

Cake Pops Christmas Bakerella

[#christmas cake pops](#) [#bakerella recipes](#) [#holiday dessert ideas](#) [#festive cake pop tutorial](#) [#easy christmas treats](#)

Discover the magic of Bakerella's iconic Christmas cake pops! Learn how to create delightful and festive holiday cake pops perfect for your seasonal celebrations, complete with easy-to-follow recipes and creative decorating ideas to make your treats sparkle.

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Cake Pops Holidays

Presents a collection of winter- and holiday-themed cake pop recipes that celebrate the season with such creations as Christmas trees, snowmen, and candy canes, in a work that offers detailed instructions on making the basic cake pop.

Cake Pops

Cake pops are the hot new thing in baking. A ball of cake, dipped in chocolate, lovingly decorated, and best of all... on a stick you can hold! Get creative with these gorgeous little treats, which make the perfect gift. There are loads of different flavours, from classic chocolate to adventurous peanut butter. And when it comes to decorating, the sky is literally the limit, with everything from simple coloured balls to love hearts, animals and even fluffy clouds. They are even cuter than a cupcake. And cake pops are as fun to make as they are a treat to eat. Ms 'Molly Bakes' is the UK's cake pop queen. Here she shares her foolproof recipes for making 50 different cake pops: each unique but all equally irresistibly delicious.

Crazy for Cake Pops

A Simon & Schuster eBook. Simon & Schuster has a great book for every reader.

The Art of Cake Pops

Cake pops are the hottest bestselling confections in bakeries today, but anyone can make these fun little treats at home with this essential guide. Though they may look intricate and difficult to make, with a little practice and imagination, kids and adults will be making these colorful creations in no time! Noel Muniz shows you the basics of making these small, delectable sweets, with tips that will guide you in every step of the process. The Art of Cake Pops covers everything you need to become a cake pop pro, including the different types of chocolates to use, how to use cookie cutters as molds, coloring chocolate, and when it's best to use homemade or boxed cake. There are also sections about preventing or fixing common baking problems and mistakes like cake pops that crack, leaking oil, or streaking, with detailed photos to help you along the way. Filled with delicious recipes for cake flavors such as chocolate, banana, strawberry, and lemon, and seventy-five colorful and creative designs for

silly frogs, cute babies, and vibrant butterflies—along with twenty-five party theme ideas—you'll make a splash at any gathering, and your cake pops will be the talk of the event. America loves foods on sticks, and with full cake flavor and a quarter of the guilt, these cakes on a stick are no exception.

Pop Bakery

If you like cake, and you like chocolate, then you'll love cake POPs - the delicious little treats that are a cross between a cake and a lollipop. Discover cake POPs - a combination of moist cake and a sweet candy coating, moulded onto a lollipop stick and then decorated to create a whole host of characters. Clare O'Connell of the Pop Bakery teaches you all you need to know, from how to create the cake balls - a mouth-watering mixture of chocolate cake and icing - to dipping the cake balls in the special candy coating. Then she explains her unique method of painting the POPs using cocoa butter. Choose from 25 scrumptious recipes, from cute panda POPs to a family of Russian dolls. Clare also introduces you to her special layer cakes, which are embellished with classic flower cake POPs. With clear, step-by-step photography and Clare's easy-to-follow instructions, cake POPs are incredibly fun and easy to bake and make. Both children and adults will adore these bitesize delights that are perfect for parties and special occasions. So what are you waiting for? Start cake POPping now! Clare O'Connell has always loved baking, and after undertaking work experience at a combined bakery and chocolate shop, she decided to start selling her own cake POPS. She runs her business, the Pop Bakery, from her family home in West Hampstead, London, and supplies cake POPS to Harvey Nichols and the Sanderson and St Martin's Lane hotels. Clare was also recently commissioned to provide Cake POPS for a Topshop launch party in Bath in southwest England and will be working with Topshop on similar events across the UK. Visit her website at www.popbakery.co.uk

Cake Pops

Cake Pops has taken the world by storm and this festive follow up invites you to celebrate Christmas Bakerella style with 15 adorable winter themed cake pop projects. With clever, deceptively simple designs and step-by-step instructions, cake pop fans of all abilities can create little Christmas trees, and more.

