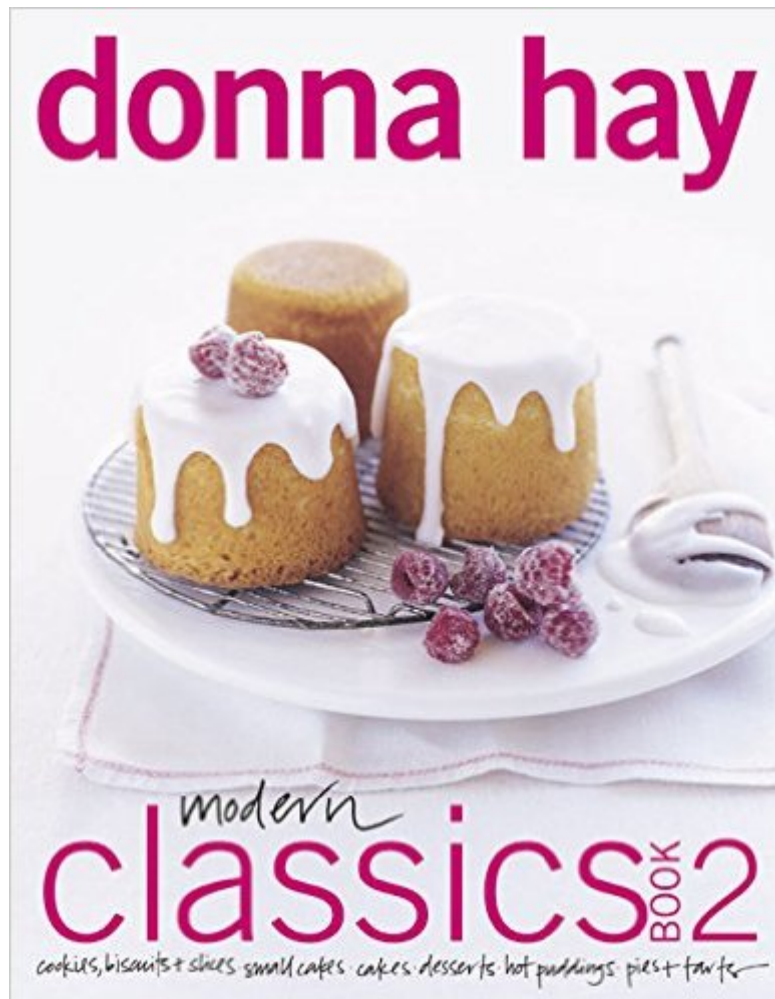


The book was found

Modern Classics, Book 2: Cookies, Biscuits & Slices, Small Cakes, Cakes, Desserts, Hot Puddings, Pies & Tarts



Synopsis

In the Modern Classics series, Australia's bestselling food writer Donna Hay takes the food from the past we love the most and makes it irresistibly new. Then she looks at what's the best of the new and turns it into a cooking classic. In Modern Classics Book 2, Donna brings back trifle, lamingtons and vanilla slice, but gives them a great modern twist. Then she introduces biscotti, muffins and sugar grilled fruit, the new breed of sweet treat. Modern Classics Books 1 and 2 are set to become the commonsense cookbooks of a new generation and essential for everyone, no matter their age or cooking expertise. More practical inspiration from Donna Hay.

Book Information

Paperback: 192 pages

Publisher: Ecco; American ed edition (October 7, 2003)

Language: English

ISBN-10: 0060525894

ISBN-13: 978-0060525897

Product Dimensions: 0.8 x 9 x 11.2 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars Â Â See all reviews Â (18 customer reviews)

Best Sellers Rank: #487,971 in Books (See Top 100 in Books) #171 in Â Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones #1387 in Â Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

I just got this for my birthday, and I couldn't be happier. The book is well laid out; the recipes are easy to follow and there is a photograph for every recipe. Just reading through the book makes you hungry. So far I have made two desserts out of here in the last month, both of which received rave reviews. Previous experience with the Donna Hay cookbooks has shown me that here recipes are well constructed and tested. I can't wait to try more recipes from here.

