

The Heavenly Ice Cream Shop Possibly The Best Book I Have Ever Read Amazon Reviewer

When Imogen and Anna unexpectedly inherit their grandmother Vivien's ice cream parlor, it turns both their lives upside-down. The Brighton shop is a seafront institution, but while it's big on charm it's critically low on customers. If the sisters don't turn things around quickly, their grandmother's legacy will disappear forever. With summer looming, Imogen and Anna devise a plan to return Vivien's to its former glory. Rather than sell up, they will train up, and make the parlor the newest destination on the South Coast foodie map. While Imogen watches the shop, her sister flies to Italy to attend a gourmet ice cream-making course. But as she works shoulder-to-shoulder with some of the best chefs in the industry, Anna finds that romance can bloom in the most unexpected of places.

Five years ago, popular blogger Brandi Doming of The Vegan 8 became a vegan, overhauling the way she and her family ate after a health diagnosis for her husband. The effects have been life-changing. Her recipes rely on refreshingly short ingredient lists that are ideal for anyone new to plant-based cooking or seeking simplified, wholesome, family-friendly options for weeknight dinners. All of the recipes are dairy-free and most are oil-free, gluten-free, and nut-free (if not, Brandi offers suitable alternatives), and ideally tailored to meet the needs of an array of health conditions. Each of the 100 recipes uses just 8 or fewer ingredients (not including salt, pepper, or water) to create satisfying, comforting meals from breakfast to dessert that your family--even the non-vegans--will love. Try Bakery-Style Blueberry Muffins, Fool 'Em "Cream Cheese" Spinach-Artichoke Dip, Cajun Veggie and Potato Chowder, Skillet Baked Mac n' Cheese, and No-Bake Chocolate Espresso Fudge Cake.

A collection of over 200 recipes from the familiar to the exotic including sorbets, gelatos, parfaits, spoons and ice-creams. Classic French, Italian and American ices are represented as well as those from Asia and the Middle East. The recipes cater for both adult and children's tastes. All are suitable for making with or without an ice-cream making machine.

Recent MBA grad Bronwyn Crewse has just taken over her family's ice cream shop in Chagrin Falls, Ohio. Wyn is renovating Crewse Creamery to restore its former glory, and filling the menu with delicious, homemade ice cream flavours. But unexpected construction delays mean she misses the summer season, and the shop has a literal cold opening. That evening, Wyn finds a body in the snow, and it turns out the dead man was a grifter with an old feud with the Crewse family. Soon, Wyn's father is implicated in his death. Will she catch the ice cold killer before she has a meltdown...

In Jeni's Splendid Ice Cream Desserts, ice creams deliciously melt into hot brown Bettys, berry cobblers, sweet empanadas, and corn fritters. Her one-of-a-kind cakes and cookies are not only served with ice cream, they get crumbled on top and incorporated into the ice cream base itself. Sundae combinations dazzle with bold and inspired sauces, such as Whiskey Caramel and Honey Spiked with Chilies. And Jeni's crunchy "gravels" (crumbly sundae toppings)—such as Salty Graham Gravel and Everything Bagel Gravel—are unlike toppings anyone has ever seen before. Store-bought ice cream can be used for all the desserts in the book, but it will be hard to resist Jeni's breakthrough recipes for dairy-free ice cream, frozen custard, and soft-serve. Thirty brand-new flavors, including Cumin & Honey Butterscotch and Extra-Strength Root Beer Ice Cream, attest to the magic of this unique and alluring collection.

When Molly Moon Neitzel opened the first of her five boutique ice cream scoop shops in the spring of 2008, it was an instant hit with the folks of Seattle. So much so that they've been happily lining up for a cone or signature sundae ever since, and now you can make her delicious ice creams, sorbets, and toppings at home! Arranged in the book by season--with the focus on using local, fresh fruit and herbs in combinations that are both familiar and surprising--you will find recipes for most flavors imaginable and even those a little unimaginable. From childhood favorites to avant-garde, adult-only fare, including the classic Vanilla Bean to the exotic Cardamom to the adventurous Balsamic Strawberry and the comforting Maple Bacon (try a scoop on oatmeal for a special winter breakfast treat!), these ice creams and sorbets are both simple and fun to make. Of course, they're even more fun to eat!

