

Martha Stewarts Cookies

How to organize everything, from America's most trusted lifestyle authority, with color photographs throughout and hundreds of ideas, projects, and tips

150 easy, family-friendly, great-tasting recipes in the first cookbook from the wildly popular blogger Recipe Girl (RecipeGirl.com).

The world loves cookies. The English have their biscuits, Germans their *keks*, and Italians love to dunk *biscotti* or *amaretti* into whatever they might be sipping. While the affinity for cookies is universal, distinctions abound. The cookies of the South are no exception. Now, the editors of Southern Living magazine and the revered Southern Living Test Kitchen bring you an all-new book filled with our favorite treat. Just like *The Southern Cake Book* and *The Southern Pie Book*, the two previous bestselling books in the series, *The Southern Cookie Book* imbues a distinctly Southern mindset and flavor to creating and enjoying these treats that can be enjoyed with family, created for special events, or shared with friends and neighbors.

There are over 120 tried-and-true recipes that run the gamut of cookies, bars, and confections, with mouthwatering photographs to match each recipe. You'll master classic recipes including Linzer Cookies, Tea Cakes, and Snickerdoodles, as well as venture into new territory with Cherry Pistachio Bark, Peppermint Wedding Cookies, and Bourbon Pecan Gingerbread Cookies. What makes these treats stand out most is their "Southern-ness." Each recipe contains great Southern flavor, ingredients and themes, while many are of Southern origin. The book also includes 10 Tips for "Cookie Rookies," Recipe and Equipment Basics, tips for decorating, and much more.

Whether you're an experienced baker, but were lacking the one book that would bring your cookie game to a master level, or just learning the ins-and-outs of baking, *The Southern Cookie Book* will have you creating delicious treats to enjoy and share in no time flat! A one-stop cookbook for cakes—birthday, chocolate, coffee, Bundt, upside-down, loaf, and more. From pound cake and angel food (with many variations) to genoise and streusel-topped, from comfort classics like red velvet, six-layer coconut, rich chocolate, lemon meringue, and cheesecake to sophisticated grown-up fare including chiffon cakes and tortes with luscious fruits, these 150 recipes and color photographs cover techniques, decorating, and gifting ideas for every taste and occasion, whether no-fuss or fancy. Baking trends come and go, but cakes are timeless. From the editors and photographers of Martha Stewart Living, *Cakes* includes classics (German Chocolate, New York-Style Cheesecake), crowd-pleasers (Baked Alaska, Hummingbird), and cakes with unique, sophisticated flavors and embellishments (Pecan Torte with Lemon Curd, Saffron-Scented Pear Upside-Down Cake). Whether you need a birthday cake (for any age!), have bake-sale duty, want a travel-friendly coffee cake, or seek to impress at a dinner party or with a handmade gift, Martha Stewart's *Cakes* has more than 150 cakes plus ideas for decorating, gifting, and storing. Beautiful color photography that shows you just what you're aiming for and dozens of make-ahead tips make baking low-stress.

For more than a decade, Foster's Markets have been cooking and baking foods made fresh each day from ingredients picked locally at the peak of flavor. Now Sara Foster shares more than two hundred delicious recipes, providing modern takes on favorite home-style classics. The Foster's Market Cookbook features old-fashioned ideas about how good food should taste and new-fashioned ideas about prep times and the use of high-quality prepared ingredients. Filled with eighty color photos, this is the perfect cookbook to refer to over and over again for everyday meals or for entertaining, whether it be for two or for twenty. Before moving to Durham, North Carolina, Sara worked alongside Martha Stewart in the kitchen of Martha's catering business. When she opened her own catering company, Sara kept her food simple yet soulful, trusting the complex flavors of seasonal ingredients. This same basic principle guides the daily offerings at Foster's Markets in Durham and Chapel Hill. Each week the markets serve nearly a thousand customers hungrily searching out Sara's innovative, new-style home cooking. And now food lovers everywhere will be able to prepare with ease sumptuous dishes such as Roasted Chicken, Sweet Potato, and Arugula Salad; Herb-Grilled Salmon with Fresh Tomato-Orange Chutney; and Risotto Cakes with Roasted Tomatoes and Foster's Arugula Pesto. Also featured are a host of wonderful desserts, such as Lemon Chess Pie with Sour Cherries and Chocolate Espresso Layer Cake with Mocha Latte Frosting. Featuring mouthwatering favorites from the market and dozens of helpful sidebars that discuss ingredients, techniques, and make-ahead tips, *The Foster's Market Cookbook* provides all you need to know to make the most of

every season's finest offerings.

