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# Cake Chic Torten Und Kekse Fur Festliche Anlasse

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Make Your Own Rules Cookbook  
Italian Desserts & Pastries  
Hello, Cookie Dough  
Martha Stewart's Wedding Cakes  
Deutsch Heute  
Romantic Wedding Cakes  
55 Christmas Balls to Knit  
Cookies  
Homemade Memories  
Cakes in Bloom  
Victorian Crochet  
Love Layer Cakes  
Easy Cupcake Recipes  
Peggy Porschen: A Year in Cake  
New York Christmas  
Food52 Baking  
Chic & Unique Vintage Cakes  
Wafer Paper Cakes  
Madeleines  
Simple Cakes  
My Sweet Kitchen  
Peggy Porschen's Pretty Party Cakes  
Le Cookie  
A Piece of Cake  
Cake Chic  
Simply Spectacular Cakes

Peggy's Favourite Cakes and Cookies  
Cake chic - Torten und Kekse für festliche Anlässe  
The Italian Baker  
Wien, wie es isst /23  
Romantic Cakes  
Boutique Baking  
Chic & Unique Wedding Cakes  
Salt & Silver  
Simply Perfect Party Cakes for Kids  
Love Style Life  
Peggy Porschen's Cupcakes  
Overcoming School Refusal  
Pasta Revolution  
Almost Too Cute to Eat

*Cake Chic Torten Und  
Kekse Fur Festliche  
Anlasse*

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## **SELAH SIMPSON**

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*Make Your Own Rules Cookbook* Australian  
Academic Press

"Delicious recipes for 100 authentic  
sweets"--Cover.

**Italian Desserts & Pastries** Gardners  
Books

Romantic Wedding Cakes is the  
beloved—and classic—wedding cake book  
from the inimitable master sugar artist

and Food Network Challenge Judge Kerry  
Vincent. A collection of breathtaking  
wedding and celebration cakes from an  
internationally acclaimed cake stylist,  
Romantic Wedding Cakes includes  
stunning cakes for all kinds of weddings.  
From classic to contemporary and simple  
to elaborate, including engagement and  
groom cakes, professional cake decorator  
Kerry Vincent's timeless sugarcraft  
designs make this the ideal wedding cake  
sourcebook for brides-to-be and cake  
decorators alike. Her stunning romantic  
cakes, in the prettiest of colors, feature

various fabric styles such as folds, ribbons,  
embroidery and lace effects. The  
spectacular gold cake based on the  
Marquise de Pompadour's fabulous gold  
dress and jewels is a beautiful example.  
Vincent works with both popular and more  
unusual flowers for dramatic visual impact,  
using large, full-blown roses, pansies, mini  
hydrangeas, lisianthus and some native  
US flowers, such as the dogwood and  
balloon flower. In addition, there are two  
chocolate groom's cakes, a Valentine or  
engagement heart cake and miniature  
wedding cakes for the bride and groom.

There are also special decorative projects, such as elaborate cake top decorations, wedding favors and table decor. Each cake is beautifully photographed in full color and includes step-by-step photographs and dazzling close-ups of all the main cake design details to ensure perfect results. Cakes include: Mosaic Magic Romancing the Dome Tiers in a Teacup Affair with Blue and White And the Bride Chose Dogwood Invitation to a Summer Wedding Fabulous Faux Faberge Eggs [Hello, Cookie Dough](#) America's Test Kitchen

There are ideas for events like milestone birthdays, girly tea parties, baby showers and hen nights, as well as more exotic occasions like cocktail parties, anniversaries and pool parties.

*Martha Stewart's Wedding Cakes* Clarkson Potter

Cookie recipes from pastry chef Benoit Castel created for the Moon Street patisserie.

**Deutsch Heute** Hardie Grant Publishing School refusal affects up to 5% of children and is a complex and stressful issue for the child, their family and school. The more time a child is away from school, the

more difficult it is for the child to resume normal school life. If school refusal becomes an ongoing issue it can negatively impact the child's social and educational development. Psychologist Joanne Garfi spends most of her working life assisting parents, teachers, school counsellors, caseworkers, and community policing officers on how best to deal with school refusal. Now her experiences and expertise are available in this easy-to-read practical book. *Overcoming School Refusal* helps readers understand this complex issue by explaining exactly what school refusal is and provides them with a range of strategies they can use to assist children in returning to school. Areas covered include:

- types of school refusers
- why children refuse to go to school
- symptoms
- short term and long term consequences
- accurate assessment
- treatment options
- what parents can do
- what schools can do
- dealing with anxious high achievers
- how to help children on the autism spectrum with school refusal

[Romantic Wedding Cakes](#) Quadrille Publishing

Transform ordinary desserts into

extraordinary creations. In *My Sweet Kitchen*, world-renowned recipe developer and food photographer Linda Lomelino shares how to make her favorite sweet treats while also offering her expert advice on how to bake, decorate, and photograph your own delicious creations. Through nearly 50 original recipes for decadent delights—from Rhubarb Summer Cake and Lime Pie with Marinated Strawberries to Stout Pretzel Cupcakes, Malted Milk Brownies, and Caramel Macadamia Tart—let Linda be your guide to making picture-perfect desserts. Turn each recipe an opportunity to bake, style, click, and share.

