

Kid Chef Bakes The Kids Cookbook For Aspiring Bakers

Kids baking is a piece of cake with this colorful kids' cookbook for ages 4 to 8 Baking for kids can be so exciting! Kid Chef Junior Bakes continues the tradition of every previous Kid Chef cookbook and Kid Chef Bakes cookbook, with recipes that hit the sweet spot between fun, easy, and truly tasty. With step-by-step instructions and large text that's easy to read, this baking cookbook for kids will get kids baking in no time. Whether they're learning how to make Dirt Cups with Candy Worms, Strawberry Ice Cream Cone Cupcakes, or Razzle-Dazzle Raspberry-Cream Cheese Muffins, they'll be baking for real?together with you. This kids baking book includes: A range of challenge levels?With this junior chef cookbook, kids will try a mix of recipes with different baking techniques so they can challenge themselves to practice key kitchen skills. The ultimate kid baking cookbook?From oven and knife safety, to reading a recipe, to measuring ingredients accurately, kids will learn the importance of staying safe and organized in the kitchen. Space to make it their own?There's oodles of room for doodling and decorating, plus fill-ins and jokes with each recipe in this memorable choice for a kid's first cookbook. Explore a baking book for kids that makes it simple and fun for them to learn skills and independence--and whip up dishes the whole family will love.

A New York Times Bestseller! From the creators of the #1 New York Times bestselling cookbook for kids comes the ultimate baking book. America's Test Kitchen once again brings their scientific know-how, rigorous testing, and hands-on learning to KIDS! BAKING ISN'T JUST FOR CUPCAKES Want to make your own soft pretzels? Or wow your friends with homemade empanadas? What about creating a showstopping pie? Maybe some chewy brownies after school? From breakfast to breads, from cookies to cakes (yes, even cupcakes!), learn to bake it all here. You can do this, and it's fun! Recipes were thoroughly tested by more than 5,000 kids to get them just right for cooks of all skill levels—including recipes for breakfast, breads, pizzas, cookies, cupcakes, and more Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen test cooks will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters. An adorable new board book for the littlest of foodies, from the creators of the most-watched cooking show, America's Test Kitchen, and #1 New York Times bestselling kids cookbook, The Complete Cookbook for Young Chefs. Help your little one experience the magic of baking without leaving the comfort of their own home. "Today is a special day because we're going to make something together!" From gathering ingredients to pouring batter to swirling on frosting, little ones will experience the magic of baking cupcakes without leaving the comfort of their bedroom in this first kids baking book. Using an interactive storytelling style, Stir Crack Whisk Bake lets the tiniest chefs be in charge! In the same vein of interactive books for toddlers including Don't Push the Button and Tap the Magic Tree, kids can "magically" crack eggs or whisk ingredients together, simply with a swirl of their fingertips! Perfect for little ones who enjoy Eating the Alphabet by Lois Ehlert and want a more interactive board book cooking experience.

115 Amazing & Delicious Recipes for Young Bakers to Learn the Baking Basics?for ages 6-12? Help kids develop their culinary know-how as they make healthy, wholesome, kid-approved meals?first with an adult and eventually all on their own! The Complete Baking Cookbook for Young Chefs is the ultimate kids' cookbook, helping them build essential skills, practice food and kitchen safety, and gain confidence and imagination. The cookbook will help you? -115+ Healthy recipes?The cookbook features 115 of the gooiest, chewiest, easiest-to-follow recipes ever! This book teaches young bakers how to make everything from wicked

good Boston crème donuts to delicious monkey bread to a mind-blowing stuffed-crust dessert pizza. -Kids baking basics?From oven safety to measuring ingredients, kids will learn the ABCs of successful baking. -Go beyond baking?Practicing the art and science of baking with this cookbook helps kids gain the knowledge, confidence, and creativity to take on other projects that inspire them. -Facts and tips?From variations on your favorite recipes to fun food facts, this kids cookbook covers everything. The sweetest treat you'll find in this cookbook is even better than something you can eat?it's the memories you'll cook up. Inspire a lifelong love of cooking delicious and nutritious food with this kid-friendly cookbook.