Cozy up at home with more than 100 recipes to cook for each other and for friends. The team at Martha Stewart Living has created the ultimate cookbook for the modern couple. Discover how to make your kitchen function well as the two of you whip up the meals you love—quick weeknight dinners, casual brunches, and parties big and small.

This enhanced edition of Martha Stewart's Cooking School includes 31 instructional step-by-step videos and hundreds of color photographs that demonstrate the fundamental cooking techniques that every home cook should know. Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chef's knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha Stewart's Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, it's aimed at teaching you how to cook, not simply what to cook. Delve in and soon you'll be roasting, broiling, braising, stewing, sautéing, steaming, and poaching with confidence and competence. In addition to the techniques, you'll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. You'll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha Stewart's Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen.

"Martha Stewart perfects the art of cakes with 125 recipes for all occasions, featuring exciting flavors, must-try designs, and dependable techniques. Martha Stewart's authoritative baking guide presents a beautiful collection of sheet cakes and chiffons, batters and buttercreams, and tiers and tortes to tackle every cake creation. Teaching and inspiring like only she can, Martha Stewart demystifies even the most extraordinary creations with her guidance and tricks for delicious cake perfection. From everyday favorites to stunning showstoppers, Martha creates bold, modern flavors and striking decorations perfect for birthdays, celebrations, and big bakes for a crowd. Think comforting classics like Snickerdoodle Crumb Cake and Chocolate Angel Food Cake and treats that take it up a notch like Ombr? Strawberry Cake and Marble Souffl?, plus a whole chapter on cupcakes alone. With Martha's expert tips, even the most impressive, towering cakes will be in your reach."--Publisher's description.

[The Manual for Bringing Order to Your Life, Home & Routines](#)

[Our First-Ever Book of Bundts, Loaves, Layers, Coffee Cakes, and More](#)

[Martha Stewart's Fruit Desserts](#)

[A New Way to Bake](#)

[Martha Stewart's Baking Handbook](#)

[Inspired Recipes and Tips for Choosing, Cooking, and Enjoying the Freshest Seasonal Flavors](#)

[How to Decorate](#)

[The Martha Stewart Cookbook](#)

[Favorite Recipes for Morning, Noon, and Night](#)

[Martha Stewart's Cookies](#)

[125+ Recipes for Gatherings Large and Small: A Cookbook](#)

[One Pot](#)

[Martha Stewart's Favorite Cookie Recipes](#)

Showstopper cookies for a new generation: from Martha Stewart, an authoritative and creative collection to take your cookies to the next level in flavor, technique, and decorative appeal The editors of Martha Stewart Living present a new, fun source for anyone looking to make their go-to cookies even better and bolder. These recipes make ordinary cookies absolutely extraordinary--all the familiar favorites you love, but taken up a notch in variety, flavor, and creativity. Classic recipes discover new life with unexpected twists such as Brown-Butter Crinkle Cookies and Carrot Cake Thumbprint Cookies. Go over-the-top in super-sized fashion with Chocolate-Chocolate Chip Skillet Cookies; get inspired by cultures around the globe with Brazilian Wedding Cookies and Stroopwafels; and celebrate with beautifully decorated holiday treats, such as Easter Egg Puzzle Cookies and Snowball Truffles. Whether for a special celebration or a sweet anytime-treat, you'll be sure to find inspiration to trade in your everyday cookies for versions far more special--and especially delicious.

1,200 collected recipes.

The perfect sweet (or savory) for any occasion Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In Martha Stewart's New