As teenagers Poppy Carlisle and Serena Gorringer were the only witnesses to a high-profile murder. Amid heated public debate, the two seemingly glamorous teens were dubbed "The Ice Cream Girls" by the press and were dealt with by the courts--Poppy headed to prison after being convicted for murder and Serena was set free. Years later, after having led very different lives, Poppy is keen to set the record straight about what really happened. The only problem is she has no one to turn to and no clue where to begin her hunt for Serena. Meanwhile, Serena is married with children and wants no one in her present to find out about her past. Constantly looking over her shoulder, Serena knows she should come clean to her husband, however, she can't seem to find the words. With Poppy determined to salvage what's left of her reputation, Serena may not have a choice in reopening a can of worms that may threaten both their lives...again.

Discusses basic techniques and ingredients for making frozen desserts, and includes recipes for such treats as pear champagne sorbet, strawberry frozen yogurt, three-fruit ice cream, and orange gelato.

Full of mouth-watering flavours, sunshine and escapist adventure, Sorbets in Sorrento will delight fans of Vivien's Heavenly Ice Cream Shop as well as drawing in new readers with a taste for sweet treats and romance. Anna and her husband Matteo are preparing to embark on a delicious Italian adventure. After a year and a half running their ice cream shop on Brighton beach and raising their baby Isabella, Matteo is starting to miss Italy. A shared passion for ices means it's easy to settle on a new business idea - they'll open a sorbet shop on the town's cobbled square, a short walk from the sparkling blue sea. For a while, life is sweet; but then Matteo's overbearing family get involved...Anna's younger sister Imogen has settled in Brighton running Vivien's Ice Cream Shop with boyfriend Finn, and for the first time in her life, she's enjoying putting down some roots. But then, late in the summer, things start to change and her willpower is put to the test...

"Ice cream perfection in a word: Jeni's." —Washington Post James Beard Award Winner: Best Baking and Dessert Book of 2011! At last, addictive flavors, and a breakthrough method for making creamy, scoopable ice cream at home, from the proprietor of Jeni's Splendid Ice Creams, whose artisanal scooperies in Ohio are nationally acclaimed. Now, with her debut cookbook, Jeni Britton Bauer is on a mission to help foodies create perfect ice creams, yogurts, and sorbets—ones that are every bit as perfect as hers—in their own kitchens. Frustrated by icy and

crumbly homemade ice cream, Bauer invested in a \$50 ice cream maker and proceeded to test and retest recipes until she devised a formula to make creamy, sturdy, lickable ice cream at home. Filled with irresistible color photographs, this delightful cookbook contains 100 of Jeni's jaw-droppingly delicious signature recipes—from her Goat Cheese with Roasted Cherries to her Queen City Cayenne to her Bourbon with Toasted Buttered Pecans. Fans of easy-to-prepare desserts with star quality will scoop this book up. How cool is that?

A collection of ice cream, frozen treat and dairy dessert recipes by San Francisco's popular Bi-Rite Creamery emphasizes the use of farm-fresh, seasonal ingredients and includes such flavor options as Balsamic Strawberry, Honey Lavender and Orange-Cardamom. 20,000 first printing.

