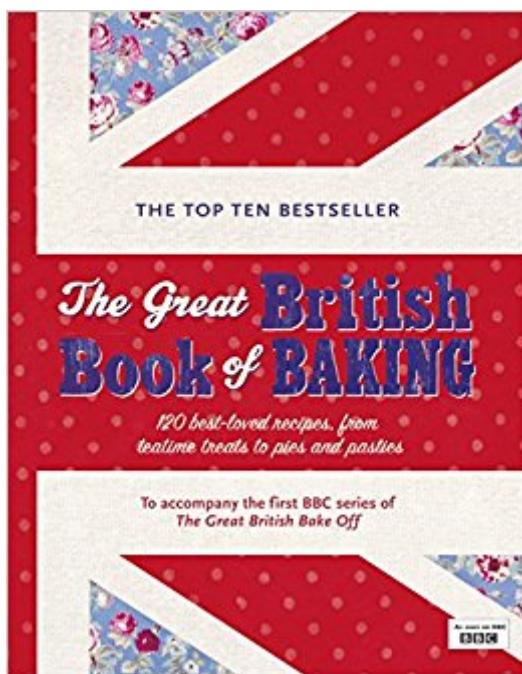


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The Great British Book Of Baking: 120 Best-Loved Recipes From Teatime Treats To Pies And Pasties



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

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Customer Reviews

Linda Collister trained at the Cordon Bleu, then La Varenne in Paris. She has written over

twenty-five books, nearly all on the subject of baking. Sheila Keating is a food writer who has worked on a wide range of books. She has a special interest in the provenance of British food and has written the narrative introductions for The Great British Book of Baking.

Nice cookbook purchased as "used" with lots of great recipes. The text with the histories of various baked items was interesting.

Very pleased.

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.

Good

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!

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!

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.

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