

Starbucks Green Tea Latte Recipe

100 Days of Real Food Lisa Leake 2014-08-26 #1 New York Times Bestseller The creator of the 100 Days of Real Food blog draws from her hugely popular website to offer simple, affordable, family-friendly recipes and practical advice for eliminating processed foods from your family's diet. Inspired by Michael Pollan's *In Defense of Food*, Lisa Leake decided her family's eating habits needed an overhaul. She, her husband, and their two small girls pledged to go 100 days without eating highly processed or refined foods—a challenge she opened to readers on her blog. Now, she shares their story, offering insights and cost-conscious recipes everyone can use to enjoy wholesome natural food—whole grains, fruits and vegetables, seafood, locally raised meats, natural juices, dried fruit, seeds, popcorn, natural honey, and more. Illustrated with 125 photographs and filled with step-by-step instructions, this hands-on cookbook and guide includes: Advice for navigating the grocery store and making smart purchases Tips for reading ingredient labels 100 quick and easy recipes for such favorites as Homemade Chicken Nuggets, Whole Wheat Pasta with Kale Pesto Cream Sauce, and Cinnamon Glazed Popcorn Meal plans and suggestions for kid-pleasing school lunches, parties, and snacks "Real Food" anecdotes from the Leakes' own experiences A 10-day mini starter-program, and much more.

Cook with Matcha and Green Tea Kei Nishida 2018-05 A book about homemade recipes using the amazing matcha & green tea that every American can enjoy at home. The recipes in this wonderful cook book by Kei Nishida highlight the uses of matcha and green tea as main ingredients. It educates and informs readers on the essence and importance of green tea to health and our overall well-being. Readers gain basic knowledge needed about brewing tea, modernized varieties of green tea beverages such as smoothies and cocktails and pastries such as bread, cakes and making of sweets. The book also has over 200 clear images of most of the ingredients and food mentioned so that readers can get a vivid visualization and step-by-step guide on all the recipes given.

New England Soup Factory Cookbook Marjorie Druker 2007-09-09 More than 100 of the best soup recipes Boston has to offer accompanied by fun stories and beautiful full-color photography. Marjorie Druker is passionate about soups. She fell in love with soups when she first heard the story Stone Soup. After attending Johnston & Whales, Marjorie created the menu for the popular Boston Market restaurant chain, and soups were always her favorite. "My niche is taking what people like to eat and turning it into a soup," she says. The New England Soup Factory restaurant has won the Best of Boston award four times. People skip school to eat their soups. A pregnant in labor stopped by the restaurant on the way to the hospital to satisfy a last-minute craving. New England Soup Factory soups are like no other soups. And now you can recreate these delicious soups in your own home. The New England Soup Factory Cookbook contains 100 of Boston's best-tasting traditional and creative soup recipes. The book also includes a chapter on sandwiches and salads to accompany such soups as . . . New England Clam Chowder Wild Mushroom and Barley Soup Curried Crab and Coconut Soup Raspberry-Nectarine Gazpacho Cucumber-Buttermilk Soup

The Minimalist Kitchen Coleman, Melissa 2018-04-10 The practical art of making more with less--in the kitchen! Melissa Coleman, the creator of the popular design and lifestyle blog *The Faux Martha*, shares her refreshingly simple approach to cooking that delivers beautiful and satisfying meals using familiar ingredients and minimal kitchen tools. *The Minimalist Kitchen* includes 100 wholesome recipes that use Melissa's efficient cooking techniques, and the results are anything but ordinary. You'll find Biscuits with Bourbon-Blueberry Quick Jam, Pesto Garden Pasta with an easy homemade pesto, Humble Chuck Roast that's simple to prepare and so versatile, Roasted Autumn Sweet Potato Salad, Stovetop Mac and Cheese, and Two-Bowl Carrot Cupcakes. While *The Minimalist Kitchen* helps tackle one of the home's biggest problem areas Ñthe kitchenÑthis book goes beyond the basics of clearing out and cleaning up, it also gives readers practical tips to maintain this simplified way of life. Melissa shows you how to shop, stock your pantry, meal plan without losing your mind, and most importantly, that delicious food doesn't take tons of ingredients or gadgets to prepare. This streamlined way of cooking is a breath of fresh air in modern lives

where clutter and distraction can so easily take over.

Food with Friends Leela Cyd 2016-03-29 Small bites and treats to share The best gatherings are simple, yet somehow special. They might begin with an impromptu picnic after shopping at the farmer's market or a late lunch with neighbors that stretches into cocktails under the stars. Whatever the occasion, this picture-perfect cookbook shows how to turn any meal into a delectable affair. These effortless recipes for brunch, teatime, happy hours, picnics, potlucks, and dessert all include a whimsical twist: a few slices of French toast doused in lavender syrup, rainbow chard empanadas served with pistachio crema, or a vibrant purple cauliflower hummus. With tips on creating an inviting table, stocking a pantry to make last-minute nibbles, and packing delicious parting gifts for guests, *Food with Friends* will inspire any get-together, however large or small.