Pies and Tarts, the editors of Martha Stewart Living include 150 recipes: Some are savory, some are sweet; some are simple enough for a weeknight, while others are fancy enough for special events. Throughout, readers will find plenty of fillings and crusts, basics, and techniques for creating flavors and textures for every taste—from down-home classics that come together easily with fresh berries and stone fruits to modern tarts layered with chocolate ganache or finished with a wine glaze. There are also individual hand pies, savory comforts like quiche and potpie, holiday-worthy desserts for nearly every occasion, and much more. Chapters feature pies and tarts for everyone: Classic (Lattice-Top Blueberry Pie, Pumpkin Pie), Free-form (Apricot-Pistachio Tart, Apple Butter Hand Pies), Sleek (Caramelized Lemon Tart, Chocolate Mousse Tart with Hazelnuts), Dreamy (Frozen Chocolate-Peanut Butter Pie, Butterscotch Praline Cream Pie), Rustic (Cheddar-Crust Apple Pie, Blackberry Jam Tart), Layered (Rainbow Puff-Pastry Tarts, Chocolate Pear Tart), Dainty (Roasted Fig Tartlets, Cranberry Meringue Mini Pies), Artful (Peach-Raspberry Slab Pie, Pumpkin and Ricotta Crostata), Holiday (Neapolitan Easter Pie, Gingerbread-Raspberry Snowflake Tart), and Savory (Leek and Olive Tart, Summer Squash Lattice Tart). As is expected from Martha Stewart, this book is at once a feast for the eyes and the palate, as well as a practical teaching tool. Each dish is accompanied by a lush, four-color photograph. Throughout the book are simple instructions for decorative crusts and finishing techniques (lattice work, cutouts, classic edgings). A complete Basics section of tools, pantry staples, and dough recipes (pâte Brisée, cream cheese dough, press-in cookie crusts, puff pastry), plus plenty of tips and make-ahead tricks, help readers along the way. Whether making an effortless, free-form galette or the perfect lattice work pie, bakers of all skill levels will look again and again to Martha Stewart's New Pies and Tarts. Martha Stewart Living magazine was first published in 1990. Since then, more than three dozen books have been published by the magazine's editors. Martha Stewart is the author of dozens of bestselling books on cooking, entertaining, gardening, weddings, and decorating. She is the host of The Martha Stewart Show, the popular daily syndicated television program.

A collection of holiday cookie recipes from a veteran baker and recipe developer features such sweets as gingerbread cookies, black and whites, molasses spice cookies, fig and cardamom rugelach, and candy cane cookies.

Presents instructions for making wreaths from natural materials representing all fifty states.

A one-stop resource for cakes-- birthday, chocolate, coffee, Bundt, upside-down, loaf, and more-- featuring 150 cakes plus ideas for decorating, gifting, and storing.

Featuring 175 cupcake ideas and recipes for the cakes, frostings, fillings, and toppings, this guide includes templates for stencils and other decorative flourishes, as well as instructions for basic and advanced decorating techniques.

Hundreds of clever tips, solutions, and easy ways to elevate every day, from America's most trusted lifestyle authority, in one must-have handbook Inside these pages Martha shares all her best good things—the original life hacks for the home—to make your life easier, more fun, more delicious, and more efficient. These practical tricks cover all areas of Martha's domestic expertise, including decorating, organizing, homekeeping, cooking, entertaining, and celebrating. From clever ways to solve common problems (use file folder dividers to organize cutting boards and sheet pans in your cabinets) to time-saving tricks (keep a pail stocked with cleaning supplies for easy access and portability to stress reducers (color-code kids' bathroom gear to make mornings less hectic), every one of these ideas will make you wonder, "Why didn't I think of that?" Also included are ways to use what you have (a Parmesan cheese rind will add great flavor to soup), streamline your stuff (use certain kitchen tools for many different purposes), or just make life a little more luxurious (add elegance to your table with DIY place cards). Whether functional, delightful, or a little bit of both, these are the details that enliven and inspire every day—that's a good thing!

[Martha Stewart's Quick Cook Menus](#)

[Martha Stewart's Vegetables](#)

[175 Inspired Ideas for Everyone's Favorite Treat: A Baking Book](#)

[The Foster's Market Cookbook](#)

[Showstopping Recipes to Sweeten the Season](#)

[Eat a Little Better](#)

[Martha Stewart's Grilling](#)

[120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More: A Cookbook](#)

[100+ Recipes to Take Your Sweet Treats to the Next Level](#)

[The Recipe Girl Cookbook](#)

[Martha Stewart's Appetizers](#)

[Martha Stewart's Very Good Things](#)

[Classic Recipes Updated with Better-for-You Ingredients from the Modern Pantry: A Baking Book](#)

450 fantastic cookie recipes, from tried-and-true classics to unbeatable brownies to fabulous favorites that span the globe. Enticing color photos of cookies on every spread. Storage instructions are included for every recipe. Prep, Chill, Bake, and Stand times are highlighted for each recipe. Bonus chapters: Our Holiday Best and Quick Candies. Chapter divider pages include feature text. Full-color baking and decorating guide filled with ingredient information, tips, and techniques from the Better Homes and Gardens Test Kitchen.

