

My Kitchen Table: 100 Cakes And Bakes

*Over 100 recipes from simple to showstopping bakes and cakes Bake like you're in the tent - from the comfort of your own home. Make brilliant bakes at home with the latest companion cookbook to The Great British Bake Off. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favourite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home. This cookbook is the perfect excuse to start baking like The Great British Bake Off - at home. Includes: * Recipes from the Bakers of 2016, including the finalists * Technical challenges from the show * Easy to follow, step by step baking instructions * Written to help you develop skills and bring out your creativity * Beautiful photography to help you visualize your bake * Clear advice on equipment, ingredients and quantities * Recipes highlighted for 'free-from' diets and special ingredients*

A creator of the award-winning Orangette blog presents a memoir about the life lessons she learned in the kitchens of her youth, in a recipe-complemented account that describes experiences of loss and love while enjoying her father's French toast, her husband's pickles and her chocolate wedding cakes. Reprint.

A diverse selection of delicious curries, from the world authority on Indian food Madhur Jaffrey has collected 100 curry recipes from dals to biryanis, vegetarian to meat, simple and elaborate. Everybody loves a curry, and this book has a recipe to suit every taste. Includes dual measures.

This is the second Madhur Jaffrey cookbook in the My Kitchen Table series. Madhur's first book, 100 Essential Curries, offered a comprehensive selection of classic Indian recipes. This new title will provide recipes for simple curries, perfect for cooking up quickly during the week. There are family-favourites, including creamy kormas, stir-fried prawns and spicy chicken recipes, as well as satisfying stews, quick kebabs and ideas for light suppers and snacks. Some recipes are quick to make, others can be prepared ahead. Perfect for the busy cook.

100 Cakes and Bakes

Covering the Entire Industry

Mary Berry's Ultimate Cake Book (Second Edition)

100 Essential Curries

Mary Berry's Simple Comforts

The Autobiography

Even the most organised cook can find themselves pressed for time when entertaining. This text gives the answer for the time-poor cook, providing 100 recipes devised to be either worked through in the normal way or taken to a 'holding point', a stage that will give you a head start when time is limited.

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.

The Real Deets on How to Live a Skinny, Happy, Sexy Life Not sure how to keep it all together? Well, babes, you’re in luck. With my lifestyle tips and tricks you’ll be able to keep your bod, your love life, your personal style and everything else hot & sexy. Whether you’re trying to tone those bat wings, wanting to develop healthier eating habits, wondering about juice cleanses or curious about how to attain that Victoria’s Secret curl-I got ya covered. It’s all about learning to balance your life. I’m Lauryn Evarts, the creator of The Skinny Confidential, a blog that was rated the most popular health and fitness blog in the world. I’ve also been featured in The Huffington Post and frequently blog for television personality Giuliana Rancic’s Fab Fit Fun. With easy exercises, delicious and affordable recipes and accessible tips on everything from keeping your hair looking hot and healthy to how to steal your boyfriend’s clothes for your own quick wardrobe makeover, my book has it all. If you love my blog, this book will give you the bigger picture—a total lifestyle guide.

Reproduction of the original: The House in the Mist by Anna Katharine Green

Stories and Recipes from My Kitchen Table

Fast Cakes

My Kitchen Table: 100 Sweet Treats and Puds

Over 100 Easy, Delicious Recipes to Slash Your Grocery Bill in Half: A Cookbook

My Kitchen Table: 100 Weeknight Curries

Over 100 Recipes for the Modern Baker

Do your cakes collapse, soufflés slump, cookies crumble, and fruit pies fail? For those living at high altitude, baking can be a challenge at best, or a total disaster. More than thirty-four of the fifty United States, plus many Canadian regions, have cities and towns at altitudes of more than 2,500 feet, yet there are hardly any cookbooks that address the special needs of these local bakers. Until now. Award-winning cookbook author Susan G. Purdy has finally written the first-ever foolproof guide to high-altitude baking. Purdy has actually "gone there and done that," staying as long as it took to bake these recipes to perfection at five different locations -- and elevations -- across thecountry. In Pie in the Sky, Purdy leaves behind old conversion tables, disproves many oft-repeated calculations and adjustments, and presents reliable recipes in their entirety for each altitude. She takes out the tinkering and guarantees success at any height. In addition, she explains the hows and whys, gives tips and hints for problems specific to every altitude, and generally demystifies the subject of atmospheric obstacles that cause favorite recipes to flop. Whether they live in the eastern mountains or the far west, in Boston, Massachusetts; Boone, North Carolina; or Santa Fe, New Mexico; home bakers as well as experienced chefs will love the wide range of easy-to-make treats including Mile-High Lemon Meringue Pie, Coconut Cake with Coconut Icing, Paradise Peak Chocolate Soufflé, Vail Lemon-Poppy Seed Loaf, Celestial Challah, and Sour Cream Streusel Coffee Cake. Every recipe was tested at sea level (Connecticut), 3,000 feet (North Carolina and Virginia), 5,000 feet (Idaho and Colorado), 7,000 feet (New Mexico), and 10,000 feet (Colorado) and can be used at these elevations or any points in between.