Paleo Cooking from Elana's Pantry Elana Amsterdam 2013-06-18 A family-friendly collection of simple paleo recipes that emphasize protein and produce, from breakfasts to entrees to treats, from the popular gluten-free blogger of *Elana's Pantry*. Whether you are looking to eliminate gluten, dairy, grains, or processed foods from your diet, Paleo cooking is the perfect solution for food allergy relief and better all-around health. Naturally based on the foods our Paleolithic ancestors ate for generations, the Paleo diet emphasizes meat and seafood, vegetables, fruit, and nuts. Author and beloved food blogger Elana Amsterdam has been living grain free for over ten years; in *Paleo Cooking from Elana's Pantry*, Amsterdam offers up her streamlined techniques and recipes with minimal ingredients for busy cooks on the run. She transforms simple, classic family favorites such as pancakes and ice cream with Paleo-friendly ingredients like almond flour and coconut milk. *Paleo Cooking from Elana's Pantry* includes nearly 100 recipes featuring the Paleo mainstays of lean proteins and simple vegetable dishes, plus wholesome sweet treats—all free from grains, gluten, and dairy, and made with natural sweeteners.

This Japanese Life. Eryk Salvaggio 2013-07-25 Most books about Japan will tell you how to use chopsticks and say "konnichiwa!" Few honestly tackle the existential angst of living in a radically foreign culture. The author, a three-year resident and researcher of Japan, tackles the thousand tiny uncertainties of living abroad. -- Adapted from back cover

Grow a New Body Alberto Villoldo 2019-03-12 This newly revised edition of the Wall Street Journal bestseller *One Spirit Medicine* offers an accessible guide to an ancient practice for healing and transformation--including new, cutting-edge science, recipes, and a 7-day *Grow a New Body* meal plan! Using the principles and practices in this book, you can feel better in a few days, begin to clear your mind and heal your brain in a week, and in six weeks be on your way to growing a new body--one that heals rapidly, retains its youthful vitality, and keeps you connected to Spirit, to the earth, and to a renewed sense of purpose in your life. Our minds, our emotions, our relationships, and our bodies are out of kilter. We know it, but we tend to ignore it until something brings us up short--a worrying diagnosis, a broken relationship, or simply an inability to function harmoniously in everyday life. When things are a little off, we read a self-help book. When they're really bad, we bring in oncologists to address cancer, neurologists to repair the brain, psychologists to help us understand our family of origin. This fragmented approach to health is merely a stopgap. To truly heal, we need to return to the original recipe for wellness discovered by shamans millennia ago. Drawing on more than 25 years of experience as a medical anthropologist--as well as his own journey back from the edge of death--acclaimed shamanic teacher Alberto Villoldo shows you how to detoxify the brain and gut with superfoods; use techniques for working with our luminous energy fields to heal your body; and follow the ancient path of the medicine wheel to shed disempowering stories from the past and pave the way for rebirth.

The Beginner's Guide to Gluten-Free Vegan Baking Gina Fontana 2021-12-14 Show Stopping Gluten-Free and Vegan Baked Goods for Every Craving Gina Fontana, founder of the *Healthy Little Vittles* blog, has cracked the code to baking without dairy, eggs and gluten. In this game-changing guide she shares 60 foolproof recipes plus essential tips and tricks for avoiding common gluten-free vegan baking mishaps.

Finally, you can satisfy any sweet craving, regardless of dietary restrictions! Now, it's easy to create comforting classics you may have thought impossible to make plant-based and gluten-free, including fudgy brownies, creamy cheesecake and crème brûlée with a perfectly caramelized top. Chapters are organized by techniques like egg swaps, dairy and butter alternatives, batter consistency and natural sweeteners, so you'll learn to problem-solve while building your baking repertoire. From Perfectly Spiced Carrot Cake and Bourbon Peach Ice Cream to Edible Chocolate Chip Cookie Dough and Apricot Pie Pops, the simple yet delicious options are endless. Packed with invaluable information and 60 gorgeous full-color photo-graphs, this is the must-have handbook for anyone interested in crafting exceptional sweets that just happen to be gluten-free and vegan.

