

Little Leon Brownies Bars Muffins Naturally Fast Recipes Little Leons

"Raise happy and healthy plant-powered children with more than 50 kid-friendly vegan recipes from the creator of the award-winning documentary, Vegucated"--

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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.

"A fast track to culinary bliss."—Frank Bruni, *New York Times* • "A sort of Rachael Ray for young foodie urbanites."—*Boston Globe* Self-taught chef and creator of the *Amateur Gourmet* website, Adam Roberts has written the ultimate "Kitchen 101" for anyone who's ever wanted to enjoy the rewards of good eating without risking burning down the house! In this deliciously illuminating and hilarious new kitchen companion, Roberts has assembled a five-star lineup of some of the food world's most eminent authorities. The result is a culinary education like no other. • Learn the "Ten Commandments of Dining Out" courtesy of Ruth Reichl, editor in chief of *Gourmet* magazine. • Discover why the *New York Times*'s Amanda Hesser urges you never to bring a grocery list to the market. • Get knife lessons from a top sous-chef at Manhattan's famous Union Square Cafe, and much more. Packed with recipes, menu plans, shopping tips, and anecdotes, *The Amateur Gourmet* provides you with all the ingredients to savor the foodie lifestyle. All you need to add is a healthy appetite and a taste for adventure. Praise for *The Amateur Gourmet* "For anyone seeking to venture beyond toaster meals into the pleasurable world of sautéing and braising, Roberts is the perfect guide."—Matt Lee and Ted Lee, authors of *The Lee Bros. Southern Cookbook* "A funny little guide—thanks to Roberts' comic timing and frequent kitchen flops—to savoring life's flavor in pursuit of good eats."—*New York Daily News* "Amateurgourmet [online] is a food-world must read, offering an intelligent and witty view of food culture. . . . Now Roberts moves to the head of the table with his new book."—*Denver Post* "A delightful and compelling new voice in the food world."—Michael Ruhlman, author of *Charcuterie* and *The Reach of a Chef* Spago's pastry chef's recipes for such desserts as crême brûlée, chocolate caramel tart, oatmeal raisin cookies, and souffléed crême fraîche pancakes with strawberry sauce are accompanied by handy baking techniques, tricks, and personal anecdotes.

From celebrated blogger Sarah Kieffer of *The Vanilla Bean Baking Blog!* 100 Cookies is a go-to baking resource featuring 100 recipes for cookies and bars, organized into seven chapters.

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Chocolatey, fruity, crispy, chewy, classic, inventive—there's a foolproof recipe for the perfect treat for everyone in this book. • Introduces innovative baking techniques • Includes an entire chapter dedicated to Kieffer's "pan banging" technique that ensures crisp edges and soft centers for the most delicious cookies • Nearly every recipe is accompanied by a photograph. Recipes range from the Classic Chocolate Chip made three different ways, to bars, brownies, and blondies that reflect a wide range of flavors and global inspiration. This is the comprehensive-yet-charming cookbook every cookie lover (or those who love to bake cookies) needs. • Recipes include Marshmallow Peanut Butter Brownies, Olive Oil Sugar Cookies with Blood Orange Glaze, Red Wine Cherry Cheesecake Swirl Bars, and Pan-Banging Ginger Molasses, S'mores Cookies, Snickerdoodles, and more • A great pick for the home baker who loves cookies, as well as fans of Sarah Kieffer's blog and Instagram • You'll love this book if you love cookbooks like Sally's Cookie Addiction by Sally McKenney; Dorie's Cookies by Dorie Greenspan; and The Perfect Cookie: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars by America's Test Kitchen.

By showing that kitchen skill, and not budget, is the key to great food, Good and Cheap will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—Good and Cheap is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of Good and Cheap purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

Presents recipes for vegetarian appetizers, sauces, entrees, and desserts, that are featured at the author's New York City restaurant, and include such dishes as sound-ground grits, cauliflower and waffles, and caramel popcorn pudding.

Little Leon: Brownies, Bars & Muffins Guilt-free recipes to fit your healthy lifestyle, including sugar-free, dairy-free and wheat-free ideas. Hachette UK

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.

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been

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life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family—even the non-vegans—will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

Little Penis is back—and this time, our perpetually perky protagonist is wearing his Santa Hat! This perfect parody is bound to grow on you! In keeping with its predecessors, Little Penis and Little Penis: Oh, The Places You'll Grow!, this festive new addition to the series is sure to get a rise out of even the Grinchiest Scrooge in your life! Little Penis Santa Claus is the perfect gift or stocking stuffer...and get your camera ready for some photo-ops, because you won't be able to resist animating the fuzzy little finger puppet in this hysterical parody of the popular puppet book format.”

