

# Desserts 100 Best Recipes From Allrecipescom

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## HEAVEN HARLEY

**100+ Delicious Ways to Savor the Best of Every Season: A Baking Book** Simon and Schuster  
 NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show *Gourmet Makes* offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious “There are no ‘just cooks’ out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people.”—Claire Saffitz  
 Claire Saffitz is a baking hero for a new generation. In *Dessert Person*, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do's and don'ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.  
*Shivesh Bhatia's Desserts for Every Mood* Rizzoli Publications  
 Create bakery-quality treats at home with this collection of easy recipes Skip past those boxed mixes at the grocery store, and make a variety of delicious desserts from the comfort of your own kitchen! This beginner's baking book is packed with super simple recipes for classic favorites and creative new flavor combinations, from Red Velvet Cupcakes to Raspberry-Rhubarb Pie. What sets this book apart from other dessert cookbooks: Baking for beginners--Learn everything you need to ensure baking success, including how to set up your kitchen, read a baking recipe, measure ingredients properly, and avoid common mistakes. Truly easy recipes--Discover step-by-step instructions and pro tips to help you build up your baking skills and get the most out of each recipe. A diverse range of desserts--Satisfy every craving with a tasty mix of baked goods and no-bake treats, including cookies, cakes, pies, cobblers, puddings, frostings, and much more. Create bakery-quality sweets at home with this top choice in baking cookbooks for beginners.  
*Food52 Baking* Allen & Unwin  
 Desserts from Scratch as Simply as Possible When dinner is over and you're craving something sweet to end the day, this is the cookbook you'll want to have at your fingertips for dozens of

delicious ideas. With only a handful of common pantry ingredients and 5 to 15 minutes of hands-on prep, you can pull together a special dessert in very little time at all. If you're a chocolate lover, you'll be in heaven with Triple Chocolate Pound Cake—a tender chocolate Bundt cake that's filled with chocolate pieces and drizzled with an exquisite dark chocolate ganache. Or try Seven-Minute Dark Chocolate Pudding, a rich and creamy dessert that puts store-bought puddings to shame. If you have berries stashed in the freezer and 5 minutes, the smell of Berries and Cream Cobbler bubbling away in the oven will draw all your family members, spoons in hand. When you have last-minute guests, the Peach Upside-Down Cake will look and taste like you spent a lot more time in the kitchen than you actually did. For a bite-size indulgence with that irresistible sweet and salty combo, look no further than Caramel-Pretzel Cookies—you can't have just one. There is something here for every craving, from cakes to crisps, cookies to cobblers, bars to ice cream, and beyond. With this cookbook, a made-from-scratch dessert is achievable even when you only have a few minutes to spare. Complete your collection with these other books in Mary Younkin's highly-rated weeknight cooking series: - *The Weeknight Dinner Cookbook* - *The Weekday Lunches & Breakfasts Cookbook*

**100 Desserts to Die For** Hardie Grant Publishing  
 Gorgeous seasonal fruits abound in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's *Fruit Desserts* celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long.

**100 Great Dessert Recipes** Houghton Mifflin Harcourt  
 Cookbook author and professional pastry chef Claes Karlsson has gathered together delicious recipes for his very best cakes, pastries, cookies, and puddings. All of these treats are equally well-suited for a fancy party or rounding off a simple coffee break. Ranging from the divinely simple to the stunningly sophisticated, the sweets in *The Big Book of Desserts and Pastries* will become your go-to recipes for every occasion! Some of the delectable treats you'll master include: Vanilla Panna Cotta with Raspberry Syrup Cinnamon Waffles with Apple Cream Chocolate Mousse with Caramel and Almonds Vanilla Cakes with Lemon Curd Coffee Cheesecake Mixed Berry and Vanilla Crumble Chocolate Sandwich

**Cookies** There is also an entire chapter devoted to basic recipes, like frostings, sauces, and edible decorations, so you can begin to experiment with different combinations and create your own amazing desserts! Beautiful full-color photographs illustrate the recipes, inspiring you to take your baking skills to new heights. Guided by the knowledge and techniques of this master pastry chef, you will find these recipes a joy to make and a delight to consume!