Best 75 Reverse-Engineered Starbucks Recipes Red Dot Publications 2023-10-23 Discover the secrets behind 75 iconic Starbucks recipes with "Best 75 Reverse-Engineered Starbucks Recipes." This book takes you on a captivating journey through meticulous research, trial, and error to decode and recreate Starbucks' closely guarded recipes. Each chapter unveils the dedication of the author, who combed the web and left no stone unturned to bring you the secrets behind Starbucks' beloved creations. From classics like the Caramel Macchiato to inventive treats like the Churro Frappuccino, this book guides you in recreating them at home. Whether you're a coffee enthusiast or simply curious about the art of coffee crafting, "Best 75 Reverse-Engineered Starbucks Recipes" immerses you in Starbucks' world, offering you the key to crafting their iconic drinks and the thrill of discovery. Classic Caramel Macchiato Hazelnut Frappuccino Mocha Cookie Crumble Frappuccino Cinnamon Dolce Latte Vanilla Bean Cream Frappuccino Iced Green Tea Lemonade Pumpkin Spice Latte Salted Caramel Hot Chocolate White Chocolate Mocha Java Chip Frappuccino Toffee Nut Latte Passion Tango Tea Lemonade Caramel Flan Latte Peppermint Mocha Chestnut Praline Latte Honey Almond Cold Brew Raspberry Swirl Pound Cake Blonde Roast Coffee Dark Roast Coffee Spinach & Feta Breakfast Wrap Caramel Apple Spice Iced Caramel Cloud Macchiato Cinnamon Roll Frappuccino Matcha Green Tea Latte Double Chocolate Chip Frappuccino Very Berry Hibiscus Refresher Smoked Butterscotch Latte Tiramisu Latte Eggnog Latte Mocha Coconut Frappuccino Nitro Cold Brew S'mores Frappuccino Guava Passionfruit Drink Blueberry Oat Cake Chestnut Praline Frappuccino London Fog Tea Latte Chai Crème Frappuccino Maple Pecan Latte Chocolate Croissant Cinnamon Shortbread Latte Honey Citrus Mint Tea Pistachio Latte Mocha Swirl Brioche Vanilla Sweet Cream Cold Brew Chocolate Dipped Madeleines Iced Golden Ginger Drink Roasted Ham & Swiss Panini White Chocolate Mocha Frappuccino Iced Pineapple Matcha Drink Lemon Loaf Cake Cascara Latte Irish Cream Cold Brew Dark Mocha Frappuccino Cold Foam Iced Espresso Coconut Milk Mocha Macchiato Caramel Brûlée Frappuccino Strawberry Acai Refresher Iced White Tea Lemonade Spicy Chorizo Breakfast Wrap Toffee Almondmilk Hot Chocolate Nitro Cold Brew with Sweet Cream Green Tea Latte Cinnamon Swirl Coffee Cake Mango Dragonfruit Refresher Smoked Turkey & Swiss Panini Roasted Tomato & Mozzarella Panini Caramelized Honey Latte Iced Chocolate Almond Milk Shaken Espresso Double Chocolate Chip Crème Frappuccino Vanilla Sweet Cream Cold Brew Pineapple Matcha Drink Chocolate Babka Gingerbread Latte Raspberry Swirl Pound Cake Blonde Vanilla Latte Lemon Chiffon Yogurt Loaf Caffè Americano Churro Frappuccino

Just One Cookbook Namiko Chen 2021

New Tastes in Green Tea 2004 Lauded for its medicinal and healthful properties and low caffeine, green tea is said to help prevent cancer, maintain a healthy blood cholesterol, control high blood pressure and more. This inspiring new cookbook introduces ideas for incorporating green tea into a modern lifestyle. **Food Matters** Mark Bittman 2008-12-30 From the award-winning champion of culinary simplicity who gave us the bestselling *How to Cook Everything* and *How to Cook Everything Vegetarian* comes *Food Matters*, a plan for responsible eating that's as good for the planet as it is for your weight and your health. We are finally starting to acknowledge the threat carbon emissions pose to our ozone layer, but few people have focused on the extent to which our consumption of meat contributes to global warming. Think about it this way: In terms of energy consumption, serving a typical family-of-four steak dinner is the rough equivalent of driving around in an SUV for three hours while leaving all the lights on at home. Bittman offers a no-nonsense rundown on how government policy, big business marketing, and global economics influence what we choose to put on the table each evening. He demystifies buzzwords like "organic," "sustainable,"

and "local" and offers straightforward, budget-conscious advice that will help you make small changes that will shrink your carbon footprint -- and your waistline. Flexible, simple, and non-doctrinaire, the plan is based on hard science but gives you plenty of leeway to tailor your food choices to your lifestyle, schedule, and level of commitment. Bittman, a food writer who loves to eat and eats out frequently, lost thirty-five pounds and saw marked improvement in his blood levels by simply cutting meat and processed foods out of two of his three daily meals. But the simple truth, as he points out, is that as long as you eat more vegetables and whole grains, the result will be better health for you and for the world in which we live. Unlike most things that are virtuous and healthful, Bittman's plan doesn't involve sacrifice. From Spinach and Sweet Potato Salad with Warm Bacon Dressing to Breakfast Bread Pudding, the recipes in *Food Matters* are flavorful and sophisticated. A month's worth of meal plans shows you how Bittman chooses to eat and offers proof of how satisfying a mindful and responsible diet can be. Cheaper, healthier, and socially sound, *Food Matters* represents the future of American eating.

Dreena's Kind Kitchen Dreena Burton 2021-08-24 "Dreena's Kind Kitchen will prove to be an enduringly popular addition to personal, professional, and community library vegan/vegetarian cookbook collections." —Midwest Book Review From veteran cookbook author Dreena Burton comes a collection of 100 dependable and delicious plant-based recipes that everyone will love. Dreena Burton has been creating plant-based, whole-food recipes for more than 20 years. Home cooks know they can trust her recipes to turn out great—and to be delicious! Now, she has created this one-stop resource for making kinder, more compassionate food choices, for other beings, for the planet, and for yourself. Whether you need weekly staple meals for your family or want a dish to wow your friends for a special occasion, Dreena's Kind Kitchen has you covered with these reliable, flavorful, and healthy recipes. You'll find a variety of breakfasts, salads and dressings, small bites, soups, entrées, and sweets, including: • Lemon-Poppyseed Muffins • Wow 'Em Waffles • Potato-Cauliflower Scramble • Chipotle Chickpea Fries • White Bean and Corn Chowder • Pressure Cooker Quicken Noodle Soup • Truffle-Salted Nut Cheese • Beyond Beet Burgers • Fiesta Taco Filling • Italian Ratatouille • Holiday Dinner Torte • 1-Minute Pasta Alfredo • Crackle Blender Brownies • Mango Carrot Cake • Heavenly Baklava Dreena also shares a cooking troubleshooting section so you can boost your kitchen skills. With helpful guidance on techniques, time-saving tips, and suggestions for repurposing leftovers into delicious new dishes, this dependable resource will boost your cooking confidence and help you find success in your own plant-powered kitchen.

