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# Chocolate Cake Recipes The Ultimate Chocolate Cake Recipe Cookbook

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Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

Seriously Bitter Sweet

From The Dark Chocolate Cake Cookbook To The Table

BraveTart: Iconic American Desserts

The New York Times Cooking No-Recipe Recipes

A Chocoholic's Guide to Chocolate Cake: 30 Diverse and Delicious Recipes to Make  
the Ultimate Chocolate Cake

The Ultimate Shortcut Cookie Book

[A Cookbook]

88 Tasty 5-Minute Chocolate Cake Recipes

An Astonishing Array of Chocolate Enchantments

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Perfect Cakes  
Over 80 Delicious Recipes That Are Secretly Good for You  
Nourishing Whole Food Recipes for Every Day  
Add a Pinch  
How to Bake It  
745 Scrumptious Recipes That Start with Refrigerated Cookie Dough, Cake Mix,  
Brownie Mix or Ready-to-Eat Cereal  
Two Peas & Their Pod Cookbook  
My Kitchen Year  
Desserts from London's Ottolenghi [A Baking Book]  
Chocolate-Covered Katie

All You Need to Keep Your Friends and Family in Cake  
Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and  
More [A Baking Book]  
The Top 10 Best Recipes Ever  
70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: A Cookbook  
250 White Chocolate Cake Recipes  
Thirty Years of Recipes and the Story of a Much-Loved Restaurant: A Cookbook  
Modern Recipes, Vintage Charm, Soulful Memories  
Zoë Bakes Cakes  
The Top 10 Best Recipes Ever

*Chocolate Cake Recipes*  
*The Ultimate Chocolate*  
*Cake Recipe Cookbook*

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## **ALINA CALEB**

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*Irresistible Cookies, Cupcakes, and*  
*Desserts for Your Sweet-Tooth Fix*  
Harper Collins

Add a Pinch Easier, Faster, Fresher  
Southern Classics: A Cookbook Clarkson

Potter  
Seriously Bitter Sweet Clarkson Potter  
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. [From The Dark Chocolate Cake Cookbook To The Table](#) Harper Collins 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.

*BraveTart: Iconic American Desserts*  
Sourcebooks, Inc.

Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular

blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

*The New York Times Cooking No-Recipe Recipes Add a Pinch Easier, Faster, Fresher Southern Classics: A Cookbook* Featured by QVC, Hallmark Home & Family, Tasting Table, and the Washington Post. Cakes are the all-occasion dessert--the center of attention at birthdays, holiday celebrations, and dinner parties, and the most welcome brunch, after-school, or teatime snack. America's Test Kitchen's first all-cake book is the definitive guide to any cake you crave from Classic Pound Cake to enjoy anytime to a stunning and impressive Blueberry Jam Cake with brilliant jam stripes and ombré frosting. In addition to foolproof recipes are features that make towering 24-layer Hazelnut- Chocolate Crêpe Cake as approachable as Applesauce Snack

Cake. Sidebars include step-by-step photography for cakes with more advanced techniques like piping the ribbons of frosting that help give beautiful Rhubarb Ribbon Cake its name. Our years of test kitchen knowledge on the art and science of baking cakes provide all the tips and tricks you need for executing perfect cakes every time. *A Chocoholic's Guide to Chocolate Cake: 30 Diverse and Delicious Recipes to Make the Ultimate Chocolate Cake* Random House  
#1 New York Times Bestseller Winner, IACP Cookbook Award for Food Photography & Styling (2013) Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas

Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

*The Ultimate Shortcut Cookie Book* Ten Speed Press

From Yolanda Gampp, host of the massively popular, award-winning YouTube sensation “How to Cake It,” comes an inspiring “cakebook” with irresistible new recipes and visual instructions for creating spectacular novelty cakes for all skill levels. On her entertaining YouTube Channel, “How to Cake It,” Yolanda Gampp creates mind-blowing cakes in every shape imaginable. From a watermelon to a human heart to food-shaped cakes such as burgers and pizzas—Yolanda’s creations are fun and realistic. Now, Yolanda brings her friendly, offbeat charm and caking expertise to this colorful cakebook filled with imaginative cakes to make at home. How to Cake It:

