

Bake With Anna Olson More Than 125 Simple Scrumptious

From Afrim Pristine, the internationally-renowned maître fromager and host of Food Network Canada's Cheese: A Love Story, comes a cookbook and all-encompassing cheese guide featuring everyone's favorite ingredient. Afrim Pristine may possess the most distinguished professional title a cheesemonger could ask for--maître fromager--but if you ask him what business he's in, he'll tell you he sells happiness. That's because cheese is inextricably linked to wonderful memories and celebrations for so many of us. No matter the occasion, cheese and cheesy dishes are always greeted with a smile. In his first cookbook, Afrim is here to teach you the basics of more than 55 cheeses. You'll learn about the best ways to buy and store cheese, how to pair different cheeses with different beverages and how to create the cheese board of your dreams. And with his signature sense of humor and warmth, Afrim offers 60 easy and enticing recipes for every mealtime, including a bonus chapter called Low Risk, High Reward, for those moments when you're looking to simply eat cheese with the perfect accompaniment. Alongside Afrim's best dishes are 20 masterpieces from the world's top chefs--everyone from Daniel Boulud, Claudio Aprile, Anthony Walsh, and Rob Gentile to Chuck Hughes, Anna and Michael Olson, Bob Blumer and more. With personal anecdotes and helpful information, creative and delicious recipes, and beautiful photography, For the Love of Cheese is sure to bring joy to your kitchen and your heart.

FEED YOUR HUNGER FOR MORE OF GOD. The SpiritLed Woman Bible was developed for the woman in passionate pursuit of God. It's for the woman who wants to know God more deeply and fulfill His plan for her life. It is specifically designed to increase her hunger for God and to help her get to know Him more intimately.

Danger and intrigue of the US Army Bomb Disposal teams in the European Theatre of Operations, as young Eric Pedersen from Little Falls, Minnesota, enlists in the Army at the outbreak of World War 2, and volunteers for the newly established Bomb Disposal program. He is quickly shipped to North Africa with his squad, takes part in the victory of the desert campaign, then moves on to Sicily and Italy, and finally becomes embroiled in the landing at Normandy and the march through France, culminating with the final victory in Germany. As Eric moves through the combat arenas, he befriends men of the famous Japanese-American 442nd Regimental Combat Team and forges a lasting relationship with his new friend from the 3rd Infantry Division, Audie Murphy.

An indispensable cookbook of delicious, flexible recipes, and easy, everyday solutions to reduce the amount of food waste you produce—for life. THE STATS ON FOOD WASTE ARE STAGGERING: currently one-third of all the food produced in the world is thrown away. Going zero-waste with food isn't something we'll reach overnight, nor is it a hard and fast rule; but it's something we should all be moving towards—to help the environment, and our own wallets too! Cook More, Waste Less uses recipe icons to guide you, and shows you how, for example, to cook a hearty Pot Roast and turn the leftovers into a Savory Pie, and then use the bones to make a stock to freeze for when you next make soup. And, how to make a meal of Simple Roasted Vegetables, then whip up a frittata the next morning, and use any scraps for Stone Soup. If you've got some extra rice? Turn it into Fancy Fried Rice with other ingredients in your fridge, or Leftover Rice Pudding for dessert. Fruit going soft? Turn it into Any Way Marmalade, or use banana peels for This Bread is Bananas. Fresh herbs or greens wilting? Put them in a pesto! Christine also includes guides on how to mix and match any array of vegetables, meats, and plant-based proteins for flexible, fast recipe ideas like Pasta Night or Taco Tuesdays. This definitive cookbook even looks beyond meals to other creative uses for extra foods, like making pet treats, beauty treatments, and home cleaning products, and it features advice from other experts—such as composting tips from Carson Arthur, and food waste solutions from Anna Olson, Bob Blumer, and Todd Perrin. Cook More, Waste Less is a life-changing cookbook that gives you simple and actionable steps on what you'll cook next—and what you won't throw away.

In this latest book from bestselling author and celebrity chef Anna Olson, the mystery of baking is revealed with 215 all-new recipes. Whether looking to bake simple recipes like shortbread cookies or brownies, or delving into a classic torte or an imaginative holiday dessert, Anna provides a reliable framework for all of your baking, with guaranteed success. With a section on baking troubleshooting and tips on accurate measuring, Anna helps novice bakers bypass any kitchen disaster and move right on to produce perfect baked goods every time. Repostería con Anna is about enjoying the process of baking itself. Because these delights are homemade, the recipes can suit those with food intolerances and allergies. With entire chapters on dairy-free, egg-free, gluten-free, and low-fat/low-sugar baking, this book has recipes for everyone you love.

Whether looking to bake a fundamental recipe like a basic shortbread cookie or brownie; or delving into a classic torte or an imaginative holiday dessert, Anna provides a reliable framework for all of your baking, with guaranteed success. With section on baking troubleshooting or tips on accurate measuring, Anna helps novice bakers bypass any kitchen disaster and move right on to produce perfect baked goods every time.

Bake with Anna Olson More Than 125 Simple, Scrumptious and Sensational Recipes to Make You a Better Baker Set for the Holidays with Anna Olson Recipes for Bringing Comfort and Joy: from Starters to Sweets, for the Festive Season and Almost Every Day

Offers practical advice on cake baking and provides recipes for layer, sheet, pound, fruit, upside-down, tea, pudding, sponge, and ice cream cakes, as well as icings and fillings

Canada's baking sweetheart, Anna Olson, returns with an essential guide to baking for and with those you love. Baking Day is the book we have all been waiting for. In this new cookbook, Anna Olson encourages you to spend time with your loved ones, baking along with her easy-to-follow, delicious recipes for all your favourite treats. This is a cookbook to bring family and friends together, and to bond over quality time spent baking. With over 120 recipes for all skill levels, there is a baking project in Baking Day for everyone.

Anna helps you find the right recipe by marking each one with difficulty level, necessary time commitment, required tools, and modifications for allergies or dietary restrictions. Anna's savoury and sweet recipes are suitable for every level of home baker, as she encourages you to challenge yourself and develop new skills in the kitchen. Her voice is truly encouraging, as she coaches you through each step, hoping to pass on the expertise she has learned throughout her 20-year career. She is especially mindful of her younger readers, or those of you baking with kids, making sure to point out the most important details for younger budding bakers. Step back from the craziness of life and connect with those you love over shared time in the kitchen. Very soon, "baking day" will become your favourite day of the week. Try making your own "Gourmet Goo" Skillet Brownies, Classic No-Bake Vanilla Cheesecake with Raspberry Coulis, or Toffee Pretzel Baklava. Anna also brings together comforting classics including Dutch Baby, Giant Glazed Cinnamon Bun, and her Signature Chocolate Chip Cookies, and recipes to show your loved ones how much you care--breakfast in bed for Father's Day, maybe, or a special homemade birthday cake for your best friend. There are even treats for your pets!

From the founder of Eat Boutique, an exciting, inspiring, and beautiful food-gift guide for crafty cooks and food-DIY fans. In Food Gift Love, Maggie Battista, a food-gift guru and