Using just one pan, you can stew, steam, sauté, simmer, braise, or roast your way to a fuss-free meal—and minimal cleanup to boot. At the end of a busy day, you want to serve a delicious home-cooked dinner, a complete, all-in-one meal that can be prepared with little effort and few pans to wash. The editors of Martha Stewart Living present a brand-new collection of 120 recipes—organized by vessel—to help you do just that, all while adding savory new dishes to your weekly rotation. One Pot is an exciting new way to approach everyday cooking: Imagine perfect pasta dishes for which everything goes in the pot at once (yes, that's pasta, tomato, garlic, basil, and water all cooked together), dinner-party ready roasts with tender vegetables, and down-home casseroles, along with wholesome fish, chicken, and vegetarian dishes. You'll get incredible flavor payoff from dishes such as comforting Chicken and Dumplings, easy Baked Risotto with Carrots and Squash, healthy Broiled Striped Bass with Tomatoes, hearty Pork Chops with Bacon and Cabbage, and the delectable Skillet Chocolate-Chip Cookie—each of which takes less than an hour from start to finish. Here, too, are a dozen outstanding recipes for surprising and simple desserts that can be ready when you are. With chapters devoted to your essential cooking vessels—stockpot, skillet, slow cooker, and more—this book is sure to streamline your meals and to satisfy the people you share them with. Recipes include: DUTCH OVEN:

Beef Stew with Noodles, Chicken and Dumplings, Baked Risotto, Texas Red Chili, Cajun Stew SLOW COOKER: Pulled Pork, Corned Beef and Cabbage, Classic Pot Roast, Lamb Shanks and Potatoes, Garlic Chicken with Barley SKILLET & SAUTÉ PAN: Spinach Pie, Poached Cod with Tomatoes, Three-Cheese Lasagna, Macaroni and Cheese, Stir-Fried Chicken with Bok Choy ROASTING PAN & BAKING DISH: Rib-Eye with Root Vegetables, Roast Chicken with Herb Butter, Salmon with Kale, Roast Beef with Acorn Squash, Tuscan Pork Roast PRESSURE COOKER: Short Ribs with Potato-Carrot Mash, Kale and White Bean Soup, Chicken Cacciatore; Easy Chickpea Curry, Beef Stroganoff STOCKPOT: Classic Chicken Soup, Split Pea Soup, Gemelli with Pesto and Potatoes, Corn and Shrimp Chowder, Pasta with Farm-Stand Vegetables DESSERTS: Peach Crumble, Skillet Chocolate-Chip Cookie, Baked Blackberry Custard, Raspberry Sorbet, Molten Chocolate Cupcakes

The popular lifestyle expert presents a collection of fifty-two seasonal menus that can be prepared in less than an hour

Every new book from Martha Stewart is cause for celebration, and with Martha Stewart's Baking Handbook, she returns to bring the pleasures of baking to readers at every level, from beginner to expert and beyond. A culinary compendium packed with more than 200 foolproof recipes for the best baked goods, Martha Stewart's Baking Handbook takes readers by the hand and guides them through the process of creating an irresistible variety of cakes, cookies, pies, tarts, breads, and much more. This essential addition to every cook's library is rich with tips, techniques, and the mouthwatering and stunning recipes for which Martha Stewart is so well known. Covering a delectable array of topics from simple to sophisticated, including biscuits, muffins, scones, cookies, layer cakes, specialty cakes, sweet and savory pies and tarts, and pastries and breads, she provides a dazzlingly delicious yet crystal-clear, vividly illustrated repertoire of recipes. There are cakes that are elegant enough for formal occasions, such as showers, weddings, and dinner parties, and basic favorites meant to be enjoyed every day and then passed down through the generations. Every chapter includes indispensable visual equipment glossaries and features vital make-ahead information and storage techniques. Organized for maximum clarity and practicality, the handbook also offers step-by-step how-to photographs that demystify even the most complex and nuanced techniques. These culinary building blocks will turn good bakers into great bakers, and make great bakers even better. Filled with time-honored classics, such as Marble Cake with White-Chocolate Glaze, Apple Pie, Challah, Baba au Rhum, and Croissants, as well as lots of new surprises, Martha Stewart's Baking Handbook will be reached for again and again, no matter the season or occasion. "Here, you will find the recipes and how-tos for the popovers you dream about, and for the simple crumb cake that you always want to whip up on Sunday morning, and for the double-chocolate brownie cookies that will make you a bigger hero with the after-school crowd, and for the citrus bars that you could only find in that little bakery that's no longer under the same management. . . . Baking offers comfort and joy and something tangible to taste and savor. We all hope that these recipes provide you with years of pleasure." —Martha Stewart