Mary Berry is the undisputed queen of cakes and here she shares her foolproof recipes for a classic victoria sponge, the perfect cupcake, her very best chocolate cake and a quick fruit cake, among many others.

"This is Mary's personal recipe book of over 150 mouth-watering ideas, all carefully written, tested and updated with her long-time friend and assistant Lucy Young." --Front flap.

Antonio Carluccio is the Godfather of Italian food and his passion for pasta is complemented by his extensive knowledge. This book collects 100 of his delicious pasta recipes, from the quick to the complicated, traditional to modern, light summery recipes to hearty baked dishes. Everybody loves pasta and this cookbook will ensure that you have a recipe for every occasion.

Mary Berry Cooks

Mary Berry: Foolproof Cooking

The Book of Snobs

Zoë Bakes Cakes

Notes From My Kitchen Table

Mary Berry's Baking Bible

This is a new book to accompany the 2013 series of the popular BBC competitive baking TV show 'The Great British Bake Off'. It contains over 100 straightforward, yet super sumptuous, everyday recipes ranging from large and small cakes, to biscuits, cookies, pastry, breads, puddings and more.

Raymond Blanc is renowned for his exquisite cuisine and here he has chosen 100 sensational, but easily achievable recipes that will wow your guests and impress your friends. From a simple, but classic French Onion Soup or Coq au Vin to the finest Roast Rib of Beef or Pork Fillet with Onion and Garlic Puree and not forgetting desserts - a perfect Black Cherry Tart or Strawberry Sorbet, this book will become the first book to turn to when you need a meal to impress, whether for a weekend banquet or weeknight feast.

A cookery course from the UK's much-loved cookLet Mary take you from new cook to good cook or from good cook to great cook with Mary Berry's Cookery Course. With delicious recipes from soups, starters and mains to bread, puddings and cakes, you can master the foundations of cooking and build your culinary repertoire under the guidance of Mary Berry.Learn how to cook Mary Berry's favourite recipes with ease and find out how Mary gets her roast chicken skin so crispy and how she ensures her apple pie doesn't have a "soggy bottom". Perfect the basics of cooking with 12 classic 'master recipes' such as leek and potato soup, chargrilled salmon fillets and Victoria sandwich cake with step-by-step instructions. Then cook your way to success with over 100 fail-safe recipes with photographs of each finished dish so you know what you're aiming for each time. Mary also offers advice on ingredients and how to keep a well-stocked pantry as well as teaching kitchen techniques such as whipping egg whites to guarantee perfect results every time.Mary Berry's Cookery Course is perfect for all home cooks who want to learn to cook 'the Mary Berry way'.

Whether you are an AGA aficionado or have never cooked on an AGA before, Mary Berry and Lucy Young's new AGA cookbook is just what you need by your side. It is 30 years since AGA first got in touch with Mary Berry about producing the AGA handbook and 15 since she followed it up with Mary Berry's New Aga Cookbook - now she has combined, improved, updated and revamped those books with Lucy's help to produce The Complete Aga Cookbook, which deserves its place on all 21st-century kitchen shelves. There have been many new trends in cooking in the intervening years, and a plethora of new ingredients, and Mary explores them in new recipes, adapting many ideas to the Aga way of cooking. As Mary herself says, an Aga rapidly becomes the centre attraction of the kitchen, acting as a warm focus for family, friends and animals. And cooking on an Aga is a joy: its spacious ovens produce perfectly cooked dishes, time after time. But we haven't forgotten those who cook on conventional cookers and instructions are supplied on each recipe. Complete with all the AGA user information, Mary and Lucy help you get the most out of your AGA as they guide the reader through time- and energy-saving tips - from melting chocolate on the back shelf, to frying drop scones on the Boiling Plate and slow roasting overnight in your Simmering Oven. A few recipes will be familiar (adapted old favourites, which she just couldn't bear to leave out) but, whether new or old, all have been cooked to perfection in the Aga, showing how versatile it really is.

