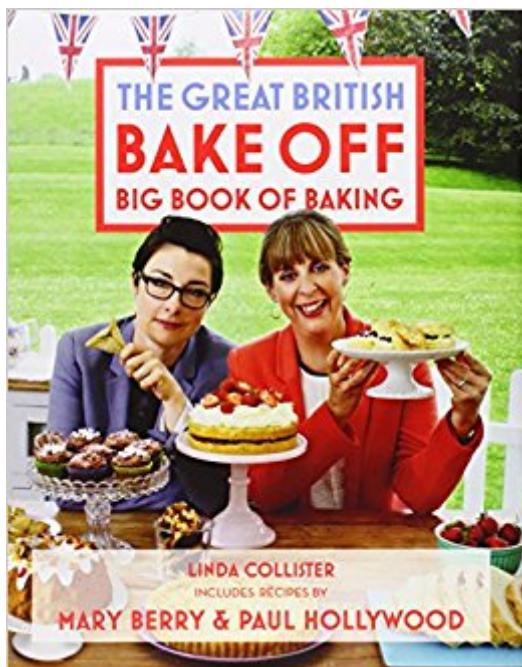


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The Great British Bake Off Big Book Of Baking



Synopsis

A beautiful, fully photographic cookbook of 120 original recipes from both the judges and the bakers of the much-loved BBC1 series. The ultimate guide to baking whether a complete novice or a well-practiced home cook, this book is for every baker. Using easy-to-follow techniques, there are reliable recipes for biscuits, bread, large and small cakes, sweet pastry and patisserie, savory pastry, puddings, and desserts. Each chapter transports the reader on set and showcases the best recipes from the challenges including Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from the show. There are step-by-step photographs to help guide readers through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and *Bake Off* fans.

Book Information

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Average Customer Review: 4.5 out of 5 stars 85 customer reviews

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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: Everyday* (recipes that you can turn to with confidence), *The Great British Bake Off: How to Bake* (the perfect book for beginner bakers), *How to Turn Everyday Bakes into Showstoppers* (simple, clever baking to impress) and *Learn to Bake* (easy baking for kids).

If you love the show, you will love this book! There's a huge range, even some dinner bakes. There are the beautiful show stoppers that you see on the show, but to the delight of my kids, there are

easier recipes that they can handle, too. My 12 year old grabbed plums off of our tree and made the Plum Muffins, and they were delicious! She wasn't sure what demerara sugar was, so she decided to interpret it as sparkle sugar since it was going on top. (It's supposed to be more like a brown sugar, but kids are cute, so...) The Espresso Creme Caramel is delicious, too! The Lemon Curd Swiss Roll and Caramel Choux Puffs were my first attempt at either, and they turned out so cute and delicious. The instructions are very clear. 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. Lots of the bakes have beautiful photos. This is from season 5. The contestant bakers included in this one are: Chetna, Claire, Diana, Enwezor, Iain, Jordan, Kate, Luis, Martha, Nancy, Norman, and Richard.

(Picture below)

Beautiful book, recipes by contestants. I love the show and love the recipes. Although other reviewers have commented on the need to convert, I'm not bothered by British terms for ingredients somewhat available in the US (black treacle is molasses). It's also easy to google measurement conversions or use your kitchen scale and switch measurements to "grams". However, Big note to the publisher- the light typeset on light backgrounds makes it impossible to read (like the first paragraph in the introduction- pale yellow on a white page- really?) Fortunately, all of the recipes are readable, but the type color makes this an irritating read.

Obviously this is the best cooking show ever filmed and the cookbook is great as well. We had to buy a food scale since all recipes are in grams, but that is fine with me. We've made a few of the recipes and had to adjust the cooking times, but other than that they've been spot on. Some of the ingredients are named slightly different in the US (caster sugar = baking sugar). I wish they had more recipes from the contestants, but oh well.

I love the stories and the connection to the show but I noticed that a lot of the recipes don't actually match what was made on the show. They still turn out but some of the tricks and hints that the hosts share on the show are missing from the book. The swiss roll is a good example, Mary's recipe is different from what was published. I still love the book and will likely get others.

Lots of interesting ideas and recipes. The additions from Mary Berry and Paul Hollywood are the

real strength of the book.

Purchased as a birthday gift. The front book cover was a bit scrunched up at the top but the book itself was in great condition and the birthday gal was thrilled.

I love the show, and I love the book! Great recipes and tips, and a warm insight to the competitors from this season. Now all I need to do is... Bake!

Excellent book, if you love the show you will love this book. You will need a conversion chart or to set you scale to convert.

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