As featured on The Martha Stewart Show and The Today Show and in People Magazine! Hip. Cool. Fashion-forward. These aren't adjectives you'd ordinarily think of applying to baked goods. Think again. Not every baker wants to re-create Grandma's pound cake or cherry pie. Matt Lewis and Renato Poliafito certainly didn't, when they left their advertising careers behind, pooled their life savings, and opened their dream bakery, Baked, in Brooklyn, New York, a few years back. The visions that danced in their heads were of other, brand-new kinds of confections . . . Things like a Malt Ball Cake with Milk Chocolate Frosting, which captures the flavor of their favorite Whoppers candies (and ups the ante with a malted milk ball garnish). Things like spicy Chipotle Cheddar Biscuits that really wake up your taste buds at breakfast time. Things like a Sweet and Salty Cake created expressly for adults who are as salt-craving as they are sweet-toothed. Which is not to say that Lewis and Poliafito sidestep tradition absolutely. Their Chocolate Pie (whose filling uses Ovaltine) pays loving homage to the classic roadside-diner dessert. Their Baked Brownies will wow even the most discriminating brownie connoisseur. And their Chocolate Chip Cookies? Words cannot describe. Whether trendsetting or tried-and-true, every idea in this book is freshly Baked.

Provides parents with useful principles of behavior and six steps to deliberate discipline, describing what parents can do when they don't like what their child is doing.

A collection of Courtney's columns from the Texas Monthly, curing the curious, exorcizing bedevilment, and orienting the disoriented, advising "on such things as: Is it wrong to wear your football team's jersey to church? When out at a dancehall, do you need to stick with the one that brung ya? Is it real Tex-Mex if it's served with a side of black beans? Can one have too many Texas-themed tattoos?"--Amazon.com.

"An upside-down, funhouse treat. You'll lick it up." - USA Today In 1913, little Malka Treynovsky flees Russia with her family. Bedazzled by tales of gold and movie stardom, she tricks them into buying tickets for America. Yet no sooner do they land on the squalid Lower East Side of Manhattan when Malka is crippled and abandoned in the street. Taken in by an Italian ices peddler, she manages to survive through cunning and inventiveness. As she learns the secrets of his trade, she begins to shape her own destiny. She falls in love with a gorgeous, illiterate radical named Albert, and they set off across America in an ice cream truck. Slowly, she transforms herself into Lillian Dunkle, "The Ice Cream Queen" -- doyenne of an empire of ice cream franchises and a celebrated television personality. Yet Lillian Dunkle is nothing like the whimsical motherly persona she crafts for herself in the media. Conniving, profane, and irreverent, she is a supremely complex woman who prefers a good stiff drink to an ice cream cone. And when her past begins to catch up with her, everything she has spent her life building will be at stake. Childhood friends Laurie and Rachel used to be inseparable--but their lives have taken very different paths since they picked up their A-level results together. Now thirty-five, they have all but fallen out of touch; glamorous single girl Laurie is based in London and dedicated to her career in fashion; Rachel seemingly living the family idyll in Yorkshire. But when Rachel's mother-in-law needs urgent treatment in London, and disasters at work and in her love life mean Laurie needs to flee, a house swap falls into place. Soon gentle Rachel is far from the village bake sales, braving the city's mean streets while trying to keep her marriage and family together; while Laurie attempts to work an Aga, befriend the wary village locals--and forget the man who seems intent on breaking her heart. Will their relationships survive this test? And will they make it home for Christmas?

With Christmas just around the corner, the residents of Skipley village are gearing up for the annual bake off, and tensions are high. Winning means a lot to everyone involved--talented cake-shop owner Katie dreams of baking stardom, Rachel wants to prove she's more than a stay-at-home mom, and John hopes his culinary skills will impress the woman he loves. But when the judges discover that some cakes have been tampered with, the villagers' loyalties are called into question--whose ambition would stretch to sabotage, and why? The Christmas Bake Off is an exclusive short story from Abby Clements, author of Meet Me Under the Mistletoe. This edition also includes bonus recipes for cinnamon cookies and vanilla and almond biscuits.

This beautifully illustrated saints coloring book from Brother Francis is designed to give young children an early introduction to the saints. It was designed with young Catholic children in mind who want to learn more about the heroes and heroines of our beautiful Faith. This book is an excellent and fun tool for teaching catechism to our young ones! We hope your children enjoy it as much as ours do! May God bless you for helping children grow in their faith.