The Easy Superfoods Cookbook Emily Cooper 2020-02-04 Supercharge your diet with 75 easy superfoods recipes Welcome to the world of superfoods! Filled with antioxidants, essential vitamins, probiotics, and heart-healthy fats and fiber, these foods boast an unusually high concentration of nutrients. And contrary to popular belief, you won't have to empty your wallet on specialty ingredients to incorporate them into your diet. The *Easy Superfoods Cookbook* is filled with 75 recipes, from quick snacks to delicious entrées—all of which take advantage of the everyday superfoods available at your average grocery store. Each and every recipe in this book was conceived to make it easier than ever to eat healthy, delicious, and inventive superfood dishes like Orange and Sriracha Pork Tacos and Citrus-Strawberry Smoothies. The *Easy Superfoods Cookbook* includes: Super-accessible— Every recipe with a hard-to-find or expensive ingredient—like Goji berries or spirulina—features a more approachable substitution. Super-comprehensive—From super fruits, to super nut and seeds, to super seafood, you'll have an encyclopedic list of superfoods at your disposal. Super-prepared—You'll be prepped with a full list of pantry, fridge, and equipment essentials, so you'll always be ready to make an easy, nutrition-packed meal. See how easy it is to bring these nutrient-filled superfoods into your everyday menu.

Eat Fat Get Thin Mark Hyman 2016-02-25 A revolutionary new diet program based on the latest science showing the importance of fat in weight loss and overall health, from New York Times #1 bestselling author For decades we've been told that the fat we eat turns to fat in the body, contributing to weight gain, heart disease, diabetes, and generally poor health. And yet, even with all our low-fat products, we're fatter and sicker than ever before. What's going on? Could it be that the most feared food group is actually...the most helpful? As 'Pegan Plan' creator and author Dr Mark Hyman explains in *Eat Fat Get Thin*, a growing body of research is revealing the immense health and weight-loss benefits of a high-fat diet rich in eggs, nuts, oils, avocados, coconut oil, and other delicious superfoods. That's right - as it turns out, the key to losing weight,

increasing overall energy, and achieving optimum wellness is eating more fat, not less. Dr Hyman debunks some of our most persistent fat-phobic myths and clearly explains the science behind fat's health benefits. In addition to learning why fat is good and which fats are best, you'll learn how to apply that knowledge to your day-to-day life. With easy-to-follow advice, simple and flavourful recipes, shopping lists, and more, *Eat Fat Get Thin* will help you lose weight and stay healthy for life.

The Coffee Recipe Book Daniel Lancaster 2019-12-24 The simple art and tradition of brewing the perfect cup—at home. Whether it's a morning drip or an evening espresso martini, amazing coffee is an artform. The Coffee Recipe Book is your guide to understanding how everything comes together for an artisanal coffee drink. With 50 different recipes ranging from classic cappuccino to specialty lattes, there's a delicious option for everyone. Easily match the expertise of your favorite cafe, with the perfect mix of the techniques and tools needed to give your daily grind a good home. The Coffee Recipe Book includes: Day to night--Coffee isn't just for morning anymore with drinks like Coconut Coffee Smoothie and Coffee Old-Fashioned. Use your bean--A complete guide to coffee beans will help you select the right roast for every brew. In the details--Understand how components like water, bean style, and serving method all mix into the perfect pour. Brew up the perfect coffee drink just like a barista--in the comfort of your own home.

The Matcha Cookbook Aster 2018-08-02 From a simple matcha latte, to ice cream, infused salt, smoothie bowls, tea loaves and homemade beauty recipes, The Matcha Cookbook explores the history, health benefits and 50 delicious recipes using this super healthy ingredient. As an ingredient, matcha is growing in popularity with health foodies and wellness seekers, with over 2.7 million posts on Instagram. Research shows that matcha can reduce the risk of cancer, improve heart health, aid recovery from exercise and help prevent ageing; the traditional matcha tea alone contains the nutritional equivalent of 10 cups of regular green tea, with 137 times more antioxidants, acting as the body's defence agents. Recipes include: Creamed corn & egg on sourdough Matcha bliss balls Summer rolls with matcha dipping sauce Seared rib eye steak with matcha dressed greens Matcha lemon posset

Vietnamese Home Cooking Charles Phan 2012-09-25 In his eagerly awaited first cookbook, award-winning chef Charles Phan from San Francisco's Slanted Door restaurant introduces traditional Vietnamese cooking to home cooks by focusing on fundamental techniques and ingredients. When Charles Phan opened his now-legendary restaurant, The Slanted Door, in 1995, he introduced American diners to a new world of Vietnamese food: robustly flavored, subtly nuanced, authentic yet influenced by local ingredients, and, ultimately, entirely approachable. In this same spirit of tradition and innovation, Phan presents a landmark collection based on the premise that with an understanding of its central techniques and fundamental ingredients, Vietnamese home cooking can be as attainable and understandable as American, French, or Italian. With solid instruction and encouraging guidance, perfectly crispy imperial rolls, tender steamed dumplings, delicately flavored whole fish, and meaty lemongrass beef stew are all deliciously close at hand. Abundant photography detailing techniques and equipment, and vibrant shots taken on location in Vietnam, make for equal parts elucidation and inspiration. And with master recipes for stocks and sauces, a photographic guide to ingredients, and tips on choosing a wok and seasoning a clay pot, this definitive reference will finally secure Vietnamese food in the home cook's repertoire. Infused with the author's stories and experiences, from his early days as a refugee to his current culinary success, Vietnamese Home Cooking is a personal and accessible guide to real Vietnamese cuisine from one of its leading voices.

