

Greek Pastries And Desserts

Greece in Print Sweet & Skinny Greece: The Cookbook Take the Taste of Greece with You Desserts Ikaria My Greek Table It's All Greek to Me Love Real Food Ethnic Cuisines The Book of Greek Cooking Mediterranean Cooking The Complete Idiot's Guide to Light Desserts Cooking with Loula Austrian Desserts Secrets of Fat-free Greek Cooking Esquire Sea Salt Sweet Sweet Maria's Italian Desserts Simply Nigella Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes Mouthwatering Vegan Sprinkle Bakes Taverna Greek Pastries and Desserts Greek America Popular Greek Recipes The Islands of Greece Sunny Mediterranean Cuisine Fireside Food for Cold Winter Nights Sweet Treats around the World: An Encyclopedia of Food and Culture Vefa's Kitchen Greek Cuisine Brave Tart: Iconic American Desserts Regional Greek Cooking Modern Greek Homemade Greek Takeout Cookbook The Food and Cooking of Greece MOB Kitchen Bon Appetit Desserts

Greece in Print

Bring the warmth of a winter cabin to your home with this mouthwatering collection of recipes inspired by the cuisines of mountain villages and ski towns around the world. Winter is the perfect time to take a break from the pace of modern life, slow down and enjoy a nourishing home-cooked meal. It doesn't have to take hours - many recipes take a little preparation and can then be left to simmer, bake or roast to perfection. For this book, Lizzie Kamenetzky has taken inspiration from snow-covered mountains and Alpine chalets, with all her best-loved food from ski towns and winter holidays. Start the day with a sustaining breakfast such as homemade Brioche or Pain aux Raisins before heading out into the cold. For lunch, only a hearty soup or stew will do - try French Onion Soup or Rocky Mountain Stew. Mid-afternoon, when fingers are numb, retreat to the warmth of indoors and enjoy a tea-time treat such as Madeleines or Banana Cake with a steaming cup of coffee. For evening entertaining, there are lots of comforting meaty recipes to try, such as Cassoulet, Confit Duck or Spaghetti Bolognese, as well as some lighter options, such as Chicken Liver Parfait or Parmesan Cheesecake. There is also a whole chapter devoted to those delightful cheese dishes that are so perfect in winter, from Fondue to Swiss Chard Gratin. For those with a sweet tooth, finish the meal with a Creme Brulee or Tarte Tatin. This is food for warming the soul, for snuggling up against the cold, for firesides and crackling logs, and for blankets in cosy winter cabins.

Sweet & Skinny

Enjoy The Pleasures Of Greek Foods Anywhere You Are Greek cuisine is Mediterranean cuisine influenced by many cultures. Greek foods taste amazing and are extremely healthy for you. They have been around for thousands of years, but still retain freshness in every meal with unique spices that will intoxicate your senses. The secret of Greek cuisine is its good

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quality fresh ingredients, proper use of herbs and spices, the famous Greek olive oil and its basic simplicity. This book offers an exceptionally rich and diverse array of Greek foods to enjoy. Here's A Peek At What's Inside: •An Overview of Greek takeout food. •Ingredients used in Greek cooking, cooking methods and required cooking equipment used to prepare Greek meals •Classic appetizers like the Dolmades, Hummus & the Taramosalata •Traditional salads like the Horiatiki Salata, Salata Marouli and the Froutosalata •Satisfying soups like Avgolemono With Orzo, Hortosoupa & the Greek Tomato Soup With Orzo •Easy-to-prepare takeout sandwiches like the Greek Sloppy Joes & the Greek Salad Pita Sandwich •Delicious beef, pork and lamb recipes like the Stifado, Moussaka & the Paidakia Skaras •Delightful chicken recipes like the Chicken Pilaf Aztem & the Chicken Kapama •Tasty seafood recipes like the Arides Tourkolimano, Kalamaria Yemista & the Greek Octopus with Pasta •Healthy vegetable and side recipes like the Tzatziki, Bamies Me Saltsa and the Fasolakia •Sweet desserts like the Greek Bougatsa With Phyllo, Halvah & the Loukoumades Each recipe is fresh, inviting and unforgettable! Download Now!