100 playful baking recipes inspired by MasterChef Junior's young chef contestants, plus plenty of tips, techniques, and step-by-step photographs to enchant bakers ages 8 to 100! Like the dishes featured in the MasterChef Junior Cookbook, the 100 recipes in the MasterChef Junior Bakes! celebrate creativity, technique, and deliciousness, embracing simple to sophisticated and sweet to savory baked goods. Young bakers will learn how to cream butter for Vanilla Bean Sugar Cookies; shallow fry dough for Glazed Jelly Doughnuts with Powdered Sugar; whip a silky chocolate ganache for German Chocolate Cupcakes with Ganache Filling; and knead dough for cheesy Garlic Knots. Packed with baking guidance and know-how, insider info from MasterChef Junior alumni, and photographs from your favorite show moments, home bakers of all skill levels will be excited to bake like a MasterChef.

Inspire your child to bake up brownies, breads, pastries, muffins, cookies, cakes, and more. More than fifty fabulous recipes are guaranteed to stir any baker. With twists on old favorites and delicious new ideas there's something for everyone. Easy-to-follow step by step instructions make sure creations turn out exactly as they should. Tips and advice on preparation and cooking will help budding chefs become brilliant bakers!

Learn to make your favorite baked goods for every meal of the day - and plenty of great snacks, too.

Inspired by the third series of hit CBBC cookery show Matilda & The Ramsay Bunch and the family's adventures around California, comes the first cookbook from Tilly Ramsay, including 60 simple, delicious recipes and nourishing recipes to make at home for family and friends - plus tips and tricks from Tilly's superstar chef dad, Gordon. Start your day the Tilly way, with a nourishing Smoothie Bowl, followed by some Vitamin Packed Power Balls for a late morning pick-me-up. Cool down mid-afternoon with a Fro-Yo Cooler, followed by some Lean Machine Chicken and Super Light Raspberry Macaroons. Impress all your friends with a Green Goodness Picnic or throw a fun-filled Ramsay-style Feast of Pulled Pork and Smokey American Beans, with Surprise Rainbow Cake and Hollywood Raspberry Fizz for dessert! The book will encourage Tilly's fans, tweens & teens to start cooking and have some fun with easy-to-follow recipes, that can be enjoyed by all. Chapters will include: Brunch; Sleep-over Feasts; Cook Your Own Dinner; Health Kick; Big Bakes.

Find out how sweet it is to get your kids hooked on baking with this children's cookbook and cooking class from a mother of two and author. Melissa Bastianich A collection of favorite recipes from the first five seasons of the popular television competition show features such dishes as glazed lollipop wings, fish tacos with guacamole, pan-seared chicken with shoestring fries, and green tea panna cotta. **NEW YORK TIMES BEST SELLER** • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never

even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook 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! Hungry for more? Learn to create even more irresistible sweets with *Sally's Candy Addiction* and *Sally's Cookie Addiction*.

Easy recipes for beginning bakers. The majority of recipes in this kids' cookbook focus on sweets, but there are savory recipes, too, including a section for pizza. Take the Lead Baking Treats You and Your Family Will Love This time you're in charge of making dessert instead of your parents! Master what all the best bakers know, from separating eggs to creaming butter and sugar together and even rolling your own cookie dough. Each skill you learn will make you a next-level baker so you'll be ready to deck out the Thanksgiving table with a Thankful-for-You Cake Pop Bouquet, wow a friend with Birthday Sprinkle Donuts or bake

Smart Cookies for back to school. With something for every celebration, your friends and family will be amazed at all the wonderful treats you can bake. Now that you're the head baker at home, you can make each dessert your own with unique decorations! Choose your own shapes for the Gingerbread Cookie Cutouts. Finish off your cookies and cakes with Sweet Buttercream Frosting using your favorite colors and flavors. Top Confetti Cupcake Cuties with any sprinkles you like. Once you've mastered all the decorating basics, you can put your skills to the test with the Epic Chocolate Layer Cake. Full of fun desserts for any day of the year, *The Ultimate Kids' Baking Book* has all the tips, tricks and treats you need to become the best baker ever!

