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# Meringue Girls Cookbook

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Baking

Marshmallow Magic

Poh Bakes 100 Greats

Simple Cake

The Steger Homestead Kitchen

Disney Princess Baking

The Meringue Girls

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Meringue Girls

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Damn Delicious  
Betty Crocker's Cookbook for Boys and Girls  
Biscuiteers Book of Iced Gifts  
The Hello Kitty Baking Book  
Teen Baking Bootcamp  
Elsa's Wholesome Life  
Meringue

*Meringue  
Girls  
Cookbook*

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## **BENJAMIN NORMAN**

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Baking Chronicle Books  
Teens, Take Over Your Kitchen! Throw away that boxed cake mix and get ready to take your desserts to the next level with teenage baking superstar Matthew Merril. Learn all the proper techniques from a pro as Matthew shares his

best baking recipes. He'll help you avoid all the common pitfalls he made as a young baker, leading you down the easy path to self-taught baking. Each recipe is rated on a difficulty scale so you can work your way through the book like a master baking class. Start off with Easy-Peasy Peanut Butter Cookies—a four-ingredient wonder that has reached more than

1.8 million views on Matthew's TikTok. Then, learn how to make your own caramel from scratch to create a decadent Southern Caramel Cake, or how to use a water bath to make the perfect Very-Berry Strawberry Cheesecake. And when you've really built up your skills, you can master the art of the meringue with Matthew's Food Network-Winning S'mores Macarons. Jam-packed with 60 recipes and lots of baking secrets, you'll have everything you need to become a teen baking prodigy! *Marshmallow Magic* MennoMedia, Inc. 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.

**Poh Bakes 100  
Greats** Chronicle  
Books

Cupcakes, cake pops and macarons have had their day, now is the age of the meringue! With rainbow colours and Willy Wonka flavours, the Meringue Girls put a new twist on a classic. Their simple, gluten free, melt-in-the-mouth meringue recipes are perfect for gifts, kids and indulgent dinner parties. Chapters include: - gorgeous colourful meringue recipes - summery desserts like pavlova - wintery puddings like meringue crumble - gift, wedding and kids

ideas - Using your yolks - tips and techniques This is the first cookbook to use Augmented Reality to unlock interactive video content. Simply follow the instructions in the book to access informative and fun demo videos by the girls on your smartphone.

#### Simple Cake Allen & Unwin

Imagine growing up with a father known for his rich Creole-style cooking who created many classic dishes you loved-and then years later not being able to enjoy most of his recipes anymore. That's what happened to Jilly and Jessie Lagasse, daughters of Emeril Lagasse, when they were diagnosed with gluten intolerance. They had to learn to adjust,

which meant changing the way they ate and cooked as well as paying attention to ingredients in new ways. After years of experimentation and searching, Jilly and Jessie discovered that they didn't have to give up the dishes they loved-and the joy of eating and sharing meals-just because they now had a gluten-free lifestyle. With a little bit of inventiveness and perseverance, they found joy and triumph in a gluten-free diet-and no longer feel they're missing a thing! THE GLUTEN-FREE TABLE offers more than a hundred delicious recipes that will add flavor and enjoyment to the menus of even the most demanding gluten-free eaters.

Featuring family favorites, Southern classics, and ten original recipes from their father, this compendium has something for everyone, including: Mouthwatering Appetizers: Zucchini and Polenta Fritters, Mini Goat Cheese and Fig Pizzas, and Sweet 'n' Sticky Chicken Wingettes Fresh and Filling Salads: Grilled Halloumi and Watermelon Salad, Pear and Fennel Salad with Goat Cheese and Candied Walnuts, and Satay Chicken Salad with Rice Noodles Sumptuous, Hearty Soups: Crab and Corn Bisque, French Onion Soup with Gruyère-Smothered Crostini, and New Orleans Chicken and Sausage Gumbo Perfectly Suited Sides: Jalapeño and

Cheddar Cornbread, Cheesy Shrimp and Crab Grits, and Sesame Stir-Fried Rice Enticing Entrées: Chicken Pot Pie with Lyonnaise Potato Crust, Lemon and Asparagus Risotto, and Emeril's Gluten-Free Pizza Delectable Desserts: Classic Key Lime Pie, Coconut Chocolate-Chip Cookies, and Maple Syrup Johnnycakes with Ice Cream The Steger Homestead Kitchen Random House "An education of the most delightful sort . . . Covers all the classic meringues, from pavlova and dacquoise to Seven-Minute Frosting and Baked Alaska."—Kitchn Meringue isn't just magical. It's mysterious. No one can quite agree on its origins (and here's a hint: it wasn't invented

