

The book was found

The Great British Book Of Baking



Synopsis

Wooden spoons at the ready for Linda Collister's The Great British Book of Baking. This is the official book to accompany the hit BBC2 TV series The Great British Bake-off, presented by Sue Perkins and Mel Giedroyc. This book takes us on a tour of the very best in baking our nation has to offer -- from Eccles cakes to Cornish pasties, Chelsea buns to Scottish gingerbread. With trips to notable landmarks from baking history -- Melton Mowbray and Sandwich among the more famous, as well as locally loved secrets from towns and villages around the country -- the book highlights the importance of baking as part of our national heritage. Over 120 recipes, as well as numerous adaptations and suggestions, cover the whole range of baking skills from sweet jam tarts to savoury game pie. These are recipes that have been passed through the generations, securing themselves as baking classics, and include recipes from the contestants of The Great British Bake Off. Whether you want to try your hand at the delicate art of petticoat tails shortbread or dish up a hearty steak pie to a hungry family, you will be looking between the pages of The Great British Book of Baking time and time again, as Linda Collister has brought together the very best recipes from around the British Isles. Linda Collister has written over twenty-five books, having trained at the Cordon Bleu, then La Varenne in Paris. Sheila Keating is a food writer and author, with a special interest in the provenance of British food.

Book Information

Hardcover: 352 pages

Publisher: Michael Joseph (September 21, 2010)

Language: English

ISBN-10: 0718157117

ISBN-13: 978-0718157111

Product Dimensions: 7.8 x 1.5 x 10 inches

Shipping Weight: 2.9 pounds

Average Customer Review: 4.7 out of 5 stars Â See all reviews Â (9 customer reviews)

Best Sellers Rank: #785,302 in Books (See Top 100 in Books) #88 in Â Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes #589 in Â Books > Cookbooks, Food & Wine > Baking > Bread

Customer Reviews

I had tried to buy this book some time ago, but it was not available so I bought the ebook version. I really was not happy with that, so when I found this I ordered it right away. The book is in great

condition so I am very happy to have it.

As an Anglophile addicted to good cookbooks I can tell you with a fair amount of experience that this is a fabulous collection. Many classics and more modern versions of British baking are included. A reasonable amount of technical baking skills are required for good pies and breads but I highly recommend you buy this and practice! The English muffins are a favorite.

Already baked bread and it came out really well, proud of myself as this is the first time I baked bread. Enjoyed working with the yeast. The recipe was easy to follow and the results were good. Thank you!

A wonderful book of British favorites, which my husband seriously misses here in the states. Soft scones, English muffins, Hot Cross Buns along with savory faves like Meat Pies and much more. While I can't bring myself to baking him a Herring Pie with crust... It is fun to experiment a bit.

Great book! Lots of good recipes and a little information about each item - where it originated, history, etc. The only thing that could improve this book would be a conversion table for the ingredients. It's all metric. Other than that it's wonderful!

[Download to continue reading...](#)

The Great British Bake Off Big Book of Baking The Great British Book of Baking The Great British Bake Off: How to Bake: The Perfect Victoria Sponge and Other Baking Secrets 2014 Calendar: British Landscapes: 12-Month Calendar Featuring Stunning Photographs Of The Beautiful British Isles The Broadview Anthology of British Literature: Volume 5: The Victorian Era (The Broadview Anthology of British Literature, Volume 5) (Vol 5) Windsor and Eton: British Historic Towns Atlas Volume IV (The British Historic Town Atlas) The Spoken Word: Sylvia Plath (British Library - British Library Sound Archive) Baking with Julia: Savor the Joys of Baking with America's Best Bakers Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Baking with Whole Grains: Recipes, Tips, and Tricks for Baking Cookies, Cakes, Scones, Pies, Pizza, Breads, and More! Professional Baking 6e with Professional Baking Method Card Package Set Everyday Grain-Free Baking: Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking Children's Educational Book: Junior Leonardo da Vinci The Art Science and Inventions of this Great Genius. Age 7 8 9 10 year-olds. [British English] ('SMART READS for Kids'

Information Book Book 3) Great British Bake Off Colouring Book The Great Scandinavian Baking Book Great British Bake off Official 2017 Square Calendar Great British Bake off Official 2017 Slim Calendar Great British Bake off Family Organiser Official 2017 Square Calendar The Official Great British Bake off 2016 Square Calendar The Great British Bake Off: How to Turn Everyday Bakes Into Showstoppers

[Dmca](#)