The Home Café Asia Lui Chapa 2022-12-20 Delightful Coffee Drinks Made Right in Your Own Kitchen That first sip of caffeine is pure magic—so why not treat yourself and make it an all-out celebration? With this classy curation of recipes, you'll find endless ideas to take your morning cup of tea or coffee to the next level with fun flourishes, new flavors and fresh takes—from fruity matcha spritzers to dessert-inspired lattes. These drinks make it easy to bring the warm aesthetic and delicious notes of a café into your own home. You'll capture that quintessential barista taste without spending extra money or changing out of your pajamas. Cheers to that!

365 Vegan Smoothies Kathy Patalsky 2013-07-02 With 100,000 Twitter followers and a blog that receives half a million unique visitors a month, food writer Kathy Patalsky loves sharing her passion for healthy, vegan cuisine. With 365 Vegan Smoothies, she makes it possible for everyone to enjoy this daily diet enhancement that is free of animal products (even honey) and the saturated fats, chemicals, and hormones

that often accompany them. From her frosty sweet "Peach Pick-Me-Up" to green smoothies such as her revitalizing "Green with Energy," Patalsky's innovative smoothie recipes are built around themes such as brain boosters, weight loss, healthy digestion, and detoxification. She also includes mood tamers, such as the "Cheerful Chocolate Chia," with B-complex vitamins and omega fatty acids to boost serotonin levels. Featuring vibrant color photographs and simple steps to stock a healthier pantry, 365 Vegan Smoothies serves up the perfect blend for everyone.

The Defined Dish Alex Snodgrass 2019 Gluten-free, dairy-free, and grain-free recipes that sound and look way too delicious to be healthy from The Defined Dish blog, fully endorsed by Whole30.

A Study of Ephesians Shante Grossett 2020-10-14 Join me for an in-depth four week study of the book of Ephesians where we'll break down the truths about our identity in Christ and learn how to live each and every day in light of it. Let's take a deeper look at the foundation of the gospel and how it establishes our identity and empowers us to live the Christian life God called us to.

CopyKat.com's Dining Out At Home Cookbook Stephanie Manley 2010-05-11 Re-create the restaurant experience with more than 200 recipes for homemade versions of dining-out faves! Packed with the most popular recipes from CopyKat.com, this book offers over 200 unauthorized restaurant re-creations that have been tested and re-tested by people just like you. Each tasty dish is designed to taste like the restaurant original so you can: •Save money while enjoying your favorite restaurant dishes •Mix and match items from different restaurants to create the perfect meal •Satisfy kids with their fast food favorites while making a fancier dinner for the adults •Modify original re-creations to make them healthier while maintaining the delicious taste •Find the ideal recipe for any occasion with quick reference icons, impress-your-guest dishes, quick-and-easy treats, meat-lover fare, and vegetarian options There are recipes for all your favorite entrees, appetizers, soups, salads, desserts and more at Americas best restaurants, including: •Boston Market® •Chili's® •Cracker Barrel Old Country Store® •IHOP® •Jack in the Box® •Joe's Crab Shack® •Mrs. Fields® •Olive Garden® •Outback Steakhouse® •Red Lobster® •Taco Bell® •T.G.I. Friday's® •The Cheesecake Factory®

A Cozy Coloring Cookbook Adrianna Adarme 2016-11-15 Color your way to calm and purpose while cooking delicious food—all with one book! Drawing inspiration from her beautiful blog A Cozy Kitchen, cookbook author and food blogger Adrianna Adarme has created an adult coloring cookbook with 40 happy, cozy, and tasty recipes and illustrations—including pizza for breakfast and kaleidoscope ratatouille tarts—resulting in a color-as-you-cook pattern extravaganza, garnished with sprinkles. The simple-to-make, delicious-to-eat recipes are accompanied by charming drawings by illustrator Amber Day, who encourages you to be creative with your color choices—make your strawberries green and your latte blue if you like! Make this book as vibrant as the farmers' market and as fun to play with as an unchartered weekend day. As a bonus, Adarme's adorable pet Corgi, Amelia, prances through the pages, beckoning you to color her as she tries to steal cakes off the counter and dreams about doggie treats.

