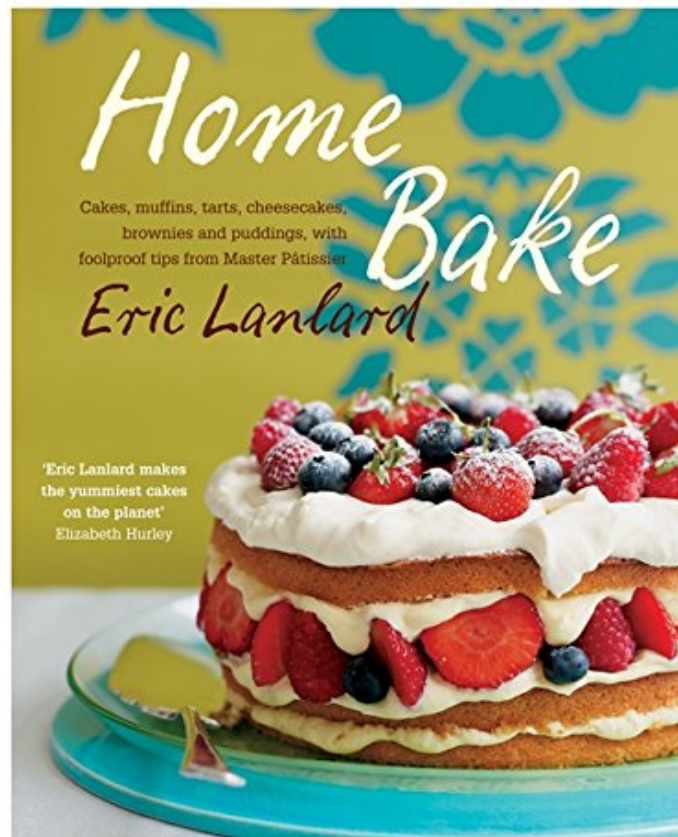


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Home Bake: Cakes, Muffins, Tarts, Cheesecakes, Brownies and Puddings, With Foolproof Tips from Master Patissi

Eric Lanlard

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Eric Lanlard : Home Bake: Cakes, Muffins, Tarts, Cheesecakes, Brownies and Puddings, With Foolproof Tips from Master Patissi before purchasing it in order to gage whether or not it would be worth my time, and all praised Home Bake: Cakes, Muffins, Tarts, Cheesecakes, Brownies and Puddings, With Foolproof Tips from Master Patissi:

Nothing lifts the heart like the smell of a cake baking, the first slice of a warm homemade tart, a hot muffin with your coffee in the morning or a steamed pudding on a cold night. There are a few simple secrets to making home baking wonderful. Whether you're cooking cakes, meringues, pastries, biscuits or puddings, you will discover in Home Bake how to make them the best. The book's simple cakes include classics such as Genoise Sponge and Light Fruit Cake alongside more surprising recipes such as Apple and Honey Crumble Sponge. There are flour-free cakes, muffins and

cupcakes too - from the Marshmallow Muffin to the Chai-tea Cupcake. Delicious puddings are also made easy. Discover how to make the perfect Baked Lemon Cheesecake or a simple Blueberry Cheesecake. Create a gorgeous Steamed Sticky Toffee Pudding or a glamorous Hot Ginger Bread Souffle. Or learn the simple tricks behind a great Tarte Tatin or a delicious Bakewell Tart. Delicious recipes, simple tricks ...this book contains everything you need to know to make gorgeous homemade bakes.

Eric Lanlard's new book Home Bake looks too good. So good in fact, it's almost obscene. * Foodepedia * Eric Lanlard is the patissier for the A-list - and master of show-stopping treats. * The Sunday Mirror * Prepare to drool over this beautiful collection of recipes from the man who made Madonna's wedding cake... * Great British Food * You would be hard-pushed to not want to use every recipe in this book! * Choice Magazine * Eric Lanlard makes the yummiest cakes on the planet. -- Elizabeth Hurley

About the Author Eric Lanlard, master patissier and twice winner of the prestigious Continental Patissier of the Year at the British Baking Awards, has earned himself an international reputation for superlative cakes with an impressive A-list clientele. Having trained in France, Eric moved to London where he ran the patisserie business for Albert and Michel Roux. He stayed there for 5 years before launching his own business, and now creates cakes for his clients and for his cafe-patisserie, Cake Boy, in London. In his two Channel 4 series, both titled 'Glamour Puds', Eric takes the viewer on a journey to his favourite cafes and patisseries, from Cake Boy to the illustrious patisseries of Paris. He is also author of Glamour Cakes, published by Hamlyn and runs regular baking classes.