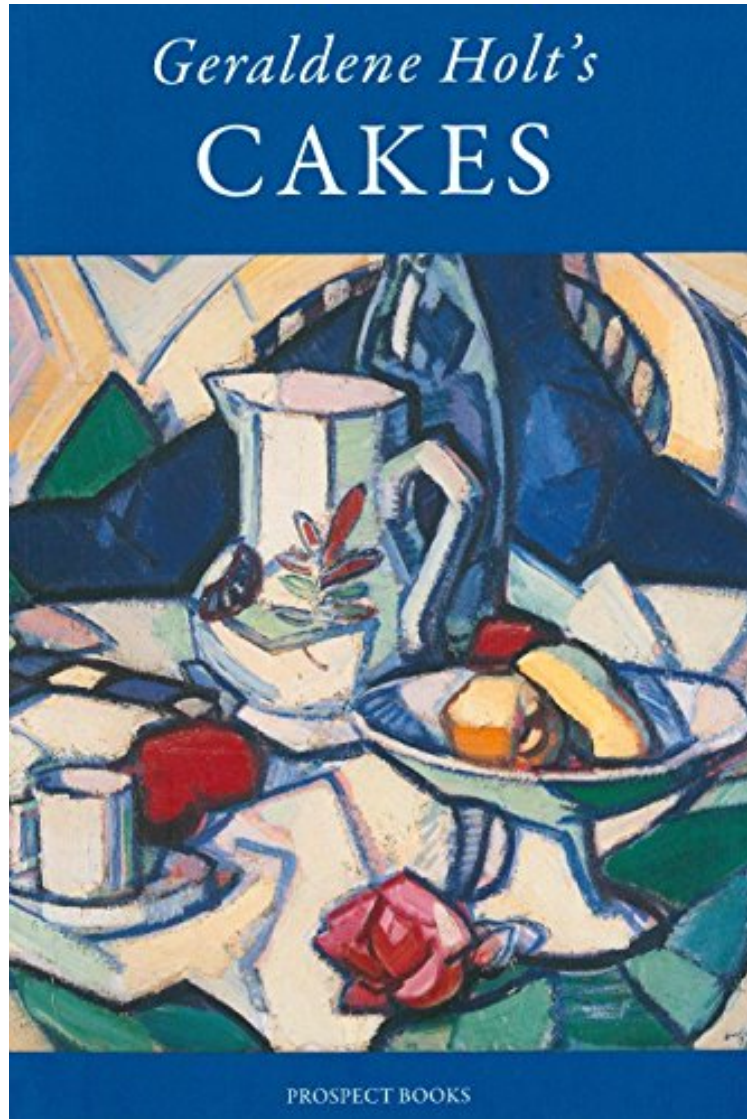


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Geraldene Holt

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Geraldene Holt : Geraldene Holt's Cakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Geraldene Holt's Cakes:

2 of 2 people found the following review helpful. Buy this book and bake the best treats ever!By JoyceWhat a terrific book! My family and friends and I have had so much fun making these recipes and eating the wonderful goodies. Geraldine Holt is an esteemed British food writer who gives interesting explanations of how food, history and a region intersect. Her expertise in British, American, French and Canadian cuisines informs this lovely book. More

importantly, she is a brilliant baker who brings a really creative approach to cakes and pastries. Her recipes offer taste treats way beyond special. A good example is Martha's Banana and Chocolate Chip Cake. Yes, she has created a light fresh tasting cake with real banana in it, but adds rich dark chocolate pieces of shattered Black and Green candy bars. The frosting is the best thing I've ever eaten- melted 70% organic dark chocolate mixed with creme fraiche. Too yummy. The apricot, pine nut and cardamom loaf was amazing with its complementary flavors. I couldn't eat enough of the poppy seed cake filled with lemon curd. It is actually fun to figure out the recipes that are written with both metric and British measures. Ms Holt guides you through each recipe with enough information to allow for success, yet enough challenge to help you feel you are really clever.

This book was the cookery writer Geraldine Holt's first work, and is the result of years of baking for the Women's Institute stall in a nearby Devon market town. People soon recognised that here was a talent for writing books that helped in the kitchen and that here was a great collection of recipes that scored bullseye after bullseye. Most people's copies of this have started to fall apart after thirty years of baking. A new edition that took into account some changes in taste and some improvements in technique seemed to be called for. Prospect is honoured to have the chance to publish this reworking, not least because all my children have been brought up on its teatime treats. Cakes don't really need pictures, they need reliable instructions. These are here in spades: from tray bakes to fruit cakes, to sponges and biscuits, teacakes to scones, little morsels for a mouthful to great big Christmas specials.

About the Author Geraldine Holt has become one of Britain's best-loved cookery writers. Her books have been especially strong in the fields of baking and of herbs and gardening – drawing on her experiences at her house in southern France as well as in middle England. Before she began writing, she was a potter.