A Cakebook includes directions for making twenty-one jaw-dropping cakes that are gorgeous and delicious, including a few fan favorites with a fresh twist, and mind-blowing new creations. Yolanda shares her coveted recipes and pro tips, taking you step-by-step from easy, kid-friendly cakes (no carving necessary and simple fondant work) to more difficult designs (minimal carving and fondant detail) to aspirational cakes (carving, painting and gum-paste work). Whatever the celebration, Yolanda has the perfect creation, including her never before seen Candy Apple Cake, Party Hat, Rainbow Grilled Cheese Cake, Toy Bulldozer Cake and even a Golden Pyramid Cake, which features a secret treasure chamber! Written in her inspiring, encouraging voice and filled



with clear, easy-to-follow instructions and vibrant photos, *How to Cake It: A Cookbook* will turn beginners into confident cake creators, and confident bakers into caking superstars! [\[A Cookbook\]](#) Grand Central Life & Style

These days, people are accustomed to seeing chocolate labeled 54%, 61%, or 72% on grocery store shelves, but some bakers are still confused by what the labeling means and how to use it. In *Seriously Bitter Sweet*, Alice Medrich presents 150 meticulously tested, seriously delicious recipes—both savory and sweet—for a wide range of percentage chocolates. “Chocolate notes” appear alongside, so readers can further adapt any recipe using the percentage chocolate on hand. The book is a complete revision of Alice’s 2003

*Bittersweet*, which was named the 2004 IACP Cookbook of the Year. Since 2003, the world of chocolate has grown exponentially and terms like “bittersweet” and “semisweet” no longer suffice as chocolatiers everywhere are making chocolates that are labeled with specific percentages of cocoa. Alice clearly outlines the qualities of different chocolates as she explains how to cook with them. With tricks, techniques, and answers to every chocolate question, *Seriously Bitter Sweet* will appeal to a whole new audience of chocolate lovers

*88 Tasty 5-Minute Chocolate Cake Recipes* Penguin  
National Winner for Gourmand World Cookbook Awards 2017 - Family Books  
Winner of the 2018 Taste Canada Awards - General Cookbooks, Silver

Delicious, wholesome family-friendly recipes from the creator of the award-winning Simple Bites blog Toasty warm in the winter and cool in the summer, Aimée's comfortable kitchen is a place where the family gathers, cooks together, and celebrates everyday life. In The Simple Bites Kitchen, she brings her love of whole foods to the table and shares heart-warming kitchen stories and recipes that are nutritious, fairly simple to make, and utterly delicious. Aimée knows the challenges that come with feeding a family and tackles them head on by providing lunchbox inspiration, supper solutions and healthy snack options. Aimée's collection of 100 wholesome recipes draws on her experience as a mom and a seasoned cook and is brimming with fresh

ingredients and simple instructions so that you can cook with confidence knowing you're providing your family with healthy and great-tasting meals. You and your family will enjoy recipes from Overnight Spiced Stollen Swirl Buns and Maple-Roasted Pears with Granola for breakfast, Tequila-Lime Barbecue Chicken and Strawberry Rhubarb Pie for a fresh air feast, garden-inspired recipes like Harvest Corn Chowder and Lentil Cottage Pie with Rutabaga Mash, and family dinner favourites like Roast Chicken with Bay Leaf and Barley and Cranberry-Glazed Turkey Meatloaf with Baked Sweet Potatoes. Filled with beautiful photography, The Simple Bites Kitchen also includes recipes to keep your preserves pantry well-stocked all year, tips, simple tutorials and

inspiration and ideas for homespun hospitality.

*An Astonishing Array of Chocolate Enchantments* Race Point Publishing 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.