From the rising-star designer and author of the hit blog, Elements of Style, a full-color, fully illustrated book packed with honest advice, inspiration, ideas, and lessons learned about designing a home that reflects your personality and style. Elements of Style is a uniquely personal and practical decorating guide that shows how designing a home can be an outlet of personal expression and an exercise in self-discovery. Drawing on her ten years of experience in the interior design industry, Erin combines honest design advice and gorgeous professional photographs and illustrations with personal essays about the lessons she has learned while designing her own home and her own life—the first being: none of our homes or lives is perfect. Like a funny best friend, she reveals the disasters she confronted in her own kitchen renovation, her struggles with anorexia, her epic fight with her husband over a Lucite table, and her secrets for starting a successful blog. Organized by rooms in the house, Elements of Style invites readers into Erin's own home as well as homes she has designed for clients. Fresh, modern, and colorful, it is brimming glamour and style as well as advice on practical matters from choosing kitchen counter materials to dressing a bed with pillows, picking a sofa, and decorating a nursery without cartoon characters. You'll also find a charming foreword by Erin's husband, Andrew, and an extensive Resource and Shopping Guide that provides an indispensable roadmap for anyone embarking on their first serious home decorating adventure. With Erin's help, you can finally make your house your home.

Collects recipes for over 250 types of cookies, including rolled, drop, molded, bar, and special holiday and party cookies.

Collects four stories in which Llama Llama wakes up, plays at the playground, and goes to bed.

Welcome to the world's most exciting foodscape, Spain, with its vibrant marriage of rustic traditions, Mediterranean palate, and endlessly inventive cooks. The New Spanish Table lavishes with sexy tapas —Crisp Potatoes with Spicy Tomato Sauce, Goat Cheese-Stuffed Pequillo Peppers. Heralds a gazpacho revolution—try the luscious, neon pink combination of cherry, tomato, and beet. Turns paella on its head with the dinner party favorite, Toasted Pasta "Paella" with Shrimp. From taberna owners and Michelin-starred chefs, farmers, fishermen, winemakers, and nuns who bake like a dream—in all, 300 glorious recipes, illustrated throughout in dazzling color. ¡Estupendo!

Winner of the 1995 James Beard Award for Best Vegetarian Cookbook Although many people think that cooking without meat means spending more time in the kitchen, the cooks at the world-renowned Moosewood Restaurant know this isn't

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so. Busy balancing home, work, and other commitments, they've been cooking for family and friends every day of the week for over twenty years. Moosewood Restaurant Cooks at Home is the result of that experience—over 150 carefully honed and tested recipes calling for the best ingredients, accompanied by time-saving tips and planning suggestions, add up to a delicious whole-foods cuisine that is versatile and healthful and can be prepared with a minimum of effort. This book contains dishes full of exciting flavors, sure to please every taste, from savory soups to substantial main-dish salads, from hearty stews to palate-teasing “small dishes.” Sauces, salsas and dressings, and a collection of almost-instant desserts turn the simplest meal into an occasion. Chapters on techniques and menu planning, lists of recipes for special needs, including nondairy and vegan fare and kid-pleasing food, as well as an in-depth guide to stocking the meatless pantry (including a list of recommended convenience foods), make Moosewood Restaurant Cooks at Home the essential companion to everyday cooking. The perfect gift for parents everywhere, from the New York Times bestselling author of Goodnight iPad. The parody of If You Give a Mouse a Cookie that every parent will relate to. If you give in to temptation and give a bored little mouse your iPhone, even for ten minutes, he's probably going to beam to some faraway place beyond time, space, and the sound of your pleading voice. And if he's that far gone, he won't have any idea what's going on around him, and he might end up missing out on all the real fun. From the New York Times- bestselling author of Goodnight iPad comes a delightful new commentary on the perils of our tech-obsessed lives and a fully charged romp for readers of all ages. Aunt Bee and her friends have stirred up a cookbook that brings home all the flavor of "The Andy Griffith Show's" Mayberry. You'll enjoy most of the 300 mouth-watering recipes (but not all?included is the recipe for Kerosene Cucumbers) for the foods served by Aunt Bee and others in Mayberry. From good old-fashioned, down-home cooking to some of Mayberry's more unusual meals, you'll discover favorite Mayberry-style dishes for all occasions?inspired by Aunt Bee's unsurpassed talents in the kitchen and her special love for her family and friends. Aunt Bee's Mayberry Cookbook is also chock-full of wonderful, rare photographs from "The Andy Griffith Show" and offers entertaining glimpses into "the friendly town." Many of the recipes are favorites from members of the show's cast and crew.

