese influences. From Gajaks, street food such as chilli cakes and daal puri (flatbreads with split peas), to vegetarian chickpea and sweet potato curry and black lentil fricassée, there is an emphasis on freshness and subtle spicing. The island's French heritage can be seen in classic Mauritian dishes such as Lamb 'La Daube', aubergine toufé and king prawn rougaille. Many of the curries, pulses and rice dishes are vegetarian and gluten-free. Plus, from the 'Mango Queen', there are enticing desserts including mango creme brûlée and spiced tea rum baba. Sunshine on a Plate showcases the food of this beautiful island in Shelina's unique home cooking. With family-friendly, time-saving recipes and beautiful photography on location in Mauritius, this book will make Shelina a true star of the cookery world.

Go Dairy Free Little Leon: Brownies, Bars & Muffins

Safe-to-eat cookie doughs and baked treats from the creator of the world's first edible cookie dough shop Finally, you can eat cookie dough how you've always craved it: straight from the mixing bowl! In her rule-breaking first book, Kristen Tomlan, the Queen of Cookie Dough, spills her secrets about how to make cookie dough safe-to-eat and all of the best ways to enjoy it. Kristen is sharing 110 decadent recipes—a mix of fan favorites from her famous New York City confectionery and never-before-seen creations—each with an innovative twist. HELLO, COOKIE DOUGH is filled with recipes for cookie dough lovers at every age and skill level. All 40 flavors, spanning the classic to the wildly creative, are ready to eat off the spatula OR can be baked into perfect, chewy cookies. Kristen's baked creations are equally tempting, with treats like cookie dough-stuffed cinnamon rolls, deep dish skillet cookies, and molten cookie dough cupcakes. Sprinkled throughout are her tips on perfecting your confections plus easy swaps to make the recipes gluten-free or vegan. Since cookie dough is best when shared, Kristen is serving up inspiration for all your party needs, including ideas for baby showers, weddings, ice cream parties, and the all-important girls' night in. This is the unconventional baking book every person with a sweet tooth will love. Join Kristen on her mission to make cookie dough all about joy, transforming this once-forbidden treat from a "no-no" to HELLO!

Leon Random House

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.

Feast Random House

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and

Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

What Good Cooks Know Conran Octopus

A great breakfast or brunch has always been at the heart of the Leon experience and this irresistible compact collection of naturally fast recipes will make your tastebuds sing. From a Breakfasty Banana Split and a Mini Knickerbocker Glory to luxurious wheat-free Saturday Pancakes, every day will get off to a fabulously energetic Leon-style start.

Two Peas & Their Pod Cookbook Conran

A richly illustrated celebration of the best in traditional American cookery presents a host of favorite recipes for such classic dishes as Maryland Crab Dip, Southern Fried Chicken, New England Clam Chowder, Bear Mountain Butternut Soup, Boston Creme Pie, Barbecued Pulled Pork, Huevos Rancheros, and Egg Foo Yong, accompanied by historical sidebars on the history of American cuisine.

Jane's Patisserie Clarkson Potter

In Sweet Celebrations the woman InStyle called “New York's reigning cake diva” shares her recipes, designs, techniques, and tips in a gloriously illustrated book. Bon Appétit called master baker and decorator Weinstock “the Leonardo da Vinci of wedding cakes,” and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life's festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. Sweet Celebrations includes cakes for birthdays, anniversaries, bon voyage send-offs, victory parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. Sweet Celebrations is a must-have volume for home and professional bakers who want to make and serve cakes that taste as good as they look.

Happy Leons: Leon Happy Fast Food Conran

After more than 20 years of obsessive research and testing, America's Test Kitchen has literally written the book on how to master your kitchen. Logically organized and packed with step photography, this will be the ultimate one-stop resource for both shopping and cooking. Have you ever wished that your kitchen came with instructions? Let the experts at America's most trusted test kitchen show you the ropes in this new illustrated compendium of techniques, tips, tricks, recipes, and reviews for the home cook. This is a handbook for everyone, beginner to expert, that is not only useful but also entertaining, thought-provoking, and utterly unique. It will appeal to longtime fans of the magazine who want to see behind the scenes as well as to novice cooks who want to get everything right in the kitchen from the beginning. Never before has America's Test Kitchen revealed the secrets behind our extensive testing procedures and exacting recipe development process; in this new book, come behind the scenes to see how we pick the best equipment and ingredients and create the most foolproof recipes out there. With dozens of equipment recommendations, hundreds of ingredient entries, mini lessons on basic cooking skills and useful kitchen science, plus illustrated step-by-step instructions for 50 of our most essential recipes.

It's Not Just Cookies Simon and Schuster

Every parent knows how difficult it is to get to get kids eating happily and healthily. Catherine McCord has the answer: Weelicious! Creator of the wildly popular blog Weelicious.com, Catherine, who honed her cooking skills at Manhattan's Institute of Culinary Education, strongly believes in the “one family/one meal” idea—preparing a single, scrumptious meal the entire family can sit down and enjoy together rather than having to act as “short order cook” for kids who each want something different. In Weelicious, she offers dozens of recipes and tips for creating quick, easy, healthy, and fun food that moms, dads, and young children of any age will absolutely adore—from the most persnickety infants to the pickiest grade-schoolers.

The Secret of the Ages Abrams

If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside: • More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings • A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more • Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips • A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health • An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition • Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations • Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances • Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

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