America's Test Kitchen’s Elle Simone Scott Releases

Food Gifts: 150+ Irresistible Recipes for Crafting Personalized Presents

BOSTON, MA, April 16, 2024 – Today, food stylist, author and veteran America's Test Kitchen (ATK) cast member Elle Simone Scott releases her highly anticipated second cookbook Food Gifts: 150+ Irresistible Recipes for Crafting Personalized Presents (April 16, 2024, America's Test Kitchen, $30). Elle Simone Scott is a cast member on the long-running show America’s Test Kitchen and judge on America's Test Kitchen: The Next Generation. She is also the author of best-selling book Boards: Stylish Spreads for Casual Gatherings, released in 2022, where she shares tips for creating photo-worthy spreads for hosting, letting readers in on trade secrets ranging from plating techniques to how to keep things looking fresh at parties and gatherings. In this unique new cookbook, Elle Simone Scott expands the boundaries of gift giving with the first all-occasion guide to homemade food gifts with over 150 irresistible recipes, hundreds of creative packing and gift basket ideas, insider tips and more.

Perfect for clever, crafty cooks, or those that want to be, Food Gifts makes it easy to give handmade, personalized, endlessly customizable gifts from the heart (and kitchen!) that make an impression. Whether they’re giving a single item, big-batching presents for the whole crew or crafting an all-out basket for a special person, readers will find ideas for every occasion, such as unique housewarming or neighbor gifts, celebrating a wedding or a new baby, a birthday, graduation, holiday cookie swap, Mother's Day, Father's Day, or setting a loved one up with supplies for a little R&R.

Food Gifts is rooted in Elle’s firm belief that food fosters connection and there is no more meaningful way to connect with others than to give a personalized food gift that is made just for the recipient in mind. “Gifting food is a way to deepen relationships in a world that just keeps moving faster,” says Elle, “I wrote Food Gifts to help home cooks connect with the people who mean the most to them in intentional ways, which requires slowing down, paying attention to what will bring value to someone’s life, and diving into the process of crafting a gift that’s nourishing, delightful, and abundantly thoughtful.”

Throughout the book, Elle shares hundreds of tips ranging from practical (learn Elle’s tricks for transforming old jars) to stylish (including ingenious wrapping ideas), giving easy-to-follow advice on all the best ways to package and present food gifts in beautiful ways for deeper and more meaningful connections, including: Housewarming Basket; Garden Basket; Cocktail Party Basket; Homemade Crackers and Cheese Basket; Pasta Night Basket; Taco Night Basket; All Things Chocolate Basket; Around the World Candy Basket; and the Birthday Party Basket.
Dedicated chapters for the perfect gifting experiences include:

- **Present a Pantry** with recipes such as Brandied Cherry and Hazelnut Conserve; Citrus Burst Black Tea Blend and homemade Chili Crisp
- **Give a Snack or a Sip** with recipes like savory Blue Cheese Log with Pistachio Dukkah and Honey; Saffron-Orange Blossom Spiced Nuts and syrups perfect for cocktail parties like Tonic Syrup; Coquito; Sweet Vermouth and Bloody Mary Mix
- **Board the Meal Train** with recipes for meals ideal for gifting fresh or frozen such as Overnight Kale Salad with Roasted Sweet Potatoes and Pomegranate Vinaigrette; Chinese Pork Dumplings; Hearty Meat Lasagna or get-well soon recipes like Vegetarian Curried Lentil Soup and Immunitia Herbed Tea Blend
- **Sweeten Someone’s Day** with cookies and homemade candies like the caramel-y Brazilian candy Brigadeiros; Pistachio-Cherry Torrone; Walnut-Pomegranate Stuffed Dates; Spicy Mocha Sandwich Cookies with Dulce De Leche and Macarons with Raspberry Buttercream
- **Box Up the Bakery** with original scones, breads and pastries recipes like British-Style Currant Scones; Blueberry Lemon Cardamom Bread; Triple-Berry Slab Pie with Ginger-Lemon Streusel; Chocolate Babka Buns and Pear-Rosemary Muffin Tin Pies

Born and raised in Detroit, Elle found her love for food while spending time in the kitchen with a food enthusiast family. After an internship at the Food Network, Elle discovered her inclination towards the creative aspects of culinary preparation, particularly in designing and decorating as a food stylist, which led her to work in culinary production for The Chew, Cook's Country, Bravo, Food Network and Cooking Channel. Elle is the first African American woman to appear as a regular host on America’s Test Kitchen. Now Elle resides in Boston as a full time ATK cast member and food stylist, and serves as a board member for Ovarian Cancer Research Alliance, which Elle became involved with after her 2016 cancer diagnosis. With the release of her second cookbook, Elle continues to share her expertise, so readers will never again have to resort to an expensive, impersonal store-bought basket.

For more information on Elle Simone Scott and America’s Test Kitchen, follow along on her Instagram @elle_simone_scott and with America’s Test Kitchen @testkitchen.
About America’s Test Kitchen
The mission of America’s Test Kitchen (ATK) is to empower and inspire confidence, community, and creativity in the kitchen. Founded in 1992, the company is the leading multimedia cooking resource serving millions of fans with TV shows (America’s Test Kitchen, Cook’s Country and America’s Test Kitchen: The Next Generation), magazines (Cook’s Illustrated and Cook’s Country), cookbooks, a podcast (Proof), FAST channels, short-form video series, and the ATK All-Access subscription for digital content. Located in a state-of-the-art, 15,000 square-Foot test kitchen in Boston’s Seaport District, ATK has earned the trust of home cooks and culinary experts alike thanks to its one-of-a-kind processes and best-in-class techniques. Fifty full-time (admittedly very meticulous) test cooks, editors and product testers spend their days tweaking every variable to find the very best recipes, equipment, ingredients, and techniques. Learn more at https://www.americastestkitchen.com/.

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