The perfect cupcake for every occasion. Swirled and sprinkled, dipped and glazed, or otherwise fancifully decorated, cupcakes are the treats that make everyone smile. They are the star attraction for special days, such as birthdays, showers, and holidays, as well as perfect everyday goodies. In Martha Stewart's Cupcakes, the editors of Martha Stewart Living share 175 ideas for simple to spectacular creations—with cakes, frostings, fillings, toppings, and embellishments that can be mixed and matched to produce just the right cupcake for any occasion. Alongside traditional favorites like yellow buttermilk cupcakes swirled with fluffy vanilla frosting and devil's food cupcakes crowned with rich, dark chocolate buttercream, there are also sweet surprises such as peanut butter and jelly cupcakes, dainty delights like tiny almond-cherry tea cakes, and festive showstoppers topped with marzipan ladybugs or candy clowns. The book features cupcakes for everyone, every season, and every event: Celebrations (monogram heart cupcakes perfect for an elegant wedding); Birthdays (starfish-on-the-beach cupcakes sure to be a hit at children's parties); Holidays (gumdrop candy ghouls and goblins ideal for Halloween revelers); and Any Day (red velvet cupcakes with cream cheese frosting for a picnic, or caramel-filled mini chocolate cakes for grown-up gatherings). In singular Martha Stewart style, the pages are both stunning in design—with a photograph of each finished treat—and brimming with helpful how-to information, from step-by-step photographs for decorating techniques to ideas for packaging and presenting your cupcakes. Whether for any day or special days, the treats in Martha Stewart's Cupcakes will delight one and all.

An elegant treasury of recipes and entertaining advice by the forefront lifestyle maven features seasonally inspired entries and organizational guidelines while sharing instructions for such options as a Sunday blueberry breakfast, an onboard New England lobster picnic and a summer cocktail party benefit.

Sam Kass, former chef to the Obamas and White House food policy advisor, makes it easier to do a little better for your diet--and the environment--every day, through smart ways to think about shopping, setting up your kitchen so the healthy stuff comes to hand most naturally, and through 90 delicious, simple recipes. JAMES BEARD AWARD WINNER • IACP AWARD FINALIST This book lays out Kass's plan to eat a little better. Knowing that sustainability and healthfulness come most, well, sustainably when new habits and choices seem appealing rather than drastic and punitive, Kass shares his philosophy and methods to help make it easy to choose, cook, and eat delicious foods without depriving yourself of agency or pleasure. He knows that going organic, local, and so forth all the time is just not realistic for most people, and that's ok--it's all about choosing and doing a little better, and how those choices add up to big change. It's the philosophy he helped the Obamas instill in their home, both in Chicago and that big white one in Washington.

A compilation of more than 1,400 recipes from Martha Stewart's cookbooks features appetizers, soups, salads, main courses, desserts, and condiments

[Collected Recipes for Every Day](#)

[The Best of Martha Stewart Living](#)

[175 Inspired Ideas for Everyone's Favorite Treat](#)

[100+ Recipes to Take Your Sweet Treats to the Next Level: A Baking Book](#)

[Martha Stewart's Cupcakes](#)

[Martha Stewart's Newlywed Kitchen](#)

[Holiday Cookies](#)

[The All-American Cookie Book](#)

[The Baking Book for Every Kitchen, with Classic Cookies, Novel Treats, Brownies, Bars, and More](#)

[The 250 Best Cookie Recipes](#)

[Martha Stewart's Cookie Perfection](#)

[Martha's Entertaining](#)

[Martha Stewart's Cooking School \(Enhanced Edition\)](#)

An exuberantly, hilariously irreverent guide to life from the hosts of *Whatever with Alexis and Jennifer and Whatever*, Martha! No one tells it like it is quite like the *Whatever* duo of Alexis Stewart and Jennifer Koppelman Hutt. Now they share their colorful commentary and edgy common sense on every aspect of life, from food and eating ("Does Talking to Pop Tarts Mean You're Crazy?") to fashion and grooming ("The Devil Wore Palazzo Pants") to cleaning and organizing ("Not a Hoarder, Still a Slob"). You'll see it's okay not to measure up to perfectionistic standards of behavior and achievement at home, at work, and in relationships. Once you level with yourself and lighten up, life can be happier—and a hell of a lot more fun. Tackles essential life issues—including sex and dating, weight loss and body issues, marriage and relationships, cooking and kitchenphobia, and more Shares Alexis and Jennifer's outrageously funny and honest stories and surprisingly helpful advice Reveals Alexis and Jennifer's deepest, darkest personality quirks Shows the importance of self-acceptance, complete honesty, and a wicked sense of humor So what if you're not perfect—whatever! Get the real-deal advice of Alexis and Jennifer in *Whateverland*. It's definitely not your mother's self-help book.