Wholesome, yummy . . . joyously healthy - The Sunday Times Be pot-prudent with Little Leon: One Pot, the bite-sized collection of healthy and tasty one-pot recipes, from Storecupboard Daube and John's Thai Curry to warming Winter Vegetable Herb Pot Roast and Leon Chilli Con Carne.

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.

The complete, definitive biography of Hollywood's first superstar Douglas Fairbanks was the greatest leading man of his generation—the first and the best of the swashbucklers. He made some of the greatest films of the silent era, including *The Thief of Bagdad*, *Robin Hood*, and *The Mark of Zorro*. With Charlie Chaplin, D. W. Griffith, and his wife, film star Mary Pickford, he founded United Artists. Pickford and Fairbanks ruled Hollywood as its first king and queen for a decade. Now a cache of newly discovered love letters from Fairbanks to Pickford form the centerpiece of the first truly definitive biography of Hollywood's first king, the original Robin Hood, the true Zorro, the man who did his own stunts, built his own studio, and formed a company that allowed artists to distribute their own wealth outside the studio system. Fairbanks was fun, witty, engaging, creative, athletic, and a force to be reckoned with. He shaped our idea of the Hollywood hero, and it has never been the same since. His story, like his movies, is full of passion, bravado, and romance.

'Cook yourself healthy and happy!' - the Sunday Telegraph From the very beginning, LEON has asked the question: why can't fast food be delicious and good for you? Well, it can - this book is packed with the quickest recipes from around the world that have been given a healthy-but-flavourful LEON spin. From burgers to baguettes, pizza to pasta and wraps to (jack)wings, Leon Happy Fast Food offers 100 recipes organized into five sections: Breads & Buns, Salads, On the Hob, Grilled & Baked, Sides, Sauces & Rubs and Sweets & Shakes.

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 highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring

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cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

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.

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!

Set in Jazz Age New Orleans, *The Princess and the Frog* introduces Tiana, a young African-American girl who dreams of owning her own restaurant. This kid-friendly cookbook features recipes inspired by Tiana and the other characters in the film. With simple instructions, large photographs, and charming character art, the book features everything from Tiana’s Famous Beignets and Swamp-Water Smoothies to Ray's Mud Pie and Banana French Toast. A five-frog rating system lets kids know how difficult the recipes are, and cooking tips are sprinkled throughout.

The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of *Isa Does It* "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of *The Sprouted Kitchen* A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes

Online Library Little Leon Brownies Bars Muffins Naturally Fast Recipes Little Leons

that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts, sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow!

Sarah Kieffer knows that you don't have to be a professional baker in order to bake up delicious treats. Though she started out baking professionally in coffee shops and bakeries, preparing baked goods at home for family and friends is what she loves best—and home-baked treats can be part of your everyday, too. In *The Vanilla Bean Baking Book*, she shares 100 delicious tried-and-true recipes, ranging from everyday favorites like Chocolate Chip Cookies and Blueberry Muffins to re-invented classics, like Pear-Apple Hard Cider Pie and Vanilla Cupcakes with Brown Butter Buttercream. Sarah simplifies the processes behind seemingly complicated recipes, so baking up a beautiful Braided Chocolate Swirl Bread for a cozy Sunday breakfast or a batch of decadent Triple Chocolate Cupcakes for a weeknight celebration can become a part of your everyday baking routine. Filled with charming storytelling, dreamy photos, and the tips and tricks you need to build the ultimate baker's pantry, *The Vanilla Bean Baking Book* is filled with recipes for irresistible treats that will delight and inspire.

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!

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

Online Library Little Leon Brownies Bars Muffins Naturally Fast Recipes Little Leons

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.

“Ice cream perfection in a word: Jeni’s.” –Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni’s Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni’s jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

Over 100 deliciously fuss-free recipes from *The Dumpling Sisters' Kitchen*. Amy and Julie Zhang have been entertaining and educating their thousands of followers on Youtube with their recipes for deliciously easy homemade Chinese food - now *THE DUMPLING SISTERS COOKBOOK* brings you more of the easy Chinese recipes and advice that those fans have been clamouring for. Dedicated to and destined to be adored by every Chinese food lover, this book is full of Chinese-food favourites, impressive sharing dishes and even sweet treats that have been little acknowledged in a western understanding of Chinese food - until now. This is Chinese home cooking at its best. The recipes are structured as to give a gradual introduction to Chinese dishes, beginning with the simple; Best Ever Fried Rice, and working up to the more elaborate Cracking Five-Spice

Online Library Little Leon Brownies Bars Muffins Naturally Fast Recipes Little Leons

Roast Pork Belly, and are interspersed with the insider tips and tricks that the girls' Youtube fans adore. There is also a focus on Chinese culture and eating etiquette (for perfecting those chopstick skills), including sharing menu planner and a guide to shopping at the Chinese supermarket. Amy and Julie write with wit and gusto - they are the perfect cooks to take any food lover on a journey to discover real Chinese cooking.

