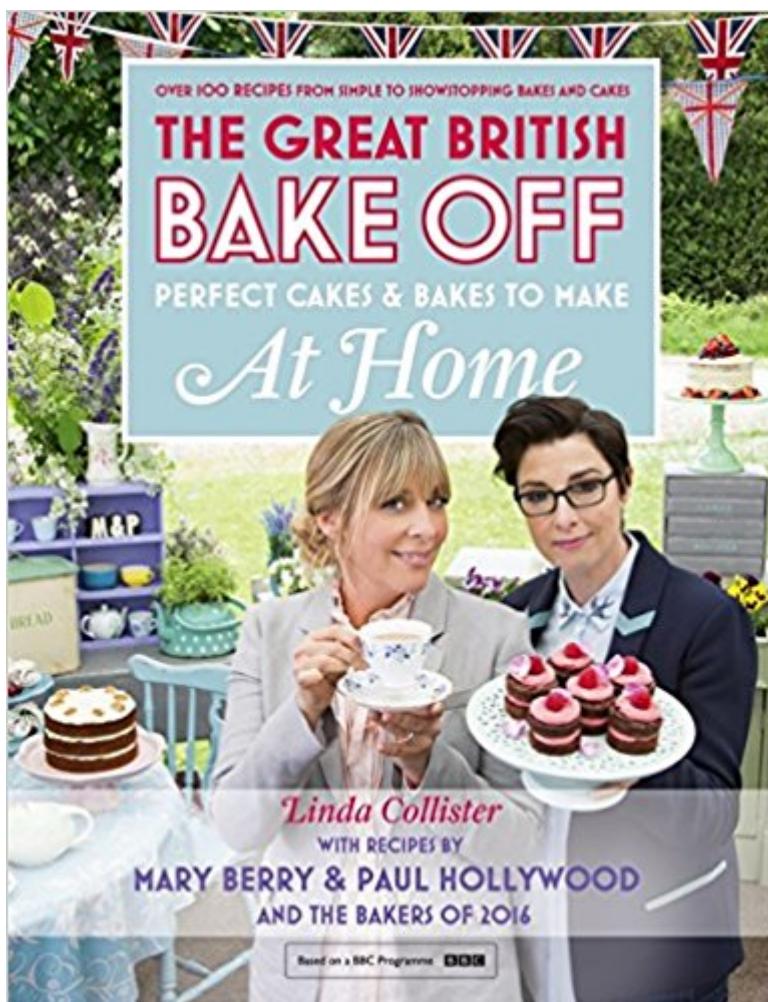


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# Great British Bake Off - Perfect Cakes & Bakes To Make At Home: Official Tie-in To The 2016 Series



## Synopsis

Over 100 recipes from simple to showstopping bakes and cakesBake like you're in the tent - from the comfort of your own home.Make brilliant bakes at home with this companion cookbook to the 2016 series. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favourite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home.Inspired by Paul and Mary's words of wisdom and advice to the Bakers, this year's official companion to the series is the perfect way to start baking like The Great British Bake Off - at home.Includes:  
\* Recipes from the Bakers of 2016, including the finalists  
\* Mary and Paul's technical challenges  
\* Easy to follow, step by step baking instructions  
\* Written to help you develop skills and bring out your creativity  
\* Beautiful photography to help you visualize your bake  
\* Clear advice on equipment, ingredients and quantities  
\* Recipes highlighted for 'free-from' diets and special ingredients

## Book Information

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## Customer Reviews

Linda Collister knows how to bake - she trained at L'Ecole de Cuisine La Varenne in Paris and Le Cordon Bleu in London, and is the author of The Great British Bake Off: How to Bake (the

The book corresponds to Season 7 - 2016 in the UK. It hasn't even aired here in the US yet, so I'm excited to give the recipes a whirl while I wait! The bakers are

Andrew, Benjamina, Candice, Jane, Kate, Lee, Louise, Michael, Rav, Selasi, Tom, and Val. The book is broken into the following chapters: Cakes, Biscuits & Teatime Treats, Breads, Desserts & Puddings, Sweet Pastry & Patisserie, and Savoury Bakes. If you haven't tried one of their books before, you're in for a treat! Their instructions are detailed and flawless, allowing you to recreate what you see on the show. If you're in the US, the measurements are in grams, so if you've got a kitchen scale that you can select grams on, you'll be good to go. There are some terms that you'll need the American translation for. Muscavado sugar is brown sugar. Caster sugar is superfine granulated sugar. Bicarbonate of soda is baking soda. Strong white flour is bread flour. Some recipes I have flagged to try are Greek Lemon-Yoghurt Loaf Cake (might be one the kids can do!), Bitter Chocolate Stout Cake, Little Pink Rose Cakes (on the cover), Tiramisu Cake, Linzer Sables, Fresh Herb Fougasse, Cardamom Pear Plait, Pecan and Maple Pinwheels, Chocolate-Hazelnut Rouchers, Pistachio and White Chocolate Churros, Pistachio Chocolate Baklava, Lemon and Lemon Confit Tart, Roast Vegetable and Cashew Tart, and Lobster and Gruyere Tartlets. Pictured below: 1) The first thing I made was the Roasted Garlic Herb Twist. It's divine. It's filled with roasted garlic, herbs, and gorgonzola. It takes about 2 hours, but 2 of those are rising and baking. It's very easy, despite how neat it looks. 2) Walnut-Coffee Sponge Roll. Wow! I love this recipe. Lots of steps, but they're all easy. It's just as yummy as it is pretty! 3) Bhaa Bara Brith Biscuits - p105. Wonderful! They're flavored with tea, orange liqueur, citrus, dried fruit, and spices. I can't wait to try out the rest!

I have become an addict to the Great British Bake Off show! I LOVE the chemistry of Mel and Sue, and Paul and Mary are the perfect judges! Linda Collister captures the feel of the show and the recipes are outstanding. Pictures are provided for most every recipe and there are tidbits about the contestants and show inserted throughout. It makes me want to watch the show all over again!

Bought this book as a gift and the recipient loves it! She says the recipes are delicious. Only downside was shipping (which I'm sure is not a problem anymore). I pre-ordered it for Christmas and she didn't get it until February.

Bought for a friend who adores the show. Once I took a peek inside, I started watching and will be buying this for myself too.

I got this for my 20 year old son who loves this show. The recipes all have pictures and great tips

Oh who could resist these wonderful beauties!

I love this show and will be trying out the recipes. I haven't had a chance yet but everything sounds.

I don't mind converting the measurements. It makes things more challenging.

So excited about this book! I bought for a friend's Christmas but will be buying my own copy in the future. Beautiful photos and amazing recipes

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