

# Maggie Austin Cake

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**Plate to Pixel** - Helene Dujardin 2011-05-12  
Tips and techniques for making food look good—before it tastes good! Food photography is on the rise, with the millions of food bloggers around the world as well as foodies who document their meals or small business owners who are interested in cutting costs by styling and photographing their own menu items, and this book should serve as your first course in food photography. Discover how the food stylist exercises unique techniques to make the food look attractive in the finished product. You'll get a taste of the visual know-how that is required to translate the perceptions of taste, aroma, and appeal into a stunning, lavish finished photograph. Takes you through the art and techniques of appetizing food photography for everyone from foodies to food bloggers to small business owners looking to photograph their food themselves Whets your appetite with delicious advice on food styling, lighting, arrangement, and more Author is a successful food blogger who has become a well-known resource for fellow bloggers who are struggling with capturing appetizing images of their creations So, have the cheese say, "Cheese!" with this invaluable resource on appetizing food photography.

**The Painted Cake** - Natasha Collins 2016-04-19  
Natasha Collins is the owner of the legendary boutique cake-making company Nevie-Pie Cakes, known for supplying high-profile brands, celebrity clients, and individuals with delicious, decadent pastries. In *The Painted Cake*, Natasha reveals how party-throwers and pastry lovers can create incredible treats in their own homes using fondant painted with edible colors. Thirty recipes are presented for cakes, cookies, and

cupcakes, and a wealth of carefully-selected designs range from classic to contemporary, quirky to lushly romantic, and include ones appropriate for all types of parties and levels of festivities—casual gatherings to gala events. Brightly and beautifully designed in the spirit of Natasha's creations, *The Painted Cake* is a gorgeous four-color volume with exquisite images on every page. Chapters open with elegant two-page spreads. Easy-to-follow instructions are paired with high-quality step-by-step photographs and finished product shots. Handmade watercolor illustrations on pages throughout exemplify and complement the painted pastry designs. The instructions in this unique, delightful, and inspiring volume encompass ones for cooking, constructing, and painting baked goods, from single-level to multi-tiered cakes, as well as more everyday cupcakes and cookies. Templates, advice on painting techniques and assembly, and detailed information on materials and equipment are also included, and each project is graded from simple to advanced. With *The Painted Cake*, anyone, even absolute beginners, can transform delectable treats into visually-stunning, edible art. This is both a remarkably beautiful, one-of-a-kind book to display, and a hands-on manual to return to again and again. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking,

Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

[Dinner with Mr Darcy](#) - Pen Vogler 2020-02-11  
'A delightful collection of Austen-inspired dishes' - Bee Wilson, Stella Magazine 'It's a great idea - a book that you can read as well as cook from, and one that, uniquely, sends you straight back to the novels themselves' - Telegraph Online 'In this charming bit of historical reconstruction, Pen Vogler takes authentic recipes from Austen's time and updates them for today. You'll find everything you need to recreate Netherfield Ball in your front room.' - Kathryn Hughes, The best books on food, The Guardian Enter Jane Austen's world through the kitchens and dining rooms of her characters, and her own family. Food is an important theme in Jane Austen's novels - it is used as a commodity for showing off, as a way of showing kindness among neighbours, as part of the dynamics of family life, and - of course - for comic effect. Dinner with Mr Darcy takes authentic recipes from the period, inspired by the food that features in Austen's novels and letters, and adapts them for contemporary cooks. The text is interwoven throughout with quotes from the novels, and feature spreads cover some of the key themes of food and eating in Austen's time, including table arrangements, kitchens and gardens, changing mealtimes, and servants and service. Whether you are hoping to beguile a single gentleman in possession of a substantial fortune, or you just want to have your own version of the picnic on Box Hill in Emma, you will find fully updated recipes using easily available ingredients to help you recreate the dishes and dining experiences of Jane Austen's characters and their contemporaries.

**Patisserie** - William Curley 2014-05-22  
'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.' Michel and Alain Roux

Patisserie reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes - covering sponges, creams and custards, pastry and syrups - provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!