The Unofficial Starbucks Cookbook in Less Than 5 Minutes Aubrianna Cooke 2020-12-13 If you want to learn how to make up to 50 of your favorite Starbucks drinks in less than 5 minutes and SAVE your time and money read on...Do you overspend on beverages because you don't have the time to make them yourself?Do you miss your favorite holiday drinks when they are out of season?Does the thought of preparing your own drinks seem overwhelming or intimidating?Do you hate waiting in lines? If you answered yes to any of those questions, you were meant to find this book! This book recognizes how busy your schedule can get and walks you through preparing your favorite beverages in less than 5 minutes WITHOUT compromising the quality of your cup. Enjoy out of season drinks whenever the craving strikes, learn helpful tips and techniques, use it to save money, impress your guests, or give it as a gift to a friend. Whatever the need, this book has got you covered! Why This Book Is Different From The Others Not only does this book contain more recipes than the other books, but we've also thrown in a free eBook with 12 extra recipes, meaning you get a total of 50 Starbucks copycat recipes. Just click on the link inside once you've completed your purchase, and follow the link Each recipe can be prepared in less than 5 minutes Our recipes are original. Each recipe has been tested and created to be as close as possible to drinking the real thing. It is filled with bonus tips and tricks to improve your beverage-making experience If you want to save your time and money and drink delicious, easy-to-make beverages, Scroll Up and Add To Cart now!

Copycat Recipes Lina Chang 2021-04-08 Love going to Starbucks? Making your favorite Starbucks hot and cold coffees, beverages, and food at home is easy with this collection of copycat recipes! Starbucks beverages are in a whole different level of delicious. However, did you know that you can also recreate your favorite Mocha frappuccino or Pumpkin Spice latte in your very own kitchen? You don't have to go out and drive to the closest Starbucks when you're craving a caffeine fix or just a refreshing drink. You'll be saving time and money at the same time! With this cookbook, you'll be whipping up your very own iced coffees or lattes in no time, just like a Starbucks barista. No worries if you don't have an espresso machine, you will discover 3 methods to make delicious espresso just like at Starbucks without an espresso maker! Inside you will find recipes like: HOT COFFEE RECIPES Flat White Caramel Macchiato Caffé Mocha Pumpkin Spice Latte Smoked Butterscotch Latte Cappuccino HOT DRINK RECIPES Signature Hot Chocolate Vanilla Crème Peppermint White Hot Chocolate Chai Tea Latte Snickerdoodle Hot Chocolate COLD COFFEE RECIPES Iced Cinnamon Dolce Latte Mocha Frappuccino Iced Vanilla Latte Iced Café Latte White Chocolate Mocha COLD DRINK RECIPES Caramel Frappuccino Cool Lime Refresher Green Tea Frappuccino Pink Drink Very Berry Hibiscus Refresher STARBUCKS FOOD RECIPES Chocolate Chip Cookies Vanilla Bean Scones Morning Buns Lemon Loaf Cheese Danish Pumpkin Bread Roasted Tomato and Mozzarella Panini Bacon and Gouda Artisan Breakfast Sandwich Egg Bites Recipes come with beautiful images, a detailed list of ingredients, cooking and prep times, number of servings, and step-by-step instructions. Impress your family and friends with the best copycat recipes just like at Starbucks! Scroll back up and click the BUY NOW button at the top right side of this page to order your copy now!

Best 75 Reverse-Engineered Starbucks Recipes Discover the secrets behind 75 iconic Starbucks recipes with "Best 75 Reverse-Engineered Starbucks Recipes." This book takes you on a captivating journey through meticulous research, trial, and error to decode and recreate Starbucks' closely guarded recipes. Each chapter unveils the dedication of the author, who combed the web and left no stone unturned to bring you the secrets behind Starbucks' beloved creations. From classics like the Caramel Macchiato to inventive treats like the Churro Frappuccino, this book guides you in recreating them at home. Whether you're a coffee enthusiast or simply curious about the art of coffee crafting, "Best 75 Reverse-Engineered Starbucks Recipes" immerses you in Starbucks' world, offering you the key to crafting their iconic drinks and the thrill of discovery. Classic Caramel Macchiato Hazelnut Frappuccino Mocha Cookie Crumble Frappuccino Cinnamon Dolce Latte Vanilla Bean Cream Frappuccino Iced Green Tea Lemonade Pumpkin Spice Latte Salted Caramel Hot Chocolate White Chocolate Mocha Java Chip Frappuccino Toffee Nut Latte Passion Tango Tea Lemonade Caramel Flan Latte Peppermint Mocha Chestnut Praline Latte Honey Almond Cold Brew Raspberry Swirl Pound Cake Blonde Roast Coffee Dark Roast Coffee Spinach & Feta Breakfast Wrap Caramel Apple Spice Iced Caramel Cloud Macchiato Cinnamon Roll Frappuccino Matcha Green Tea Latte Double Chocolate Chip Frappuccino Very Berry Hibiscus Refresher Smoked Butterscotch Latte Tiramisu Latte Eggnog Latte Mocha Coconut Frappuccino Nitro Cold Brew S'mores Frappuccino Guava Passionfruit Drink Blueberry Oat Cake Chestnut Praline Frappuccino London Fog Tea Latte Chai Crème Frappuccino Maple Pecan Latte Chocolate Croissant Cinnamon Shortbread Latte Honey Citrus Mint Tea Pistachio Latte Mocha Swirl Brioche Vanilla Sweet Cream Cold Brew Chocolate Dipped Madeleines Iced Golden Ginger Drink Roasted Ham & Swiss Panini White Chocolate Mocha Frappuccino Iced Pineapple Matcha Drink Lemon Loaf Cake Cascara Latte Irish Cream Cold Brew Dark Mocha Frappuccino Cold Foam Iced Espresso Coconut Milk Mocha Macchiato Caramel Brulée Frappuccino Strawberry Acai Refresher Iced White Tea Lemonade Spicy Chorizo Breakfast Wrap Toffee Almondmilk Hot Chocolate Nitro Cold Brew with Sweet Cream Green Tea Latte Cinnamon Swirl Coffee Cake Mango Dragonfruit Refresher Smoked Turkey & Swiss Panini Roasted Tomato & Mozzarella Panini Caramelized Honey Latte Iced Chocolate Almond Milk Shaken Espresso Double Chocolate Chip Crème Frappuccino Vanilla Sweet Cream Cold Brew Pineapple Matcha Drink Chocolate Babka Gingerbread Latte Raspberry Swirl Pound Cake Blonde Vanilla Latte Lemon Chiffon Yogurt Loaf Caffè Americano Churro Frappuccino