Push-Up Pops

Sweet additions for any party. A well-known stylist and writer in the field of party design and décor, Courtney Dial Whitmore knows what's hot! Capitalizing on the popular trend of push-up pops, Courtney's love of entertaining turns Push-Up Pops into the perfect party resource. These treats use the ordinary off-the-shelf clear plastic molds but transform them into frozen fruit Popsicles, cake and pudding parfaits, cupcakes and 40 other treats. These beautiful layers are sweet additions to any party! Courtney Dial Whitmore's expertise has been seen in HGTV.com, Pawsh Magazine, Nashville Lifestyles Magazine, Ladies Home Journal, AOL's DIY Life, Get Married Magazine, MarthaStewart.com, and more. In addition to designing everything from children's birthday celebrations to chic dinner parties, she is also a writer for several online food and lifestyle publications including SHE KNOWS, Hostess With the Mostess, and Tablespoon. She runs the popular website pizzazzerie.com and lives in Nashville, Tennessee.

Cake Pops Christmas

Bakerella is the force behind the worldwide sensation that is cake pops and now she's back for the holidays. Here, she celebrates the holiday season with more than twenty winter-themed cake pop creations including adorable Christmas trees, sweet Santas, tiny gingerbread houses, snowflakes and many more. These cute and clever designs include step-by-step instructions and plenty of Bakerella's expert guidance, giving you the skills to make and decorate them like a professional. Follow Bakerella's tips for displaying, gifting, boxing and shipping your precious pops and spread lots of smiles this holiday season.

Pop.O.Licious Cake Pops

Cake pops are popping up all over the place! Delicious and decorative delectables, cake pops sweeten any event, from baby showers and children's birthday parties to elegant weddings and celebrations. Now you can learn how to make your own adorable cake pops in Pop.O.Licious Cake Pops! Discover more than 40 cake pop designs, including holiday, baby, birthday, all-occasion, and gourmet. Full-color

photographs and clear, step-by-step instructions. Includes general baking and decorating tips and tricks, too. Part of our Little Pink Book Series. Author Joey Dellino is creator of the popular blog Every Day Should Pop! (www.365cakepops.com), which features a multitude of original cake pop creations. Her clever and whimsical designs have gained national attention, including an appearance on The Martha Stewart Show.

Cake Pops

In the mood for something cute and sweet? Well, forget about grabbing a cupcake - cake pops are here to stay! There's nothing quite like cake on a stick - these mouthwatering morsels combine all the playfulness of a bite-sized snack with the high-impact flavour that comes when you roll together your favourite cakes and frostings. Add a stick to your cake truffles, coat in chocolate and then let your imagination run wild as you decorate the world's most adorable treats. Cake pops are irresistible and surprisingly easy to make, especially when you follow the step-by-step baking and decorating instructions included in this colourful book. Cake Pops will show you how fun it is to make an army of flower, balloon, duck and penguin pops as well as designs for every occasion with Christmas stockings, Halloween pumpkins and wedding cakes added into the mix. This is the perfect book if you want to have the party of a lifetime or just a snack on the way to the park.

Desserts in Jars

Some desserts in jars are baked or otherwise prepared right in the jar, while others are spooned into jars. Either way, the sparkling and pretty vessel and the appealing treat it holds make for a beautiful presentation. Olmanson's clever and cute desserts are at once playful and well-crafted, appropriate for a kids' birthday one weekend (Peanut Butter Cup Cupcakes) and a grown-up gathering, the next (Neapolitan Cakes). The book includes chapters on cakes, pies, crumbles and cobblers, quick breads and frozen indulgences like Strawberry Lemonade Granitas. Desserts in jars are fun to make and, of course, to eat, and they are especially suited for gift-giving. They store, travel and stay fresh well, and even can be delivered with a lid on the jar and with gift tags, ribbons, and other embellishments. Olmanson devotes a special chapter to as-yet-unbaked mixes, with the flour, brown sugar, and so on attractively layered in the jar, a timeless idea now undergoing its own revival.

175 Best Babycakes Cake Pop Maker Recipes

In the first six months of its launch, over 500,000 Cake Pop Makers have been sold.

Sally's Baking Addiction

Updated with a brand-new selection of desserts and treats, the Sally's Baking Addiction Cookbook is fully illustrated and offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss!

