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Whirlpool electric ranges ... Consult your owner's manual to determine what pads need to be pressed to unlock the controls. When your range's oven won't operate, start your troubleshooting ...

A Troubleshooting Guide for a Whirlpool Electric Range

Roper electric ranges feature easy-to-clean cooktops and spacious ovens. An offshoot brand of Whirlpool ... to the guidelines in your owner's manual. You must leave enough room for air to ...

In this fun cookbook, award-winning pastry chef and Food Network star Gale Gand shares her favorite ways to indulge family and friends--and yourself--with sixty recipes devoted to two classic flavors, chocolate and vanilla. Organized into sections featuring chocolate and vanilla, Gand first offers tips on buying and working with chocolate, including demystifying those ever-confusing cacao percentages, before getting down to business with more than thirty luscious, tempting recipes. Organized by type of chocolate--dark, semi-sweet, milk, and white--they run the gamut from simple treats such as Chocolate-

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Praline Cake in a Jar and Creamy Dreamy Walnut Fudge to impress-the-guests desserts that include Mexican Hot Chocolate Fondue and Chocolate-Almond Upside-Down Cake. Moving onto vanilla, Gand offers tips on working with both vanilla beans and vanilla extract, revealing which is best for what, and includes a helpful substitution guide. And then it's on to the good stuff: recipes for irresistible sweets that showcase vanilla's beguiling flavor. With one section devoted to desserts using whole vanilla beans--think Vanilla Raspberry Rice Pudding with Lemon-Vanilla Caramel and Late-Night Vanilla Flan--and another focusing on extract--such as Vanilla-Blueberry Crumb Cake and Boston Cream Cupcakes--these are recipes that are anything but plain vanilla. Accompanied by amusing anecdotes, helpful make-ahead notes, and clear, uncomplicated techniques, Gand's creations are as much fun to make as they are to eat.

In this timely, unique cookbook, America's Test Kitchen tackles the monumental challenge of creating foolproof, great-tasting baked goods that contain less sugar and rely only on natural alternatives to white sugar. White sugar is one of the most widely demonized health threats out there, even more than fat, and

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consumers are increasingly interested in decreasing the amount of sugar they use and also in using less-processed natural sweeteners. But decreasing or changing the sugar in a recipe can have disastrous results: Baked goods turn out dry, dense, and downright inedible. We address these issues head-on with 120 foolproof, great-tasting recipes for cookies, cakes, pies and more that reduce the overall sugar content by at least 30% and rely solely on more natural alternatives to white sugar.

Published by Xexoxial Editions. Beautifully chaotic brut visual poetry in the transrational Zaumist tradition. Segay's work with Cyrillic characters, blurry smeared ink and rubberstamped images manages to bypass language and cultural barriers in an attempt at a universal visual language.

Treats you can make without putting on the oven—also includes many gluten-free desserts! With plenty of puddings—chocolate, pistachio, butterscotch, maple bourbon, rice pudding with lemon—plus Nutella fluff, Thai sticky rice with mango, wholesome “jello” made with fruit juice, no-bake cookies, icebox cakes with whipped cream and graham crackers, you’ll find tons of special, delicious desserts here—and lots of them are gluten-free too. Bakeless Sweets is the first cookbook to give you all of these beloved no-bake desserts in one big collection. “The fact that most of the recipes in Bakeless Sweets are naturally gluten-free makes it a boon for anyone who still wants decadent desserts without baking. Also, there’s root beer and cream soda terrine. Need I say more?” —Shauna James Ahern, author of *Gluten-Free Girl and the Chef*

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The James Beard Award-winning, bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science. Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles. With her years of experience from big-pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine, Shirley looks at all aspects of baking in a unique and exciting way. She describes useful techniques, such as brushing your puff pastry with ice water—not just brushing off the flour—to make the pastry higher, lighter, and flakier. She can help you make moist cakes; shrink-proof perfect meringues; big, crisp cream puffs; amazing pastries; and crusty, incredibly flavorful, open-textured French breads, such as baguettes. Restaurant chefs and culinary students know Shirley from their grease-splattered copies of *CookWise*, an encyclopedic work that has saved them from many a cooking disaster. With numerous “At-a-Glance” charts, *BakeWise* gives busy people information for quick problem solving. *BakeWise* also includes Shirley's signature “What This Recipe Shows” in every recipe. This scientific and culinary information can apply to hundreds of recipes, not just the one in which it appears. *BakeWise* does not have just a single source of knowledge; Shirley loves reading the works of chefs and other good cooks and shares their tips with you, too. She applies not only her expertise but that of the many artisans she admires, such as famous French pastry chefs Gaston Lenôte and Chef Roland Mesnier, the White House pastry chef for twenty-five years; and Bruce Healy, author of *Mastering the Art of French Pastry*. Shirley also retrieves “lost arts” from experts of the past such as Monroe Boston Strause, the pie master of 1930s America. For one dish, she may give you techniques from three or four different chefs plus her own touch of science—“better baking through chemistry.” She adds facts such as the right temperature, the right mixing speed, and the right mixing time for the absolutely most stable egg foam, so you can create a light-as-air génoise every time.

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Beginners can cook from *BakeWise* to learn exactly what they are doing and why. Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past, such as *Pont Neuf* (a creation of puff pastry, *pâte à choux*, and pastry cream) and *Religieuses*, adorable “little nuns” made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing. Some will want it simply for the recipes—incredibly moist whipped cream pound cake made with heavy cream; flourless fruit soufflés; chocolate crinkle cookies with gooey, fudgy centers; huge popovers; famed biscuits. But this book belongs on every baker's shelf.

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