Is there any beverage more satisfying than a thick and delicious smoothie? With endless varieties and variations, the smoothie is a refreshing drink, a tasty snack, a delicious dessert or even an entire meal. Using combinations from fresh and ripe fruit and vegetables to decadent concoctions of chocolate and ice cream, Smoothie Heaven has a recipe for any occasion and craving. Smoothie Heaven guides you through each mouthwatering recipe, packed with fresh and delicious ingredients, with tips on combinations, preparation and preservation. You'll be a smoothie guru in no time at all! Whether you're in the mood for a fun and fruity strawberry-banana, a calm and creamy green tea or a devilishly decadent truffle, this compendium will show you how to make the perfect heavenly smoothie. About the author Wendy Sweetser lives in London and contributes regular articles on food and drink to many publications including OK!, The London Magazine and BBC Good Food. The author of 15 food and drink titles, she trained at the Cordon Bleu Cookery Schools in both London and Paris.

Pies, Fries, and Ice Cream brings together mouthwatering drawings printed on perforated pages for easy removal and display. Four exciting illustrators with singular yet complementary styles present a range of iconic cuisines, culinary settings, and intricate food-themed patterns sure to please any discriminating foodie or coloring book addict. From a bramble of juicy berries to a Parisian café scene, the beauty of food on display here will help users unwind as they immerse themselves in a delicious coloring experience.

****Gorgeous and romantic festive fiction from the author of The Heavenly Italian Ice Cream Shop**** Hazel plans perfect weddings. But life is full of surprises... Hazel never set out to be a wedding planner – she was just helping her stressed sister Lila with cakes and décor for her big day. But when Lila and Ollie's summer ceremony is a runaway success, with guests raving

about the food and styling at the pretty venue, word about Hazel's expertise soon spreads. Turning her talent into a new career, Hazel takes on new clients who expect the very best. She's promised lawyers Gemma and Eliot a snow-covered castle in the Scottish Highlands, and laidback couple Josh and Sarah a bohemian beach wedding in a Caribbean paradise. As weather, in-laws and wilful brides conspire against her, can Hazel get two very different couples to walk up two very different aisles to say 'I do'? And will she find her own happy ending along the way? Praise for Abby Clements 'A warm and charming winter treat, sparkling with wit and the feel-good factor' Miranda Dickinson 'Sweet, light and romantic' Closer 'Pure delight from start to finish' Victoria Fox 'Kept me thoroughly entertained until the very last page' Novelicious 'Funny, inspiring and light hearted... The perfect Christmas read' Inspire 'Delicious and delightful' Woman's World

Ever since the Magnolia Bakery opened its doors in 1996, people have been lining up day and night to satisfy their sugar cravings with cupcakes, layer cakes, pudding and ice cream. Now from Allysa Torey, the baker who brought cupcakes to everyone's attention, come even more recipes from Greenwich Village's favourite bakery and her home kitchen. In the well-loved Magnolia style, Allysa brings you new twists on old favourites, such as Devil's Food Cupcakes with Caramel Frosting and Peaches and Cream Pie. You'll also find treats like Black Bottom Cupcakes and Oatmeal Peanut Butter Chip Cookies. These are desserts that Allysa makes for her family and friends at home - unfussy, straightforward and simply delicious. More from Magnolia is an irresistible collection of new classics that will inspire you to fill your kitchen with sweet things.

When Felicity steps off the train on the way to meet her husband, she is so sure of everything in her life. Where she is headed, what she will order at the restaurant, the first words her husband will say to her when she arrives, their happy future together. But then she catches a scent of perfume in the air, and suddenly she is overcome by forgotten emotions - passionate memories of another man she loved many years ago. As the feelings continue to surface again and again, Felicity begins to question the life she thought she knew so well. She doesn't doubt that she loves her husband, but does she owe it to herself to explore these overwhelming emotions that have taken hold of her? Or is her mind simply playing tricks on her heart? How can she know where love truly lies? And when she finds out, will it be too late? Julie Cohen's *Where Love Lies* is a novel that will capture both your heart and mind.