The Unofficial Mad Men Cookbook

UNOFFICIAL AND UNAUTHORIZED Dine like Draper and Drink like Sterling with More Than 70 Recipes from the Kitchens, Bars, and Restaurants Seen on Mad Men Ever wish you could mix an Old Fashioned just the way Don Draper likes it? Or prepare Oysters Rockefeller and a martini the way they did fifty years ago at one of Roger Sterling's favorite haunts, The Grand Central Oyster Bar? Ever wonder how Joan Harris manages to prepare a perfect crown roast in her tiny apartment kitchen? Or about the connection between Jackie Kennedy's 1962 White House tour and Betty Draper's Valentine's Day room service order? The Unofficial Mad Men Cookbook serves up more than 70 recipes to satisfy a Mad Men appetite! From the tables of Manhattan's most legendary restaurants and bars to the Drapers' Around the World dinner, this book is your entrée to the culinary world of Mad Men-era New York. Packed with period detail, The Unofficial Mad Men Cookbook provides invaluable historical and cultural

context for the food and drink featured in the show, tips on throwing a successful '60s cocktail party, and even a guide to favored Mad Men hangouts. Every recipe inside is authentic to the time. Whether you're planning a Mad Men-themed dinner party, need to mix up some authentic Mad Men cocktails, or just can't get enough of the show itself, this is your essential resource, a guide to all foods and drinks Mad Men. So hang up your coat, pour yourself a cocktail, and get ready to dine like Draper and drink like Sterling with *The Unofficial Mad Men Cookbook*. Includes a color photo insert of 16 dishes, plus additional black and white photos and other images of bars, restaurants, and food advertisements from the 1960s. RECIPES INCLUDE: * Playboy Whiskey Sour * Sardi's Steak Tartar * Connie's Waldorf Salad * Sal's Spaghetti and Meatballs * Pat Nixon's Date Nut Bread * Lindy's Cherry Cheesecake

Glorious Layered Desserts

These desserts are not to be "trifled" with! Dessert genius and popular blogger Glory Albin shows how to combine delicious essential recipes into layered masterpieces. You'll love the Chocolate Raspberry Cheesecake Pumpkin Mousse Parfait Chocolate Mint Crunch Summer Berry Trifle In addition to her creative desserts, Glory also shares her unique tips and tricks, the best equipment and ingredients to use, and dozens of time-saving options. Whether you need a quick and easy recipe or an impressive dessert for a special occasion, *Glorious Layered Desserts* has the perfect treat for you!

A Baker's Field Guide to Christmas Cookies

Full of an extraordinary selection of cookie recipes, this field guide to 75 recipes from around the world makes holiday baking easy.

The Busy Girl's Guide to Cake Decorating

A quick and easy guide to cake decoration by the bestselling author of *Creative Éclairs* and finalist from *The Great British Bake Off*. Discover how even the busiest chef can whip up impressive homemade treats in next to no time! Ruth Clemens, finalist on the first series of *The Great British Bake Off*, shares her secrets in creating quick-but-gorgeous cakes, bakes, and biscuits. Choose from twenty-five beautiful, fuss-free projects to make in under an hour, in an afternoon, or over a weekend and be amazed at what you can achieve! The simple projects are split into three sections. The Evening Whip-Ups (one-hour projects) are perfect when you have very little time, and are easy to throw together one evening after work. The Half-Day Delights (two-hour projects) are for when you have an afternoon to spare. Finally, the Weekend Wonders (three- to four-hour projects) are for when you've got a bit more time available in your schedule! In addition, Ruth outlines all the equipment and ingredients you need, shows how to line a cake tin, and gives her tried-and-tested recipes for fruit cake, sponge cake, and chocolate cake, as well as cupcake recipes, cookie recipes, and frosting recipes. You will learn how to decorate easily with royal icing, buttercream, marzipan, sugar paste, and ribbon, as well as how to color fondant to your desired shade, how to stack cakes using dowels, and some wonderful creative embellishment techniques. *The Busy Girl's Guide to Cake Decorating*—the perfect place to start your foray into the world of cakes!