Greece: The Cookbook

This glorious book is all about translating the evocative tastes, textures and traditions of Greek food in your own kitchen. The introductory section opens with a history of Greek cuisine and its regional influences, and then gives full details on how to choose the best ingredients and how to prepare them. The recipe section then offers more than 160 authentic seasonal dishes, both classic and modern - mezedes, soups, main courses, vegetable dishes and desserts. Every recipe is tested for the modern kitchen and uses accessible ingredients. Step-by-step photographs make the recipes easy to follow, ensuring perfect results every time.

Take the Taste of Greece with You

"POPULAR GREEK RECIPES" is a collection of authentic Greek recipes which are favorites of the many contributors and have been adapted to new ingredients and shorter methods. You will find simplicity in the recipes, easily obtained ingredients, and menus for fasting in the Greek Orthodox Church. Visually you will find this to be a very attractive book containing symbolic art work throughout.

Desserts

For more than 50 years, Bon Appetit magazine has been seducing readers with to-die-for desserts. From quick homestyle cookies to unforgettable special-occasion finales such as spiced chocolate torte wrapped in chocolate ribbons, Bon Appetit showcases meticulously tested recipes that turn out perfectly--every time. Now, culled from Bon Appetit's extensive

archives and including never-before-published recipes, Bon Appetit Desserts promises to be the comprehensive guide to all things sweet and wonderful. Authored by Bon Appetit editor-in-chief Barbara Fairchild, Bon Appetit Desserts features more than 600 recipes--from layer cakes to coffee cakes, tortes and cupcakes to pies, tarts, candies, puddings, souffles, ice cream, cookies, holiday desserts, and much, much more. Certain to inspire both experienced home cooks and those just starting out in the kitchen, each recipe is designed to ensure the dessert preparation process is as enjoyable as the finished result. Bon Appetit Desserts is destined to be the definitive, comprehensive, invaluable dessert resource. "This is a gorgeous book that makes me want to make everything--no, taste everything--inside! This is a must-have for every baker, cook, and sweet freak in your life." --Elizabeth Falkner, chef and owner of Citizen Cake and Orson "At last, a collection of Bon Appetit's most treasured dessert recipes, thoroughly tested as always, beautifully illustrated, and, of course, wonderfully delicious. You'll reach for this book each time sweets are on your menu, but you'll come back to it just as often for its myriad tips; great chapters on ingredients, equipment, and techniques; and the many detailed and easy-to-grasp how-tos. It's truly a one-stop book for all of us who love baking." --Dorie Greenspan, author of Baking: From My Home to Yours and Around My French Table "Bon Appetit Desserts is filled with exactly the kind of sweets I like to make: inviting, unpretentious, and easy to love, but also innovative enough to turn a few heads. And the best part is, Bon Appetit Desserts is not only about recipes. With chapters on ingredients, equipment, and techniques, plus a slew of tips from the Bon Appetit test kitchens, it's also a mini-education. Oh, in case you aren't sold yet, I have ten words for you: Banana Layer Cake with Caramel Cream and Sea Salt-Roasted Pecans." --Molly Wizenberg, author of A Homemade Life: Stories and Recipes from My Kitchen Table

Ikaria

Professional pastry chef and Top Chef contestant shows you how to indulge in dessert while maintaining a healthy lifestyle with 100 low-fat recipes, including more than 25 sugar-free variations. In her debut cookbook, Marisa Churchill will show you how to pick the best ingredients, create contrasting textures, boost flavor with fresh fruit, herbs, and spices, and substitute lower-fat/lower-calorie alternatives without skimping on flavor. From quick weeknight desserts that can be ready in fewer than thirty minutes to elegant desserts for dinner parties and holidays, Sweet & Skinny gives readers all the skills and recipes they need to satisfy their cravings. Hosting a dinner party? Wow your guests with Individual S'More Tarts, Goat Cheesecake with Figs, or perhaps a Rosemary Angel Food Cake with Lemon Glaze. Charged with a holiday dessert? How about Pear and Chocolate Upside-Down Cake, Orange-Chile Chocolate Bark, or Baked Apples with Maple-Gingersnap Stuffing? Faced with a sudden craving? Rest assured—No-Bake Cheesecake Cups with Concord Grapes, Molten Chocolate Soufflé Cake, and Mocha Affogato Milkshakes can be whipped up in minutes. For those who are trying to lose weight, have dietary restrictions, or are simply looking to decrease sugar, Sweet & Skinny offers a path to eating healthier and baking simpler by lowering fat and cooking smart, with everything in moderation.