In the summer of 1984, twelve-year-old Ebony-Grace of Huntsville, Alabama, visits her father in Harlem, where her fascination with outer space and science fiction interfere with her finding acceptance.

Susie Salmon is just like any other young American girl. She wants to be beautiful, adores her charm bracelet and has a crush on a boy from school. There's one big difference though – Susie is dead. Add: Now she can only observe while her family manage their grief in their different ways. Susie is desperate to help them and there might be a way of reaching them... Alice Sebold's novel *The Lovely Bones* is a unique coming-of-age tale that captured the hearts of readers throughout the world. Award-winning playwright Bryony Lavery has adapted it for this unforgettable play about life after loss.

One year. One Single Woman. Ten Very Naughty Challenges "I would give this book 6 stars if I could!" --5-Star reviewer Phoebe Henderson may be single but she sure doesn't feel fabulous. It's been a year since she found her boyfriend Alex in bed with another woman, and multiple cases of wine and extensive relationship analysis with best friend Lucy have done nothing to help. Faced with a new year but no new love, Phoebe concocts a different kind of resolution. The List: ten things she's always wanted to do in bed but has never had the chance (or the courage!) to try. A bucket list for between the sheets. One year of pleasure, no strings attached. Simple, right? Factor in meddling colleagues, friends with benefits, getting frisky *al fresco* and maybe, possibly, true love and Phoebe's got her work cut out for her. Features more than one hundred recipes for diverse flavors of ice cream, as well as for such treats as sundaes, parfaits, and sodas, and includes tips on mixing flavors, comparisons of commercial ice cream brands, and more

Delightful food and drink recipes inspired by Netflix's hit show *Bridgerton* and Julia Quinn's bestselling novels. Finger sandwiches, pastries, roasts, desserts, cocktails, and more! You are cordially invited to dine with society's finest! From the magnificent macaron towers to the heavenly fruit-topped trifles, the food of *Bridgerton* steals the show. Teatime at Grosvenor Square brings you 75 tempting recipes inspired by those candy-colored treats and opulent feasts. Now you can create a spread of delicate finger sandwiches, captivating canapés, and bite-sized sweets scrumptious enough to impress Queen Charlotte herself! Plus, you'll find a few recipes worthy of a *Bridgerton* family supper. This delightful book includes recipes for: English Scones and Pastries Jams, Spreads, and Marmalades Cakes Pies Meringues Macarons Cookies Ice Cream Drinking Chocolate Soup Meat Pies Roasts Cocktails And more! Whether you choose to enjoy a delicious confection with Daphne or a strong cocktail with the Duke, Teatime at Grosvenor Square will make binge-watching *Bridgerton* even better!

A vivid memoir of life in one of New York City's most dynamic neighborhoods *Growing Up Bank Street* is an evocative, tender account of life in Greenwich Village, on a unique street that offered warmth, support, and inspiration to an adventurous and openhearted young girl. Bank Street, a short strip of elegant brownstones and humble tenements in Greenwich Village, can trace its lineage back to the yellow fever epidemics of colonial New York. In the middle of the last century, it became home to a cast of extraordinary characters whose stories intertwine in this spirited narrative. Growing up, Donna Florio had flamboyant, opera performer parents and even more free-spirited neighbors. As a child, she lived among beatniks, artists, rock musicians, social visionaries, movie stars, and gritty blue-collar workers, who imparted to her their irrepressibly eccentric life rules. The real-life Auntie Mame taught her that she is a divine flame from the universe. John Lennon, who lived down the street, was gracious when she dumped water on his head. Sex Pistols star Sid Vicious lived in the apartment next door, and his heroin overdose death came as a wake-up call during her wild twenties. An elderly Broadway dancer led by brave example as Donna helped him comfort dying Villagers in the terrifying early days of AIDS, and a reclusive writer gave her a path back from the brink when, as a witness to the attacks of 9/11, her world collapsed. These vibrant vignettes weave together a colorful coming of age tale against the backdrop of a historic, iconoclastic street whose residents have been at the heart of the American story. As Greenwich Village gentrifies and the hallmarks of its colorful past disappear, *Growing Up Bank Street* gives the reader a captivating glimpse of the thriving culture that once filled its storied streets.