Easy bakes in minutes

Great British Bake Off - Perfect Cakes & Bakes To Make At Home

Pie in the Sky Successful Baking at High Altitudes

From Colonial Gingerbread to Classic Layer, the Stories and Recipes Behind More Than 125 of Our Best-Loved Cakes

100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between).

Recipe for Life

NATIONAL BESTSELLER Beloved family-owned Canadian bakery Jenna Rae Cakes shares over 100 recipes for its most delectable--and most beautiful--sweet treats. Jenna Hutchinson was in the middle of applying to dental school when she saw an episode of Cake Boss and thought, I can do that! Little did she know, that moment would set her life off in a new direction, and she and her twin sister Ashley would go on to own one of Canada's most successful and celebrated bakeries, Jenna Rae Cakes. Now, in Jenna Rae Cakes and Sweet Treats, Jenna and Ashley reveal the tried and true recipes, flavours, and show-stopping designs that put them on the map. Inside you will find recipes for over 100 of the most vibrant and decadent cookie sandwiches, cupcakes, party squares, cakes, macarons, cream puffs, and more. Known for the long list of rotating flavour options they offer each day at the shop, Jenna Rae Cakes and Sweet Treats features all of their fan favourites, including Cotton Candy Cupcakes, Lemon Meringue Party Squares, Salted Caramel Macarons, Peanut Butter and Jam Cookie Sandwiches, Salted Dark Chocolate Espresso Cake, and many more. Dive in and let the mouthwatering photography inspire you to bake your very own Instagram-worthy treats with spectacular results. With Jenna and Ashley's insider tips, your baking will reach a colourful, flavourful, and stylish new level in no time.

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.

From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual measurements.

Delicious family-friendly recipes from the kitchen of supermum and supercook, Gwyneth Paltrow. The Academy-Award-winning actress Gwyneth Paltrow is an icon of style and taste around the world. But her family comes above everything, and cooking and eating together are the key ingredients of a happy home. She is passionate about food and has precious memories of cooking with her father who was her culinary inspiration. Gwyneth has become increasingly vocal about food via her lifestyle blog goop.com and her collaborations with some of America's top chefs on television. Now, she has written her first cookbook which is full of fresh, original, healthy and practical recipes that all the family will love.

A Babe's Sexy, Sassy Fitness and Lifestyle Guide

100 Classic Cakes

American Cake

My Kitchen Table: 100 Recipes for Entertaining

Baking with Mary Berry

A Homemade Life

Fast Cakes is an unmissable, definitive new baking book from Mary Berry. Proper cakes that take 10 minutes or less to make and under an hour to bake. If you miss Mary's wisdom and inspiration in The Great British Bake Off, or want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you with over 200 easy recipes to make with confidence. There are scones, buns and biscuits that you can whip up for tea, traybakes and fruit loaves perfect for a school or village fete and of course foolproof cakes for every occasion from everyday recipes such as a Honey and Almond Cake to Mary's First-Rate Chocolate Cake. Not forgetting recipes you can make with your kids from Happy Face Biscuits to Traffic Lights and Jammy Buns. Straightforward recipes you can trust, Fast Cakes is a must-have for all busy bakers.

100 classic recipes from Mary Berry's personal collection. Mary Berry has been teaching Britain how to cook for over forty years. Now Britain's best-loved cook invites you into her kitchen to share the secrets of her favourite dishes in this all-new collection of classic recipes. With simple, seasonal ingredients and helpful hosting suggestions, Mary provides 100 mouth-watering recipes for every occasion - including dinner party staples, the perfect picnic treats, hearty family dinners and of course, her trademark cakes and bakes. Each recipe has been carefully tested on conventional ovens and AGAs, and is accompanied by Mary's own words of wisdom on preparation. Whether throwing a special Sunday lunch, a simple one-pot supper or a sumptuous afternoon tea, Mary's no-nonsense instructions, as well as helpful tips on everything from seasonings to storage, make Mary Berry Cooks the perfect kitchen companion.

New to the My Kitchen Table Series, Cook Yourself Thin's Gizzi Erskine presents 100 of her favourite fast and foolproof suppers. With Gizzi's help, you can learn to develop your confidence in the kitchen by creating the perfect meal every time. From curries, rice and all things spice, to delicious desserts, cakes and biscuits, with this cookbook you will be able to create super suppers, that will impress family and friends, and ensure that your cookery demons are a thing of the past.

