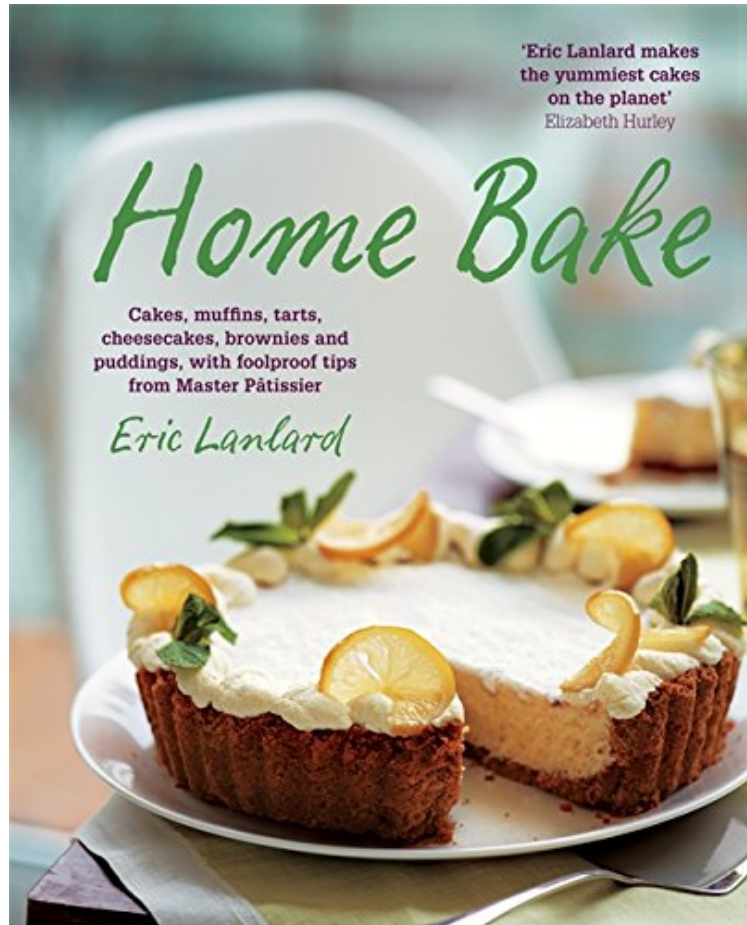


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Eric Lanlard

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Eric Lanlard : Home Bake before purchasing it in order to gage whether or not it would be worth my time, and all praised Home Bake:

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. This 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 Master Patissier and twice winner of the prestigious Continental Patissier of the Year at the British Baking Awards, Eric Lanlard has earned himself an international reputation for superlative baked creations for an impressive A-list clientele, including Madonna and Sir Elton John. Having trained in France, Eric moved to London where he ran the patisserie business for Albert and Michel Roux. He stayed there for five years before launching his own business, Cake Boy, a destination cafe, cake emporium and cookery school based in London. Eric is an experienced TV presenter, most recently with Channel 4's Baking Mad with Eric Lanlard. He has appeared on numerous TV food shows including Masterchef: The Professionals, Mary Queen of Shops, The Taste, Great British Bake Off and Junior Bake Off. He is co-author of Cox Cookies and Cake (Mitchell Beazley) and author of Master Cakes (Hamlyn), Tart It Up! and Chocolat (Mitchell Beazley).