Amelia has a dream: toasting chestnuts by the fire with her husband Jack in their own cosy cottage. Their real life is another world--a cramped one-bedroom apartment in Hackney. But when life takes a surprising turn, removal vans are soon heading to the Kent countryside. They soon realize the cottage makeover is a far bigger project than they'd anticipated. On top of that, there's Amelia's newly loved-up mother and her half-sister, Mirabel, to contend with--pushing Amelia and Jack's marriage to breaking point. Amelia begins to strip back the wallpaper and fittings in the cottage and discovers the story of the cottage's previous owner--and a hidden secret. As Amelia's ideas about love and family change, will her fireside dream finally come true?

"One of our major novelists" (Salman Rushdie) tells the story of a woman reflecting on her uncompromising life, and the life of a former lover, in this provocative novel. "Yiyun Li is one of my favorite writers, and *Must I Go* is an extraordinary book."—Meg Wolitzer, New York Times bestselling author of *The Female Persuasion* and *The Interestings* NAMED ONE OF THE BEST BOOKS OF THE YEAR BY MARIE

CLAIRE AND ESQUIRE Lilia Liska has shrewdly outlived three husbands, raised five children, and seen the arrival of seventeen grandchildren. Now she has turned her keen attention to the diary of a long-forgotten man named Roland Bouley, with whom she once had a fleeting affair. Increasingly obsessed with Roland's intimate history, Lilia begins to annotate the diary with her own rather different version of events, revealing the surprising, long-held secrets of her past. She returns inexorably to the memory of her daughter Lucy. This is a novel about life in all its messy glory, and of a life lived, by the extraordinary Lilia, absolutely on its own terms. With great candor and insight, Yiyun Li navigates the twin poles of grief and resilience, loss and rebirth, that compass a human heart.

Welcome to Big Gay Ice Cream's debut cookbook, a yearbook of ice cream accomplishments—all the recipes you need to create delicious frozen treats. • New to making ice cream at home? Never fear—freshman year starts off simple with store-bought toppings and shopping lists for the home ice cream parlor. • Sophomore year kicks it up a notch with tasty sauces and crunchy toppings. • Junior year puts your new skills to work with shakes, floats, and sundaes inspired by some of Big Gay Ice Cream's top-selling treats, including, of course, the Salty Pimp. • In Senior year, get serious with outrageously delicious sorbets and ice cream recipes. Along the way, you can enjoy Bryan and Doug's stranger-than-fiction stories, cheeky humor, vibrant photography and illustrations, and plenty of culinary and celebrity cameos (including an introduction by Headmaster Anthony Bourdain).

In this autobiographical novel, Albania's most renowned novelist and poet Ismail Kadare explores his relationship with his mother in a delicately wrought tale of home, family, creative aspirations, and personal and political freedom. "Houses like ours seemed constructed with the specific purpose of preserving coldness and misunderstanding for as long as possible." In his father's great stone house with hidden rooms and even a dungeon, Ismail grows up with his mother at the center of his universe. Fragile as a paper doll, she finds herself at odds with her tight-lipped and wise mother-in-law who, as is the custom for women of a certain age, will never again step foot over the threshold to leave her home. Young Ismail finds it difficult to understand his mother's tears, though he can understand her boredom. She told him the reason herself in a phrase that terrified and obsessed the boy: "The house is eating me up!" As Ismail explores his world, his mother becomes fearful of her intellectual son—he uses words she does not understand, writes radical poetry, falls in love far too easily, and seems to renounce everything she believes in. He will, she fears, have to exchange her for some other superior mother when he becomes a famous writer. The Doll is a delicate and disarming autobiographical novel, an exploration of Kadare's creative aspirations and their tangled connections to his childhood home and his mother's tenuous place within it.