Cake, I Love You

"Jill gives you the fundamentals of cake bakery that can turn you from a novice to a master . . . An amazingly concise, imaginative, and fun guide." —Culinary Oracle What better way to celebrate life's big and small achievements than with cake? This love letter to a classic indulgence offers sixty divinely decadent recipes home bakers will want to make right away. Organized by flavor profile (banana, coconut, chocolate, caramel, spice, fruit) and level of difficulty, each chapter in this cookbook from baking master Jill O'Connor presents a wide range of sweet choices, from easy weeknight sheet cakes to showstoppers layered with frosting and ganache. With photos that will make readers want to reach out and swipe their fingers through the frosting, *Cake, I Love You* offers foolproof cake-making advice for beginning bakers and master mixers alike. "This bright, delight-filled book is a whimsical valentine to the pleasures of baking, and also a smart, practical, and detailed workbook on how to create exquisite, spectacularly tasty confections for all the occasions that anchor and enrich our days." —Nancie's Table "Whether you like to bake cakes that are no-nonsense or like to spend hours decorating them to the hilt, you're sure to find a cake in here to please." —Food Gal "Jill provides helpful tips and techniques throughout the book that will make the cake-making experience even better . . . a no-butter-spared tribute to this classic indulgence." —Books, Cooks, Looks

Marshmallow Magic

Move over cupcakes! Marshmallows – sweet, comforting, versatile and utterly delicious – have arrived with style. The childhood favourite has had an extraordinary makeover. Easy and cheap to make, and a low-fat treat that is perfect for puddings, parties and presents, these sensational, pillowy delights will leave your mouth watering. Try: Nostalgic Marshmallows: Neapolitan ice-cream marshmallow; marshmallow and jam ‘teacakes’; chocolate orange squares... Marshmallows for celebrating: Hallowe’en and party pops; marshmallow frosted cakes; lovehearts and s’mores... Grown-up Marshmallows: coffee and walnut marshmallows; Turkish delights; mojito marshmallows... With techniques and tips for making the perfect marshmallow, and with a vegetarian option, this collection of glorious artisan sweets will change the way you think about marshmallows for ever!

Joy the Baker Cookbook

Joy the Baker Cookbook includes everything from "Man Bait" Apple Crisp to Single Lady Pancakes to Peanut Butter Birthday Cake. Joy's philosophy is that everyone loves dessert; most people are just looking for an excuse to eat cake for breakfast.

Baker's Royale

Baker's Royale turns basic desserts upside-down with addictive flavors and gorgeous presentations: the only sweets book you'll need this year! Baker's Royale is a dessert cookbook that revisits-and revamps-classic recipes for the modern baker. Naomi Robinson thinks outside the cake mix box in her kitchen and on her site, BakersRoyale.com, mixing and matching for mash-ups that wow. Her exciting flavor combinations and eye for the easiest show-stoppers struck a chord, and readers clamored for more of her inventive sweets. The book includes 75 classic recipes with a twist: Burnt Caramel Custard Pie French Silk Crunch Cake Cannoli Cakelets Raspberry Almond Opera Cake Apple Pie Marshmallows Shortcuts like premade cookie dough and candy garnishes make these desserts as practical as they are fanciful. Stunning photography throughout showcases Naomi's unique style, which is as delicious as it looks.

Recipes From a Normal Mum

In Recipes from a Normal Mum, Holly Bell transforms the daily chore of cooking for the whole family with her collection of inventive, economical and simple recipes. With colour photographs of every dish (in response to the feedback Holly always hears from mums!), this is the must-have book for any mum who is short of time but still wants to cook delicious food for her family. Each recipe is written in straightforward steps and made with ingredients that you can buy at the supermarket. Split into 8 chapters including The More the Merrier, Dinner for 2 in A Flash, Switch to Baking Mode and Food for the Great British Outdoors, Holly has recipes to fit every family occasion. And no longer will you be stumped when you are left with a little-used ingredient or an excess amount of a dish as Holly has supplied ideas for using up the surplus, ensuring you waste absolutely nothing. Recipes include the Mix It Up Breakfast Muffins, Lemony Salmon Pasta with Courgettes & Peas, Tortilla Traybake and Lemon Button Biscuits. Holly is a real mum cooking in real time and 'normal' mums of every variety regularly turn to her blog for advice and fail-safe recipes. Whether it is a speedy recipe for feeding little people, cooking for a hungry crowd, baking for children's parties, or conjuring up grown-up weeknight suppers, this is a book to which you can turn no matter what aspect of family life you're approaching that day.

The Sugar Hit!

