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CHARMIAN CHRISTIE is the creator of *The Messy Baker* (www.themessybaker.com), a blog that specializes in approachable, inspiring cooking from scratch. She is also a culinary instructor and author of *The Messy Baker: More than 75 Delicious Recipes from a Real Kitchen*. She's been featured on Oprah.com and in *The Boston Globe*, *Canadian Living* and the *Toronto Star*. Charmian lives in Ontario, Canada, with her husband, two cats and enough cookbooks to buckle the floorboards.

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Charmian Christie

THE 3-INGREDIENT BAKING BOOK



\$24.95 US/\$29.95 CAD

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THE 3-INGREDIENT BAKING BOOK

101 SIMPLE,
SWEET &
STRESS-FREE
RECIPES

Charmian
Christie

WHEN IT COMES TO BAKING, LESS IS MORE

Would you believe you can make high-quality, no-stress sweets using just three ingredients? Or that those ingredients are ones you already have on hand or can buy in a single trip to just one grocery store? Does this sound too good to be true? Charmian Christie, creator of the blog *The Messy Baker*, promises that it's not!

In *The 3-Ingredient Baking Book*, she shares 101 delicious and easy-to-follow recipes, from cookies to ice cream, to help you spend less time in the kitchen and less money on food. Whether you're looking for entertaining-worthy desserts or just want to make yourself an effortless treat, Charmian has you covered. Impress your guests with Quick Chocolate Mousse, Mini Baklava Bites or a heaping serving of Strawberry Eton Mess. Feeling like a bit of self-indulgence? Keep it simple with Peanut Butter Cookies, Maple Popcorn or Chocolate Hazelnut Mug Cake. Charmian also provides tips and tricks, explains must-have pantry items and equipment, and walks you through avoiding the most common baking mistakes.

If you're new to baking, this book is a great place to start. Nothing here is too difficult, and you won't have to spend a car payment on specialty pans. If you're a seasoned pro, you'll find inspiration and new ways to make old favorites without the fuss. So grab an apron and take the three-ingredient challenge!