Foolproof recipes for homemade ice cream from best-selling author and "diva of desserts" Rose Levy Beranbaum With Rose's easy-to-follow, meticulously tested, and innovative recipes, perfect ice creams and other frozen treats are simple to churn up anytime. Here she gives her foolproof base method, plus all the tips and info you need to know—on machines, ingredients, techniques, and her own unique approaches and discoveries (for example, an easier method of mixing custard bases without needing to "temper" them; how to make a substitution for glucose by microwaving corn syrup; and how adding milk powder can help prevent ice crystals). Flavors include classics and new twists, including Lemon Ginger, Peanut Butter and Chocolate Fudge, Back Road Mint Chocolate Chip, Brown Sugar with Black Pepper, Roasted Corn, and Red Wine, plus mix-ins, toppings, and "ice cream social" desserts like waffle cones, ice cream sandwiches, brownies, ice cream cake, and more.

From James Beard Award-winning and NYT best-selling author Dorie Greenspan, a baking book of more than 150 exciting recipes Say "Dorie Greenspan" and think baking. The renowned author of thirteen cookbooks and winner of five James Beard and two IACP awards offers a collection that celebrates the sweet, the savory, and the simple. Every recipe is signature Dorie: easy—beginners can ace every technique in this book—and accessible, made with everyday ingredients. Are there surprises? Of course! You'll find ingenious twists like Berry Biscuits. Footlong cheese sticks made with cream puff dough. Apple pie with browned butter spiced like warm mulled cider. A s'mores ice cream cake with velvety chocolate sauce, salty peanuts, and toasted marshmallows. It's a book of simple yet sophisticated baking. The chapters are classic: Breakfast Stuff • Cakes • Cookies • Pies, Tarts, Cobblers and Crisps • Two Perfect Little Pastries • Salty Side Up. The recipes are unexpected. And there are "Sweethearts" throughout, mini collections of Dorie's all-time favorites. Don't miss the meringue Little Marvels or the Double-Decker Caramel Cake. Like all of Dorie's recipes, they lend themselves to being remade, refashioned, and riffed on.

Baileys is so much more than a delicious, indulgent drink.

Look for Amy Meyerson's new novel *The Imperfects*, a captivating literary page-turner. THE INTERNATIONAL BESTSELLER Best Books of Summer 2018 Selection by Philadelphia Inquirer and Library Journal "Part mystery and part drama, Meyerson uses a complex family dynamic in *The Bookshop of Yesterdays* to spotlight the importance of truth and our need for forgiveness." —Associated Press A woman inherits a beloved bookstore and sets forth on a journey of self-discovery in this poignant debut about family, forgiveness and a love of reading. Miranda Brooks grew up in the stacks of her eccentric Uncle Billy's bookstore, solving the inventive scavenger hunts he created just for her. But on Miranda's twelfth birthday, Billy has a mysterious falling-out with her mother and suddenly disappears from Miranda's life. She doesn't hear from him again until sixteen years later when she receives unexpected news: Billy has died and left her Prospero Books, which is teetering on bankruptcy—and one final scavenger hunt. When Miranda returns home to Los Angeles and to Prospero Books—now as its owner—she finds clues that Billy has hidden for her inside novels on the store's shelves, in locked drawers of his apartment upstairs, in the name of the store itself. Miranda becomes determined to save Prospero Books and to solve Billy's last scavenger hunt. She soon finds herself drawn into a journey where she meets people from Billy's past, people whose stories reveal a history that Miranda's mother has kept hidden—and the terrible secret that tore her family apart. Bighearted and trenchantly observant, *The Bookshop of Yesterdays* is a lyrical story of family, love and the healing power of community. It's a love letter to reading and bookstores, and a testament to how our histories shape who we become.

Sierra learns to balance all of her responsibilities in this sixth delicious book in the Sprinkle Sundays series from the author of the Cupcake Diaries series! Sierra thinks she has everything under control—she loves staying busy. But between working in the ice cream shop, after-school sports, and now being asked to be the lead singer in a band—has Sierra taken on more than she can handle? What's a girl who wants to have it all to do?

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