Filled with seasonal fruit, piled high with billowy meringue, or topped with buttery streusel, pies and tarts are comforting and foolproof. In *Martha Stewart's Pies and Tarts* you'll find 150 recipes - some are savoury, some are sweet; some are simple enough for a weeknight, while others are fancy enough for special events. There are individual pies, savoury classics like quiche, holiday deserts for nearly every occasion, and much more besides. Chapters feature pies and tarts for everyone: Classic (Lattice-top Blueberry Pie, Pumpkin Pie), Free-from (Apricot-Pistachio Tart, Apple Butter Hand Pies), Sleek (Caramelized Lemon Tart, Chocolate Mousse Tart with Hazelnuts), Dreamy (Frozen Chocolate-Peanut Butter Pie, Butterscotch Praline Cream Pie), Rustic (Cheddar-crust Apple Pie, Blackberry Jam Tart), Layered (Rainbow Puff-Pastry Tarts, Chocolate Pear Tart), Dainty (Roasted Fig Tartlets, Cranberry Meringue Mini Pies), Artful (Peach-Raspberry Slab Pie, Pumpkin and Ricotta Crostata), Holiday (Neapolitan Easter Pie, Gingerbread-Raspberry Snowflake Tart), and Savoury (Leek and Olive Tart, Summer Squash Lattice Tart). This book is at once a feast for the eyes and the palate, as well as a practical teaching tool. Bakers of all levels will look again and again to *Martha Stewart's Pies and Tarts* for inspiration and perfect results!

An essential home cook resource for selecting, storing, preparing, and cooking vegetables, with recipes that highlight their flavors and textures, including such dishes as Swiss chard lasagna, asparagus and watercress pizza, and carrot fries.

With more than 100 recipes from the trusted editors at *Martha Stewart Living*, this indispensable guide to grilling has everything you need to create delicious, inviting meals for everyday dinners and backyard feasts. There's nothing like the satisfaction of cooking over a live fire, whether a weeknight meal or outdoor entertaining. *Martha Stewart's Grilling* captures this spirit, while providing essential tips and techniques for both experienced outdoor cooks and those brand-new to the grill. Longtime favorites like pulled-pork sandwiches and bacon-and-turkey burgers are alongside foolproof dishes such as Korean short ribs and mojo-marinated shrimp. Crowd-pleasing appetizers, burgers, tacos, and kebabs join colorful cocktails to allow for easy entertaining, while smart strategies make grilled classics like pork chops and butterflied whole chicken a snap. Friends and family alike will love diving right into beautiful platters of grilled meats and vegetables, followed by grilled or chilled sweet treats--the perfect ending to a simply delectable meal.

Showstopper cookies for a new generation: from *Martha Stewart*, an authoritative and creative collection to take your cookies to the next level in flavor, technique, and decorative appeal NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK The editors of *Martha Stewart Living* present a new, fun source for anyone looking to make their go-to cookies even better and bolder. These recipes make ordinary cookies absolutely extraordinary—all the familiar favorites you love, but taken up a notch in variety, flavor, and creativity. Classic recipes discover new life with unexpected twists such as Brown-Butter Crinkle Cookies and Carrot Cake Thumbprint Cookies. Go over-the-top in super-sized fashion with Chocolate-Chocolate Chip Skillet Cookies; get inspired by cultures around the globe with Brazilian Wedding Cookies and Stroopwafels; and celebrate with beautifully decorated holiday treats, such as Easter Egg Puzzle Cookies and Snowball Truffles. Whether for a special celebration or a sweet anytime-treat, you'll be sure to find inspiration to trade in your everyday cookies for versions far more special—and especially delicious.

175 cookie recipes and variations that showcase all kinds of flavors and fancies to make the perfect cookie for any occasion. Cookies are the treat that never disappoint, whether you're baking for a party or a picnic, a formal dinner or a family supper, or if you simply want something on hand for snacking. *Martha Stewart's Cookies* feature recipes for perennial pleasers like traditional chocolate chip and oatmeal raisin, as well as other sweet surprises, including Rum Raisin Shortbread, Peppermint Meringue Sandwiches with Chocolate Filling, and Lime Meltaways. Cleverly organized by texture, the recipes in *Martha Stewart's Cookies* inspire you to think of a classic, nostalgic treat with more nuance. Chapters include all types of treasures: Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Chocolate Mint Sandwiches, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, Turtle Brownies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Fig Bars, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (ANZAC Biscuits, Chocolate Pistachio Biscotti, Almond

Spice Wafers); Crumbly and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread, Lemon-Apricot Sandwiches); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). Each tantalizing recipe is accompanied by a lush, full-color photograph, so you never have to wonder how the cookie will look. Beautifully designed and a joy to read, Martha Stewart's Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in standout Martha Stewart style.