Soup Day: A Board Book Melissa Iwai 2017-10-31 Now in board book A young girl and her mother shop to buy ingredients for vegetable soup. At home, they work together--step by step--to prepare the meal. A little later, the family sits down to enjoy a special dinner. Melissa Iwai's Soup Day celebrates the importance of making a nutritious meal and sharing in the process as a family. A Christy Ottaviano Book

Three Many Cooks Pam Anderson 2015-04-14 When the women behind the popular blog Three Many Cooks gather in the busiest room in the house, there are never too many cooks in the kitchen. Now acclaimed cookbook author Pam Anderson and her daughters, Maggy Keet and Sharon Damelio, blend compelling reflections and well-loved recipes into one funny, candid, and irresistible book. Together, Pam, Maggy, and Sharon reveal the challenging give-and-take between mothers and daughters, the passionate belief that food nourishes both body and soul, and the simple wonder that arises from good meals shared. Pam chronicles her epicurean journey, beginning at the apron hems of her grandmother and mother, and recounts how a cultural exchange to Provence led to twenty-five years of food and friendship. Firstborn Maggy rebelled against the family's culinary ways but eventually found her inner chef as a newlywed faced with the terrifying reality of cooking dinner every night. Younger daughter Sharon fell in love with food by helping her mother work, lending her searing opinions and elbow grease to the grueling process of testing recipes for Pam's bestselling cookbooks. Three Many Cooks ladles out the highs and lows, the kitchen disasters and culinary triumphs, the bitter fights and lasting love. Of course, these stories would not be complete without a selection of treasured recipes that nurtured relationships, ended feuds, and expanded repertoires, recipes that evoke forgiveness, memory, passion, and perseverance: Pumpkin-Walnut Scones, baked by dueling sisters; Grilled Lemon Chicken, made legendary by Pam's father at every backyard cookout; Chicken Vindaloo that Maggy whipped up in a boat galley in the Caribbean; Carrot Cake obsessively perfected by Sharon for the wedding of friends; and many more. Sometimes irreverent, often moving, always honest, this collection illustrates three women's individual and shared search for a faith that confirms what they know to be true: The divine is often found hovering not over an altar but around the stove and kitchen table. So hop on a bar stool at the kitchen island and join them to commiserate, laugh, and, of course, eat! Praise for Three Many Cooks "This beautiful book is a stirring, candid, powerful celebration of mothers, daughters, and sisters, and of family, food, and faith. The stories are relatable and real, and are woven perfectly with the time-tested, mouthwatering recipes. I loved every page, every word, and am adding this to the very small pile of books in my life that I know I'll pick up and read again and again."—Ree Drummond, New York Times bestselling author of The Pioneer Woman Cooks

Plant Biased Faith VanderMolen 2020-10 Whether you want to be vegan, plant-based, or simply plant biased, this guide will be all you need to get started. Making the transition to a plant based diet can be daunting. Learn how to make the change easier, even if your whole family isn't on board. Discover the most important ingredients and tools you'll need in your kitchen to get started in addition to helpful meal planning. Finally, you'll find mouth-watering recipes to fit any time of day! From healthy chocolate breakfast muffins to creamy one-pot pastas, you won't have a reason to go hungry.

Bigger Bolder Baking Gemma Stafford 2019 More than 100 accessible, flavor-packed recipes, using only common ingredients and everyday household kitchen tools, from YouTube celebrity Gemma Stafford

The 17 Day Diet Dr Mike Moreno 2011-05-12 Dr Mike Moreno's 17 Day Diet is a revolutionary new weight-loss programme that activates your skinny gene so that you burn fat day in and day out. The diet is structured around four 17-day cycles: Accelerate- the rapid weight loss portion that helps flush sugar and fat storage from your system; Activate-the metabolic restart portion with alternating low and high calorie days to help shed body fat; Achieve - this phase is about learning to control portions and introducing new fitness routines; Arrive - A combination of the first three cycles to keep good habits up for good. Each cycle changes your calorie count and the food that you're eating. The variation that Dr. Mike calls 'body confusion' is designed to keep your metabolism guessing. This is not a diet that relies on a tiny list of approved foods, gruelling exercise routines, or unrealistic calorie counts that leave you hungry and unfulfilled. Each phase comes with extensive lists of what dieters can and can't eat while on the phase, but also offers acceptable cheats. He advises readers not to drink while on the diet, but concedes that if they absolutely have to then they should at least drink red wine. Dr Mike knows that a diet can only work if it's compatible with the real world, and so he's designed the programme with usability as a top priority.

