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The Mixer Cookbook: Classic Delicious Recipes Made ...

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The Mixer Cookbook By Rosemary Moon | Used - Very Good ...

The Mixer Cookbook is a collection of recipes for family meals, informal entertaining and special occasions. The author draws on years of experience as a home economist and her knowledge that employing the skills of a tabletop mixer allows home cooks to create delicious, nutritious meals without spending hours in the kitchen.

The Mixer Cookbook: Classic Delicious Recipes Made ...

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The Complete Kitchen Aid Stand Mixer Cookbook: Amazon.co ...

The Mixer Cookbook Classic Delicious Recipes Made Effortlessly The Mixer Cookbook Classic Delicious eBookook - MrFood.com toes, spinach and eggs Beat with mixer until well blended Season with nutmeg and cayenne pepper Add cheese and 4 tablespoons of flour Stir until flour is well blended 2

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KitchenAid Stand Mixer Cookbook: Delicious Recipes for the Stand Mixer and Its Attachments

Amazon.com: kitchenaid mixer cookbook

While the cookbook has a focus on nutritious vegetarian offerings like Sweet Potato Quinoa Soup and Lentil Crumble with Coconut, you'll find a number of delicious meat dishes like the Chettinand Chicken Masala within its pages.

The 10 Best Indian Cookbook Titles for Beginners and Food ...

Create culinary masterpieces with your KitchenAid stand mixer and its attachments. Fresh bread, towering layer cakes, bakery-worthy cookies, chewy bagels, homemade pasta and sausage*€”the possibilities are endless and delicious. 80 amazing recipes for recipes for every occasion, all made using your KitchenAid stand mixer.

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Mix until creamy: In a KitchenAid stand mixer or using a hand mixer, pour the coconut milk into a large bowl leaving most of the liquid in the can. Whisk until mixture becomes very creamy about 2-3 minutes.

The Complete Kitchen Aid Stand Mixer Cookbook – PDF Download

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In these busy times, most of us find it easier to reach for convenience food, because tasty, satisfying, wholesome home-cooking just takes much too long to prepare. This need not be! declares cookery writer Rosemary Moon, who shows how enlisting the help of a tabletop mixer takes the time and effort out of making many wonderful dishes. The tabletop mixer is designed to mix, cream, blend and whisk to perfection, thus undertaking the very labour-intensive tasks which lie at the foundation of good cooking. What's more it does it all better than most people can do by hand. The Mixer Cookbook is a collection of recipes for family meals, informal entertaining and special occasions. The author draws on years of experience as a home economist and her knowledge that employing the skills of a tabletop mixer allows home cooks to create delicious, nutritious meals without spending hours in the kitchen. The Mixer Cookbook combines the best of sweet and savoury breads and pies with classic and modern cakes and desserts, light vegetable-based pates, spreads, and pasta dishes.

Create culinary masterpieces with your KitchenAid stand mixer and its attachments. Fresh bread, towering layer cakes, bakery-worthy cookies, chewy bagels, homemade pasta and sausage*€”the possibilities are endless and delicious. 80 amazing recipes for recipes for every occasion, all made using your KitchenAid stand mixer. Chapters include: cookies, bar cookies, pies and tarts, cakes and cupcakes, desserts, yeast breads, quick breads and doughnuts, coffee cakes, and entres. Recipes use the classic attachments that come with the stand mixer: the flat beater, wire whip, and dough hook, along with several recipes that use popular attachments like the pasta roller and cutters, food grinder, and spiralizer. Includes classic recipes every home chef needs in their repertoire: Decadent Chocolate Layer Cake, Carrot Cake, Pumpkin Cheesecake, Buttermik Old-Fashioned Doughnuts, Classic Cinnamon Buns, Fudgy Brownies, Pulled Pork, Eggs Benedict and so much more! Explore creative and delicious flavor combinations in Mexican Hot Chocolate Cookies, Focaccia with Squash and Olives, Parmesan-Herb Bagels and Mixed Berry Almond Cake. A two-page introduction covers stand mixer and attachment basics and provides instructions for creating perfectly whipped eggs whites and a recipe for sweetened whipped cream. Every recipe has a beautiful color photo

The KitchenAid® stand mixer and its attachments can make quick work of anything from bread to bucatini. You may know it whips egg whites, kneads dough and mixes batters, but with the recipes in this book and stand mixer attachments you can grind meat, stuff sausage, make pasta and ravioli, freeze ice cream, shred vegetables, juice oranges and even grind your own flour! With over 100 tested recipes inside, you can truly get the most out of your KitchenAid.

Since its debut in 1993, the movie Hocus Pocus has achieved cult-classic fame, with both children and adults as a loyal fanbase. Fans fall in love with the delightful, demonic and diva-esque Sanderson Sisters and the sleepy New England town they torment. Now you can conjure up your own spooky treats and bewitching drinks to celebrate Halloween, whether you're attending a surprise rave in town, or just spending 'a quiet evening at home.' The Unofficial Hocus Pocus Cookbook is filled with fare inspired by everyone's favourite witches and their spells, potions, and schemes.