Let Simple Cakes dispel the myth that cake-baking is all fuss and fiddle. Now Mary Berry guides you through the art of making the ultimate in comfort food, from cakes, biscuits and pastries, to meringues and more. From Coffee Cake and Devonshire Scones to Lavender Biscuits and, of course, the classic Victoria Sponge, each delicious recipe is accompanied by step-by-step illustrations and simple instructions to ensure impressive results every time. Including sections on ingredients, equipments and methods, as well as suggested party menus, baking has never been so simple.

Fish and Sea Food Recipes

My Kitchen Table: 100 Foolproof Suppers

The Complete Aga Cookbook

One Step Ahead

Cakes, Cookies, Pies, and Pastries from the British Queen of Baking

100 Sweet Treats and Puds

In this brand-new, official tie-in to Mary's much anticipated series, the nation's best-loved home cook will teach you to cook with confidence, with over 120 delicious recipes. This book features all the recipes from the show, including delicious weeknight dinners, irresistible dinner party suggestions and of course, plenty of tempting traybakes and biscuits for those with a sweet tooth. Featuring her no-nonsense tips and techniques, each chapter ensures perfect results every time, whatever you're cooking. In addition, Mary's no-fuss advice will help you foolproof your kitchen - whether that's preparing ahead to entertain a crowd, planning weekly family meals, or ensuring your store cupboard is well stocked. With Mary's no-fuss guidance, discover how every delicious dish can be made completely foolproof.

The debut cookbook from the Saveur blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proves cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.

The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

Cakes have become an icon of American cultureand a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard--they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on ourshores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book American Cake, Anne Byrn (creator of the New York Times bestselling series The Cake Mix Doctor) will explore this delicious evolution and teach us cake-making techniques from across the centuries, all modernized for today's home cooks. Anne wonders (and answers for us) why devil's food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented

the flourless chocolate cake, the St. Louis gooey butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation's history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

My Kitchen Table: 100 Pasta Recipes

My Kitchen Table: 100 Vegetarian Feasts

Jenna Rae Cakes and Sweet Treats

Budget Bytes

The Great British Bake Off – Everyday

Your Guide to Happiness in the Home

One of the Guardian's TOP TEN BOOKS to gift. 'It's practical AND beautiful . . . an ideal gift' Graham Norton, BBC Radio 2 Britain's best-loved cook and national treasure Mary Berry lets readers in on her very own household secrets . . . A comprehensive, beautifully illustrated guide that shares her greatest tips on how to care for your home. 'This book is a collection of skills I've learned for running a home. Gleaned from years of practical experience, along with all the hints that friends and family have imparted to me, I hope it will be a helping hand' - Mary Berry Inside you'll find . . . A KITCHEN KNOW-HOW for the heart of your home - Freezer tips - Organize your food - CLEANING & CONFIGURING YOUR HOME - Create cleaning products from store cupboard items - LAUNDRY & WARDROBE WISDOM - Banish moths from your home for good - Remove stains from every kind of fabric - get green fingered with GARDENING & FLOWERS - Bring greenery into your home even without a garden - Create beautiful flower arrangements - And finally master the art of HOSTING & ADDING THE EXTRA TOUCHES for sparkling parties at home. Easy to use, practical and gorgeously illustrated, Mary's Household Tips & Tricks covers everything from Mary's golden rules for baking to her favourite flowers for each season, from how to polish silver to whether tea should be poured before or after milk. With secrets for accomplishing the most challenging home-keeping tasks with ease, Mary's wonderfully simple book will help turn any house into a home. 'The Queen of British baking has whipped up a recipe for home happiness' The Independent 'A domestic goddess' The Daily Telegraph

Following the success of Mary Berry's 100 Cakes and Bakes, the baking queen returns with this wonderful collection of 100 more recipes for biscuits, pastries, cupcakes and teabreads, cakes, tarts, pies, cheesecakes and sponge puddings - plenty of inspiration to satisfy any sweet tooth. She includes both classic recipes and new ideas, which have all been tried-and-tested and photographed, making this the perfect baking book for beginners and an excellent companion to Mary's 100 Cakes and Bakes.

