



[\*Sweet & Simple, Dessert for Two\*](#), by Christina Lane. Copyright © 2017 by Christina Lane. Published by The Countryman Press, a division of W. W. Norton & Company.

#### **Our Summary:**

Christina Lane is far different from your average blogger-turned-cookbook author. She's a mom, a media darling (*QVC* and *The Today Show*, to name a few), and she has an insatiable sweet tooth. In [\*Sweet & Simple, Dessert for Two\*](#) she instantly wins your trust with her idea that sweet treats need only be baked to serve two (even if they are 2 generous helpings), and you already probably have the hardware on hand to do it – no need for the large sturdy stand-mixer, a hand held beater works just fine! Cleverly organized by pan-size, it may take you longer to decide what you want to bake than it does to actually make it.

#### **What you need to know:**

**Get it:** [\*Sweet & Simple, Dessert for Two\*](#), by Christina Lane. Copyright © 2017 by Christina Lane. Published by The Countryman Press, a division of W. W. Norton & Company, February 7, 2017 Hardcover \$27.95 ([Amazon \\$16.25](#); [Kindle \\$14.16](#))

**See it:** 224 pages with in-process and finished color photos of each recipe

**Make it:** 84 recipes, plus icing, crumble and glaze recipes as components. The book concludes with a one-page guide for where to use your leftover egg whites and yolks.

#### **Our Review:**

In the world of food-blogger-turned-cookbook-author there are plenty of books that disappoint. Not so with Christina Lane's latest [\*Sweet & Simple: Desserts for Two\*](#). Her third book coming out of her popular food blog, *Desserts for Two*, Lane once again is at work serving up tempting and diverse desserts that can be made in any home kitchen. She uses – and cleverly organizes her book around – baking pans and tools most every home kitchen is stocked with. And, if you don't already have the mini baking sheets, loaf and cake pans, muffin tins or ramekins she's cooking with, a quick trip to your local homegoods discount store will satisfy a need for retail therapy, just as Lane satisfies your desire for dessert!

The range and diverse options for her small batch desserts in [\*Sweet & Simple\*](#) is what you'll notice first. Cakes, cookies, tarts and pies, bars, puddings, cobblers and cupcakes. Lane adds a healthy spin on some of her recipes because, as she says, her daughter is of the age that wants what Mom and Dad are eating, including desserts. Smart, though it may only lessen your guilt: sugar is still sugar, she says, some forms are just more natural.

After that, Lane just makes it easy. Tough recipes by anyone's account are made simple enough to tackle any afternoon or evening. Classic desserts like *Easy Baked Alaska* (no, really!),



*Coconut Panna Cotta*, or *Secret Ingredient Chocolate Mousse* are all presented in ways that anyone can successfully navigate. Tips and tricks are spelled out in her headnotes (so be sure to read them), and without much more fuss you microwave, blend, stir and bake or chill. For anyone daunted by the prospect of baking, [Sweet & Simple](#) is exactly what it says. And though it's disappointing not to have prep and bake times listed out for you, these recipes are short. A quick scan gives you an idea of how much time you need to commit. The better news is that you can tackle longer recipes over the course of a day or two, with Lane's suggestions on how to properly store or rewarm the goods.

Over and over again you'll be thrilled that dessert is as easy as opening this book. *Mini Chocolate Pound Cakes with Raspberry Sauce* serves 4 and looks doable in about 30 minutes. *One-Bowl Lemon Cupcakes & Lemon Cream Cheese Frosting* makes 4 cupcakes, but in [Sweet & Simple](#), Lane makes it as easy as using a boxed mix, only you don't have to go to the grocery store. You probably have everything you need on hand.

[Sweet & Simple](#) offers up a little bit of elegant gourmet options, too, with *Berry-Misu*, *Earl Grey Crème Brûlée*, or *Eggnog Bread Pudding*. So, if a friend (or two) is coming around – for whatever the reason – a nice little sweet bite of deliciousness comes out of your kitchen without much effort. You'll feel like you can do it all, and you can. With [Sweet & Simple](#) in your cookbook line up you're going to be everyone's favorite baker!

Recipes from [Sweet & Simple](#):

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[Olive Oil Cakelets](#)

[Beer Brownies](#)

[Vegan Chocolate Sorbet](#)