My Greek Table

Having taken the social media world by storm with his 1-minute, how-to-make recipe videos, MOB Kitchen founder Ben Lebus is revitalising home-cooking with delicious, easy and accessible dishes that absolutely anyone can cook, all on a budget. This, the first MOB kitchen cookbook, contains all the inspiration you need to make budget meals to impress your friends and family, any time. Each recipe is designed to feed four people for under £10. His mission is to mob-ilise cooks everywhere, young or old, and to inspire them to cook delicious, nutritious and inexpensive recipes. From Asian-flavoured spaghetti meatballs to the ultimate homemade falafel pittas, every base is covered, whether your mob is vegan, vegetarian, meat-loving or health obsessed. The core element of every MOB Kitchen recipe is that it is affordable, healthy, delicious, beautiful and easily to make. Unlike most budget cooking sites, MOB Kitchen doesn't make any absurd store-cupboard assumptions. All that is expected is that you have salt, pepper, olive oil and a small budget, nothing more. Teaming up with musicians, as online, each recipe has a song that's perfect to play as you cook and can be accessed directly through Spotify. Chapters include: Brunch MOB, Healthy MOB, Speedy MOB, Flashy MOB, No-fuss MOB and Fakeaway MOB.

It's All Greek to Me

Celebrity chef and award-winning cookbook author Diane Kochilas presents a companion to her Public Television cooking-travel series with this lavishly photographed volume of classic and contemporary cuisine in *My Greek Table: Authentic Flavors and Modern Home Cooking from My Kitchen to Yours*. Inspired by her travels and family gatherings, the recipes and stories Diane Kochilas shares in *My Greek Table* celebrate the variety of food and the culture of Greece. Her Mediterranean meals, crafted from natural ingredients and prepared in the region's traditional styles—as well as innovative updates to classic favorites—cover a diverse range of appetizers, main courses, and desserts to create raucously happy feasts, just like the ones Diane enjoys with her family when they sit down at her table. Perfect for home cooks, these recipes are easy-to-make so you can add Greece's delicious dishes to your culinary repertoire. With simple-to-follow instructions for salads, meze, vegetables, soup, grains, savory pies, meat, fish, and sweets, you'll soon be serving iconic fare and new twists on time-honored recipes on your own Greek table for family and friends, including: — Kale, Apple, and Feta Salad — Baklava Oatmeal — Avocado-Tahini Spread — Baked Chicken Keftedes — Retro Feta-Stuffed Grilled Calamari — Portobello Mushroom Gyro — Quinoa Spanakorizo — Quick Pastitsio Ravioli — Aegean Island Stuffed Lamb — My Big Fat Greek Mess—a dessert of meringues, Greek sweets, toasted almonds and tangy yogurt Illustrated throughout with color photographs featuring both the food and the country, *My Greek Table* is a cultural delicacy for cooks and foodies alike.

Love Real Food

In 1980 Vefa Alexiadou self-published her first cookbook in her native Greece, and the rest, as they say, is history. Her books are perennial bestsellers in her country. Since 1990 she has appeared daily on Greek Antenna TV's most popular morning talk show which is now seen in North America by satellite. The 290 recipes in Greek Cuisine reflect the traditional food of Greek households and holidays. Enticing photographs and a word about historical or religious context accompany each recipe.

Ethnic Cuisines

Learn the secrets of authentic Greek home cooking from Vefa Alexiadou. She is also a professional chemist and combines her practical experience as a lifetime home cook with scientific principles. "Vefa's delicious recipes always remind me of the beauty of Greece".--Melina Merkouris.