With more than 200 recipes, successfully cook snacks, starters, small plates, stylish bites, and sips for any occasion. Hors d'oeuvres made modern: Today's style of entertaining calls for fuss-free party foods that are easy to make and just as delicious as ever. With more than 200 recipes for tasty pre-dinner bites, substantial small plates, special-occasion finger foods, and quick snacks to enjoy with drinks, Martha Stewart's Appetizers is the new go-to guide for any type of get-together.

A must-have for every baker, with 130 recipes featuring bold new flavors and ingredients. Here is the go-to cookbook that definitively ushers the baking pantry beyond white flour and sugar to include natural sweeteners, whole-grain flours, and other better-for-you—and delicious—ingredients. The editors at Martha Stewart Living have explored the distinctive flavors and alluring textures of these healthful foods, and this book shares their very best results. A New Way to Bake has 130 foolproof recipes that showcase the many ways these newly accessible ingredients can transform traditional cookies, pies, cakes, breads, and more. Chocolate chip cookies gain greater depth with earthy farro flour, pancakes become protein powerhouses when made with quinoa, and lemon squares get a wonderfully crumbly crust and subtle nutty flavor thanks to coconut oil. Superfoods are right at home in these baked goods; granola has a dose of crunchy chia seeds, and gluten-free brownies have an extra chocolaty punch from cocoa nibs. With a DIY section for making your own nut butter, yogurt, coconut milk, and other basics, and more than 150 photographs, including step-by-step how-to images, A New Way to Bake is the next-generation home-baking bible.

[Martha Stewart's Cake Perfection](#)

[200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d' Oeuvres, Plus 30 Cocktails: A Cookbook](#)

[The Martha Stewart Living Cookbook](#)

[The Southern Cookie Book](#)

[Learning to Live Here](#)

[Martha Stewart's Organizing](#)

[100+ Delicious Ways to Savor the Best of Every Season: A Baking Book](#)

[Fifty-two Meals You Can Make in Under an Hour](#)

[Great Flavor, Good Health, Better World: A Cookbook](#)

[Martha Stewart's New Pies and Tarts](#)

[100 Cookies](#)

[The Ultimate Cookie Book](#)

[150 Recipes for Old-Fashioned and Modern Favorites: A Baking Book](#)

Who doesn't remember the wonderful, warm aroma coming from the kitchen as Mom was baking cookies? With 250 recipes to choose from, you'll find an extraordinary range of cookies for every occasion and for everyone from young to old in this complete cookbook. Looking for the perfect accompaniment to your next cappuccino? Chocolate Walnut and Chocolate Nut Coffee Biscotti fit the bill perfectly! And with cookie swaps becoming so popular, choosing just one recipe will be really tough. Whether you choose The Ultimate Sugar Cookie, Chocolate 'n' Vanilla Spirals or Butterscotch Pecan Cookies -- all are sure crowd pleasers. And of course no holiday occasion or gift basket would be complete without Hanukkah Sugar Cookies, Cherry Valentine Cookies, Thanksgiving Pumpkin Spice Cookies or Holiday Cranberry Cookies. The recipes are broken down into easy to find and follow sections: Drop Cookies, Hand-Shaped Cookies, Sliced Cookies, Biscotti, Sandwich Cookies, No-Bake Cookies, and Holiday cookies. Helpful baking tips are featured throughout the book as are ingredient methods (for example the correct way to melt chocolate), storage methods and even a cookie troubleshooting section. If you love to bake (and eat!) cookies, this is an absolute must-have for your kitchen.

From celebrated blogger Sarah Kieffer of The Vanilla Bean Baking Blog! 100 Cookies is a go-to baking resource featuring 100 recipes for cookies and bars, organized into seven chapters. Chocolatey, fruity, crispy, chewy, classic, inventive—there's a foolproof recipe for the perfect treat for everyone in this book. • Introduces innovative baking techniques • Includes an entire chapter dedicated to Kieffer's "pan banging" technique that ensures crisp edges and soft centers for the most delicious cookies • Nearly every recipe is accompanied by a photograph. Recipes range from the Classic Chocolate Chip made three different ways, to bars, brownies, and blondies that reflect a wide range of flavors and global inspiration. This is the comprehensive-yet-charming cookbook every cookie lover (or those who love to bake cookies) needs. • Recipes include Marshmallow Peanut Butter Brownies, Olive Oil Sugar Cookies with Blood Orange Glaze, Red Wine Cherry Cheesecake Swirl Bars, and Pan-Banging Ginger Molasses, S'mores Cookies, Snickerdoodles, and more • A great pick for the home baker who loves cookies, as well as fans of Sarah Kieffer's blog and Instagram • You'll love this book if you love cookbooks like Sally's Cookie Addiction by Sally McKenney; Dorie's Cookies by Dorie Greenspan; and The Perfect Cookie: Your Ultimate Guide to Foolproof Cookies, Brownies & Bars by America's Test Kitchen.

