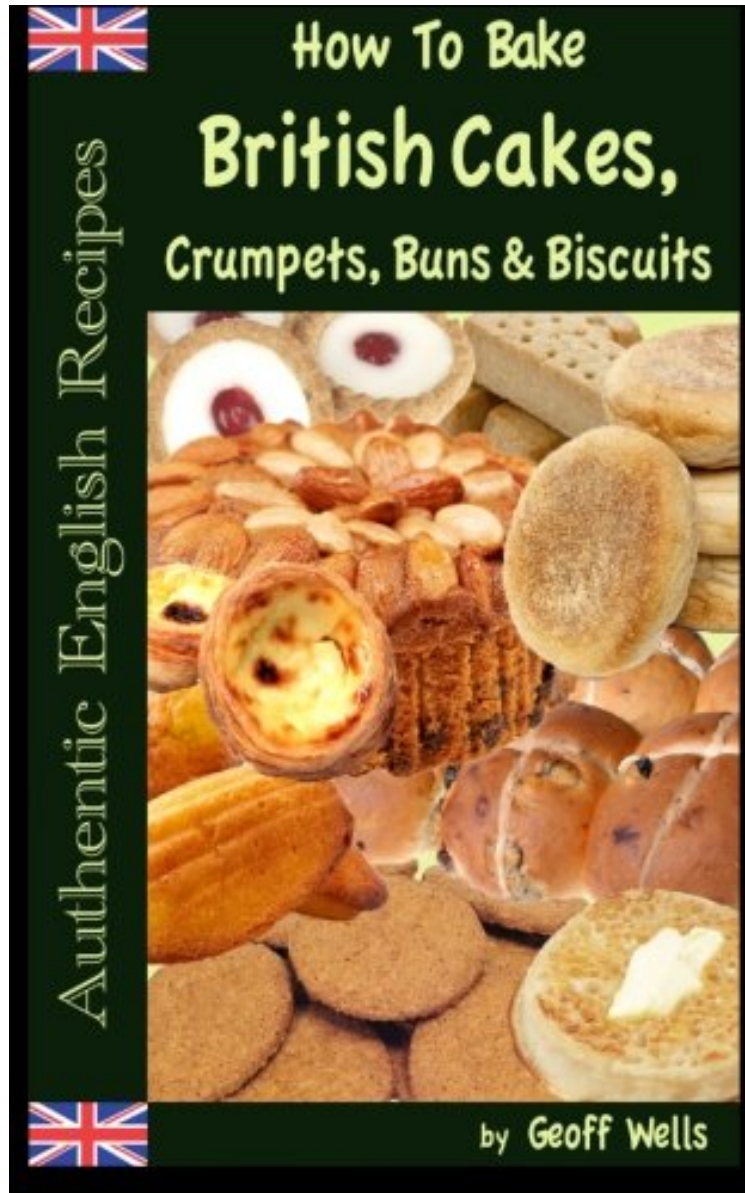


## How To Bake British Cakes, Crumpets, Buns Biscuits (Authentic English Recipes) (Volume 9)

Geoff Wells

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#367792 in Books 2013-02-20Original language:EnglishPDF # 1 8.00 x .11 x 5.00l, .13 #File Name: 148259297548 pages | File size: 52.Mb

**Geoff Wells : How To Bake British Cakes, Crumpets, Buns Biscuits (Authentic English Recipes) (Volume 9)** before purchasing it in order to gage whether or not it would be worth my time, and all praised How To Bake British Cakes, Crumpets, Buns Biscuits (Authentic English Recipes) (Volume 9):

6 of 6 people found the following review helpful. Not Just For The Brit's. You'll eat this one up. By Judith McDonald I (and my best friend) live next door to one another in a nice Senior Citizen's mobile home park. Rita was born and raised in England, and she loves to bake and cook (and loves to share the goodies with me) I bought this book for her, and she was thrilled to death with it. The recipes are easy to follow, and have all been delicious. We both highly recommend this book. 0 of 0 people found the following review helpful. So far not too excited. By Cyn Right now I am going to give this a 4 star I have made the English Short Bread and it looks great but taste more or less like flour. Husband was not impressed. There are two recipes in this that are only for bread machines. Since I do not own one I can't make this. I would have thought that since the rest that are for bread machines also have normal recipes these would have as well. I am very interested in trying the other recipes and seeing how they turn out. I won't be using the English muffin one since I already have a recipe for that that everyone loves. English Short Bread- taste a lot like flour and not much else. If I have done something wrong please let me know. Husband is not impressed. My rating may change as I make more of these recipes. Will update as I make more of these recipes. 2 of 2 people found the following review helpful. I expected something more substantial. By Cabo Sailor I ordered this in expectation of new and varied recipes. Nope the whole book could have been written in an afternoon and a simple web search would have been more efficient and interesting. I admire the entrepreneurial effort of the authors but I cannot recommend this book. A price of \$1 would seem fair.

About Authentic English Recipes It's great to try new recipes for the first time. To experience new flavors and food combinations you may never have thought of. But for most of our day to day cooking we never open a cookbook or precisely measure ingredients. We go by what feels right and the experience of cooking the same meal many times before. The How To Make Authentic English Recipes series is more about the method and the ingredients than it is about precise measuring. This is the way our Grandmothers and Mothers cooked. These are recipes my Grandmother passed down to my Mother and then to me. I hope you enjoy this series of cookbooks and will soon be using these homemade recipes and cooking like a true Brit. About How To Bake British Cakes, Crumpets, Buns Biscuits There is a rich tradition of English baking that includes sweet to savory baked goods and everything in between. In this book of the Authentic English Recipes series you'll find the following recipes: Bakewell Tarts English Shortbread Scones Chelsea Buns Chelsea Buns (Bread Machine Method) Victoria Sponge Cake Crumpets Crumpets (Bread Machine Method) Custard Tarts Dundee Cake English Bath Buns (Bread Machine Method) English Muffins English Muffins (Bread Machine Method) Digestive Biscuits Hot Cross Buns (Bread Machine Method) Madeleines Maid of Honour Tarts Sausage Rolls Believe it or not, most of these tasty recipes are easier to make than you might think. I have modified all the recipes slightly so that they use US measurements and ingredients. I have also included metric conversions and gas marks for European readers. So grab this book now and be baking like a real Brit in no time.

About the Author Geoff Wells was born in a small town outside London, England just after the 2nd World War. He left home at sixteen and emigrated to Canada, settling in the Toronto area of Southern Ontario. He had many jobs and interests early in life from real estate sales to helicopter pilot to restaurant owner. When the personal computer era began he finally settled down and became a computer programmer until retirement. He has been married to his wife Vicky since 1988 and they split their time between homes in Canada and the island of Eleuthera in The Bahamas.