**Bellissimo Wedding Cakes** - Helen Mansey 2015-04-17

**Pure Artistry** - Emily Lael Aumiller 2016-04-12  
At her celebrated bakery Lael Cakes, Emily Lael Aumiller creates stunning special-occasion cakes that are as pleasing to the taste buds as they are to the eye—and they're also all vegan and gluten-free! As more people are becoming aware of their dietary restrictions, Emily's exquisite cakes provide a solution that leaves everyone happy while dismissing the idea that vegan and gluten-free desserts are by nature unattractive. Pure Artistry includes recipes for staple cakes (like Mexican Chocolate, Lemon-Poppy, and Classic Red Velvet) plus icings and fondant, how-tos on cake construction, and information on necessary ingredients and tools. The truly extraordinary feature of the book is the gorgeous cake designs, which are organized by mood—classical, classical whimsy, modern, and modern whimsy. These teach the reader foundational decorating techniques, like making sugar flowers, while inspiring bakers with photography that is gorgeous enough to stand on its own.

**True Biz** - Sara Novic 2022-04-05  
NEW YORK TIMES BESTSELLER • REESE'S BOOK CLUB PICK • A "tender, beautiful and radiantly outraged" (The New York Times Book

Review) novel that follows a year of seismic romantic, political, and familial shifts for a teacher and her students at a boarding school for the deaf, from the acclaimed author of *Girl at War* “For those who loved the Oscar-winning film *CODA*, a boarding school for deaf students is the setting for a kaleidoscope of experiences.”—The Washington Post ONE OF THE MOST ANTICIPATED BOOKS OF 2022—Oprah Daily, The Millions, Lit Hub, Publishers Weekly, BookPage True biz (adj./exclamation; American Sign Language): really, seriously, definitely, real-talk True biz? The students at the River Valley School for the Deaf just want to hook up, pass their history finals, and have politicians, doctors, and their parents stop telling them what to do with their bodies. This revelatory novel plunges readers into the halls of a residential school for the deaf, where they’ll meet Charlie, a rebellious transfer student who’s never met another deaf person before; Austin, the school’s golden boy, whose world is rocked when his baby sister is born hearing; and February, the hearing headmistress, a CODA (child of deaf adult(s)) who is fighting to keep her school open and her marriage intact, but might not be able to do both. As a series of crises both personal and political threaten to unravel each of them, Charlie, Austin, and February find their lives inextricable from one another—and changed forever. This is a story of sign language and lip-reading, disability and civil rights, isolation and injustice, first love and loss, and, above all, great persistence, daring, and joy. Absorbing and assured, idiosyncratic and relatable, this is an unforgettable journey into the Deaf community and a universal celebration of human connection.

**Chic & Unique Wedding Cakes** - Zoe Clark 2012

Presents thirty designs for wedding cakes and celebration pastries, providing tips on incorporating the theme of a wedding, pairing a cake with accompanying pastries, and directions on carving, sculpting, and stacking cakes.

**Martha Stewart's Wedding Cakes** - Martha Stewart 2007-12-26

Of all the decisions that go into planning a wedding, choosing the cake may be the sweetest. Much more than dessert, this beloved

wedding symbol should be as special as the bride and groom themselves. Whether you imagine a majestic cake blooming with fresh flowers, a pristine fondant-covered masterpiece, or a homespun take on strawberry shortcake- or even if you don’t know where to begin- Martha Stewart’s *Wedding Cakes* will provide you with more than 100 delicious and inspiring ideas for timeless and beautiful confections that are perfect for every style of wedding. Not just visually inspiring, these pages are filled with information you won’t find anywhere else. Martha Stewart and Wendy Kromer, the master baker and decorator who has been creating cakes for Martha Stewart Weddings for more than a decade, guide you through everything you need to consider when selecting a cake- and even how to bake and decorate one yourself. Novice and experienced bakers alike will find recipes and insiders’ techniques to create truly memorable wedding cakes. You will learn: Where to begin- how to decide what style and flavors are right for you, taking into account the season, location, and theme of the event Buttercream or fondant? Ganache or meringue? Useful charts explain the delicious materials bakers use, so you can choose the ones that suit your taste and style Creative ways to display your cake so it takes center stage at the reception How to find and hire a baker, including questions to ask and contract considerations Ideas for cutting costs without sacrificing quality or beauty How to incorporate traditions from around the world Everything you need to know about baking a cake yourself, with complete recipes as well as how-to decorating techniques with color photographs and reference charts A treasury of inspiration, *Martha Stewart’s Wedding Cakes* will ensure that your cake, whether homemade or professionally baked, triple-tiered or a tower of cupcakes, embellished with fresh fruit or elaborate sugar roses, is every bit as magical as your big day.