The Book of Greek Cooking

From apple pie to baklava, cannoli to gulab jamun, sweet treats have universal appeal in countries around the world. This encyclopedia provides a comprehensive look at global dessert culture. • Discusses iconic desserts and sweet treats in their cultural and historical contexts in North and Latin America; the Caribbean; Europe; North Africa and the Middle East; Sub-Saharan Africa; Central, South, and East Asia; and the Pacific • Feeds into the World Geography database and allows students of geography, social studies, language, and anthropology to examine cultural trends and make cross-cultural connections • Looks at regional desserts across the United States • Includes a selection of contributed family recipes from around the world to provide hands-on learning • Features sidebars of interesting, fun facts and anecdotes relating to desserts and sweet treats

Mediterranean Cooking

"Part of the balance of life lies in understanding that different days require different ways of eating . . ." Whatever the occasion, food-in the making and the eating-should always be pleasurable. Simply Nigella taps into the rhythms of our cooking lives, with recipes that are uncomplicated, relaxed, and yet always satisfying. From quick and calm workday dinners (Miso Salmon; Cauliflower & Cashew Nut Curry) to stress-free ideas when feeding a crowd (Chicken Traybake with Bitter Orange & Fennel) to the instant joy of bowlfood for cozy nights on the sofa (Thai Noodles with Cinnamon and Shrimp), here is food guaranteed to make everyone feel good. Whether you need to create some breathing space at the end of a long week (Asian-Flavored Short Ribs), indulge in a sweet treat (Lemon Pavlova; Chocolate Chip Cookie Dough Pots) or wake up to a strength-giving breakfast (Toasty Olive Oil Granola), Nigella's new cookbook is filled with recipes destined to

become firm favorites. Simply Nigella is the perfect antidote to our busy lives: a calm and glad celebration of food to soothe and uplift.

The Complete Idiot's Guide to Light Desserts

From the author of the successful blog, mouthwateringvegan.com, comes over 130 incredible recipes to showcase how accessible, varied, delicious and nutritious vegan eating can be. In this book you'll find recipes for your favourite comfort foods in all their vegan glory. Here are meat-free, egg-free and dairy-free recipes that combine the idea of eating healthily, with food that is immediately satisfying, tastes great and is easy to prepare. From delicious dips, appetizers and soups; to main courses including curries, pastas, stews, burgers and salads. There are a whole host of recommended juices and smoothies and--at the sweeter end of scale--cookies, cakes and desserts. Mouthwatering Vegan transforms home cooking classics into vegan-accessible, delicious dishes. Miriam challenges herself to replicate dishes that are usually impossible to include in a vegan diet and opens up the scope for what vegan eating can be. Included in the book are recipes for vegan cheese, cream and mayonnaise; Chilli Con 'Carne', Shepherd's Pie, Mince & Ale Pie, Stroganoff Supreme and the Perfect Roast. As well as delicious dishes that celebrate pulses and vegetables, such as Aubergine, Chickpea and Potato Curry; Stuffed Tomatoes and Zucchini Casserole; Red Bean Nut Burgers; Spicy Rice & Quinoa Eggplant Bake; and Super Mushroom & Walnut Loaf. Many of Miriam's recipes are inspired by the Mediterranean and the Far East, and all of them have the health benefits of vegan cooking without sacrificing the taste. Mouthwatering Vegan opens up new possibilities for vegan eating that will make you rethink vegan cuisine.

Cooking with Loula

Debbie Matenopoulos, the first member of her family born in America, grew up in a traditional Greek household, eating delicious, authentic Greek cooking that her family had passed down for generations. By the time Debbie had started her television career in New York on *The View*, she began eating a standard American diet. But despite carefully limiting how much she ate, she found herself gaining weight and lacking energy. As Debbie's career as an entertainment news reporter and television host on BS, MTV, E!, and other networks had her constantly on the go, she was grabbing whatever food was readily available. It was only when she returned to her traditional Greek diet that she found herself easily—and healthily—realizing her natural weight and regaining her natural energy, stamina, and physique. Now, in *It's All Greek to Me*, Debbie shares 120 of her family's traditional Greek recipes and adds her own touch to make them even healthier and easier to prepare. After tasting Debbie's dishes, such as her mouthwatering version of Spanakopita (Spinach Feta Pie), Kalamaria Kaftera (Spicy Calamari), her family's secret recipe for Baklava, and, of course, Arni kai Patates (Classic Roasted Leg of Lamb with Potatoes)—you'll be amazed these delicious foods are good for you. With a foreword by Dr. Michael Ozner, one of

the nation's leading cardiologists, the recipes in *It's All Greek to Me* adhere to the healthiest diet on the planet: the traditional Mediterranean Diet. Modern science is catching up to what Greeks have known for millennia: health comes from eating natural, whole-food ingredients that haven't been processed or pumped full of hormones, antibiotics, or preservatives. Let *It's All Greek to Me* bring your friends and family together to share in the experience of a Greek meal and way of life. Opa! A portion of all proceeds will benefit the ALS Association.