Ten Speed Press

There are good recipes and there are great ones—and then, there are genius recipes. Genius recipes surprise us and make us rethink the way we cook. They might involve an unexpectedly simple technique, debunk a kitchen myth, or apply a familiar ingredient in a new way. They're handed down by luminaries of the food world and become their legacies. And, once we've folded them into our repertoires, they make us feel pretty genius too. In this collection are 100 of the smartest and most remarkable ones. There isn't yet a single cookbook where you can find Marcella Hazan's Tomato Sauce with Onion and Butter, Jim Lahey's No-Knead Bread, and Nigella Lawson's Dense Chocolate Loaf Cake—plus dozens more of the most talked about, just-crazy-enough-to-work recipes of our time. Until now. These are what Food52 Executive Editor Kristen Miglore calls genius recipes. Passed down from the cookbook authors, chefs, and bloggers who made them legendary, these foolproof recipes rethink cooking tropes, solve problems, get us talking, and make cooking more fun. Every week, Kristen features one such recipe and explains just what's so brilliant about it in the James Beard Award-nominated *Genius Recipes* column on Food52. Here, in this book, she compiles 100 of the most essential ones—nearly half of which have never been featured in the column—with tips, riffs, mini-recipes, and stunning photographs from James Ransom, to create a cooking canon that will stand the test of time. Once you try Michael Ruhlman's fried chicken or Yotam Ottolenghi and Sami Tamimi's hummus, you'll never want to go back to other versions. But there's also a surprising ginger juice you didn't realize you were missing and will want to put on everything—and a way to cook white chocolate that (finally) exposes its hidden glory. Some of these recipes you'll follow to a T, but others will be jumping-off points for you to experiment with and make your own. Either way, with Kristen at the helm, revealing and explaining the genius of each recipe, *Genius Recipes* is destined to become every home cook's go-to resource for smart, memorable cooking—because no one cook could have taught us so much.

**Simply . . . Gluten-free Desserts** Simon and Schuster  
 Presenting 100 of the very best dessert recipes, this book features approximately 25 full-color photos to show the beauty of these delights. All recipes were tested and approved in the Ladies' Home Journal Test Kitchen and include preparation and

cooking time. Low-fat and/or low-calorie recipes are highlighted. Concealed Wire-o binding.

**Ready for Dessert** Clarkson Potter

A tempting assortment of one hundred terrific dessert dishes features easy-to-prepare recipes for cakes and cupcakes, pies and tarts, cookies and bars, frozen treats, and other confections to provide a sweet treat to end a meal.

**Martha Stewart's Fruit Desserts** Allrecipes

A collection of old-fashioned desserts, updated for today's tastes, includes profiles of various chefs, their recollections of favorite desserts, and excerpts from related literature.

**The Weeknight Dessert Cookbook** Rodale

Treat Yourself! As a trained pastry chef, Dana never fails to take classic, crave-able desserts to a whole new level— including her Mookies (a macaron baked inside a cookie) that people line up to try. Now, you can make them—and 99 other incredible desserts from Dana's collection—in the comfort of your own kitchen.

Organized by flavor, including Cookie Dough, Death by Chocolate and Taste the Rainbow, there's a dessert for every craving.

Recipes include: Cereal Bowl Cookies The Perfect 10 Chocolate Brownies Frosted Flakes No-Bake Cheesecake Red Velvet Donuts Anytime, Anywhere Double-Stuffed Cookies Tiramisu Whoopie Pies S'mores Cinnamon Rolls Cookie Dough Macarons Each recipe is jam-packed with incredible flavor (and includes an eye-catching photo), and Dana's easy-to-follow instructions make them a breeze to prepare at home. With this breakout cookbook, you'll enjoy all the decadent, over-the-top desserts that made Dana's Bakery famous without having to wait in line.