No Ordinary Shepherd - Toni Sorenson 2013-10-02

Based on a Story by Margaret E. Sangster As the sun beams brightly on the hills surrounding Palestine, one young shepherd boy thoughtfully considers the significance of the day. The child, crippled in a terrible accident, has always

treasured his shepherd father's tale of that starlit night so many years before—a night filled with the wonder of angelic heralds and a tiny Bethlehem stable sheltering the chosen Messiah. Now, years since that sacred event, tales of Jesus of Nazareth's miraculous birth touch the young boy's faith. When he meets the gentle stranger in the hills—a man strangely familiar to him—the faithful young shepherd encounters a miracle of his own.

[Vintage Cake Decorations Made Easy](#) - Ludlam  
2017

*Tom Douglas' Seattle Kitchen* - Tom Douglas  
2013-05-21

Tom Douglas' Seattle Kitchen by Tom Douglas has descriptive copy which is not yet available from the Publisher.

**Petite Pâtisserie** - Cheryl Wakerhauser  
2020-08-25

Learn How to Make Extraordinary French Desserts from a Master of Pâtisserie Cheryl Wakerhauser—owner of the award-winning Pix Pâtisserie—introduces you to an exciting array of flavors, shapes, textures and colors by focusing on petits fours, bon bons, macarons and more. With step-by-step instructions and tips and tricks to demystify the art of French desserts, making pâtisserie is more approachable than ever. French pâtisserie is a study in components, and Cheryl breaks down each recipe, providing information on classic techniques while imbuing each recipe with a new twist. Her petits fours combine flavors like peppermint chocolate cream and gingerbread cake, or tarragon meringue and mini lemon cream puffs, to create the perfect harmony of taste and texture. In addition to petits fours, she also shares a sweet and savory menu for high tea, bon bons that go above and beyond the classic truffle and her own take on macarons, miniaturized to be the size of pop-in-your-mouth candies. Cheryl's ingenuity, incredible flavors and knowledge of techniques are what make this a must-have resource for both aspiring pastry chefs and home bakers.

**Heartbreak Symphony** - Laekan Zea Kemp  
2022-04-05

Clap When You Land meets On the Come Up in this heart-gripping story about navigating first love and overcoming grief through the power of

music. Aarón Medrano has been haunted by the onstage persona of his favorite DJ ever since his mother passed away. He seems to know all of Aarón's deepest fears, like that his brain doesn't work the way it should and that's why his brother and father seem to be pushing him away. He thinks his ticket out is a scholarship to the prestigious Acadia School of Music. That is, if he can avoid blowing his audition. Mia Villanueva has a haunting of her own and it's the only family heirloom her parents left her: doubt. It's the reason she can't overcome her stage fright or believe that her music is worth making. Even though her trumpet teacher tells her she has a gift, she's not sure if she'll ever figure out how to use it or if she's even deserving of it in the first place. When Aarón and Mia cross paths, Aarón sees a chance to get close to the girl he's had a crush on for years and to finally feel connected to someone since losing his mother. Mia sees a chance to hold herself accountable by making them both face their fears, and hopefully make their dreams come true. But soon they'll realize there's something much scarier than getting up on stage—falling in love with a broken heart.

**Professional Cake Decorating** - Toba M. Garrett  
2012-01-24

The comprehensive guide to amazing cake decoration—now fully updated Professional Cake Decorating is a must-have resource for professional and aspiring cake artists, baking and pastry students, and cake decorating hobbyists, drawing on years of experience from master cake designer and IACP Award nominee Toba Garrett. This Second Edition has been completely revamped with gorgeous new photography and a fresh new design. The New Skills have been re-organized into a user-friendly, step-by-step format, and line art and photos throughout the book provide a visual reference for each new technique. The book begins with an introductory chapter on all the fundamentals of the cake designer's art, from covering a cake board to assembling and icing a layered cake to stacking cake tiers with pillars or columns. Subsequent chapters cover decorating techniques including Basic, Intermediate, and Advanced Piping Skills, The Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage

Construction, Gumpaste Flowers, and much more. A chapter on Miniature Cakes and Decorated Cookies includes techniques for making petit fours and other small treats, while the Cake and Confectionery Gallery provides inspiration for decorators with nearly 20 full-page photos of breathtaking cakes and information on the techniques needed to complete each one. Garrett also includes recipes for cakes, fillings, icings, cookies, and more, as well as an appendix of templates to help decorators replicate the designs shown in the book.