Austrian Desserts

Delicious and healthful and redolent of the flavors of the Mediterranean, it's no wonder that Greek food is so beloved. Offering 170 recipes, this delightful cookbook draws together ingredients from the everyday Greek kitchen, all readily available. Beautifully photographed, "Modern Greek" reveals this much-favored cuisine in a fresh and contemporary light.

Secrets of Fat-free Greek Cooking

Throughout history, Greek cooking has drawn upon influences ranging from the Arabic flavors of North Africa to the cuisine of the Sephardic Jews of Spain, resulting in a rich, diverse culinary tradition. This family cookbook showcases dishes from the key regions of mainland Greece as well as the islands. The recipes are accompanied by fascinating historical notes and family anecdotes which bring to life the community spirit of Greek cuisine.

Esquire

For Austrians, dessert is the culmination of any meal—the crowning achievement that can make or break a culinary experience. In this beautifully photographed cookbook, Austrian pastry master Toni Mörwald, and award-winning restaurant critic Christoph Wagner share the secrets to crafting over 500 perfect Austrian desserts. From Old World traditional dishes such as Linzertorte and Apfelstrudel, to contemporary and diet-conscious recipes, *Austrian Desserts* has it all. With easy-to-understand instructions, Mörwald and Wagner allow chefs of any skill level to create and serve: Iced temptations for sultry summer days Fresh berry roasts and pies Crème brûlées with an Austrian twist A variety of flaked baumkuchen (layer cake) Chocolates and candied confections And so much more! Sprinkled between these delicious recipes are tips and tricks from a kitchen connoisseur, suggestions for health-conscious substitutions, and notes on the traditional origins of numerous Austrian dishes.

Sea Salt Sweet

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Presents a comprehensive guide to preparing Greek cuisine, from basic recipes and sauces to seafood, meat entrees, pies, bread, and traditional pastries.

Sweet Maria's Italian Desserts

The remote and lush island of Ikaria in the northeastern Aegean is home to one of the longest-living populations on the planet, making it a "blue zone." Much of this has been attributed to Ikaria's stress-free lifestyle and Mediterranean diet--daily naps, frequent sex, a little fish and meat, free-flowing wine, mindless exercise like walking and gardening, hyper-local food, strong friendships, and a deep-rooted disregard for the clock. No one knows the Ikarian lifestyle better than Chef Diane Kochilas, who has spent much of her life on the island. Part cookbook, part travelogue, Kochilas's Ikaria is an introduction to the food-as-life philosophy and a culinary journey through luscious recipes, gorgeous photography, and captivating stories from locals. Capturing the true spirit of the island, Kochilas explains the importance of shared food, the health benefits of raw and cooked salads, the bean dishes that are passed down through generations, the greens and herbal teas that are used in the kitchen and in the teapot as "medicine," and the nutritional wisdom inherent in the ingredients and recipes that have kept Ikarians healthy for so long. Ikaria is more than a cookbook. It's a portrait of the people who have achieved what so many of us yearn for: a fuller, more meaningful and joyful life, lived simply and nourished on real, delicious, seasonal foods that you can access anywhere.

Simply Nigella

The Take the Taste of Greece With You cookbook is a wonderful book created with active and health-conscious people in mind. Cooking with olive oil and the herbs and spices of the Mediterranean is like bringing the warm sun into your kitchen year-round. The recipes are authentic, traditional, and the results are guaranteed.

Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes

Presents recipes for a variety of Greek dishes that are low in fat or fat-free, including appetizers, soups, salads, vegetable dishes, seafood, meats and poultry, and desserts

Mouthwatering Vegan

BOOK OF THE YEAR 2019 in The Guardian, Daily Mail, Evening Standard, Observer Food Magazine and Delicious 'This spectacular book is filled with comforting, delicious recipes' Jamie Oliver Warm up your winter with sun-kissed recipes from

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the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours: simple Mediterranean salads; classic ingredients like feta, a squeeze of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From simple vegan fast-day dishes to feasts for the family, there is something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals. 'Taverna brings a touch of Cypriot sunshine into your kitchen' Good Housekeeping

Sprinklebakes

Wolfert, hailed by the Food & Wine magazine as 'mistress of the Mediterranean', celebrates the sensuous pleasures of Mediterranean food with over 150 recipes.

Taverna

Explores the artistic side of baking with recipes that use sculpture, painting, and many other unique techniques to create edible works of art.

Greek Pastries and Desserts

Greek America

The path to a healthy body and happy belly is paved with real food--fresh, wholesome, sustainable food--and it doesn't need to be so difficult. No one knows this more than Kathryne Taylor of America's most popular vegetarian food blog, Cookie and Kate. With Love Real Food, she offers over 100 approachable and outrageously delicious meatless recipes complete with substitutions to make meals special diet-friendly (gluten-free, dairy-free, and egg-free) whenever possible. Her book is designed to show everyone--vegetarians, vegans, and meat-eaters alike--how to eat well and feel well. With brand-new, creative recipes, Taylor inspires you to step into the kitchen and cook wholesome plant-based meals, again and again. She'll change your mind about kale and quinoa, and show you how to make the best granola you've ever tasted. You'll find make-your-own instant oatmeal mix and fluffy, naturally sweetened, whole-grain blueberry muffins, hearty green salads and warming soups, pineapple pico de gallo, healthier homemade pizzas, and even a few favorites from the blog. Of course, Love Real Food wouldn't be complete without plenty of stories starring Taylor's veggie-obsessed, rescue dog sous-chef, Cookie! Taylor celebrates whole foods by encouraging you not just to "eat this," but to eat like this. Take it from her

readers: you'll love how you feel.

Popular Greek Recipes

The Islands of Greece

There is a magic alchemy in combining saltiness with sweetness, and Sea Salt Sweet spotlights more than 40 dessert recipes that use this mouthwatering combo in new, inventive ways. Award-winning food blogger and master baker Heather Baird shows how to use fine Artisan salts like Fleur de Sel, velvet salt, black lava salt and smoked salt to make incredible desserts. Whether it's sure-to-please classics like Chocolate Chunk Kettle Chip cookies or Lemon Pie with Soda Cracker Crust, to more exotic choices like Black Sesame Cupcakes with Matcha Buttercream or Smoke & Stout Chocolate Torte, Sea Salt Sweet features delectable must-try" recipes for salty/sweet lovers.

Sunny Mediterranean Cuisine

Fireside Food for Cold Winter Nights

A cookbook bibliography of over 50 nations and cultures. It contains 1,309 titles and cover images of 300 cookbooks.

Sweet Treats around the World: An Encyclopedia of Food and Culture

Includes dessert recipes from Italy, France, Greece, North Africa, Spain, Turkey, and the Middle East.

Vefa's Kitchen

Includes illustrated recipes for cheeses, vegetables, lamb, pork, seafood, beef, veal, breads, poultry, and sweets

Greek Cuisine

Rebecca Seal and Steven Joyce have been travelling to the Greek Islands on holiday for years. What draws them back time

and time again is the glorious weather, transparent sea, atmospheric villages and delicious cuisine. In *The Islands of Greece*, Rebecca shares her favourite recipes from their travels, ruly celebrating Greece's regional specialties. Simple yet delicious, she captures the very essence of the islands, using fresh produce and classic Greek flavours in remarkable combinations. Feast on classics like stuffed calamari or chargrilled aubergine salad, or experiment with a more modern pork souvlaki with apples and pancetta. For a sweet treat, Rebecca's polenta cake with figs and pine nuts is too hard to resist. Beautiful photographs compliment the delicious recipes in the book, capturing the magic and glitz of these stunning islands, from Crete to Mykonos, Santorini to Rhodes.