Go Dairy Free Alisa Fleming 2018-06-12 If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption.

Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside:

- More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings
- A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more
- Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips
- A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health
- An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition
- Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations
- Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances
- Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

Lose Weight by Eating Audrey Johns 2016-04-12 Lose weight by eating guilt-free, low-calorie, unprocessed versions of all your favorite foods, with this helpful, accessible diet and cookbook—featuring more than 130 clean eating recipes and gorgeous full-color photos—from the popular weight loss blogger who lost 150 pounds in eleven months. At 275 pounds, Audrey Johns was unhealthy and unhappy—until the day she vowed to give up the “fake food” and taught herself to cook her favorites from scratch. Within eleven months, Audrey mastered the kitchen, began to take better care of herself, and lost more than 150 pounds—over half her body weight. Now, Audrey shares her story, insights, and clean eating recipes to help you slim down. Lose Weight by Eating includes more than 130 mouthwatering recipes for family favorites, including pasta, scones, fried chicken, nachos, meatloaf, and cookies—all bursting with flavor and fewer than 500 calories per serving. Most recipes use simple and inexpensive smart swaps and are full of hidden vegetables that keep you feeling fuller longer, and all are picky-kid-friendly and husband-approved. Imagine losing eight to sixteen pounds the first week and fifteen to twenty-five pounds a month eating skinny pizzas with only 125 calories per slice or 150-calorie cheesecake bars! Lose Weight by Eating lets you enjoy these delights and more, such as “Jelly Doughnut” French Toast, California Club Pizza, Whole Roasted Chicken with Potatoes and Onions, Veggie Packed Lasagna, Cheddar Stuffed Turkey Burgers, Chocolate Peanut Butter Dip with Fruit, and Skinny Cheesecake with Raspberry Drizzle. Audrey also provides a handy six-week meal plan and weight loss tips to keep you motivated. Lose Weight by Eating is all about making the naughty nice. Giving your favorite foods a delicious, healthy makeover, you can eat what you love every day—and still shed those unwanted pounds.

Minimalist Baker's Everyday Cooking Dana Shultz 2016-04-26 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.

The Vegan 8 Brandi Doming 2018-10-16 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.

The Boba Book Andrew Chau 2020-04-07 A beautifully photographed and designed cookbook and guide to the cultural phenomenon that is boba, or bubble tea—featuring recipes and reflections from The Boba Guys tea shops. Andrew Chau and Bin Chen realized in 2011 that boba—the milk teas and fruit juices laced with chewy tapioca balls from Taiwan that were exploding in popularity in the States—was still made from powders and mixes. No one in the U.S. was making boba with the careful attention it deserved, or using responsible, high-quality ingredients and global, artisanal inspiration. So they founded The Boba Guys: a chic, modern boba tea shop that has now grown to include fourteen locations across the country, bringing bubble tea to the forefront of modern drinks and bridging cultures along the way. Now, with The Boba Book, the Boba Guys will show fans and novices alike how they can make their (new) favorite drink at home through clear step-by-step guides. Here are the recipes that people line up for—from the classics like Hong Kong Milk Tea, to signatures like the Strawberry Matcha Latte and the coffee-laced Dirty Horchata. For the Boba Guys, boba is Taiwanese, it's Japanese, it's Mexican, it's all that and more—which means it's all-American.

The Food Babe Way Vani Hari 2015-02-10 Eliminate toxins from your diet and transform the way you feel in just 21 days with this national bestseller full of shopping lists, meal plans, and mouth-watering recipes. Did you know that your fast food fries contain a chemical used in Silly Putty? Or that a juicy peach sprayed heavily with pesticides could be triggering your body to store fat? When we go to the supermarket, we trust that all our groceries are safe to eat. But much of what we're putting into our bodies is either tainted with chemicals or processed in a way that makes us gain weight, feel sick, and age before our time. Luckily, Vani Hari -- aka the Food Babe -- has got your back. A food activist who has courageously put the heat on big food companies to disclose ingredients and remove toxic additives from their products, Hari has made it her life's mission to educate the world about how to live a clean, organic, healthy lifestyle in an overprocessed, contaminated-food world, and how to look and feel fabulous while doing it. In The Food Babe Way, Hari invites you to follow an easy and accessible plan that will transform the way you feel in three weeks. Learn how to: Remove unnatural chemicals from your diet Rid your body of toxins Lose weight without counting calories Restore your natural glow Including anecdotes of her own transformation along with easy-to-follow shopping lists, meal plans, and tantalizing recipes, The Food Babe Way will empower you to change your food, change your body, and change the world.

The Hello Kitty Baking Book Michele Chen Chock 2014-09-16 No one does sweet like Hello Kitty! Filled with simple recipes, beautiful yet playful photography, and Hello Kitty's signature charm, The Hello Kitty Baking Book is a cookbook that's yummy through and through. From Hello Kitty Cake Pops to Chococat Cake and Pretty Bow Pumpkin Pie, there's something for everyone to make and enjoy. Featuring over two dozen easy-to-follow recipes, The Hello Kitty Baking Book is the perfect cookbook for anyone who loves Hello Kitty, desserts, or both!

Starbucks Green Tea Latte Recipe

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