[55 Christmas Balls to Knit](#) Andrews McMeel Publishing

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.

Cookies Allen & Unwin

A piece of cake takes you on a colourful and mouthwatering journey through the international world of baking. In this book, which is aimed at the complete beginner as well as the experienced baker, TV chef Leila Lindholm reveals over 200 of her favourite recipes, covering everything from cookies, cupcakes, crumbles and birthday cakes to hearty loaves, typical Swedish crisp bread and the jams to spread on them. Leila also reveals her secret on how to vary basic recipes in different ways, offering a vast range of baking options.

Homemade Memories Trafalgar Square Books

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!

Cakes in Bloom Ten Speed Press

A magical culinary getaway: New York Christmas: Recipes and Stories takes you on a getaway to the magical New York of the pre-Christmas period when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in an inviting cafe? Live the dream of a White Christmas in New York: Authors Lisa

Nieschlag, Lars Wentrup and photographer Julia Cawley have created a cookbook of recipes and Christmas stories from the Big Apple that takes readers on a winter trip to New York. Christmas recipes and stories: Included among the fifty mouth watering recipes in New York Christmas are Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake. Also included in the book are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas. Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States: - Paul Auster's Auggie Wren's Christmas Story - The Gift of the Magi by O. Henry - And, Virginia O'Hanlon's Is There a Santa Claus? If you are a fan of Nigella Lawson's Nigella Christmas, Donna Hay's Simple Essentials Christmas, or Jamie Oliver's Christmas Cookbook; you will want to own New York Christmas: Recipes and Stories. *Victorian Crochet* David and Charles Peggy Porschen spearheaded the whole shift of cake decor from traditional to cutting edge. In this amazing collection of favourite recipes from her hugely popular books *Pretty Party Cakes* and *Romantic*

Cakes, you will find a dazzling selection of cookies and cakes, ranging from the simple to the extraordinary.

**Love Layer Cakes** Grand Central Publishing

In *Make Your Own Rules Cookbook*, Strala Yoga founder, fashion designer, and entrepreneur Tara Stiles shows you how to have fun making your own rules in the kitchen. You'll begin by breaking free of the labels, judgements, restrictions, and stresses of having to eat a certain way—letting go of the binge-and-purge, punishment-and-reward, diet-and-fail cycles. Learning to listen to what your body really wants, and make intuitive choices, you will find balance and harmony and go on to discover the massively bountiful buffet before you—an endless array of tastes and textures from all across the world! Tara prides herself on making healthy living easy and effortless, and this cookbook holds the same philosophy. She gently guides you through every step of the *Make Your Own Rules* process, from • preparing yourself for a major shift in your mind-set • stocking a healthy, green kitchen • choosing handy kitchen tools and appliances • scheduling

time for grocery shopping and cooking into your busy lifestyle • and more! Tara also gives you the freedom to play in the kitchen, get creative, experiment with recipes, and make them your own. With more than 100 mouthwatering recipes inspired by her international travels, her Midwestern roots, and her daily life in NYC, *Make Your Own Rules Cookbook* offers up a generous helping of plant-powered juices, smoothies, salads, main dishes, and desserts designed to leave you feeling radiant, energized, and satisfied. Ditch the takeout menus, let your imagination run wild, and get your hands dirty in the kitchen!

*Easy Cupcake Recipes* Merehurst Limited Recipes include the award-winning Chocolate Heaven and Black Forest, the timeless classics Sticky Toffee and Vanilla Chiffon and a whole range that are perfectly suited for special occasions - from light and bright Lemon Meringue, Eton Mess and Pink Marshmallow to dark and indulgent Pecan Pie, Mulled Wine and Chocolate Raspberry Heart. Not only are there a variety of delicious cupcakes, there are a range of truly wondrous toppings, too. Each cupcake is specifically

matched to one of the offered frostings, from classic cream cheese icing and mascarpone frostings in a multitude of flavourings to rich marshmallow fondant and luxurious dark chocolate ganache, and each has a simple decorative finish.