From the founder of the wildly popular food blog Deliciously Ella, 120 plant-based, dairy-free, and gluten-free recipes with gorgeous, full-color photographs that capture the amazing things we can do with natural ingredients. In 2011, nineteen-year-old Ella Woodward was diagnosed with a rare illness that left her bed-ridden, in chronic pain, and plagued by heart palpitations and headaches. When conventional medicine failed her, Ella decided to change her diet. She gave up meat, gluten, dairy, sugar, and anything processed—and the effects were immediate: her symptoms disappeared, her energy returned, and she was able to go off all her medication. A self-confessed sweet tooth, Ella taught herself how to make delicious, plant-based meals that delight the palette and improve overall well-being. Deliciously Ella is an essential, how-to guide to clean, plant-based eating, taking you through the best ingredients and methods for preparing easy, exciting meals. This is not a diet—it's about creating a new mindset that embraces fantastic food. From sweet potato brownies to silky chocolate mousse and roasted butternut squash risotto and homemade fries and ketchup, Ella shares 100 brand-new recipes and twenty classics in her signature, elegant style. Packed with vivid photos and simple, foolproof instructions, Deliciously Ella provides a foundation for a pure, unprocessed, unrefined diet, so you can look and feel better while enjoying great food.

Spider-Man swings into action with Gwen Stacy and Miles Morales in this action-packed Little Golden Book based on the new hit pre-school show *Marvel's Spider-Man And His Amazing Friends!* Miles Morales and Gwen Stacy team up with Peter Parker to fight no-good villains as an amazing group of friends who know how to save the day. Based on the hit pre-school animated series *Marvel's Spider-man And His Amazing Friends* airing on Disney Junior, this Little Golden Book captures the show's fun, action, and life lessons that are just right for little heroes ages 2 to 5 years old. In *The Power of Three*, Spider-Man and his fellow heroes learn that teamwork is the best way to bring down the bad guys.

Acclaimed author Alex Espinoza, whose writing Lisa See has called “fresh, magical, beautiful, and evocative,” returns with a captivating, unforgettable novel set in Hollywood's Golden Age, as a gifted and determined young man leaves Mexico—and everything he's ever known—to follow his dreams. Growing up in a rural village at the height of the Mexican Revolution, Diego León has many first loves: singing, dancing, and hearing the stories of his ancestors, the P'urhépecha. But when tragedy strikes, young Diego is sent to the city to live with his aristocratic grandparents, who insist he forget his roots and groom him to take over the family business. Under pressure to enter a profession—and a life—he

cares nothing for, and haunted by the violence once again erupting all around him, Diego flees his war-torn country to forge his own destiny. Diego arrives in Hollywood in 1927, when silent films are giving way to talkies, Prohibition is in full swing, and “Latin lover” types are sought out even as they are looked down upon. Working his way up in the movie business with talent and ingenuity, Diego soon figures out that getting one’s face on the silver screen has as much to do with what goes on behind the camera as what goes on in front of it. But the closer Diego comes to stardom, the more he finds that the past is not so easily escaped, as he is drawn again and again to the painful legacy of history and the wounds of his homeland. A sweeping, sensual novel of love, ambition, and identity, *The Five Acts of Diego León* bears all the marks of a classic Hollywood story: romance, betrayal, glamour, and an underdog hero to root for till the end. “An elegant, startling vision of a Mexican in America, *The Five Acts of Diego León* proclaims the ascendance of a unique new talent, Alex Espinoza—a Chicano in America certain to surpass the fame of his novel’s silent Hollywood hero. Espinoza takes our literature from a mute, black-and-white era to a national stage with full-spectrum color, in high-tech surround sound.”—Dagoberto Gilb, author of *Before the End, After the Beginning*

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.

Hit the open road with this practical and inspiring guide. In the first half, you'll discover how to choose and customise your perfect van, and get it fitted for sleeping, cooking and storage. In part two, we'll tell you how to stay safe, save money and park legally, then share the best road trips around the world, complete with itineraries.

Paula Deen meets Erma Bombeck in *The Pioneer Woman Cooks*, Ree Drummond’s spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, *Confessions of a Pioneer Woman*, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. *The Pioneer Woman Cooks*—and with these “Recipes from an Accidental Country Girl,” she pleases the palate and tickles the funny bone at the same time.

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