**Dozens of Recipes for Gourmet Sweets and Sauces** Ten Speed Press

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

**How to Bake Anything Gluten Free (From Sunday Times Bestselling Author)** Ten Speed Press

A former pastry chef introduces one hundred made-from-scratch, quick-and-easy recipes for sweet treats that anyone can prepare in a half hour or less, including such tantalizing delicacies as Molten Chocolate Cherry Cake, Homemade Mallomars, and Bourbon Brown Sugar Fudge. Original.

**Dessert Express** Createspace Independent Publishing Platform  
The first-ever collection of prizewinning Bake-Off dessert recipes For more than 50 years, the Pillsbury Bake-Off Contest has showcased the most delicious, exciting and uniquely American recipes our country's home cooks have to offer. Now this all-in-one collection of desserts from this legendary event brings you the most sought-after cakes and tortes, pies and tarts, cheesecakes and puddings, cobblers and crisps, pastries and more! Pillsbury Best of the Bake-Off Desserts gives you more than 100 prizewinning recipes so you can re-create these dazzling desserts in your own kitchen. From 1957's French Silk Chocolate Pie that's now an American icon, to the Tunnel of Fudge Cake that became a household name in 1966, to the Oats 'n Honey Granola

Pie that took home the \$1 million Grand Prize in 2004, these recipes are sure to win top honors from your friends and family. Inside you'll find: 108 easy-to-follow recipes and 39 full-color photos to tempt your taste buds. A history of the Bake-Off Contest and the fascinating evolution of desserts through the decades. For each recipe, the contestant's name, city, contest year and prize received. Plenty of inspiration to come up with your own \$1 million creation! For more great recipes visit pillsbury.com  
**More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More!** HarperCollins  
Chef Chloe, the first vegan winner of Cupcake Wars, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, Chloe's Vegan Desserts, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York-Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including Chloe's Cupcake Wars' Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cupcakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, Chloe's Vegan Desserts will be your new vegan dessert bible.

**100 Mouthwatering Easytoprepare Recipes** Ten Speed Press  
Shares dozens of recipes that are naturally gluten-free rather than dependent on substitutes, providing numerous grain-free options and instructions for preparing such confections as No-Bake Chocolate Truffle Cake, Lemon-Lime Cupcakes and Red Velvet Whoopie Pies. 25,000 first printing.

**Chloe's Vegan Desserts** John Wiley & Sons

Create Heartwarming Sweets All Year Long Photo of Every Recipe. There's nothing more comforting than a homemade dessert—and this collection is filled with easy and delicious recipes for cozy sweet treats. Enjoy Vanilla-Ginger Pear Crumble or Orange Marmalade Crème Brûlée by the fireside, or serve a soothing slow-cooker dessert to guests, like Hot Fudge Sundae Cake or Caramel-Maple Pears. You'll find all your favorite cold-weather desserts right here.

**100 Sweet Treats You Can Make in 30 Minutes Or Less** Taunton

For more than 50 years, Bon Appetit magazine has been seducing readers with to-die-for desserts. From quick homestyle cookies to unforgettable special-occasion finales such as spiced chocolate torte wrapped in chocolate ribbons, Bon Appetit showcases meticulously tested recipes that turn out perfectly—every time. Now, culled from Bon Appetit's extensive archives and including never-before-published recipes, Bon Appetit Desserts promises to be the comprehensive guide to all things sweet and wonderful. Authored by Bon Appetit editor-in-chief Barbara Fairchild, Bon Appetit Desserts features more than 600 recipes—from layer cakes to coffee cakes, tortes and cupcakes to pies, tarts, candies, puddings, souffles, ice cream, cookies, holiday desserts, and much, much more. Certain to inspire both experienced home