The ultimate kids' cookbook for beginner bakers, from the editors of *America's #1* food magazine and bestselling authors of *The Big, Fun Kids Cookbook*. This collection is packed with tons of recipes for easy sweets and treats, designed with young cooks in mind and triple tested by the chefs in Food Network Kitchen. Kids will get all the info they need to make their favorite desserts: muffins and quick breads, brownies and bars, cookies, cupcakes, sheet cakes, and more. The recipes are simple to follow and totally foolproof, and each one comes with a color photo and pro tips to help junior chefs get started in the kitchen. Inside you'll find:

- 110+ delicious recipes
- Fun food trivia
- A visual recipe index with a photo of every recipe
- Choose-your-own adventure recipes (such as design-your-own Whoopie Pies and Banana Bread)
- Crowd-pleasers like Red Velvet Brownies, Pumpkin Spice Chocolate Chip Cookies, Mini PB & Chocolate Cupcakes, Chocolate Candy Bar Layer Cake, and more!
- Fun food crafts such as cookie puzzle pieces and DIY sprinkles
- Amazing fake-out cakes including spaghetti and meatballs, a taco, and a pineapple
- Bonus food-themed activity pages with word scrambles, spot-the-difference photo games, and more
- Lay-flat binding and a heavy paper stock that will stand up to frequent use

The third cookbook in the bestselling *Soup Sisters* series, filled with treasured family recipes for you to make and share at home. Sharon Hapton started *Soup Sisters* in 2009, as a means of providing nutritious, delicious and comforting soup to women and children in need. What began as a single chapter in Calgary, Canada, has now spread to over 20 cities across North America. And with the recently launched *Souper Kids* program, children ages 8 to 17 are learning how to give back, too, and how to make a real difference in the lives of families who need it the most. In this compilation cookbook, the third in the bestselling *Soup Sisters* series, the focus is firmly on family. The *Soup Sisters Family Cookbook* is aimed at bringing loved ones together—in the kitchen, at the table, and as part of a wider community. The recipes inside will inspire you to do just that—be it by discovering a beloved family recipe passed down through generations, or by trying out one of the simpler soups aimed at getting budding young soup makers into the kitchen. Inside this collection you will find recipes for wholesome classics like Chicken Noodle and Italian Wedding alongside imaginative, kid-inspired creations like Dragon Soup, Cheeseburger Soup and Green Monster Soup. More

than 100 contributors have shared soups for this book, including volunteers, home cooks, and chefs such as Yotam Ottolenghi, Nigella Lawson, Michael Smith, Elizabeth Baird, Anna Olson and Curtis Stone, as well as celebrity "souper" kids Logan Guleff, Abby Major, Zac Kara, and Skylar and Chloe Sinow! Filled with easy-to-follow recipes, and the wonderful stories behind them, The Soup Sisters Family Cookbook will bring warmth and inspiration to your family's kitchen.

Easy-peasy recipes for first-time bakers When it comes to baking, even the littlest hands are eager to start mixing up tasty treats. Super Simple Baking for Kids equips new bakers with the most fun and easiest-ever recipes to whip up. Cookies, muffins, and cakes galore are sure to leave even grown-ups asking for more. Beginning with the basics, kids ages six to eight will learn key baking skills like how to separate eggs or knead dough. When these techniques are mastered, they can cook up over 55 super yummy recipes with confidence. (If only they were old enough to do the dishes!) This kids baking cookbook includes: Kids Baking tutorials--Kids learn all about equipment, safety, and skills they need to be successful in the kitchen. Easy as 1,2,3--Recipes use 5-10 ingredients max, no fancy equipment, and are labeled in degree of easiness. Fun foods--Making eating just as fun as baking with sweet and savory recipes like Rainbow Sprinkle Whoopie Pies, Apple-Cider Doughnut Cake, Soft Pretzels and more. The sweetest treat you'll find in this kids baking cookbook is even better than something you can eat--it's the memories you'll cook up.

Put on your chef's hat and roll up your sleeves--it's time to cook! Amaze your friends with the World's Best Brownies! Scare your siblings with Halloween Spider Bites! Make yourself a delicious lunch with the Make-a-Face Sandwich! The Everything KIDS' Cookbook, 2nd Edition has everything you need to get started in the kitchen. Each recipe tells you how hard it is and lets you know exactly what ingredients and equipment you need so that you can plan ahead. You'll find something you like no matter what you want to cook! There are more than 90 recipes for every meal and occasion, including: Mini bite-sized blueberry pancakes Chicken salad puffs Tasty tacos Parmesan potato fries Cheese-crusted fish fillets Quick-eating s'mores Ultimate peanut butter-chocolate squares It's stuffed with trivia tidbits and 30 food-themed puzzles, and you'll discover what foods to eat to stay healthy and what to do to stay safe in the kitchen. Bring your creativity to the kitchen, and get ready to have fun. You'll be whipping up masterpieces in no time--it's as easy as pie!