If you want to impress people with delicious treats that look complex yet are easy to make, this book is for you. Donna Hay's books are full of great ideas that are broken up into easy to make items that taste so good. As the title suggests, this book focuses on all the good stuff; desserts, cookies and cakes etc. My favourite recipes (and the ones that I've made successfully so far) in here are Melting Moments, Triple Chocolate Semifreddo, Moist Chocolate Cake and the Simple Lemon Cake.

Everything turned out OK for me (which is rare) and I credit that to her easy to follow instruction (the motivating pictures) and all the helpful hints. In the back of the book there is a Glossary, Before You Start, A Perfect Finish - all mini chapters to give you extra information and helpful tips. She is on a par to Rachael Ray. Both make great ideas and help you discover that we all can be good cooks. I really enjoy this book and hope you get to try some of the great recipes in here too because each one is easy and incredibly good.

I purchased this book because of the simple and delicious looking photos, and for the authentic British/Aussie recipes that I have grown up with. I researched Donna Hay and have found her to be as interesting and creative as our own Ms. Stewart, but find Ms. Hay's approach more subtle and simple. Thank you Donna Hay! I wish your magazine was available in the U.S. One day eh? This makes a great coffee table book if you're not into baking and cooking. Or give as a gift to your chef wanna be friends.

All of her cookbooks are incredible, and the magazine as well. What is great is that the ingredient lists are short and there is a picture illustrating every recipe. The thing to be careful of, however, is that an Australian Tbs. is not the same as an American one (It is about 1 TBS + 1 tsp.). Also, some of the fruits aren't readily available here (very few) but I'm sure if you are creative you can make a substitution! PS to the reviewer who can't find the magazine...I live in a medium sized town and my local Barnes and Noble carries it regularly...a few months behind, but better than nothing!! And I think you can order a subscription through [.com](#) or [isubscribe.au](#).

I am American, but having lived in Sydney for over six years & married an Australian, it was such bliss to have been given this book as a 'bon voyage' gift! I can now make Anzac biscuits, caramel slice & pavlova with confidence. It's great too that the measurements have been 'converted' to American standards. In any case, it is the one book that I always reference when having to make any type of dessert. I love the photography, the instructions & suggestions at the bottom of the recipes (ie. to make a cake lemon instead of vanilla, etc.). I'm also a big Donna Hay fan too -- shame the magazine isn't available in the US.

It is really difficult not to make a good cake with these recipes. In most cases it is enough to throw everything into one bowl and mix before placing the butter in a tin and baking. Fast, delicious, simple.

Tasty enough food but sloppy editing (or writing?) means you really should try these recipes a few times before you "need" to make them for company or something so you can find out what mistakes were made and how to correct them. Baking times are off (Blueberry Muffins took more than twice the time stated to cook). Just sloppy and frustrating to use as a cook book. Pretty picture though.

This book has more awesome recipes than you can imagine. They say you only really use about 10% of each cookbook on average and this one is going to make up for all the others. You will be taking goodies everywhere you go! This book has a lot of very simple, but fabulous desserts that you won't believe how easy they are to make. If you love desserts and you love to impress people you should get this book that is loaded with great recipes:)

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

Modern Classics, Book 2: Cookies, Biscuits & Slices, Small Cakes, Cakes, Desserts, Hot Puddings, Pies & Tarts Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes Classic Southern Desserts: All-Time Favorite Recipes for Cakes, Cookies, Pies, Puddings, Cobblers, Ice Cream & More Icebox Desserts: 100 Cool Recipes For Icebox Cakes, Pies, Parfaits, Mousses, Puddings, And More Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free & Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More! The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts United States of Cakes: Tasty Traditional American Cakes, Cookies, Pies, and Baked Goods Dessert For Two: Small Batch Cookies, Brownies, Pies, and Cakes A la Mode: 120 Recipes in 60 Pairings: Pies, Tarts, Cakes, Crisps, and More Topped with Ice Cream, Gelato, Frozen Custard, and More Pies, Pies & More Pies! Brilliant Biscuits: Fun-to-decorate Biscuits for All Occasions Modern Art Desserts: Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites Tate's Bake Shop Cookbook: The Best Recipes from Southampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads Taste of Home Cookies, Cakes & Pies: 368 All-New Recipes Gooseberry Patch Everyday Cakes, Pies & Cookies 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! Marbled, Swirled, and Layered:
150 Recipes and Variations for Artful Bars, Cookies, Pies, Cakes, and More

[Dmca](#)