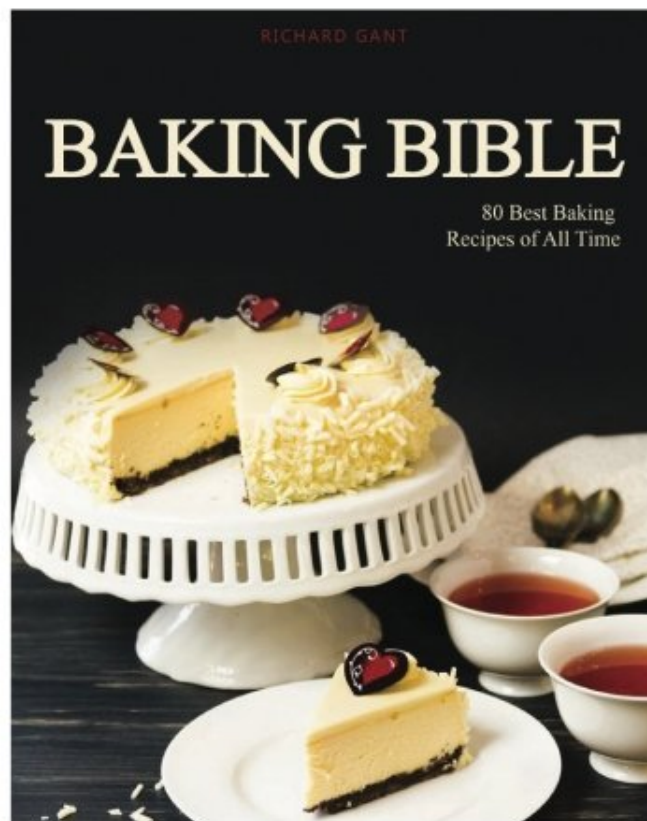


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Whether you feel like baking a gorgeous festive cake or trying to make a basic homemade bread, this cookbook is created for you. If you are an experienced and skilled cook and you are looking for some baking tips and new ideas for cookies, biscuits and muffins, check out these two hundred recipes. On the other hand, if you are very beginner and you need no-stress baking recipes for your great start, this recipe collection will help you a lot. Baking has evolved so much the last couple of years. It went from the very basic flour and water mixture Egyptians used to make centuries ago to the famous French desserts, layered and texturized cakes, crisp and crunchy cookies, moist breads, complex cupcakes, delicious muffins and creamy cheesecakes. And the best of all ndash; you donrsquo;t need to be a professional to enjoy all of this! Home baking is now easier than ever, not just because the equipment is cheaper and cheaper, but also because you have books like this to help you dive into this amazing world of desserts! Collecting 1001 recipes between its pages, this book aims to be a complete dessert guide for the home bakers.