This handy kitchen companion offers a hassle-free approach to home cooking. Slow Cooking includes 140 mouth-watering recipes that can be prepared in advance and cooked while you're at work or just relaxing at home. More and more people are discovering the benefits these affordable cookers they are economical, environmental and produce perfect results every time. Cookery writer and journalist, Katie Bishop, shows just how little effort is required to make great family recipes such as Rolled Shoulder of Lamb, Mini Chestnut, Mushroom and Red Wine Pies, Classic Bouillabaisse, Herby Italian Stuffed Peppers and Oat, Sunflower and Honey Bread. This book provides a fresh insight into this old-fashioned method of cooking, with straightforward dishes that will delight your friends and family.*

It's a gorgeous streamlined appliance, displayed as a bona fide American icon by the Smithsonian Institution. But the KitchenAid mixer, created in 1919, is more than just a domestic design classic. It's also a tabletop workhorse that easily mixes, creams, blends, kneads, and whisks to perfection, successfully accomplishing many time- and labor-intensive culinary tasks that are the foundation of good home cooking. The Ultimate Mixer Cookbook provides a thorough introduction to the appliance, its features, and specialized attachments, plus "blueprints" for whipping up piecrust, bread dough, and other basics. Dozens of recipes are presented for light lunches, supper dishes, mid-week meals, effortless desserts, and streamlined dishes for entertaining, as well as scrumptious baked goods -- from butterscotch drizzle cake to garlic and sage focaccia.

60 sweet and simple recipes for the classic American cake sandwich treat, from the baker behind the wedding cake of the Duke and Duchess of Sussex. Make way, cupcakes—it's whoopie pie time! Everyone is falling in love with America's classic sandwich treat—two soft cookies with a creamy filling. Now, baker extraordinaire Claire Ptak, a pastry alum of Berkeley's famed Chez Panisse and proprietor of Violet, her own baking company, takes the humble whoopie pie to new heights. Here are 60 irresistible recipes—made with fresh, seasonal ingredients—that show home bakers how to make the components for more than two dozen distinctive, flavorful whoopie pies: • Classic whoopie pies, including Chocolate with Fluffy Marshmallow Filling, Chocolate Chip with Chocolate Marshmallow Filling, and Carrot Cake with Cream Cheese • Iced and glazed treats such as Walnut Whip, Coconut Cream with Coconut Swiss Buttercream, and Meringue with Chestnut Cream whoopie pies • Topped and drizzled indulgences from Blackberry with Blackberry Cream to Banana Cream Pie with Vanilla Custard Cream • Frozen and chilled varieties such as refreshing Key Lime Pie and Chocolate Mint with Frozen Mint Chip Cream • Holiday-themed desserts like Easter Egg and Spooky Halloween whoopie pies—and much more! More than 75 gorgeous full-page photographs showcase every recipe in this book, which also includes a handful of Claire Ptak's other not-to-be-missed sweet treats, including Peanut Butter Sandwich Cookies and Easy Chocolate Macaroons. Praise for The Whoopie Pie Book "An absolutely gorgeous book by my favorite cake maker in the whole world." —Jamie Oliver "Claire Ptak creates the very best desserts: Simple, delicious, pure. This is a charming book that perfectly captures its subject." —Alice Waters

Dr. Brent Ridge and New York Times bestselling author Josh Kilmer-Purcell are not your average couple: The two Manhattanites left their big city lives behind, and found themselves living in bucolic Sharon Springs, New York, where they became "accidental goat farmers." But what began as a way to reconnect with their own style of modern country living soon exploded into a wildly successful brand, Beekman 1802, named after their historic home. Brent and Josh are now world-renowned for producing everything from magnificent handcrafted goat's milk soaps to artisanal Blaak cheese, and now, with The Beekman 1802 Heirloom Dessert Cookbook, they're bringing their special vintage-modern touch to classic, remarkable recipes bound to become family favorites year after year. The Beekman 1802 Heirloom Dessert Cookbook will show off the delicious and decadent recipes that the Beekman Boys have collected from across the generations of their family, from Brent's grandmother's Fourth of July Fruitcake to Josh's mother's Hot Chocolate Dumplings. Each recipe will be accompanied by a personal memory from the authors or a story about how that recipe came to be. With eco-conscious and vintage-oriented food production gaining traction as a major culinary trend, this beautiful package will reel in readers, whether they're nostalgic for some classic Americana in their kitchen or just hankering for the perfect Blackberry Betty recipe.

The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

Cakes have become an icon of American cultureand a window to understanding ourselves. Be they vanilla, lemon, ginger, chocolate, cinnamon, boozy, Bundt, layered, marbled, even checkerboard—they are etched in our psyche. Cakes relate to our lives, heritage, and hometowns. And as we look at the evolution of cakes in America, we see the evolution of our history: cakes changed with waves of immigrants landing on ourshores, with the availability (and scarcity) of ingredients, with cultural trends and with political developments. In her new book American Cake, Anne Byrn (creator of the New York Times bestselling series The Cake Mix Doctor) will explore this delicious evolution and teach us cake-making techniques from across the centuries, all modernized for today's home cooks. Anne wonders (and answers for us) why devil's food cake is not red in color, how the Southern delicacy known as Japanese Fruit Cake could be so-named when there appears to be nothing Japanese about the recipe, and how Depression-era cooks managed to bake cakes without eggs, milk, and butter. Who invented the flourless chocolate cake, the St. Louis goey butter cake, the Tunnel of Fudge cake? Were these now-legendary recipes mishaps thanks to a lapse of memory, frugality, or being too lazy to run to the store for more flour? Join Anne for this delicious coast-to-coast journey and savor our nation's history of cake baking. From the dark, moist gingerbread and blueberry cakes of New England and the elegant English-style pound cake of Virginia to the hard-scrabble apple stack cake home to Appalachia and the slow-drawl, Deep South Lady Baltimore Cake, you will learn the stories behind your favorite cakes and how to bake them.

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