Sarah Coates, blogger behind the award-winning thesugarhit.com, is a baking genius. Sarah's first book, *The Sugar Hit!*, introduces us to her fabulous cookies, cakes, pancakes, doughnuts, ice creams, brownies, drinks, cupcakes, pies and heaps more. She's compiled her most ass-kicking recipes with the goal of bringing ridiculously spectacular, chocolate-coated, sprinkle-topped, pastry-wrapped, deep-fried, syrup-drizzled sweets into your life and kitchen. Sarah's got you covered from first thing in the morning to the middle of the night. Wake up to Blueberry Pancake Granola, take a break with a couple of Choc Chip Pretzel Cookies, or recharge with a Cherry Hazelnut Energy Bar. Or hey, why not just blow the lid off the place with a Filthy Cheat's Jam Donut? *The Sugar Hit!* is divided into 6 fun chapters: Breakfast & Brunch Coffee Break Healthy Junk Midnight Snacks Party Time Happy Holidays Grab some sugar, butter, flour, chocolate and eggs and you're just a cream, sift, melt and crack away from creating delicious snacks, cakes and desserts.

Girl Hunter

What happens when a classically-trained New York chef and fearless omnivore heads out of the city and into the wild to track down the ingredients for her meals? After abandoning Wall Street to embrace her lifelong love of cooking, Georgia Pellegrini comes face to face with her first kill. From honoring that first turkey to realizing that the only way we truly know where our meat comes from is if we hunt it ourselves, Pellegrini embarks on a wild ride into the real world of local, organic, and sustainable food. Teaming up with veteran hunters, she travels over field and stream in search of the main course—from quail to venison and wild boar, from elk to javelina and squirrel. Pellegrini's road trip careens from the back of an ATV chasing wild hogs along the banks of the Mississippi to a dove hunt with beer and barbeque, to the birthplace of the Delta Blues. Along the way, she meets an array of unexpected characters—from the Commish, a venerated lifelong hunter, to the lawyer-by day, duck-hunting-Bayou-philosopher at dawn—who offer surprising lessons about food and life. Pellegrini also discovers the dangerous underbelly of hunting when an outing turns illegal—and dangerous. More than a food-laden hunting narrative, *Girl Hunter* also teaches you how to be a self-sufficient eater. Each chapter offers recipes for finger-licking dishes like: wild turkey and oyster stew stuffed quail pheasant tagine venison sausage fundamental stocks, brines, sauces, and rubs suggestions for interchanging proteins within each recipe Each dish, like each story, is an adventure from beginning to end. An inspiring, illuminating, and often funny journey into unexplored territories of haute cuisine, *Girl Hunter* captures the joy of rolling up your sleeves and getting to the heart of where the food you eat comes from

Pop Bakery Kit

If you like cake, you'll love cake POPs - the delicious little treats that are a cross between a cake and a popsicle. Now you can make your own with this gorgeous kit. Discover cake POPs - a combination of moist cake and a sweet candy coating, molded onto a popsicle stick, and then decorated to create a whole host of characters. Clare O'Connell of the POP Bakery teaches you all you need to know, from how to create the cake balls - a mouth-watering mixture of chocolate cake and icing - to dipping the cake balls in the special candy coating. Then she explains how to shape the POPs and paint them using cocoa butter. Choose from 25 delightful designs, including cute pandas, frogs, penguins, plus a family of Russian dolls, mini wedding cakes, and colorful marbles. With clear, step-by-step photography and Clare's easy-to-follow instructions, cake POPs are incredibly fun and easy to bake and make. Both children and adults will adore these bitesize delights that are perfect for parties and special occasions. So what are you waiting for? Start cake POPping now! * Includes a book with 25 recipes, a cupcake, and a birdie cake POP mold, popsicle sticks, cellophane bags, and ribbon so you can make beautiful POPs and give them as gifts * The first edition of Pop Bakery sold over 50,000 copies * Topshop and Calvin Klein have been using Clare's cake POPs for promotional events * Clare has been featured on DailyCandy, as well as in Look magazine, and the Sunday Times (UK) business section

The Hummingbird Bakery Cake Days: Recipes to make every day special

The bestselling, hugely popular Hummingbird Bakery offers a wonderful collection of easy and delicious cupcakes, layer cakes, pies and cookies to suit all occasions.

