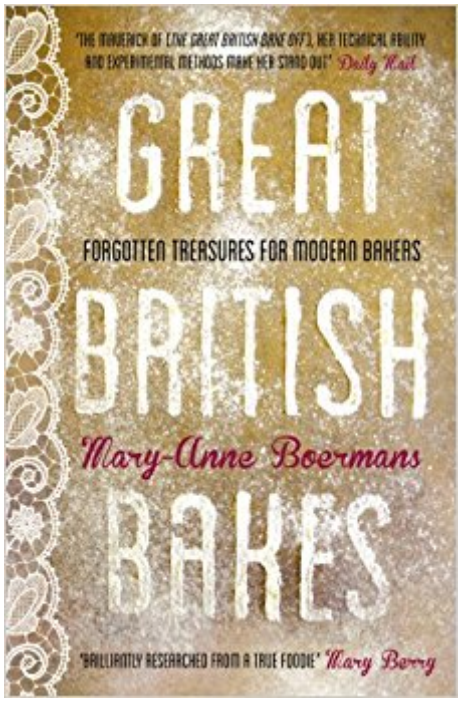
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Great British Bakes: Forgotten Treasures For Modern Bakers



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Synopsis

Simple recipes for cakes, biscuits, pies, puddings, and desserts that celebrate Britain’s glorious baking heritage, from Great British Bake Off favorite, Mary-Anne Boermans Ã Â Food writer and baker extraordinaire Mary-Anne Boermans has delved into the UKÃ¢â ¬â„¢s fine baking history to rediscover the long-forgotten recipes of our past. These are recipes that fill a cook with confidence, honed and perfected over centuries and lovingly adapted for use in 21st-century kitchens. Here you will find such tempting delights as Welsh Honey Cake, Lace Meringues, Rich Orange Tart, Butter Buns, Pearl Biscuits, and Chocolate Meringue Pie. They are triple-tested recipes that do not rely on processed, pre-packaged ingredients, and they are all delicious. And Mary-Anne reveals the stories behind the bakes, with tales of escaped princes, hungry politicians, and royal days out to sample the delicacies of BritainÃ¢â ¬â„¢s historic bakeries. This very special collection sits confidently among the best of British cookery writing, with recipes that have stood the test of time and that will both surprise and delight for years to come. With a foreword by Great British Bakes and Supersizers Go... presenter, Sue Perkins, this book is perfect for fans of Great British Bake Off, Victorian/Edwardian Farm; Supersizers Go, and readers of Mary Berry, Clarissa Dickson Wright, and Rose Prince. Also included is fascinating new research into the history of Chelsea buns, the date of the first doughnuts, and more.

Book Information

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Customer Reviews

"A totally delightful and original book." Ã¢â ¬â •Daily Mail, Food Book of the Week"A book

thatÃ¢â ¬â„¢s as fascinating to read as it is to bake from."Ã Â Ã¢â ¬â •Erica Wagner, Financial Times "An immaculately researched and fascinating book which would be a worthwhile addition to any cookery book shelf." Ã¢â ¬â •Mark Whitley, Countryman"An inspired collection." Ã¢â ¬â •Daily Telegraph, Top 10 Cookbooks for Christmas

Mary-Anne Boermans was a finalist in the 2011 series of The Great British Bake Off, and is now a successful food blogger. She has been cooking and baking for more than 40 years. Sue Perkins isÃ Â a radio and TV presenter, notably for Great British Bakes and Supersizers Go.

This is the type of cookbook that you curl up with and read like you would a good novel. Nearly all the recipes have long introductions that tell a bit about its place in history, including the year it is thought to have originated.To my countrymen, do not be put off by the metric measurements--just buy a scale and be done with it (a whole world of cookbooks await you)! The shortbread and coconut gingerbread recipes alone are worth the investment of this book and the scale!

Beautiful Book. Many nice pictures. Recipes very easy to follow.

Loved watching Mary-Anne on GBBO and this book absolutely met - and exceeded - my expectations. Great recipes, anecdotes and packed with history, I absolutely loved it and read it cover-to-cover in a manner of days. I am already looking forward to a volume 2!

A lovely cookbook/history of English baking. Would recommend for any baker.

Love he book.

I LOVE LOVE LOVE this cookbook. Not only are the recipes wonderful on their own, but learning a bit about the origin and history of what you are making really makes you appreciate the delicious result all the more. I feel to connected to fellow bakers through the centuries when baking with this book. It is as if, along with recipes I learned from my mother and grandmother, I am learning from my great great great grandmother. When one of these bakes comes out of the oven, I feel like I am really getting back to real food with real, honest flavor. Not to mention it is the only cookbook I have ever felt compelled to curl up and read even when I have no intention of doing any cooking.I took away one star because the spine started tearing off within a few hours of receiving this book even

though I had not had the chance to do more than flip through a couple of recipes and read the introduction. I don't know how it will hold up in the kitchen when it is falling apart after a bit of light perusing. Hopefully this is just an issue with my copy. I would be interested to know if anyone else has this issue.

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