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Merle Parrish

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Merle Parrish : Merle's Country Show Baking: and Other Favourites before purchasing it in order to gage whether or not it would be worth my time, and all praised Merle's Country Show Baking: and Other Favourites:

3 of 3 people found the following review helpful. Outstanding pictures and recipesBy Becky (in NOLA)Merle's country show baking is out of Australia. Be prepared, a Tablespoon is 4 tsp, not 3 like ours, and the recipes are in metric, like butter, although she also uses cups, for ingredients like flour. A good kitchen scale that can weight metric will be very helpful.Take the time to read the introduction, the lovely homey voice of Merle comes through and it's very interesting. Then on to the recipes!I am using the kindle version and there is an interactive table of contents indexed in the back. The layout and formatting is excellent and user friendly for following a recipe.While there are some savories like pickles, chutney, and preserves, the majority of recipes are mouthwatering baked goods. The pictures in the book of the finished products are a feast for the eyes, the photographer actually makes fruitcake look desirable!At the beginning of the book she gives a lot of information on measuring, egg size, oven temperatures, conversions from metric to ounce. Reading this will increase the success to be had with the recipes in the book.At the

beginning of each chapter are tips needed to follow the recipes, basic but really good reminders. And some things I have never seen, like the tip for show cakes, don't put them on a wire rack as it will leave marks. She uses paper towel over newspaper. Neat! Cakes include frosted cakes, tea cakes, crumble cakes. Interestingly Madeleines were put into the cake category, I've always thought of them as more a cookie but I can see the reasoning behind it as they are sort of in between food, a cakey cookie, if you will. Recipe tried- Danish honey cake. A very good moist cake with the light flavor of honey. It used self rising flour and I notice several do. You can make your own easily, if you buy it be sure to notice any expiration date since self rising relies on the baking powder and it does expire so you won't get the lovely rise. I also zested the mixed peels since my family is not a fan of finding chunks of orange or lemon peel in food. Chapters are lined up as: Cakes, Breads, scones, and muffins, pies and tarts, biscuits and slices (cookies to us Americans), Jams, Marmalade, jelly, savory preserves, confectionery. Almond bread, found in biscuits and slices, is close to a biscotti. I love baking but sometimes get tired of the same old cookies and cakes, and it's fun to explore the tastes of other countries, in this case, Australian. The little bit of difference can add a new take on an old favorite. Caster sugar is simply superfine, dominoes makes a superfine I can find easily in my grocery store. Liquid glucose, a web search shows light corn syrup is the most common substitution. Some recipe calls for a plain sweet biscuit, basically a butter cookie. I did a web search and found one I can make at bbcgoodfood under basic biscuit dough. Each recipe is well laid out with ingredients and clear, easy to follow, detailed instructions. I anticipate years of baking with Merle and very happy eating! 1 of 1 people found the following review helpful. Merle, you're an Aussie icon. By Customer I am so happy to review this book and recommend it to other home cooks. Reading the recipes is like browsing through much loved collections of recipes handed down from mother to daughter. All are tried and true and most are prize worthy - literally. The book is well formatted and illustrated and I enjoyed reading the introduction. Yes, it's metric and our own particularly Australian version - but really, it's not hard and Merle gives you lots of help. This book is already treasured in our (Aussie) home. 1 of 1 people found the following review helpful. Outstanding. By rej The recipes are extensive with beautiful pictures. A searchable table of contents and appendix. The tips are useful and I like the organization of the book.

Much loved MasterChef guest and Country Women's Association Champion, Merle Parrish shares her country-cooking secrets, tips and recipes in her stunning second book, *Merle's Country Show Baking and Other Favourites*. In her second cookbook, Merle Parrish shares her expertise and secrets for all kinds of baked treats - from cinnamon tea cake to a classic Cornish pasty; from coconut macaroons to a rich and chocolatey rocky road; and from home-made tomato sauce to delicious plum jam, spread thickly over a warm, toasty country wholemeal cob loaf. With more than 100 recipes, and stunning photography, tips and handy hints throughout, *Merle's Country Show Baking and Other Favourites* is cooking at its cosiest and most accessible, Merle Parrish-style.