Wedding Flowers - Paula Pryke 2004

'Wedding Flowers' taps into the desire to make your wedding day special and personal to you - investing time and thought into your choice of flower colour, fragrance and display is one way you can achieve this. Design your own wedding flowers or communicate your ideas effectively to a florist.

Alan Dunn's Celebration Cakes - Alan Dunn  
2017-02-07

Make a celebration cake for every occasion with one of the 18 stunning creations in this ultimate guide to sugarcrafting. "

**Piece of Cake** - Derek Robinson 2013-11-05

From the Phoney War of 1939 to the Battle of Britain in 1940, the pilots of Hornet Squadron learn their lessons the hard way. Hi-jinks are all very well on the ground, but once in a Hurricane's cockpit, the best killers keep their wits close. Newly promoted Commanding Officer Fanny Barton has a job on to whip the Hornets into shape before they face the Luftwaffe's seasoned pilots. And sometimes Fighter Command, with its obsolete tactics and stiff doctrines, is the real menace. As with all Robinson's novels, the raw dialogue, rich black humor and brilliantly rendered, adrenaline-packed dogfights bring the Battle of Britain, and the brave few who fought it, to life.

Chic & Unique Vintage Cakes - Zoe Clark  
2013-07-22

Chic & Unique Vintage Cakes: Bestselling cake decorating author Zoe Clark shows you how to take inspiration from your favourite vintage clothing, furniture, items and keepsakes to create stunning vintage cake designs. From elegant tiered lace and floral cakes to amazing jewellery box and carousel shaped novelty cakes,

each of the 10 incredible cake designs is accompanied by two smaller designs for vintage-inspired cupcakes, cookies, fondant fancies and more. Includes all the cake recipes you need, and simple step by step instruction for all the essential cake decorating techniques, from covering cakes and stacking tiered cakes, to piping royal icing and stenciling. Zoe even breaks down advanced suspension techniques into easy to follow steps so that you can create stunning shaped novelty cake designs at home. Includes a wide range of cake decorating projects so you'll be sure to find something to suit your own experience level, whether you are a beginner or a cake design expert!

The Last Field Party - Abbi Glines 2022-11-22

The seventh and final book in the #1 New York Times bestselling Field Party series--a Southern soap opera filled with football, cute boys, and pick-up trucks--from USA TODAY bestselling author Abbi Glines. The couples from the previous books in the Field Party series gather for a special event ten years in the future that will impact each of their lives.

Designer Cake Decorating - 2019-04-04

**The Art of Modern Cake** - Heidi Holmon  
2022-10-11

In The Art of Modern Cake, Satin Ice Artist of Excellence and owner of De la Crème Creative Studio Heidi Moore Holmon offers both new and experienced bakers a gorgeously photographed instructional guide with everything needed to create extravagant single and multi-tier cakes. Featuring chapters on edible flowers, piping skills, food coloring techniques, and more, The Art of Modern Cake acts as both an aspirational cake-making book and an inspirational coffee table book.

**Cake Decorating for Beginners** - Rose Atwater 2019-12-24

Master the art of cake decorating with easy steps for sweet success Do you dream of picture-perfect cakes that are insta-post worthy? From glazing fresh fruit for a sleek naked cake to rolling fondant accents for an unforgettable multi-tiered wedding cake, Cake Decorating for Beginners shows the novice decorator how to transform deliciously simple cakes into dazzling feasts for the eyes and taste buds. Super easy step-by-steps will guide you through cake

decorating techniques, like smoothing or texturing frosting, handling a pastry bag, piping rosettes, creating a drip effect, hand lettering, and much more. Then, put your skills to the test with 10 amazing cakes you'd be proud to share with your loved ones--not to mention your social media feed. *Cake Decorating for Beginners* includes: Cake walkthrough--Get advice on cake prep, the cake decorating supplies you'll need, mixing custom colors, and troubleshooting for collapsed cakes, lumpy fondant, broken ganache, and more. Frosted tips--Frost like a pro with recipes for buttercream, chocolate ganache, fondant, and easy-to-follow directions on how to apply them. Cherry on top--Show off your cake decorating skills with 10 scrumptious, stunning cakes--each with easy-to-follow instructions and colorful photos. Turn every occasion into an over-the-top celebration with showstopping cakes--*Cake Decorating for Beginners* gives you the confidence.