Presents a collection of decorating information and projects for every room of the house, including tips on using color to set the mood, using stenciling, making curtains, and more.

Gorgeous seasonal fruits abound in Martha Stewart's collection of 100+ dependable recipes for crumbles, crisps, pies, buckles, and more. From perfectly ripe peaches and plump, tender figs to crisp, honey-sweet apples and bright, juicy citrus, Martha Stewart's Fruit Desserts celebrates easy-to-prepare recipes that highlight the fresh, vibrant flavors of fruit at its peak. In spring and summer, delight in warm-weather desserts such as Red-Fruit Pavlovas, Vanilla-Rhubarb Tart, and Double-Crust Peach Slab Pie. When the days grow shorter and cooler, enjoy cozy comforts including Apple Fritters, Fig and Almond Crostata, Poached Pear and Cranberry Pie, and Polenta-Grape Snacking Cake. Whether you're in the mood for an old-fashioned countertop classic or a modern treat with an elevated touch, these comforting, delicious desserts will gratify all year long. Whether you're baking for a party or a picnic, a formal dinner or a family supper - or if you simply want something on hand for snacking - there's a cookie that's just right. In Martha Stewart's Cookies, you will find 175 recipes and variations that showcase all kinds of flavours and fancies. Cleverly organized by texture, chapters include all types of treasures: Light and Delicate (Cherry Tuiles, Hazelnut Cookies, Chocolate Meringues); Rich and Dense (Key Lime Bars, Peanut Butter Swirl Brownies); Chunky and Nutty (Magic Blondies, White Chocolate-Chunk Cookies); Soft and Chewy (Snickerdoodles, Chewy Chocolate Gingerbread Cookies); Crisp and Crunchy (Chocolate Pistachio Biscotti, Almond Spice Wafers); Crumbly and Sandy (Cappuccino-Chocolate Bites, Maple-Pecan Shortbread); and Cakey and Tender (Lemon Madeleines, Carrot Cake Cookies, Pumpkin Cookies with Brown-Butter Icing). And each tantalizing recipe is accompanied by a lush, full-colour photograph. Beautifully designed and a joy to read, Martha Stewart's Cookies is rich with helpful tips and techniques for baking, decorating, and storing, as well as lovely gift-packaging ideas in Martha Stewart's inimitable style.

Presents a selection of America's finest cookies, in a cookbook that features a variety of traditional treats, regional specialties, and contemporary new creations, along with tips on cookie decorating and crafts.

Ten years ago, Martha Stewart made cooking a primary focus of her bold new magazine, Martha Stewart Living. Over the decade, each issue has been a treasure of culinary information and inspiration, bringing the pleasures of cooking and entertaining--in impeccable style--to millions of devoted readers, from novice cooks to professional caterers. At last all of Martha's favorite magazine recipes have been gathered in a single volume. The Martha Stewart Cookbook is a compendium of the best of the best from the food pages of every issue. But more than a mere collection, this specially designed volume is a major step in Martha's mission to keep home cooking traditions alive. The Martha Stewart Cookbook is filled with recipes--1200 in all--for every kind of cook and every occasion. Some recipes invite you to stretch your cooking knowledge and expertise while others provide inspiration--and instruction--for what to have for dinner. Organized, in trademark style, for maximum practicality and ease of use, this major general-purpose cookbook features nineteen classically arranged chapters, from Basics, Breakfast, and Hors d'Oeuvres to Meat, Poultry, Fish and Shellfish and Desserts. In between there are Salads, Soups, Vegetables and whole chapters devoted to Vegetarian Main Courses and Potatoes. Throughout, there are basic classes--cooking 101s--for making food that should be in every cook's repertoire: macaroni and cheese, omelets, roast turkey, fried chicken and mashed potatoes. Specialty dishes are here, too, whether the occasion calls for a casual cocktail party, dinner with the in-laws, or a sit down luncheon for a bride-to-be. Cooking tips and techniques, pantry and equipment glossaries plus a guide to finding unusual ingredients make the kitchen tested recipes accessible to home cooks everywhere. An ideal reference, The Martha Stewart Cookbook belongs on every kitchen counter in America. Martha Stewart is the author of thirteen best-selling original books on food, entertaining, gardening, and home restoration, is the chairman and chief executive officer of Martha Stewart Living Omnimedia. She lives in Connecticut, Maine, and on Long Island.

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[Whateverland](#)

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