

[FREE] Home-Made Cakes and Biscuits

## Home-Made Cakes and Biscuits

*George Scurfield, Cecilia Scurfield*  
*ebooks | Download PDF | \*ePub | DOC | audiobook*



[Download](#)

[Read Online](#)

#17091083 in Books 1994-08-01 Original language: English PDF # 1 7.82 x .34 x 5.021, .22 #File Name: 189795910990 pages | File size: 42.Mb

**George Scurfield, Cecilia Scurfield : Home-Made Cakes and Biscuits** before purchasing it in order to gage whether or not it would be worth my time, and all praised Home-Made Cakes and Biscuits:

What could be more useful than a short, unpretentious introduction to the art of cake-making? Starting with simple

recipes, the reader is gradually introduced to a full range of cakes including those made with nuts, chocolate and fruit both fresh and dried. Unlike over-sweet cakes bought from shops, those made at home can be completely free of additives and coloring - and twice as tasty.

'Her ingredients are butter, fruit, chocolate, almonds, hazel nuts, rum, coffee, spices, natural flavorings.... As one would expect from the author of *Home Baked*, the recipes read as if they would produce cakes tasting as they should.' --Elizabeth David  
'Here is tea-time raised to an art - all the old favorites: Chocolate Chiffon Pie, Devil's Food, Boodles Club Cake. Intelligent and practical- the "uncooked" cakes are a special bonus for busy people' --Elisabeth Luard  
About the Author  
Paul J. Bailey is Reader in East Asian History at the University of Edinburgh. He formerly taught at Lingnan College, Hong Kong and the University of Durham, England. His previous publications include "Postwar Japan: 1945 to the Present" (Blackwell, 1996), "Strengthen the Country and Enrich the People: The Reform Writings of Ma Jianzhong 1845-1900" (1998) and "Reform the People: Changing Attitudes to Popular Education in Early Twentieth-century China" (1991).