A sweet and savory collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made her way into American homes through ABC's primetime series, The Great Holiday Baking Show, and the PBS series, The Great British Baking Show . Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof?from breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and souffl?s, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in Baking with Mary Berry will prove, as one reviewer has said of her recipes, "if you can read, you can cook." Author Bio: Mary Berry is one of the UK's best-loved and most respected cooking writers and bakers, with more than 80 books to her name and over 6 million copies sold. She is a judge on the primetime ABC series The Great Holiday Baking Show and the PBS series The Great British Baking Show, based on the hit BBC TV program (The Great British Bake Off). Her focus on family food and on recipes that are no fuss, practical, and foolproof have won her a legion of fans worldwide. She lives in England and has five grandchildren?with whom she regularly bakes.

Over many years, Mary Berry has perfected the art of cake-making and her skills have earned her a reputation as the queen of cakes. Now she has updated her classic home baking bible, the Ultimate Cake Book, and once again shares with you the secrets of her success. With over 200 classic cake recipes, Mary Berry's Ultimate Cake Book includes recipes for every cake, biscuit and bun you ever wanted to bake and many more. From the traditional Victoria Sandwich Cake, Tarte Tatin or Millionaires Shortbread to the indulgent Very Best Chocolate Roulade, Swiss Wild Strawberry and Walnut Cake or Sharp Lemon Cheesecake, there is sure to be a cake or bake here to suit everyone. Ideal for cake-baking novices as well as more experienced cooks, Mary explains the basic methods of baking and gives advice on ingredients and equipment. Mary's easy recipes are interspersed with baking tips and solutions for the most common problems, making it possible for everyone to bake their favourite cake, whatever the occasion.

100 Quick Stir-fry Recipes

Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More [A Baking Book]

Mary Berry at Home

Simple Cakes

Mary's Household Tips and Tricks

Mary Berry's Cookery Course

Whether you are a beginner, an occasional cook or an accomplished one, The New Cook will guide and inspire you to create great food without fuss. Begin with the basics if your kitchen confidence needs a boost or go straight to the easy-to-follow recipes to make a new kind of meal where the approach is simple, the ingredients are fresh and the flavors are unforgettable. Complicated, time-consuming recipes and hard-to-get ingredients will become a thing of the past when The New Cook takes over your kitchen.

Baking is more popular now than ever - make a cake to put in the tin and slice off for personal satisfaction throughout the week. Or whisk up some cupcakes and have your friends over for tea, cake and a natter. This wonderful collection features the old favourites as well as an exciting new collection for your cake tin. With butter, sponge, chocolate, fruit, syrup and dessert cakes, 100 Classic Cakes ensures you have something baking for every mood and occasion.

Annabel Karmel is the best-selling author of cookbooks for children and their families. Relied on by millions of parents, Annabel knows what children like to eat and how to make family meals as trouble-free as possible.

In this collection, Annabel has chosen 100 recipes that will suit kids and grown-ups alike, from healthy breakfast muffins, to tasty tea-time snacks and light meals to nutritious family suppers.

100 Cakes and BakesRandom House

The New Cook

The Skinny Confidential

Over 100 Delicious Recipes for Relaxed Entertaining

The House in the Mist

My Kitchen Table: 100 Family Meals

Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Come home to the delicious simplicity of a Whole Roasted Squash with Garlic and Chilli Butter, or a warming Spicy Sausage and Red Pepper Hot Pot. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every single dish is accompanied by a photography of the finished food, so you know exactly what you're making. Each recipe includes Mary's trademark no-nonsense tips and techniques for getting ahead, and has been rigorously tested to make your cooking stress-free.

As well as starring on The Great British Bake Off, Mary Berry is returning to our TVs with her brand new series, Britain's Best Home Cook . . . so indulge, and discover her autobiography. From the moment she came into the world - two weeks early, throwing her parents' lives into disarray - Mary has gracefully but firmly done things her own way. Born in 1935, in the city of Bath, Mary's childhood was a curious mix of idyllic picnics and ramblings, and alarming air raids; of a spirited and outdoorsy home life and a dreaded school existence. All nearly cut horribly short by an almost fatal bout of polio when she was thirteen, which isolated Mary in hospital, away from beloved family and friends for months. Recovery saw her turn to her one true passion - cookery. And so began a love affair that has spanned six remarkable decades; from demonstrating ovens in the early 1950s to producing glossy food magazines in the 60s and 70s, gradually becoming the country's most prolific and - many would say - best loved cookery writer. Until her emergence in the 21st century as a TV sensation and style icon on the Great British Bake Off. In this touching, evocative and fascinating memoir, we accompany Mary on her journey of nearly eighty years; a life lived to the full, with a wicked sense of fun and an eye for the absurd, it is the life of a delightfully traditional but thoroughly modern woman.

100 Foolproof Recipes