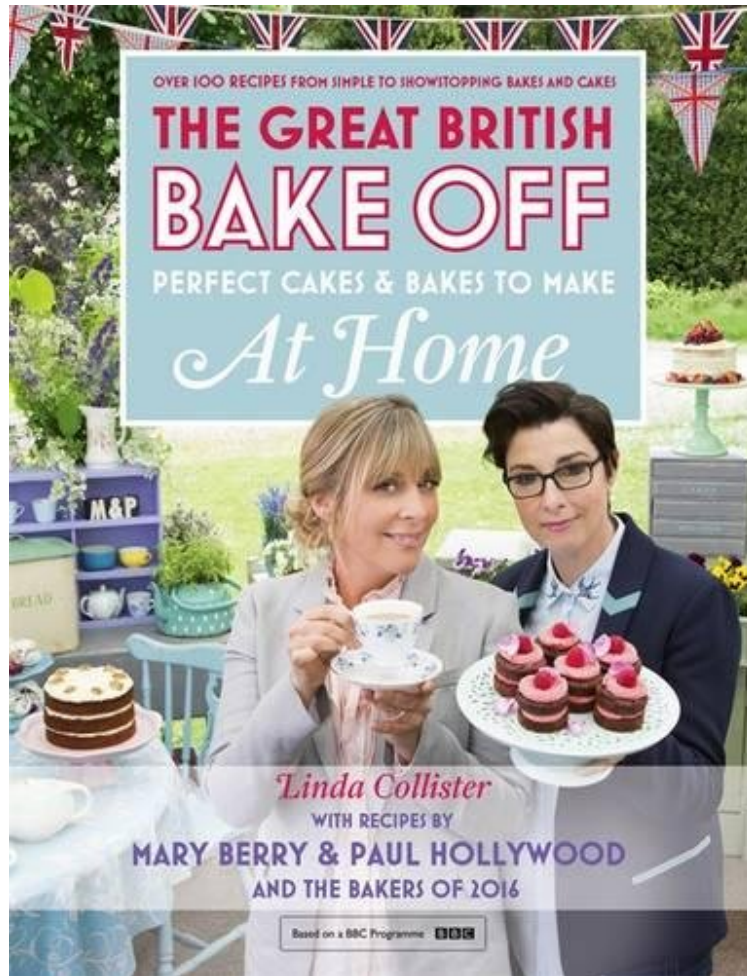


[Ebook pdf] Great British Bake Off - Perfect Cakes Bakes To Make At Home: Official tie-in to the 2016 series

## Great British Bake Off - Perfect Cakes Bakes To Make At Home: Official tie-in to the 2016 series

Linda Collister

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**Linda Collister : Great British Bake Off - Perfect Cakes Bakes To Make At Home: Official tie-in to the 2016 series** before purchasing it in order to gage whether or not it would be worth my time, and all praised Great British Bake Off - Perfect Cakes Bakes To Make At Home: Official tie-in to the 2016 series:

59 of 59 people found the following review helpful. If you love the show, you'll love the book! Season 7.By Jennifer GuerreroThe book corresponds to Season 7 - 2016 in the UK. It hasn't even aired here in the US yet, so I'm excited to give the recipes a whirl while I wait! The bakers are Andrew, Benjamina, Candice, Jane, Kate, Lee, Louise, Michael, Rav, Selasi, Tom, and Val.The book is broken into the following chapters: Cakes, Biscuits Teatime Treats, Breads, Desserts Puddings, Sweet Pastry Patisserie, and Savoury Bakes. If you haven't tried one of their books before, you're

in for a treat! Their instructions are detailed and flawless, allowing you to recreate what you see on the show. 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. Some recipes I have flagged to try are Greek Lemon-Yoghurt Loaf Cake (might be one the kids can do!), Bitter Chocolate Stout Cake, Little Pink Rose Cakes (on the cover), Tiramisu Cake, Linzer Sables, Fresh Herb Fougasse, Cardamom Pear Plait, Pecan and Maple Pinwheels, Chocolate-Hazelnut Rouchers, Pistachio and White Chocolate Churros, Pistachio Chocolate Baklava, Lemon and Lemon Confit Tart, Roast Vegetable and Cashew Tart, and Lobster and Gruyere Tartlets. Pictured below: 1) The first thing I made was the Roasted Garlic Herb Twist. It's divine. It's filled with roasted garlic, herbs, and gorgonzola. It takes about 2 ½ hours, but 2 ¼ of those are rising and baking. It's very easy, despite how neat it looks. 2) Walnut-Coffee Sponge Roll. Wow! I love this recipe. Lots of steps, but they're all easy. It's just as yummy as it is pretty! 3) Bhaa Bara Brith Biscuits - p105. Wonderful! They're flavored with tea, orange liqueur, citrus, dried fruit, and spices. I can't wait to try out the rest!

0 of 0 people found the following review helpful. Yummy Stuff!!  
By Liz Windsor  
Lots of nice rather traditional recipes here, one could call it a baking course and come out of it very skilled indeed. In British recipes, lots of things we don't see a lot of here in the US but could come to love very quickly!

0 of 0 people found the following review helpful. I used this book as part of a present for ...  
By AerialBadger  
Release  
I used this book as part of a present for a surprise wedding proposal. As she said yes, I would say that this book does its job admirably. 5 Stars, Would Propose Again.

Over 100 recipes from simple to showstopping bakes and cakes  
Bake like you're in the tent - from the comfort of your own home.  
Make brilliant bakes at home with this companion cookbook to the 2016 series. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favourite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home. Inspired by Paul and Mary's words of wisdom and advice to the Bakers, this year's official companion to the series is the perfect way to start baking like The Great British Bake Off - at home.

Includes:

- \* Recipes from the Bakers of 2016, including the finalists
- \* Mary and Paul's technical challenges
- \* Easy to follow, step by step baking instructions
- \* Written to help you develop skills and bring out your creativity
- \* Beautiful photography to help you visualize your bake
- \* Clear advice on equipment, ingredients and quantities
- \* Recipes highlighted for 'free-from' diets and special ingredients

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: How to Bake (the