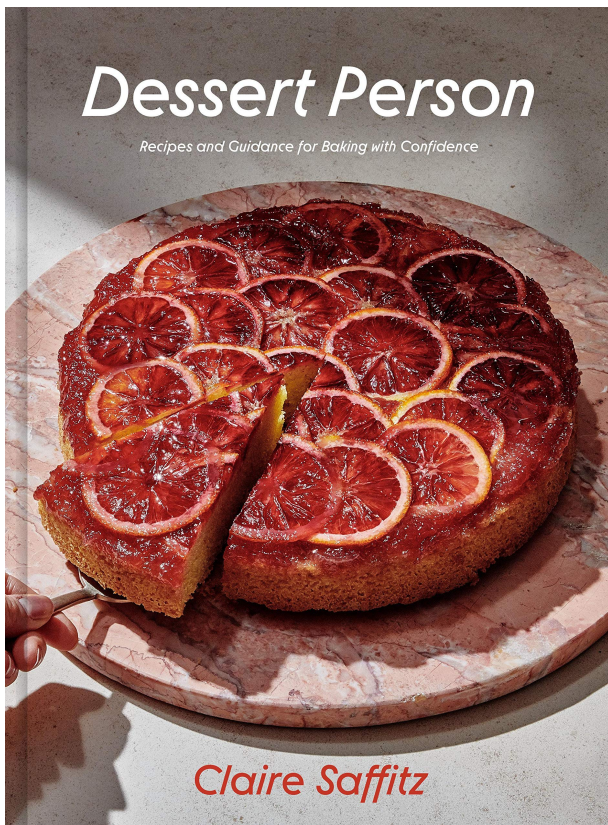


Dessert Person

Recipes and Guidance for Baking with Confidence



Claire Saffitz



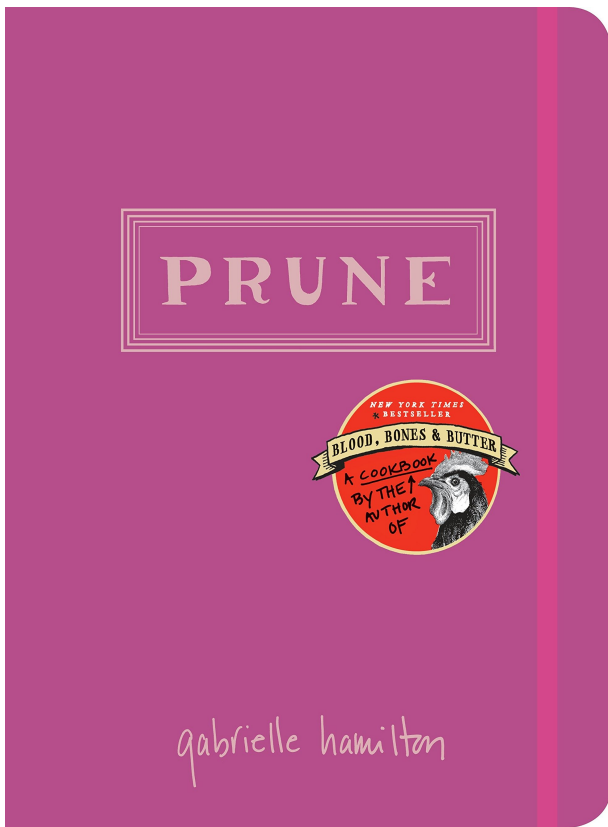
Dessert Person: Recipes and Guidance for Baking with Confidence

Book Synopsis

In her first cookbook, Bon Appétit and YouTube star of the show *Gourmet Makes* offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. Claire Saffitz is a baking hero for a new generation. In *Dessert Person*, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe--like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)--as well as practical do's and don'ts, skill level, prep and bake time, and foundational know-how. With Claire at your side, everyone can

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Prune: A Cookbook

Book Synopsis

From Gabrielle Hamilton, bestselling author of *Blood, Bones & Butter*, comes her eagerly anticipated cookbook debut filled with signature recipes from her celebrated New York City restaurant Prune. A self-trained cook turned James Beard Award-winning chef, Gabrielle Hamilton opened Prune on New York's Lower East Side fifteen years ago to great acclaim and lines down the block, both of which continue today. A deeply personal and gracious restaurant, in both menu and philosophy, Prune uses the elements of home cooking and elevates them in unexpected ways. The result is delicious food that satisfies on many levels. Highly original in concept, execution, look, and feel, the Prune cookbook is an inspired replica of the restaurant's kitchen binders. It is written to Gabrielle's cooks in her

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So Good: 100 Recipes from My Kitchen to Yours

Book Synopsis

100 all-new recipes from the favorite Top Chef All-Stars winner and Top Chef judge and Food Network regular Fans know Richard Blais best as the winner of Bravo's Top Chef All-Stars, the first competitor to be invited back as a permanent judge on Top Chef, and now as a Food Network regular as well. On television, Blais is famous for his daring cooking, making use of science (think liquid nitrogen) to dazzle and impress. But how does he cook at home when the cameras are off? That's what this book will answer, with elevated homestyle recipes and personal stories which invite you behind the scenes and into his own kitchen for the first time. Some recipes might look familiar, like spaghetti and meatballs, but have a secret, flavor-boosting ingredient, and others feature clever but unexpected

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