cooks and those just starting out in the kitchen, each recipe is designed to ensure the dessert preparation process is as enjoyable as the finished result. Bon Appetit Desserts is destined to be the definitive, comprehensive, invaluable dessert resource. "This is a gorgeous book that makes me want to make everything—no, taste everything—inside! This is a must-have for every baker, cook, and sweet freak in your life." --Elizabeth Falkner, chef and owner of Citizen Cake and Orson "At last, a collection of Bon Appetit's most treasured dessert recipes, thoroughly tested as always, beautifully illustrated, and, of course, wonderfully delicious. You'll reach for this book each time sweets are on your menu, but you'll come back to it just as often for its myriad tips; great chapters on ingredients, equipment, and techniques; and the many detailed and easy-to-grasp how-tos. It's truly a one-stop book for all of us who love baking." --Dorie Greenspan, author of Baking: From My Home to Yours and Around My French Table "Bon Appetit Desserts is filled with exactly the kind of sweets I like to make: inviting, unpretentious, and easy to love, but also innovative enough to turn a few heads. And the best part is, Bon Appetit Desserts is not only about recipes. With chapters on ingredients, equipment, and techniques, plus a slew of tips from the Bon Appetit test kitchens, it's also a mini-education. Oh, in case you aren't sold yet, I have ten words for you: Banana Layer Cake with Caramel Cream and Sea Salt-Roasted Pecans." --Molly Wizenberg, author of A Homemade Life: Stories and Recipes from My Kitchen Table

**Dessert Person** Simon and Schuster

Sweet and creamy desserts are one of life's little pleasures and here are 100 glamorous, decadent, utterly delicious recipes to tempt you. The recipes are packed with tips, shortcuts and good advice and are guaranteed to impress your guests. There is a sweet treat for every occasion in this stunning collection of inventive, uncomplicated desserts that are perfect for sharing with family and friends.

**Top 100 Dessert Recipes** Page Street Publishing

VEGAN DESSERTS EVEN NON-VEGANS WILL LOVE! Those that think going vegan consists of eating only fruits, vegetables and soybean will be surprised at just how appealing vegan food can be. Many food manufacturers are making vegan dessert ingredient alternatives taste even more delicious than regular desserts. Many people actually prefer the taste of vegan desserts. There are so many vegan desserts: Vegan cookies, non-dairy ice-cream, cakes, cupcakes, pies, the list goes on. Vegan Desserts Cookbook contains some truly delicious-tasting dessert recipes that will establish your love for the vegan diet and veganism. Whether you're vegan, lactose intolerant, diabetic, or looking to lose weight, these indulgent vegan dessert recipes are sure to satisfy. Vegan desserts, vegan dessert cookbook, vegan dessert book, vegan desserts cookbook, vegan cookbooks, vegan cookbook, vegan cookbooks for beginners, easy vegan cookbook, vegan deserts, vegan desert cookbook, vegan desserts book, vegan dessert recipes.

**100 Delicious Heritage Recipes from the Farm and Garden** Harmony

Following a Paleo Diet does not mean that you have to give up on your favorite desserts and treats. Readers will be able to stay true to the paleo lifestyle with this fantastic collection of paleo desserts. Author Adriana Harlan shows readers how easy it is to treat yourself and still maintain good health. All the recipes in Paleo Desserts For Dummies are paleo/primal friendly and are made with nourishing, whole foods with no added refined sugars, gluten, grains and soy. Featuring 125-135 recipes (including a handful on Dummies.com), giving into primal cravings has never been easier! Recipes include: chocolate cake, blueberry muffins, thick and creamy mint chocolate milkshake, moist chocolate chip bread, no-bake chocolate-chip cookie dough brownies, maple-walnut ice cream, cookie dough Oreo cookies, coconut chocolate cake, lemon brownies with coconut lemon glaze, plus holiday treats such as chocolate pumpkin pie, Halloween ghost truffles and a fudgy peppermint bark.

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