**Wafer Paper Cakes** - Stevi Auble 2017-10-10  
Learn how to use easy papercraft techniques on cakes with edible wafer paper to create stunning cake designs. Leading wafer paper cake instructor Stevie Auble demonstrates how to make a plethora of different wafer paper flowers, plus other wafer cake decorations such as bows, wreaths, and cake toppers. Stevi also demonstrates how you can cover cakes in wafer paper to create spectacular backgrounds on which to place your decorations--all with minimum effort.

**Sweet Celebrations** - Sylvia Weinstock 1999-10-13  
In *Sweet Celebrations* the woman InStyle called "New York's reigning cake diva" shares her recipes, designs, techniques, and tips in a gloriously illustrated book. *Bon Appétit* called master baker and decorator Weinstock "the Leonardo da Vinci of wedding cakes," and her stunningly original creations have graced the celebrations of Oprah Winfrey, Ted Turner, and Whitney Houston. Her repertoire includes not just grand, romantic, floral wedding cakes but cakes appropriate for all of life's festive moments. Now she shares her expertise with bakers who want the perfect cake to commemorate that very special occasion. *Sweet Celebrations* includes cakes for birthdays, anniversaries, bon voyage send-offs, victory

parties, and more. Graded according to difficulty, there are cakes for the beginning as well as the experienced decorator. Present your favorite graduate with a richly bound pile of books, welcome a newborn with a delectable stack of pastel-colored blocks, or serve the charming cottage cake at a housewarming. Each of the featured twenty-four cakes is shown in full color, with complete step-by-step instructions for baking, assembling, and decorating. In addition there are many inspiring photographs of the fabulous cakes Weinstock has created for clients around the world. The book provides recipes for cakes, frostings, and fillings, as well as detailed illustrated instructions on decorating techniques. *Sweet Celebrations* is a must-have volume for home and professional bakers who want to make and serve cakes that taste as good as they look.

*I Do* - FAYE. CORNHILL 2020-11-02  
Whether you're a wedding photographer, florist, cake designer or indeed anyone whose customers are engaged couples, 'I Do' will help you understand the exact steps you need to take to set your wedding business on a profitable path, and keep it moving forward.

*Cakes in Bloom* - Peggy Porschen 2018-06  
*Cakes in Bloom* is a celebration of Peggy Porschen's artistry, skill and dexterity within the world of sugarcraft. In this stunning book, Peggy shares her repertoire of incomparable sugar blooms, from vintage roses to exotic frangipani, and the secrets behind her expert modelling techniques. After introducing the basic techniques and specialist tools you'll need, there are 24 varieties of flower to create, all accompanied by detailed step-by-step photography and glorious shots of the finished flowers - both close up and in position on some of Peggy's signature wedding cake designs. The ultimate reference and inspiration for sugarcrafters, the book reflects Peggy's mastery of a breathtaking array of flowers, creatively used on a variety of cakes.

**The Gilded Cake** - Faye Cahill 2018-08-22  
Make cakes that sparkle with this comprehensive guide to metallic cakes from leading wedding cake designer Faye Cahill. Faye begins by exploring all the different materials available to the modern cake decorator, from gold leaf to edible paint, food-grade sprays,

edible glitters, lustre dusts, edible sequins and more, then shows you in step-by-step detail the techniques you need for success. Twelve stunning gilded cake projects follow, showing you how to put your newfound skills to use on creative cake designs, each with an accompanying smaller project that is perfect for beginners to tackle before attempting the larger cake. Create spectacular cakes that shimmer and shine with this unique must-have guide.

**Modern Sugar Flowers, Volume 2** - Jacqueline Butler 2019-12-03

Learn to decorate your next cake with tulips, petunias, poppies, and other flowers in various stages of bloom that you can make with sugar paste. Learn all the skills for making sugar flowers in this exquisite new collection from acclaimed sugar artist and bestselling author Jacqueline Butler. Building on the foundations established in *Modern Sugar Flowers*, this second volume introduces over twenty new sugar flowers in various stages of bloom, as well as flower buds and leaves, using Jacqueline's signature pastel color palette. Lavishly illustrated with hundreds of step-by-step photographs, you will learn not only how to master the flowers but also how to use them to create beautiful arrangements on six contemporary cake designs.