in France). While most food historians confirm Marie Antoinette's love of meringues, some say that meringue goes back to a much earlier date . . . and that it was invented in England, of all places. We know one thing for certain: meringue is deceptively simple, and once you know the basics, you can create sweet magic with meringue cookies, Pavlovas, pies, tarts—even marjolaines and dacquoises. “A book meant to inspire. Some of the recipes are short and simple, a good way to become comfortable with meringue dishes. Other recipes are complex with layers of flavors and steps. Just have patience, follow the steps, and be prepared to pat yourself on the

back . . . I consult my copy of Meringue every time I have a bowl of egg whites that deserve a decent ending. With Meringue, that ending will be luscious.”—Cooking by the Book “This is one of those cookbooks that gets your brain bubbling with exciting ideas and instills an immediate desire to clear the schedule.”—Kitchn **Disney Princess Baking** Penguin Discover the next big thing in desserts: “These recipes are what dreams are made of.” —Jamie Oliver In this essential guide to delicious and pretty (not to mention low-fat and gluten-free) meringues, more than sixty creative recipes are paired with inspiring photographs by renowned food

photographer David Loftus. A basic meringue mixture is spun into tasty and colorful confections, from simple kisses to lemon tarts topped with glamorously bronzed peaks. A chapter on using up leftover egg yolks in luscious sauces and curds rounds out this compelling cookbook. From weekend dabblers to experts obsessed with technical perfection, bakers of every skill level will be sweet on *Meringue Girls*.

*The Meringue Girls*

Flatiron Books

A nostalgic ode to the joy of homemade cake, beautifully photographed and with easy mix-and-match recipes for a sweet lift any day of the week. “A sweet book full of incredible

photography, delightfully simple recipes, and so, so much love.”—Alison Roman, author of *Dining In* **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND FOOD52** Everyone has a favorite style of cake, whether it's citrusy and fresh or chocolatey and indulgent. All of these recipes and more are within your reach in *Simple Cake*, a love letter from Brooklyn apron and bakeware designer Odette Williams to her favorite treat. With easy recipes and inventive decorating ideas, Williams gives you recipes for 10 base cakes, 15 toppings, and endless decorating ideas to yield a treat—such as Milk & Honey Cake, Coconut



Cake, Summer Berry Pavlova, and Chocolatey Chocolate Cake—for any occasion. Williams also addresses the fundamentals for getting cakes just right, with foolproof recipes that can be cranked out whenever the urge strikes.

Gorgeous photography, along with Williams's warm and heartfelt writing, elevate this book into something truly special.

### **Dorie's Cookies**

HarperCollins

No one does sweet like Hello Kitty! Filled with simple recipes, beautiful yet playful photography, and Hello Kitty's signature charm, *The Hello Kitty Baking Book* is a cookbook that's yummy through and through. From Hello Kitty Cake Pops to

Chococat Cake and Pretty Bow Pumpkin Pie, there's something for everyone to make and enjoy. Featuring over two dozen easy-to-follow recipes, *The Hello Kitty Baking Book* is the perfect cookbook for anyone who loves Hello Kitty, desserts, or both!

*Mennonite Girls Can Cook* Grand Central Life & Style

More than 150 recipes for creative kids An attractive gift for 10-14 year olds who can't get enough of baking, *DK's Bake It* showcases stylish baked goods through stunning photos, easy-to-follow recipes, and the latest baking trends. Aimed at the up-and-coming generation who want to bake recipes like the ones they see on TV cooking competition shows, in vlogger's

videos, and in baking blogs, this book is perfect for tweens who want to explore new recipes and become more confident bakers. Bake It teaches beginner and more advanced techniques needed to create bakes from savory filo tarts to sweet macaroons. After using this book, tweens will be able to make their own "signature bakes" as well as all the classic cakes, breads, pies, and pastries. They'll be proud of what they produce and will be snapping, uploading, and sharing faster than you can say "It's ready!"

Joy Of Cooking, Miniture Edition 1  
WeldonOwn+ORM

The Ukrainian-born chef presents "a gorgeous love letter to the food of her

hometown" with this vibrant and varied collection of recipes (SAVEUR). In Mamushka, Olia Hercules takes readers and home cooks on a culinary tour of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan. This beautifully illustrated cookbook features more than one hundred recipes for fresh, delicious, and unexpected dishes from this dynamic and often misunderstood region. Olia Hercules was born in Ukraine and lived in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with loving stories about her culinary

upbringing and family traditions. “Forget what you think you know about Ukrainian food; with *Olia Hercules*, it's fun and colorful.” —Epicurious *Miette* Hardie Grant Books

This cookbook features fetching retro patterns and illustrations, alongside luscious photography, and an e-booklet at the end rendered in a vintage-style. Blue-ribbon recipes inspired by baking pamphlets from the 1920s to the 1960s are rendered with irresistible charm for modern tastes in this ebook. Here are more than 50 cookies, pies, cakes, bars, and more, plus informative headnotes detailing the origins of each recipe and how they were tweaked into deliciousness. For

home bakers, collectors of vintage cookbooks or kitchenware, this is a gem.