Offers sixty classic recipes from Italy, France, China, and Mexico as well as cooking terms and safety tips.

"Written by young cooks between the ages of 11 and 14, this illustrated cookbook contains 100 easy-to-make recipes for young adults to prepare. They will discover how to shop seasonally and inexpensively, set up a working pantry, and create a cooking plan; what tools and ingredients they need to have on hand; and how to master cooking techniques"--

Cook up a storm with My First Baking Book ! Learn how to make tasty dishes that teach simple baking skills with these 35 brilliant recipes. Divided into four chapters, every recipe has a skill level - 1, 2 or 3 - and comes with easy-to-read instructions and adorable, step-by-step artworks that will guide you along the way. Start with Delicious Dough, where you'll make mini pizzas, pesto rolls and cinnamon buns. Then try the recipes in Perfect Pastry with sweet and savoury pies and tarts, plus cheese straws and apple strudel. Head to Savoury Meals and Snacks for scrumptious bites, such as baked risotto, chorizo and cheese muffins and tasty bread tarts. Finally, have a go at the Sweet Treats - from peanut butter cakes to baked alaska and raspberry shortcake. In addition, the basic techniques section will teach you all you need to know about working in the kitchen, including all the safety guidelines to follow, so you'll soon become a baking expert!

Over 30 delightfully gloopy, gooey, colorful DIY recipes will mesmerize youngsters by showing them how to make slime. Play, poke, push, pull, and pop fabulous easy-to-follow slime recipes. They are all tried and tested by our slime experts, so you don't have to search the vast digital plains for the perfect recipe. Create monster slime with googly eyes, bite into some yummy edible chocolate slime, and see the rainbow with unicorn slime. All projects in this kid's book are shown with clear step-by-step images and a vibrant image of the final product in all its slimy glory! Learn the science behind these slime creations with amazing fun facts and carry on the fun with recipe variations. The latest in addictive kids' activities, making your slime is the ultimate sticky and squidgy fun. All slime recipes are borax-free, and with online recipes varying so drastically, it's nice to know that your slime-y masterpieces will come out perfect on the first try. Making slime is currently one of the most popular trends for children, with some homemade slime videos reaching 30-million views. With 30 recipes, The Slime Book includes more variations than any slime book available, and all recipes use safe and readily available ingredients. Science information boxes add an educational element to the book without detracting from the fun. Ideal for children ages 5-9 who are new to the slime trend or who are already obsessed with slime and looking for new, funky recipes. Get Ready To Slime! From basic slime to edible, textured, glow-in-the-dark, and color-changing slime - there's something for everyone! Kids will be mesmerized and "slimerized" by the book's gloopy, gooey, colorful slime recipes. Create a volcanic slime eruption, gross-out your friends with snot slime, and tuck into tasty chocolatey slime. Simple step-by-steps and vibrant photographs show how to create awesome slime, every time. Each recipe uses safe, readily available ingredients, so you can start pulling and poking straight away. Get ready to become slime extraordinaire, making: - Glitter slime - Pompom slime - Alphabet slime - Glow in the dark slime - Magnetic slime - Dinosaurs in Amber slime and much more! This book was such a hit that DK released a second "slimetastic" title! Try Super Slime next, packed with another 30 innovative recipes your little ones will love to try!