*Recipes from Brooklyn's The Chocolate Room* Andrews McMeel Publishing The expert baker and bestselling author

behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT • “Zoë’s relentless curiosity has made her an artist in the truest sense of the word.”—Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate

Devil’s Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë’s expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

**Death by Chocolate Cakes** Penguin Sarah Coates, blogger behind the award-winning *thesugarhit.com*, is a baking genius. Sarah’s first book, *The Sugar Hit!*, introduces us to her fabulous cookies, cakes, pancakes, doughnuts, ice creams, brownies, drinks, cupcakes, pies and heaps more. She’s compiled her most ass-kicking recipes with the goal of

bringing ridiculously spectacular, chocolate-coated, sprinkle-topped, pastry-wrapped, deep-fried, syrup-drizzled sweets into your life and kitchen. Sarah's got you covered from first thing in the morning to the middle of the night. Wake up to Blueberry Pancake Granola, take a break with a couple of Choc Chip Pretzel Cookies, or recharge with a Cherry Hazelnut Energy Bar. Or hey, why not just blow the lid off the place with a Filthy Cheat's Jam Donut? The Sugar Hit! is divided into 6 fun chapters: Breakfast & Brunch Coffee Break Healthy Junk Midnight Snacks Party Time Happy Holidays Grab some sugar, butter, flour, chocolate and eggs and you're just a cream, sift, melt and crack away from creating delicious snacks, cakes and desserts.

*The Ultimate Chocolate Recipes* Agate Publishing

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat--such as Milk & Honey Cake, Coconut Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake--for any occasion. Williams also

addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes. Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

**The Pioneer Woman Cooks** Clarkson Potter

NEW YORK TIMES BESTSELLER | NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Los Angeles Times • NPR • Men's Journal • BookPage • Booklist •

Publishers Weekly In the fall of 2009, the food world was rocked when Gourmet magazine was abruptly shuttered by its parent company. No one was more stunned by this unexpected turn of events than its beloved editor in chief, Ruth Reichl, who suddenly faced an

uncertain professional future. As she struggled to process what had seemed unthinkable, Reichl turned to the one place that had always provided sanctuary. "I did what I always do when I'm confused, lonely, or frightened," she writes. "I disappeared into the kitchen." My Kitchen Year follows the change of seasons—and Reichl's emotions—as she slowly heals through the simple pleasures of cooking. While working 24/7, Reichl would "throw quick meals together" for her family and friends. Now she has the time to rediscover what cooking meant to her. Imagine kale, leaves dark and inviting, sautéed with chiles and garlic; summer peaches baked into a simple cobbler; fresh oysters chilling in a box of snow; plump chickens and earthy mushrooms,

fricasseed with cream. Over the course of this challenging year, each dish Reichl prepares becomes a kind of stepping stone to finding joy again in ordinary things. The 136 recipes collected here represent a life's passion for food: a blistering ma po tofu that shakes Reichl out of the blues; a decadent grilled cheese sandwich that accompanies a rare sighting in the woods around her home; a rhubarb sundae that signals the arrival of spring. Here, too, is Reichl's enlivening dialogue with her Twitter followers, who become her culinary supporters and lively confidants. Part cookbook, part memoir, part paean to the household gods, *My Kitchen Year* may be Ruth Reichl's most stirring book yet—one that reveals a refreshingly vulnerable side of the world's most

famous food editor as she shares treasured recipes to be returned to again and again and again. Praise for *My Kitchen Year* "Ruth is one of our greatest storytellers today, which you will feel from the moment you open this book and begin to read: No one writes as warmly and engagingly about the all-important intersection of food, life, love, and loss. This book is a lyrical and deeply intimate journey told through recipes, as only Ruth can do."—Alice Waters "What will send this book to the top of bestseller lists is the lovely way Reichl describes how dishes come together, like the Greek chicken soup with lemon and egg known as avgolemono, and her talent for assembling a collection of recipes her legions of former *Gourmet* fans will want

to make themselves.”—The Washington Post “The recipes make for lovely reading, full of Reichl’s elemental wisdom. . . . In the best way possible, My Kitchen Year is cozy, the reading equivalent of curling up next to a fire with a glass of red wine and perhaps the scent of bread in the oven wafting over.”—Vogue “If anyone can convince us that a dessert, plus two more fabulous dishes, can turn a crummy day around, it’s culinary writer Ruth Reichl, who knows firsthand just how powerful food can be.”—O: The Oprah Magazine “The voice is pure Reichl in a way that makes the reader yearn for a house in the country with a pantry full of staples. . . . And as she finds solace through cooking, we find comfort too.”—Eater (Fall 2015’s Best Cookbooks)

