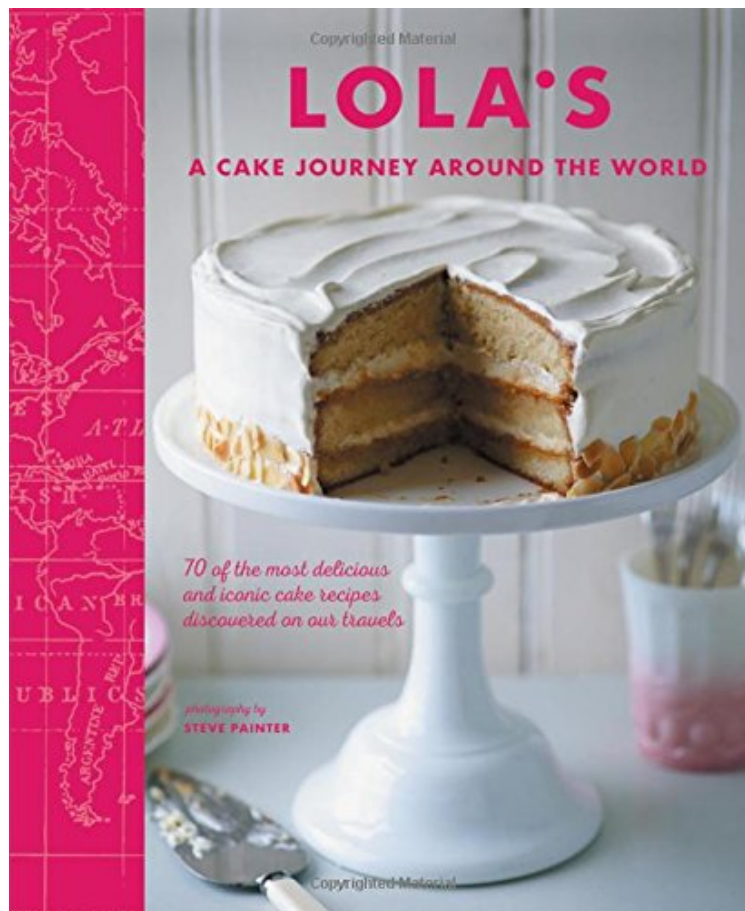


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## **LOLA's: A Cake Journey Around the World: 70 of the most delicious and iconic cake recipes discovered on our travels**

*Lola's Bakers, Julia Head*

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**Lola's Bakers, Julia Head : LOLA's: A Cake Journey Around the World: 70 of the most delicious and iconic cake recipes discovered on our travels** before purchasing it in order to gauge whether or not it would be worth my time, and all praised LOLA's: A Cake Journey Around the World: 70 of the most delicious and iconic cake recipes discovered on our travels:

1 of 1 people found the following review helpful. Five Stars By Janice S. Wonderful recipes to try!

Discover 70 popular cakes from across the globe, brought to you by London's famous bakery. From American and Middle Eastern delicacies to European delights—bake your way across the continents with this exciting range of recipes. Lola's Cupcakes is the place to go for handcrafted cakes and cupcakes of all shapes and sizes. Now the professionals behind some of the best bakes in London bring you over 70 recipes that will take you on a delicious

journey. What better way to learn about cultures and cuisines than through the medium of baked goods in all their various forms? With Lolarsquo;s Cupcakesrsquo;s detailed, precise and well-tested recipes you are sure to be in safe hands and practiced home-bakers will be inspired by new skills to master. From simple classics to extravagantly decorated creations that make delightful party centerpieces, Lolarsquo;s Cupcakes share their recipes for some of the most admired cakes around the world. Divided geographically, the book begins with classics from Northern Europe including an English Victoria Sponge, Welsh Bara Brith, German Stollen, Austrian Strudel and French Paris-Brest. The second chapter covers treats from sunny Southern Europe such as a Spanish Orange and Almond Cake, Italian Tiramisu Cake and a Greek Lemon and Olive Oil Cake. Next, The Middle East and Africa offer a dreamy Chocolate Tahini Cake from Lebanon, a sticky Baklava Cake from Saudi Arabia and a Peanut and Banana Cake from Ghana. Chapter four showcases The Americas and The Caribbean with a classic Boston Cream Pie, a Mexican Tres Leches Cake and a Coconut Rum Cake from Cuba. The final chapter features sweet treats from Australasia and Asia such as Australian Lamingtons, a Japanese Matcha Cake and an Indian Sesame Seed Cake.

About the AuthorThe mouthwatering cakes in this book are created by Julia Head, working under the direction of Asher Budwig and his team of bakers at LOLA's. Asher grew up watching his father Mario Budwig establish the hugely successful Milliersquo;s Cookies, which grew to over 100 stores across the UK. Mario in turn was inspired by his mother and grandmother, who ran a pacirc;tisserie and cafeacute; from the 1940s in Colombia, South America.