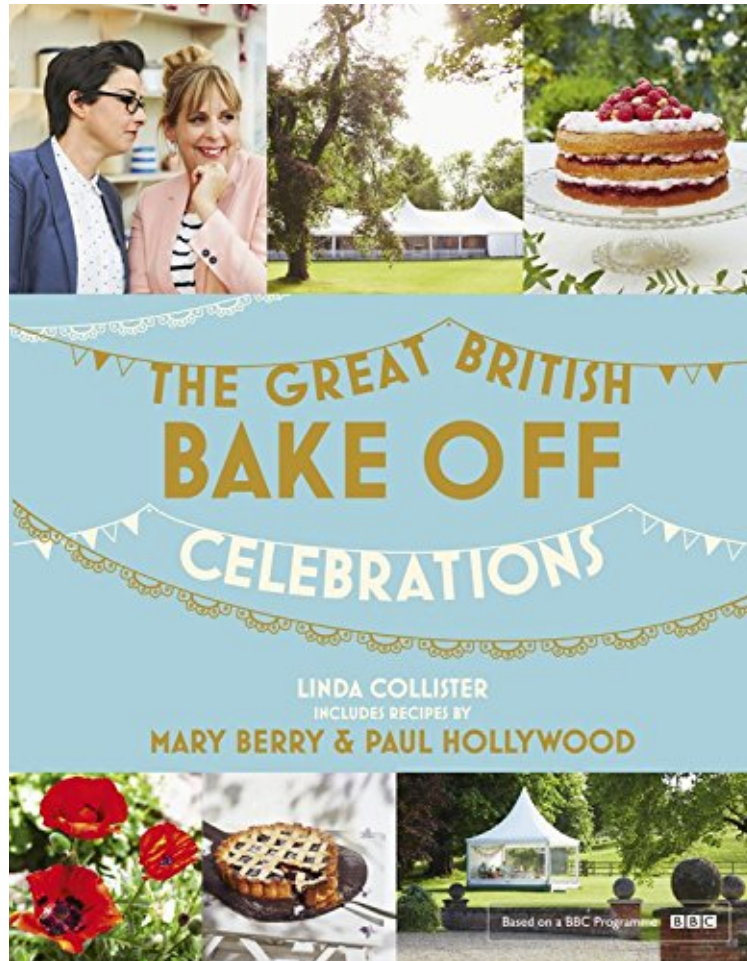


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## Great British Bake Off: Celebrations (The Great British Bake Off)

Linda Collister

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**Linda Collister : Great British Bake Off: Celebrations (The Great British Bake Off)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Great British Bake Off: Celebrations (The Great British Bake Off):

13 of 14 people found the following review helpful. If you love the show, you'll love this book! Corresponds to season 6.By Jennifer GuerreroI love this book. If you love the show, you will, too!It corresponds to a Season 6. The baking contestants included are Flora, Dorret, Ian, Alvin, Nadiya, Mat, Paul, Marie, Tamal, Stuart, Sandy, and Ugne. Paul and Mary's recipes are given for the technical challenges, and the bakers' recipes are given for everything else.The book is broken down into the following chapters: Cakes, Biscuits and Small Bakes, Breads, Desserts and Puddings, Savory Pastry and Bakes, and Sweet Pastry and Patisserie. The book is filled with lovely photos and the binding and paper are quality. The instructions are very detailed making it a piece of cake to replicate the recipes. If you're in the US, the measurements are in grams, so if you've got a kitchen scale that you can select grams on, you'll be good to go. There

are some terms that you'll need the American translation for. Muscavado sugar is brown sugar. Caster sugar is superfine granulated sugar. Bicarbonate of soda is baking soda. Strong white flour is bread flour. Pictured below: 1) Nadiya's Chocolate and Caramel Custard Tart. It was divine, and I'm happy to report there was no soggy bottom! :D 2) Frangipane Tart. Holy wow! It was too delicious! 3) Sticky Gingerbread Traybake. It tastes and smells just like Christmas! The texture is lovely and it's wonderfully strongly flavored. Easy peasy. 4) Savory Biscuits. Love! The crackers are flavored with Parmesan and paprika, and they're filled by herbed cream cheese. Addictive! 1 of 1 people found the following review helpful. Good Cookbook By erinthedreamer Really love The Great British Bake Off and I'm slowly collecting each of the cookbooks. This one has tons of great recipes, that I have yet to try, but I wanted to comment on the binding. It doesn't feel as strong as the binding for The Great British Bake Off Big Book of Baking. It's also much lighter, I think they must have used different paper stock. Still, a great cook book that I can't wait to use. 0 of 0 people found the following review helpful. Five Stars By Ray Kraljwife happy

Don't just celebrate - bake! With judges' recipes from Mary Berry and Paul Hollywood, and bakers' recipes from the Class of 2015, this is a beautiful book for homebakers everywhere inspired to celebrate with their own signature bakes. From three-tiered cheesecakes to black forest gateau, vol au vents to crème brûlée, ice cream roll to Spanish windtorte, this year's record-breaking series of Bake Off was a celebration of everything that's great about British Baking, and these easy to follow recipes will help you recreate that magic in your own kitchen. Discover new flavours and techniques with the helpful tips in the 'baker's guide', 'meet the bakers' with inspiring insights into what got them baking, and try cake, bread and dessert ideas from around the world. Celebrations includes recipes for every occasion, from family meals and home-cooked teas to the big dates like Christmas and Diwali, Halloween and birthdays, as well as technical challenges, showstoppers and signature bakes you will recognize from the show. Cake - Black Forest Gateau, coffee and walnut cake, madeira cake Biscuits - Box of Biscuits, ariettes, biscotti Bread - baguettes, quick bread Desserts - Three tiered cheesecakes, Spanish windtorte, crème brûlée Alternative Ingredients - dairy-free ice cream roll, gluten-free pitta bread, sugar-free cake Pastry - vol au vents, flaounes, frangipane tart Victorian - charlotte Russe, raised game pie Patisserie - cream horns Whatever the occasion you're baking for, add a dash of GBBO!

About the Author Linda Collister knows how to bake - she trained at L'Ecole de Cuisine La Varenne in Paris and Le Cordon Bleu in London, and is the author of The Great British Bake Off: Everyday (recipes that you can turn to with confidence), The Great British Bake Off: How to Bake (the perfect book for beginner bakers), How to Turn Everyday Bakes into Showstoppers (simple, clever baking to impress) and Learn to Bake (easy baking for kids).