The #1 New York Times Best Seller! IACP Award Winner Want to bake the most-

awesome-ever cupcakes? Or surprise your family with breakfast tacos on Sunday morning? Looking for a quick snack after school? Or maybe something special for a sleepover? It's all here. Learn to cook like a pro—it's easier than you think. For the first time ever, America's Test Kitchen is bringing their scientific know-how, rigorous testing, and hands-on learning to KIDS in the kitchen! Using kid-tested and approved recipes, America's Test Kitchen has created THE cookbook every kid chef needs on their shelf. Whether you're cooking for yourself, your friends, or your family, The Complete Cookbook for Young Chefs has delicious recipes that will wow! Recipes were thoroughly tested by more than 750 kids to get them just right for cooks of all skill levels—including recipes for breakfast, snacks and beverages, dinners, desserts, and more. Step-by-step photos of tips and techniques will help young chefs feel like pros in their own kitchen Testimonials (and even some product reviews!) from kid test cooks who worked alongside America's Test Kitchen will encourage young chefs that they truly are learning the best recipes from the best cooks. By empowering young chefs to make their own choices in the kitchen, America's Test Kitchen is building a new generation of confident cooks, engaged eaters, and curious experimenters.

"Material in this publication was previously published in: Children's Cookbook (2004), Grow It, Cook It (2008), Cookbook for Girls (2009), The Children's Baking Book (2010), How Does My Garden Grow? (2011), How to Cook (2011), How Cooking Works (2012), Cook It (2013)."

Provides advice on shopping for and handling food for young people starting to cook on their own, and shares recipes for simple, healthy breakfasts, main and side dishes, desserts, and snacks.

Teaching kids to bake is a piece of cake with this kids cookbook and learning reference When a child is ready to take the spatula into his or her hands, it can be difficult to find recipes suited to their level, ability, and tastes that also capture their interest. Catering to ambitious chefs ages 8-13, this kids cookbook and culinary crash course shows your chef-in-training what it takes to bake from start to finish. With tips for prepping and setting up the kitchen, tutorials fostering basic skills, and sweet recipes that parents will love, Kid Chef Bakes is a kids cookbook to inspire the aspiring chef. More than just a kids cookbook, Kid Chef Bakes contains: Tips for Prep and Set-up with the right tools, equipment, and pantry essentials, including essential safety tips on how to use the oven and stove Hands-on Lessons with tutorials for developing basic cooking skills like measuring liquids vs. solids and separating eggs Over 75 Recipes with guidance to hone skills while making delicious treats that the whole family will enjoy More than 65 Photos with how-to shots for instruction and inspiration Recipes in this kids cookbook and learning tool include: Mini Triple Chocolate Muffins, Sprinkle Cake Pops, White Chocolate Blondies, Roasted Strawberry Shortcakes, Little Chicken and Mushroom Biscuit Pot Pies, and much more! Learn how sweet it is to get your kids excited about baking with this kids cookbook and culinary class from mother of two and author behind the recipe blog Snappy Gourmet, Lisa Huff.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now,

in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Kid Chef Junior: My First Kids Cookbook gives budding chefs confidence in the kitchen with fun, yummy recipes that they'll enjoy eating and be proud to serve to family and friends. Children are naturally curious about what goes on in the kitchen, and are eager to step up to the counter themselves. Kid Chef Junior: My First Kids Cookbook will help kids ages 4-8 develop their culinary know-how as they make healthy, wholesome, kid-approved meals--first with an adult, and eventually, all on their own! In this kids cookbook, mom of two and author of The Super Easy Baby Food Cookbook, Anjali Shah, teaches children how to chop, whisk, bake, and cook on the stove. Designed to give kids confidence cooking and build essential skills, these recipes develop progressively from easy to medium to hard. Inside the pages of Kid Chef Junior: My First Kids Cookbook you'll find: Cooking 101 includes age-appropriate guidance for learning to cook, and tips for staying safe in the kitchen 25 creative and fun recipes for breakfast treats like Blueberry Blast Banana Bread, healthy snacks like Smashed Silly Face Guacamole, family dinners like Lasagna Rollups, and yummy desserts like Peanut Butter Surprise Brownies Pictures of each recipe that help kids choose what to cook and lets them see just how great their creations will turn out Kid Chef Junior: My First Kids Cookbook is the ideal first cookbook for little chefs who want to eat their food and cook it, too!