The Pink Whisk Guide to Bread Making

Ruth Clemens, finalist on BBC's highly successful TV series *The Great British Bake Off*, shares her delicious bread recipes, fitting for all occasions. Each of the 30 recipes shows you how to get confident with straightforward doughs, to progress to pre-ferments and experiment with further methods. Along with clear step-by-step instructions, the recipes are crammed with tips and tricks to ensure that you'll be turning out delicious homemade loaves in next to no time.

The Big Book of Cookies

Fun, simple, and sure-to-please cookie recipes—from all-time classics to contemporary favorites Here's a massive collection of the best cookies and bars ever with more than 180 sensational recipes that are as easy to make as they are fun to eat. Whether made from scratch or with a Betty Crocker mix, these delectable cookies give you as many options as any cookie lover could want. Whether you crave traditional favorites or fancy new ideas, you'll fall in love with these lusciously diverse cookies—from classic peanut butter cookies to unexpected flavors like Pecan-Praline Bacon Bars. Plus, with a special section of gluten-free recipes, every member of the family can get in on the fun. · Features more than 180 easy-to-make cookie recipes offering a wide variety of flavors and variations, from fun cookies for kids to sophisticated dinner-party delights · Illustrated with more than 100 full-color photos and step-by-step how-to photos for baking, decorating, and more · Includes tips and advice on cookie-making basics, from rolling and cutting to baking and frosting You'll find almost any cookie you can imagine in the Betty Crocker Big Book of Cookies. With these recipes and variations, you'll find the perfect sweet treat for any occasion...or no occasion at all.

Sugarlicious

Presenting step-by-step directions, a guide to creating sweet treats will demystify professional techniques so that anyone can learn how to pipe icing and have fun with fondant.

The Chicken Bible

Poultry enthusiasts unite! ATK has you covered from the basic to the spectacular with 500 recipes that deliver low-key dinners, game-day favorites, simple sandwiches, special-occasion showstoppers, and beyond. You can call chicken a lot of things. Blank canvas, weeknight go-to, lean protein, we've heard it all. But boring? That's where we draw the line. Sure, it might have started to feel a bit redundant. But that's not the chicken's fault. ATK is here with the inspiration you need. It's time those chicken pieces in your freezer got the respect they deserve. Chicken is the go-anywhere, eat-with-anything, highly transformable crowd favorite that always fills the bill. Find exactly what you're looking for (and more!) with a wide breadth of themed chapters, including Easy Dinners, Classic Braises, Breaded and Fried, Pasta and Noodles, Savory Pies and Casseroles, and appliance-specific recipes. There's even a dedicated chapter of recipes for cooking for two. And with an introduction detailing how to prep any chicken part, from pounding breasts and preparing cutlets, to whole bird skills like butterflying or breaking down a chicken, you'll be a poultry pro in no time. Cozy up to succulent roast chickens with sauces made from pan drippings, sink your teeth into the crispiest, crunchiest fried chicken you've ever had, try your hand at sous vide for unbelievably moist chicken, or fire up the grill for anything from kebabs to beer can chicken. Feel like wingin' it? Us too. Our favorite is our game-changing Korean Fried Chicken Wings, double-fried so they stay extra-crispy under their blanket of spicy, salty, slightly-sweet sauce. With over 500 recipes, you could eat chicken every night and never tire of it. (And yes, that's a challenge.)

Wild Eats and Adorable Treats

Animal-Inspired Meals and Snacks for Kids, first published as *Wild Eats and Adorable Treats*, is full of simple, healthy recipes that kids will enjoy because all the meals resemble kids' favorite animals. The dishes run the gamut, from breakfast delights to lunches and snacks to take to school, and of course dinner and desserts to make at home. The best part is that children will have a blast preparing and eating the dishes, shaped like different animals, such as owls, pigs, sheep, and many more. Author Jill Mills, who has three sons of her own, incorporates fun facts about the animals throughout so kids can impress their friends with their new knowledge—in the kitchen and beyond! Lavishly illustrated throughout, this cookbook includes recipes like Porcupine Pretzel Pear Snack, Foxy Fruit Snack, Koala Tree Treats, Gorilla Granola Cups, and more. This is an essential book for any parent struggling to get their kids to eat balanced meals! 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.