**Peggy Porschen: A Year in Cake** David and Charles

Safe-to-eat cookie doughs and baked treats from the creator of the world's first edible cookie dough shop Finally, you can eat cookie dough how you've always craved it: straight from the mixing bowl! In her rule-breaking first book, *Kristen Tomlan, the Queen of Cookie Dough*, spills her secrets about how to make cookie dough safe-to-eat and all of the best ways to enjoy it. Kristen is sharing 110 decadent recipes--a mix of fan favorites from her famous New York City confectionery and never-before-seen creations--each with an innovative twist. *HELLO, COOKIE DOUGH* is filled with recipes for cookie dough lovers at every age and skill level. All 40 flavors, spanning the classic to the wildly creative, are ready to eat off the spatula OR can be baked into perfect, chewy cookies. Kristen's baked creations are equally tempting, with treats like cookie dough-

stuffed cinnamon rolls, deep dish skillet cookies, and molten cookie dough cupcakes. Sprinkled throughout are her tips on perfecting your confections plus easy swaps to make the recipes gluten-free or vegan. Since cookie dough is best when shared, Kristen is serving up inspiration for all your party needs, including ideas for baby showers, weddings, ice cream parties, and the all-important girls' night in. This is the unconventional baking book every person with a sweet tooth will love. Join Kristen on her mission to make cookie dough all about joy, transforming this once-forbidden treat from a "no-no" to HELLO! New York Christmas Falter Verlag

Melissa Forti is the Italian Baker. In her tea room in an idyllic medieval town near Tuscany, she bakes beautiful cakes that combine Italian traditions with her own modern twists. This book is a collection of Melissa's favourite tarts, celebration cakes, loaves, biscuits and coffee-time treats borne out of her unique style of baking. Every recipe is a treat, taking in deliciously popular Italian ingredients like olive oil, mascarpone, almonds and stunning fresh fruit. Melissa gives

perennial favourites like carrot cake, brownies, chocolate cake and cheesecake a fresh, Italian makeover, as well as sharing traditional Italian recipes and others handed down through her family. Every cake and cookie tells a story, reflecting Melissa's travels, her passion for good food and the love of her Italian heritage.

Food52 Baking Hay House, Inc  
Too-cute treats you've just gotta eat! Transform plain old cookies, popcorn, cupcakes, and candies into adorable treats with this fun, kid- and mom-friendly cookbook. Despite appearances, simple directions and ready-to-use ingredients make these treats fun and easy to pull off. Whether for birthday parties, class treats or just to surprise the family, this book is full of inspiration. As delicious as they are cute!

Chic & Unique Vintage Cakes Random House  
Two surfers look for Latin America's best waves—and best food: “Part travelogue, part cookbook, and all outstanding . . . an epic trip that's well worth taking.”  
—Publishers Weekly (starred review) This book traces the journey of surfers

Johannes Riffelmacher and Thomas Kosikowski as they make their way through Central and South America—reporting on the best surfing locations, chronicling the stories of local surfers and restaurant owners, and compiling recipes representative of each area. The narrative begins in Cuba with beautiful images of the city and the beaches, as well as stories related to the Cuban surfing community and a discussion of popular Cuban dishes. Next is a tour of Mexico—first with street tacos, a trip through Mexican markets, and a day spent in the urban graffiti scene of Guadalajara; then with Tostadas de Pulpo (Octopus Crackers), Shrimp and Portobello Burgers, and a glimpse into life in the remote surfing town of San Pancho. The Mexican leg of the journey draws to a conclusion with seven-meter-waves, BBQ, and Tajine in Rio Nexpa, as well as “a perfect righthander barreling of a point” in scenic La Ticla. Then the two men make their way through Nicaragua, Costa Rica, Panama, Ecuador, Peru, and finally Chile, exploring the beaches as well as the kitchens of each location. Interspersed throughout are more than ninety regional recipes, over

250 stunning photographs, and a wide array of tips and stories ranging from social commentary to pointers on how to rent a “Hamaquera” in La Ticola for three dollars a night. “The recipes . . . are real-deal, the photography is breathtaking, and the tales of full immersion are inspiring.”

—Nick McGregor, Eastern Surf Magazine

### **Wafer Paper Cakes** Clarkson Potter

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.

### Madeleines Hardie Grant Publishing

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.

### *Simple Cakes* Hachette UK

The author of *Pretty Party Cakes* shares dozens of additional ideas for decorating baked desserts using simple techniques that produce professional-quality results, providing coverage of baking, frosting preparation and ornamental piping.