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

The latest edition in the bestselling Kid Chef series--Kid Chef Every Day offers kids ages 8-12 easy, everyday recipes and essential techniques to turn their kitchen curiosity into a lifelong passion for cooking. Practice makes perfect with every new skill--learning how to cook is no exception. Kid Chef Every Day encourages budding chefs to hone their cooking skills every day with easy recipes and basic techniques to build confidence in the kitchen. From slicing to sautéing, this kids cookbook begins with hands-on recipe tutorials for young chefs to master grown-up cooking techniques. Putting skills to the test with over 65 super yummy and easy recipes, Kid Chef Every Day gives kids the inspiration they need to take charge in the kitchen and proudly serve their creations to family and friends any day of the week. From Cinnamon Bun Baked Oatmeal for breakfast to Ravioli Lasagna for dinner, Kid Chef Every Day gets kids excited about cooking for breakfast, lunch, dinner, and dessert with: Cooking lessons that

teach essential kitchen techniques, vocabulary, and skills through hands-on recipe tutorials. 65+ easy recipes that use 5 ingredients or less for most recipes, all of which you can find in local grocery stores. Tips and tricks to take cooking skills to the next level, swapping ingredients, and making the most out of the kitchen. Let your kid chef tell you what's on the menu with simple and tasty recipes to inspire their cooking curiosity from Kid Chef Every Day. Awaken your inner Force with 29 intergalactic breakfast recipes. Fuel up with Hans Soloatmeal, battle hunger with Admiral Ackbars, and so much more! These easy-to-make, mouthwatering recipes feature characters and scenes from Star Wars: The Force Awakens as well as from the upcoming film Star Wars: The Last Jedi. And photographs featuring Star Wars figurines re-creating epic moments from the films provide an extra helping of humor. © and TM Lucasfilm Ltd. Used Under Authorization

Easy-to-bake treats and desserts that let kids develop their kitchen skills! Featuring step-by-step instructions and full-color photos for over thirty sweet and savory recipes, this easy-to-follow book helps teach young people the baking basics and lets them create tantalizing treats. Beginning with a quick primer on pan prep and necessary ingredients, Junior Baker offers easy recipes that make baking a cinch. Junior Baker will inspire kids to have fun in the kitchen while providing simple instructions on how to bake up a scrumptious collection of sweet and savory favorites. Recipe highlights include: Lemon Poppy Seed Loaf Bread, Cinnamon Monkey Bread, Chocolate Tart, Lemon and Vanilla Cheesecake, Confetti Birthday Cake, Raspberry-Swirled Meringues, Cookies and Cream Cupcakes, Pumpkin Whoopie Pies, Brown Butter Rice Krispy Treats, Garlic and Herb Focaccia, Soft Pretzels and much more! This companion title to Junior Chef will be a staple for your young connoisseur!

Super Good Baking for Kids, from New York Times bestselling celebrity chef and host of Ace of Cakes and Kids Baking Championship Duff Goldman, teaches budding young bakers how to make dozens of crazy delicious concoctions—from confetti snickerdoodles to unicorn cupcakes to amazing dessert pizzas. With more than 35 delicious recipes and tons of fun fact-filled sidebars on everything from the science of yeast to the history of baking, Super Good Baking for Kids shows kids how to make treats that will amaze parents, delight friends, and make the whole family go “mmmmmm.” Celebrity chef and host of Kids Baking Championship Duff Goldman believes baking should be three things: super fun, super delicious, and super creative. Super Good Baking for Kids features dozens upon dozens of the gooiest, chewiest, easiest-to-follow recipes ever! This book teaches young bakers how to make everything from wicked good Boston crème donuts to delicious monkey bread to a mind-blowing stuffed-crust dessert pizza! The cakes, cookies, pies, and puddings are all fun to bake, a thrill to decorate, and delicious every time. With kid-friendly step-by-step instructions; helpful kitchen-safe tips; funny, fact-filled sidebars on everything from the best places to eat in New York to the surprising facts about unicorns; and an overview of crucial cooking skills, this book will give any kid the kitchen confidence to make crazy delicious desserts that everyone will enjoy!

The kids are taking over the kitchen! Deanna F. Cook presents more than 50 recipes designed for the cooking abilities and tastes of children ages 6 to 12. Basic cooking techniques are explained in kid-friendly language, and recipes include favorites like applesauce, French toast, popcorn chicken, pizza, and more. Full of fresh, healthy ingredients and featuring imaginative presentations like egg mice, fruit flowers, and mashed potato clouds, Cooking Class brings inspiration and confidence to the chefs of the future.