Sweet W. W. Norton & Company  
 NEW YORK TIMES BESTSELLER • A collection of over 110 recipes for sweets, baked goods, and confections from superstar chef Yotam Ottolenghi, thoroughly tested and updated. Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet



features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping confections such as Cinnamon Pavlova with Praline Cream and Fresh Figs and Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater. • Finalist for the 2018 James Beard Foundation Book Awards for "Baking and Desserts" and "Photography" categories • Finalist for the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category

**The Simple Bites Kitchen** Ten Speed Press

DIV Here are nearly 300 recipes, each of them worked out to fool-proof protection, including Raspberry-Strawberry Bavarian, creamy Black-and-

White Cheesecake, Walnut Fudge Pie a la Mode, and many more. Recipes range from cakes to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles. /div

[There's Always Room for Chocolate](#)  
Artisan Books

In this scrumptious collection, revered chef Marcel Desaulniers serves up some of his most sinful, most seductive chocolate creations ever. An astonishing array of chocolate lovers from the "guru of ganache".

**Dessert Person** HarperCollins

#1 NEW YORK TIMES BESTSELLER

Throughout the years that she has lived and worked in East Hampton, Ina Garten has catered and attended countless parties and dinners. She will be the first

to tell you, though, that nothing beats a cozy dinner, surrounded by the people you love most, in the comfort that only your own home can provide. In *Barefoot Contessa at Home*, Ina shares her life in East Hampton, the recipes she loves, and her secrets to making guests feel welcome and comfortable. For Ina, it's friends and family—gathered around the dinner table or cooking with her in the kitchen—that really make her house feel like home. Here Ina offers the tried-and-true recipes that she makes over and over again because they're easy, they work, and they're universally loved. For a leisurely Sunday breakfast, she has Easy Cheese Danishes or Breakfast Fruit Crunch to serve with the perfect Spicy Bloody Mary. For lunch, she has classics with a twist, such as Tomato, Mozzarella,

and Pesto Paninis and Old-Fashioned Potato Salad, which are simply delicious. Then there are Ina's homey dinners—from her own version of loin of pork stuffed with sautéed fennel to the exotic flavors of Eli's Asian Salmon. And since Ina knows no one ever forgets what you serve for dessert, she includes recipes for outrageously luscious sweets like Peach and Blueberry Crumble, Pumpkin Mousse Parfait, and Chocolate Cupcakes with Peanut Butter Icing. Ina also lets readers in on her time-tested secrets for cooking and entertaining. Get the inside scoop on everything from what Ina considers when she's designing a kitchen to menu-planning basics and how to make a dinner party fun (here's a hint: it doesn't involve making complicated food!). Along with beautiful

photographs of Ina's dishes, her home, and the East Hampton she loves, this book is filled with signature recipes that strike the perfect balance between elegance and casual comfort. With her most indispensable collection yet, Ina Garten proves beyond a shadow of doubt that there truly is no place like home.

**Grandbaby Cakes** Independently Published

What if you CAN eat all of your favorite desserts . . . and still be healthy and fit into your skinny jeans? Meet Katie: a girl who eats chocolate every day and sometimes even has cake for breakfast! When Katie's sugar habit went too far in college and left her lacking energy, she knew something needed to change. So she began developing her own naturally

sweet recipes and posting them online. Soon, Katie's healthy dessert blog had become an Internet sensation, with over six million monthly visitors. Now, in her first cookbook, Katie shares over 80 never-before-seen recipes, such as Chocolate Obsession Cake, Peanut Butter Pudding Pops, and Ultimate Unbaked Brownies, that use only real ingredients, without any unnecessary fats, sugars, or empty calories. These desserts prove once and for all that health and happiness can go hand-in-hand—you can have your dessert and eat it, too!

*Barefoot Contessa at Home* Clarkson Potter

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly

photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or

could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

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