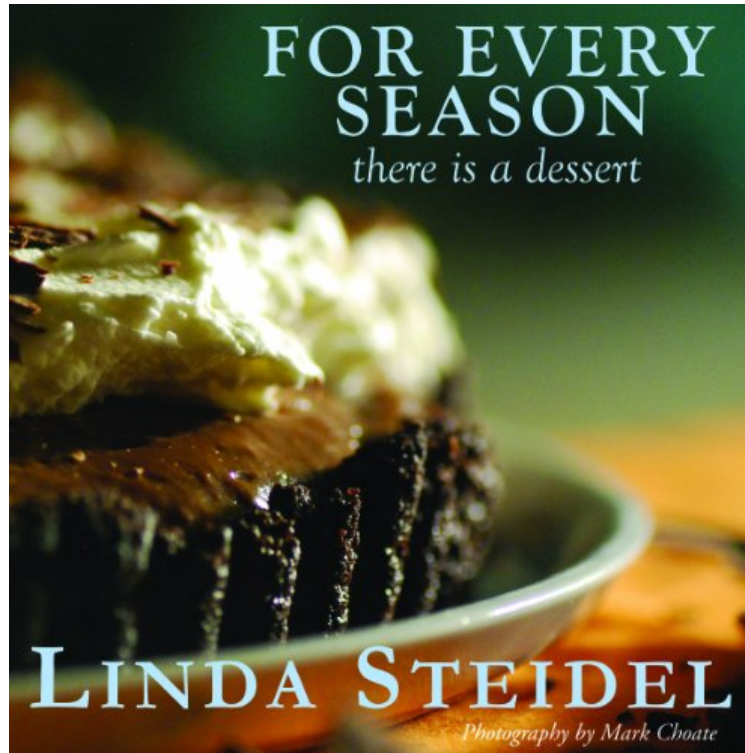


[FREE] For Every Season, There is a Dessert

## For Every Season, There is a Dessert

*Linda Steidel*

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**Linda Steidel : For Every Season, There is a Dessert** before purchasing it in order to gage whether or not it would be worth my time, and all praised For Every Season, There is a Dessert:

1 of 1 people found the following review helpful. Love the martini glass desserts!By queenievLinda's done it again! Easy instructions, acessable ingredients and pictures of real food - can't wait to start baking. The cutest presentations in martini glasses will be so much fun @ a large dinner party, especially can't wait for summer to do the margarita inspired one. Im a big souffle lover so will definately be trying out the several versions presented here and the crepe suzettes are already on the menu for New Year's Eve, thanks Linda!0 of 0 people found the following review helpful. Excellent dessertsBy Carl L. HopkinsThe cloud cake is now a family, including our 2.5 year old grandson, favorite. And there are a lot of other great ones also.1 of 1 people found the following review helpful. Fun dessert bookBy PankThis book has pictures of the dessert so it helps when you are making the dessertThere are some yummy looking desserts that dont seem too hard to make

From the chef and author who brought us For Every Season, There is a Salad and For Every Season, There is a Pasta, Linda Steidel adds the sweetest course to her cookbook repertoire. From cookies, cakes, and other sweet treats, Linda's recipes are accessible for even the most amateur home cook, but also challenge more experienced chefs to expand their abilities.

About the Author Chef Linda Steidel is known for accessible and simple recipes created especially for the home cook. She received her degree in Art from Texas Tech, and holds a certificate from Le Cordon Bleu in Paris. Her love of food has led her all over the world, working under some of the cooking world's most prestigious figures including Jo Bettaja and New York's Peter Kump.