It's party time: fun and festive recipes for kid cooks Learning how to cook is worth

celebrating! The Let's Party! Kids Cookbook is filled with 12 playful party themes with games and activities for you and your guests to have fun with--all centered around yummy recipes that you can make yourself. Surprise your friends with a delicious breakfast the night after a sleepover, or just have a tea party with your favorite stuffed animals on a rainy day. The possibilities are endless when you know how to cook, so let's get the festivities started with the Let's Party! Kids Cookbook! This party-themed kids cookbook includes: A creative mix of recipes--Serve a variety of sweet and savory dishes that use healthy ingredients, like Berrylicious Oven Pancakes, Superhero Shield Tortillas, Teriyaki Pineapple Kebabs, and more. Throw the perfect party--From putting together a plan, to making your guests feel welcome, discover how to create a cheery celebration for any occasion with this exciting kids cookbook. Now you're cooking--You'll find step-by-step guides to beginner cooking techniques, like how to measure ingredients, chop with a knife, and safely use a stove. Look no further for the perfect party-themed kids cookbook--this one has you covered.

"There may be no better way to instill a love of good food in your kids than by having them learn to cook. Kid Chef helps them develop fundamental skills, harness their curiosity, and turn out tasty, family-friendly dishes."?Cooking Light Magazine Every parent knows that when it comes to cooking--practice really does make perfect. Unlike other kids cookbooks that dumb down recipes, Kid Chef gets kids cooking nutritious meals that engage their skills and instill confidence in the kitchen. Covering basic techniques and featuring tutorials for tasty recipes, this kids' cookbook is sure to turn any child into a chef. More than just a kids' cookbook, Kid Chef is a learning tool that includes: 75+ Healthy Recipes: easy-to-follow recipes for snacks and small bites, main dishes and desserts that parents will love Kitchen 101: learn how to stock the pantry, create a grocery list, handle a knife, and use the stove Facts and Tips: from variations on your favorite recipes to fun food facts this kids' cookbook covers everything A kids' cookbook for grown-up tastes: recipes for Homemade Granola, Mini Quiches, Minty Lamb Burgers, Rosemary Shortbread Cookies, and so much more! "This is an amazing cookbook for introducing children to the joys of cooking. I loved that instead of being just a collection of recipes oversimplified for children, it was a well-thought-out teaching tool."--Heather Columbo, Mom to a kid chef

It's the ultimate kids cookbook from America's #1 food magazine: 150+ fun, easy recipes for young cooks, plus bonus games and food trivia! The Big, Fun Kids Cookbook from Food Network Magazine gives young food lovers everything they need to succeed in the kitchen. Each recipe is totally foolproof and easy to follow, with color photos and tips to help beginners get excited about cooking. The book includes recipes for breakfast, lunch, dinner, snacks and dessert—all from the trusted chefs in Food Network's test kitchen. Inside you'll find:

- 150+ easy recipes
- Cooking tips from the pros
- Color photos with every recipe
- Special fake-out cakes (one looks like a bowl of mac and cheese!)
- Choose-your-own-adventure recipes (like design-your-own Stuffed French Toast)
- Kid crowd-pleasers like Peanut Butter & Jelly Muffins, Ham & Cheese Waffle Sandwiches, Pepperoni Chicken Fingers, Raspberry Applesauce and more!
- Fun food games and quizzes (like "What's Your Hot Dog IQ?")
- Bonus coloring book pages

Fun fact: The book jacket is a removable cooking cheat sheet full of great tips, tricks and substitutions!

Join Barton Seaver—master chef and National Geographic Explorer—on a year-round

culinary adventure as he explores what it takes to create the ultimate dish. Barton provides mouthwatering recipes, the ins and outs of healthy eating, awesome crafts and activities, and food-focused challenges, proving once and for all that cooking can be a blast. Follow along as he teaches you to plant a kitchen garden, host a dinner party for your friends, and pack the perfect school lunch. Other highlights include ways to play with your food, festive holiday meals, snow day snacks, and family cooking competitions. With fascinating sidebars, profiles on real people, and cool facts, the National Geographic Kids Cookbook will have you ruling the kitchen in no time!

[Copyright: 8062becccd97f63c215b47cea5ab7b86](#)