Miette

If you like your cakes delicious, cute and stylish, then you'll love cake POPs the delicious little treats designed by one of London's most fashionable bakeries. Cake POPs are here to stay. Since launching onto the cake scene a couple of years ago, these moist cakes on sticks have been a huge hit amongst anyone with a sweet tooth. In her second book, *POP Party*, Clare O'Connell presents 40 brilliant ideas to create the perfect party for any occasion, including brand new cake POPs designs, pretty party props and decadent layer cakes. Everyone will love the cute tortoise POPs, or why not make the quirky science POPs for a clever friend? Make the corpse bride and groom POPs for Halloween, or a beautiful ruffle layer cake with Swiss meringue icing for a special birthday, and decorate your event with colourful paper pompoms and fun tassel garlands. The basic techniques section will tell you everything you need to know for your cake POP journey, and each recipe and project has clear, step-by-step photography and easy-to-follow instructions so you'll be cake POPping in no time! Clare O'Connell has always loved baking, and after undertaking work experience at a combined bakery and chocolate shop, she decided to start selling her own cake POPS. She runs her business, the Pop Bakery, from her family home in West Hampstead, London, and supplies cake POPS to Harvey Nichols and the Sanderson and St Martin's Lane hotels. Clare was also provided Cake POPS for a Topshop launch party in Bath in southwest England and will be working with Topshop on similar events across the UK. Visit her website at www.popbakery.co.uk

Pop Party

From the founder of the eponymous party-planning website, a guide to creating exceptional celebrations that will inspire any host. Tablescapes, tips, DIY party crafts, beautiful color photos, and more than 50 never-before-seen recipes, in an easy-to-follow format. Beginner hosts will find tons of tips and how-tos, as they're walked through practical steps to creating fabulous parties on a realistic budget. The seasoned host will discover unique details and new recipes to enhance their tablescapes all year long. Follow one party to a tee, or mix-and-match elements to create a unique affair all your own. Courtney Dial Whitmore provides instructions for more than a dozen occasions (from simple backyard gatherings to special celebrations), each complemented with full tablescape details; decor tips; and recipes for each party covering appetizers, desserts, and drinks. Ring in the new year with a glitzy New Year's Day Brunch; savor a bit of Parisian culture with a Crêpe Cake and Sparkling Raspberry Cocktails; enjoy Spinach Tea Sandwiches and Lavender Fizz Cocktails at a Jane Austen-inspired Book Club Gathering; celebrate your favorite guy with Bacon and Pecan S'mores and Sriracha and Bourbon Wings; and don your best black-and-white apparel to enjoy Red Velvet Brownie Truffle Cakes and White Chocolate Martinis at a Black and White Masquerade Party. These are just a few of the ideas you'll find in *Pizzazzerie: Entertain in Style*. "Courtney covers every detail, and breaks them down to make entertaining easy. With so many creative ideas, you'll want to start celebrating half birthdays, too!" —Kimberly Schlegel Whitman, editor-at-large, *Southern Living* "Festive, bright, and cheerful...full of ideas and passionate about the details." —Tara Guerard, owner/creative director, Soiree

Pizzazzerie

Cheryl and Griffith Day, authors of the New York Times bestselling *Back in the Day Bakery Cookbook*, are back with more recipes to make with love. Who needs store-bought when baking things at home is so gratifying? In this follow-up to their smash-hit first book, the Days share ways to lovingly craft not only desserts, but also breakfast pastries, breads, pizza, and condiments. The book features more than 100 new recipes, including some of the bakery's most requested treats, such as Star Brownies and the Cakette Party Cake, as well as savorys like Chive Parmigiano-Reggiano Popovers and Rosemary Focaccia. Cheryl and Griff share their baking techniques and also show readers how to put together whimsical decorations, like a marshmallow chandelier and a best-in-show banner. With pure delight

woven throughout the pages, *Back in the Day Bakery Made with Love* is sure to please Cheryl and Griff's fans nationwide.