**Animation in Sugar** - Carlos Lischetti 2015

**Maggie Austin Cake** - Maggie Austin 2017-04-04

Stunning cake designs and technique how-tos from top cake artist Maggie Austin. A former ballerina, Maggie Austin turned to baking when an injury ended her dancing career—and has since become one of today's most sought-after cake artists, serving celebrity clients and even royalty around the world. Her design hallmarks are instantly recognizable to the legions of fans who follow her work: ethereal frills, dreamy watercolors, lifelike sugar flowers, rice-paper accents, graceful composition, and other impeccable details. Here, she shares a collection of her edible works of art and the methods behind their creation, with a "theme and variations" organization that shows how mastering any single technique can open the door to endless creativity. Each is broken down into clear instructions and illustrated with step-

by-step photos that are easy to follow whether you're a professional baker or an amateur enthusiast. From a single sugar blossom to a multi-tiered cake festooned with pearls and intricate appliques, there's inspiration for bakers and crafters of all stripes.

**Start a Cake Business from Home** - Alison McNicol 2013-03

Wish you could turn your talent for cake baking and decorating into a profitable business? Then this is THE book for you. Written exclusively for the UK market, this book covers every aspect of running a cake business from home. From setting yourself up as a proper business, the rules and regulations you'll need to follow to legally work from home, pricing your cakes for maximum profit, building a great website and online presence, right through to marketing yourself locally and online PLUS how to expand your business when the time comes.....this is THE essential business guide for any would-be cake business owner PLUS - Interviews with successful cake business owners - discover how they launched and grew their own successful cake businesses from home. Pick up lots of "tips of the trade" and prepare to be inspired.

**The Holiday Swap** - Maggie Knox 2021-09-30

'An utterly adorable, pitch-perfect romance' Taylor Jenkins Reid, author of *Daisy Jones and The Six*. When chef Charlie Goodwin gets hit on the head on the L.A. set of her reality baking show, she loses a lot more than consciousness; she also loses her ability to taste and smell - both critical to her success as show judge. Meanwhile, Charlie's identical twin, Cass, is frantically trying to hold her own life together back in their quaint mountain hometown while running the family's bustling bakery and dealing with her ex, who won't get the memo that they're over. With only days until Christmas, a desperate Charlie asks Cass to do something they haven't done since they were kids: switch places. Looking for her own escape from reality, Cass agrees. But temporarily trading lives proves more complicated than they imagined, especially when rugged firefighter Jake Greenman and gorgeous Physician Assistant Miguel Rodriguez are thrown into the mix. Will the twins' identity swap be a recipe for disaster, or does it have all the right ingredients for getting their lives back on track? Readers love

The Holiday Swap: 'A feel good story, romance, Christmas, dogs and cake! What more could you ask for?' - 5 STARS 'A perfect mix of fun and romance!' - 5 STARS 'A delightful festive read with drama that will pull you in' - 5 STARS 'A glorious holiday adventure with a dash of romance and sibling love . . . Great fun!' - 5 STARS 'Delightfully entertaining and thoroughly addictive . . . the perfect winter romance to curl up with this Christmas, with an ending worthy of a Hallmark movie' - 5 STARS

**Good and Cheap** - Leanne Brown 2015-07-14  
A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.  
**RENT MY WEDDING Magazine: Spring 2020**  
- Preston Bailey 2020-02-28

Check out the Spring 2020 issue of RENT MY WEDDING Magazine for spring wedding ideas, including real weddings, DIY projects, and tips for how to save on your wedding budget. This issue also features wedding advice from top experts in the wedding industry, including celebrity wedding planner Preston Bailey, celebrity cake artist Ron Ben-Israel, reality TV star Sandy Malone, internationally-reknowned wedding cake designer Maggie Austin, wedding dress designer Cheri Elizabeth, NBA in-arena host Dale McLean, and wedding budget expert Jessica Bishop, "The Budget Savvy Bride." Check out all of our wedding magazines and learn more about RENT MY WEDDING Magazine at [www.RentMyWedding.com/Magazine](http://www.RentMyWedding.com/Magazine)  
**Kew Book of Sugar Flowers** - Cassie Brown 2018-05-25