BraveTart: Iconic American Desserts

Sweet Maria's Italian Desserts is baker Maria Bruscano Sanchez's loving tribute to the desserts her family has enjoyed for generations - desserts you'll find in Italy and in Italian-American homes on special occasions and, in many cases, any day of the year. These are festive favorites like Traditional Cannoli, Espresso Cheesecake, Tiramisu, Amaretto Chiffon Cake, Spiced Gelato, and many others. The result of years of baking in Italy, in her popular bakery, and in the kitchens of her grandmother, mother, and aunts (many of whom do the baking at Sweet Maria's), the book includes cookies, cakes, pies, tarts, pastry, sweet breads, frozen desserts, fruit dishes, and other specialties—all made with warmth, tradition, and a love of great desserts. Presented with simple instructions, tips from the bakery, and a dollop of background information on the customs and history of the desserts, these creative, top-notch recipes will bring delicious favorites to your kitchen. "In her latest endeavor, Sanchez serves up enticing recipes for Italian and Italian-American specialties, including the ubiquitous cookies as well as cakes and tarts."--Publishers Weekly

Regional Greek Cooking

Dessert for Two takes well-loved desserts and scales them down to make only two servings! Who doesn't love towering three-layer cakes with mounds of fluffy buttercream? Who can resist four dozen cookies fresh from the oven? Wouldn't you love to stick your spoon into a big bowl of banana pudding? But what about the leftovers? Dessert recipes typically serve eight to ten people. Finding the willpower to resist extra slices of cake can be difficult; the battle between leftover cookies and a healthy breakfast is over before it starts. Until now. *Dessert for Two* takes well-loved desserts and scales them down to make only two servings. Cakes are baked in small pans and ramekins. Pies are baked in small pie pans or muffin cups. Cookie recipes are scaled down to make 1 dozen or fewer. Your favorite bars—brownies, blondies, and marshmallow-rice cereal treats—are baked in a loaf pan, which easily serves two when cut across the middle. Newly married couples and empty-nesters will be particularly enthralled with this miniature dessert guide. To everyone who lives alone: now you can have your own personal-sized cake and eat it, too.

Modern Greek

Greece: The Cookbook is the definitive work on the rich and fascinating cooking of modern Greece. Greece: The Cookbook is the first truly comprehensive bible of Greek food in English. Rapidly increasing in popularity, Greek food is simple to prepare, healthy and delicious, and, more than most other cuisines, bears all the hallmarks of the rich cultural history of the land and sea from which it is drawn. It is the original Mediterranean cuisine, where olive oil, bread, wine, figs, grapes and cheese have been staples since the beginnings of Western civilization. With hundreds of simple recipes by Vefa Alexiadou, the authoritative grand dame of Greek cookery, the book also includes information on regional specialities, local ingredients and the religious and historical significance of the dishes, and is illustrated with 230 colour photographs. Greece: The Cookbook is the definitive work on the rich and fascinating cooking of modern Greece.

Homemade Greek Takeout Cookbook

Named a Best Cookbook of the Year by Epicurious In Cooking with Loula, Alexandra Stratou invites readers into her Greek family's kitchen, revealing their annual traditions and bringing their recipes to life—with touching remembrances of Kyria Loula (Kyria means “Mrs.” in Greek), the woman who cooked for three generations of Stratou's family and who taught her that the secret ingredient in any beloved dish is the spirit the cook brings with her to the kitchen. Many classic dishes are represented here, such as pastitsio and dolmades, as well as inventive, unconventional creations such as a green salad with avocado, apple, and Dijon mustard and a spinach gnocchi in which feta cheese appears alongside Gorgonzola. The nearly 100 recipes are all hearty and unfussy, and organized the way real home cooks think, with chapters for simple, healthful weekday dishes; more languorous Sunday meals; and traditional holiday fare. With hundreds of mouthwatering photographs and whimsical illustrations, this book is truly a gem.

The Food and Cooking of Greece

MOB Kitchen

This title includes recipes for cakes, pies, tarts, crumbles, and puddings all low in fat. It covers all the major institutions from sugar to dairy and soy and has 193 recipes with a detailed analysis on each.

Bon Appetit Desserts

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

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