### **Love, Laugh, Bake!**

Page Street Publishing  
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!

*Bad Girl Bakery* W. W. Norton & Company Cupcakes, cake pops and macarons have had their day, now is the age of the meringue! With rainbow colours and Willy Wonka flavours, the Meringue Girls put a new twist on a classic. Their simple,

gluten free, melt-in-the-mouth meringue recipes are perfect for gifts, kids and indulgent dinner parties. Chapters include: gorgeous colourful meringue recipes; summery desserts like pavlova; wintery puddings like meringue crumble; gift, wedding and kids ideas; using your yolks; and tips and techniques. This is the first cookbook to use Augmented Reality to unlock interactive video content. Simply follow the instructions in the book to access informative and fun demo videos by the girls on your smartphone. *Barbie Bakes!* Simon and Schuster 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 *BraveTart: Iconic American Desserts* Chronicle Books Ellie Bullen's hugely popular blog Elsa's Wholesome Life is a veritable explosion of colour, sunshine, coastal living and delicious plant-based recipes. Her first cookbook features more than 100 of her go-to dishes, from nutritious granolas and powerhouse smoothies

to flavour-packed salads and soups, hearty curries and burgers, and drop-dead delicious sweets. A qualified dietitian and nutritionist, Ellie explains everything you need to know about adopting a plant-based diet, including how to: - get enough iron, vitamin B12 and calcium - achieve the right balance of carbs, proteins and good fats - shop smarter and get more organised in the kitchen - enjoy a lifestyle that is better for you and the environment Ellie's food is fresh, flavoursome, nutrient-dense and - above all - fun. If you ever needed a reason to eat less from a box and more from the earth, this is it! This is a specially formatted fixed-layout ebook that retains the

look and feel of the print book.  
*The Vintage Baker*  
 Running Press  
 Mennonite Girls Can Cook is a blog about recipes, hospitality, relationships, encouragement and helping the hungry—and now it's a book, too! Like the blog, Mennonite Girls Can Cook—the book—is about more than just recipes. It's about hospitality, versus entertaining; about blessing, versus impressing. It's about taking God's Bounty and co-creating the goodness from God's creation into something that can bless family and friends, and help sustain health and energy. "No matter which way you look at it, wonderful things happen when people

are given the opportunity to gather around the table—a chance to nurture and build relationships, fellowship and encourage one another and create a place of refuge for those who have had a stressful day.”—Charlotte Penner, Mennonite Girls Can Cook

### **The Gluten-Free**

**Table** Betty Crocker This lay-flat paperback format of the 1997 edition is truly an indispensable and beloved reference and recipe source for home cooks concerned about freshness, nutrition, and taste.

*Mamushka* Knopf Little girls will love the ballet-themed recipes in this cookbook. Inspired by the ballets Swan Lake, Sleeping Beauty, and the perennial favorite, The

Nutcracker, recipes like Meringue Tutus, Sugar Plum Fairy Pops, and Spanish Dancers' White Hot Chocolate are perfect for themed parties or any day of the year.

Bake It Weldon Owen International Betty Crocker's classic cookbook for children is back-in an authentic reproduction of the original 1957 edition A whole generation of Baby Boomers grew up with Betty Crocker's Cookbook for Boys and Girls, and they have helped to make it the one of the most requested titles in the Betty Crocker archives. Now back by popular demand, this timeless favorite stands ready to capture the hearts of a new generation of budding cooks. Packed with recipes that are just as popular with

kids today as they were 45 years ago, it shows how to make everything from Ice Cream Cone Cakes and Pigs in Blankets to Cheese Dreams and Sloppy Joes. The small format, easy recipes, charming color illustrations and photographs, and even the cover, are all the same as they were in the 1957 edition-and just as delightful as ever. The only innovation is the concealed wire binding that lies flat for easy cooking while being sturdy enough to withstand energetic handling by kids in the kitchen. It's the ideal book to give or to keep, for retro appeal, and for getting today's kids started in the kitchen.

*The Sugar Hit!* Random House

Feast your eyes upon unusual edible gifts, cool confectionary and delicious things in all colours of the rainbow in recipes that burst with flavour and are totally on trend. Get your glitter out and get inspired. Think raspberry & lemon layer cake decorated with splattered buttercream and Persian fairy floss. Flavoured honeycombs from hazelnut & coffee to rhubarb & rose. 'CRACK' brûlée tart with homemade vanilla bean paste. Coyo, mango and raspberry rockets and the MOTHER of all carrot cakes. This book is EVERYTHING SWEET - Meringue Girls-style. Chapters include Gifts, Gifts, Gifts; Cakes & Dreams; Ain't No Party Like An MG party; Save Room for Dessert; Just



Add Glitter and Back to Basics.