In the Kew Book of Sugar Flowers, sugarcraft specialist Cassie Brown teaches you how to craft stunning, authentic-looking flowers and foliage using flower paste (gum paste). Learn how to create beautiful bouquets and stunning sprays, from the early stages of germinating your ideas - taking inspiration from nature and making moulds from real flowers and leaves - to creating floral cake decorations with an exotic or wild flower theme for a special occasion. Through clear and concise step-by-step instructions, Cassie explains every facet of crafting sugar flowers, from gaining an appreciation of the flower itself, to preparing the flower paste and colouring it to wiring the flowers into an attractive and realistic bouquet. There is a veritable garden of delights to choose from, from ornate orchids to delicate daisies. The method for crafting each individual flower is demonstrated in stunning detail beginning with an 'exploded flower' photograph that illustrates each of the individual components and working through the techniques and tricks that Cassie herself applies to create her stunning floral displays. The Kew Book of Sugar Flowers is the perfect book for the established sugarcrafter looking to develop their skills and take their cake-decorating capabilities to the next level. Readers with a particular interest in flowers and plants will also love this book for its painstaking recreation of flora in flower paste (gum paste), and the book is endorsed by the Royal Botanic Gardens, Kew giving extra credibility to the

stunning realism of the flowers that Cassie Brown has recreated. Foreword by Eddie Spence M.B.E. Eddie Spence MBE has enjoyed an illustrious career in confectionery and cake design and his superior skills have earned him the opportunity to decorate many cakes for the royal family, including Her Majesty the Queen herself.

### **The Art of Sugarcraft** - 2014

Squires Kitchen is the oldest and one of the most popular schools of its kind in the UK. Its highly regarded reputation brings students from all around the world to the school in Farnham, Surrey and its course syllabus is also taught in Malaysia and Singapore, with more countries in the pipeline. One of the only books of its kind to offer the reader a vast range of skills, techniques, projects and expert advice from 21 of the world's leading cake decorating tutors.

### **Chocolate Cake with Hitler: A Nazi**

**Childhood** - Emma Craigie 2011-09-01

Chocolate Cake with Hitler tells the remarkable story of Helga Goebbels, twelve-year-old daughter of the Nazi Party's head of propaganda, who spent the last ten days of her life cooped up in a bunker in Berlin with Adolf Hitler.

### **Modern Sugar Flowers** - Jacqueline Butler 2022-03-08

Learn the secrets of sugar floristry with Petalsweet Cakes founder Jacqueline Butler. In her exquisite and long-awaited debut book, you'll learn in step-by-step detail how to create modern and sophisticated, stylized sugar flowers, and how to use them to create beautiful arrangements on wedding and celebration cakes. Inside you'll find instructions and step-by-step photographs for 20 stunning sugar flowers in various stages of bloom, as well as flower buds and leaves, using a clean and contemporary color palette. Through six diverse

projects you'll then learn how to use these foundation flowers in combination with filler flowers to create elegant cake designs, including working directly on single-tier cakes and multi-tiered cakes, as well as making styrofoam cake toppers. As well as being the most contemporary take on the subject ever produced, this book will also remain an essential reference for years to come!

### *Food52 Baking* - Editors of Food52 2015-09-22

A stunning collection of hassle-free recipes for baking cakes, cookies, tarts, puddings, muffins, bread, and more, from the editors behind the leading food website Food52. Whether it's the chocolate cake at every childhood birthday, blondies waiting for you after school, or hot dinner rolls smeared with butter at Thanksgiving dinner, homemade baked goods hold a place in many of our best memories. And that's why baking shouldn't be reserved for special occasions. With this book, curated by the editors of Food52, you can have homemade treats far superior to the store-bought variety, even when it feels like you're too busy to turn on the oven. From Brown Butter Cupcake Brownies to "Cuppa Cuppa Sticka" Peach and Blueberry Cobbler, these sixty reliable, easy-to-execute recipes won't have you hunting down special equipment and hard-to-find ingredients or leave you with a kitchen covered in flour and a sink piled high with bowls. They're not ordinary or ho-hum, either: ingredients you've baked with before (and some you haven't - like black sesame, coconut oil, and lavender) come together to create new favorites like Baked Cardamom French Toast and Olive Oil and Sesame Crackers. Filled with generations' worth of kitchen wisdom, beautiful photography, and tips you'll return to, *Baking* is the new go-to collection for anyone who wants to whip up something sweet every day.