Back in the Day Bakery Made with Love

It's OK to play with needles & break; & break; *I Felt Awesome* shows you how to turn traditional needle-felting techniques into irreverent felted fun. Moxie's playful and cheeky sense of humor will needle you into taking your felting beyond traditional motifs, and decorate yourself and your home with feisty designs of wearable, playable and coffee table-worthy objects. & break; & break; Get started with: & break; Step-by-step instructions for 35 projects, including a felted spike bracelet, bendy and boingy toys and larger-than-life home décor featuring fruit and more. & break; Traditional needle-felting techniques lay the groundwork for uncommon materials like magnets, plastic toy parts and bendable wires. & break; Wool roving and felting needles are all you need to get started—helpful tips show handy shortcuts that still produce fantastic results. & break; & break; Get friendly with fiber, and tell all your friends "I Felt Awesome."

I Felt Awesome

What's better than sending flowers to a loved one? Sending a botanical bouquet of biscuits instead, or treat someone special to biscuits in bed with the Biscuiteer's recipe for the ultimate fry up. Give unicorns to your friends; wellies to Dad; love birds to your loved-one; and an apple to the teacher. This book is just bursting with perfect iced gifts for everyone. Brimming with famous Biscuiteers designs, along with exclusive creations you won't have seen before, this beautiful book shows how easy it is to bake, ice and assemble your own delicious biscuits and cakes at home. Bake a wreath for your door; baubles for the tree; candles for a birthday cake; and favours for a wedding. Whatever you're celebrating, with the award-winning Biscuiteers by your side, you can create perfect biscuit gifts for every special moment. 'Express your creativity by making impressively iced biscuits as gifts - or just for yourself using Biscuiteers' step-by-step guide' *Daily Telegraph* 'If you love giving homemade presents, these imaginative ideas could be just up your street' *Homes & Gardens*

Biscuiteers Book of Iced Gifts

Everyone has a favorite sweet treat. Whether it's a delicious brownie or the perfect mouthwatering chocolate chip cookie, simple, homespun treats are some of our most beloved. Melissa Murphy has a love of desserts that started when she was born on Thanksgiving Day—her mother refused to go to the hospital until the two pies she'd baked had been served. Now, Melissa brings that passion to the loyal devotees of her popular, award-winning Sweet Melissa Pâtisserie shops. What makes Melissa's desserts and pastries special is that they are treats we all know and love with a fresh spin that make them more delicious than ever before. In *The Sweet Melissa Baking Book*, Melissa shares her simple, tried-and-true techniques and her French-influenced, American-style baking approach. There are desserts for everyday, such as Double Dark Chocolate Cherry Cookies, and for more special occasions. Warm and spirited, *The Sweet Melissa Baking Book* also contains charming anecdotes from Melissa's life of baking. With more than one hundred recipes, the simple treats in this book will make each day and every special occasion sweeter.

The Sweet Melissa Baking Book

Fast Cakes is an unmissable, definitive new baking book from Mary Berry. Proper cakes that take 10 minutes or less to make and under an hour to bake. If you miss Mary's wisdom and inspiration in *The Great British Bake Off*, or want a brand-new companion to Mary Berry's *Baking Bible*, this is the cookbook for you with over 200 easy recipes to make with confidence. There are scones, buns and biscuits that you can whip up for tea, traybakes and fruit loaves perfect for a school or village fete and of course foolproof cakes for every occasion from everyday recipes such as a Honey and Almond Cake to Mary's First-Rate Chocolate Cake. Not forgetting recipes you can make with your kids from Happy Face Biscuits to Traffic Lights and Jammy Buns. Straightforward recipes you can trust, *Fast Cakes* is a must-have for all busy bakers.

Fast Cakes

Join The Naughty Secretary Club! If you prefer your jewelry subtle and serious, you might want to go ahead and set this book back on the shelf. However, if kitschy accessories made with a wink and a

smile are your cup of tea, this book will have you on the edge of your chair. The Naughty Secretary Club is packed with more than 50 kitschy-secretary-themed jewelry projects, plus lots of quirky sidebars covering hot topics such as office romance and the best secretary theme songs to listen to on your lunch break. You'll learn how to use your office supplies in a whole new way - did you know standard office fare, like binder folders and shredded junk mail, makes craftalicious jewelry? Plus, author Jennifer Perkins will teach you how to turn almost anything into a charm, including plastic gnome cake toppers, doll furniture and cast-off hotel keys. Whatever your day job, you can be a Naughty Secretary in spirit - and in style. So cancel your afternoon meetings, take a break from watching the clock and send yourself a memo to whip up a new paperclip necklace just in time for happy hour!

The Naughty Secretary Club