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The Great British Bake Off: How To Turn Everyday Bakes Into Showstoppers



Synopsis

The Great British Bake Off is a glorious celebration of Britain's favorite pastime. As the series has shown us, baking is fun and the perfect way to mark an occasionâto celebrate, to congratulate and reward, and to lift spirits. Covering a wide range of bakes from large and small cakes, biscuits and cookies, sweet and savory pastry, puddings, breads, and patisserie, this book shows you how to bake beautiful, enticing recipes to wow at every occasion. There are dainty bakes for afternoon tea, quick bakes perfect for bake sales, school fairs or coffee with friends, mouthwatering desserts, breads and pastry recipes for lunches and dinner parties, and some really special bakes for birthdays and festive celebrations throughout the year - including a Diamond Jubilee. The book also demonstrates ideas for making your bakes extra special, including exciting finishes using chocolate curls and ribbons, spun sugar and sugar craft, and ideas for icing, shaping and decorating, so you can bring simple sparkle to any bake. Great British Bake Off Celebrations also includes the 'Best of the Bake-off' - the finest recipes from the new set of Great British Bake Off amateur bakers, and all of Mary Berry and Paul Hollywood's Technical Challenges from the series. A mouth-watering book, with beautiful design and dazzling photography, Great British Bake Off Celebrations will inspire everyone, whatever level of skill, to get baking and create something showstopping.

Book Information

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Customer Reviews

I have always had an affection for anything British including their desserts. I have read many

historical books and love this cookbook as it has so many desserts I read about in my books. I can't wait to try some of the more traditional dessert recipes contained in the book.

I have not seen the Great British Bake Off show, in fact I find those types of shows boring !!!! But, these books are great !!! I finally found out what the heck a treacle tart is. To me treacle sounds like stomach and intestines, but to my delight it's a word the Brits use that means Molasses. So I baked up a batch of them, it's a very tasty tart. The book is good reading and very educational on British Baking.

Beautiful photos for most recipes. Informative tips and techniques for baking and decorating. Chapter on Basics has recipes for sauces, icings, and techniques for working with chocolate and fondant. Book is divided into chapters: Cakes, Biscuits, Breads & Sweet Dough, Tarts, Pies, Desserts, Puddings. Nicely indexed. Unusually nice selection of cakes, bread, and pastries with detailed instructions for forming and baking. One example is cream puff swans, where the swan parts (curved long neck, body, and wings) are pictured, so that you know the proper shapes of the choux pastry. The only problem I have with this book has to do with the third party seller, worldofbooksusa, which ships from Great Britain. If I had known that this were an English version with only metric weights, I would not have bought this copy. It would be cost prohibitive to return the book to England. Perhaps the copy sold directly from is a different version which includes American measurements. If metric is a problem for you, check with to see if their version includes American measurements. I would rather have pan measurements in inches instead of centimeters and weights in ounces instead of grams. There are metric conversion charts in the book, but it is annoying to have to convert measurements. Temperatures are given in Centigrade, Fahrenheit, and British Gas numbers; however, measurements in my British copy were given only in metric weights for ingredients and in metric for pan sizes. Minus a metric scale, it is not difficult to convert metric to US measurements, but some bakers may not want to take time to do that. The book took 2 weeks to arrive. There is no information on regarding the location of this seller. I think that worldofbooksusa is a bit misleading, because most buyers would think that this supplier ships from the USA. I ordered a second book as part of the same order and am still waiting for its arrival.

I watch the show and love it so when I saw there were books I jumped on this one. The book is beautifully illustrated with plenty of pictures for most of the recipes. There are lots of tips to help you create beautiful bakes! Also love the conversion chart in the back as I live in America and don't use

the metric system. I got this book used and it is in great condition. Buy this one!

I am a fan of the Great British Bake Off for all the seasons. This book gives many of my favourite recipes e.g. key lime pie. I now have my favourite showstoppers recipes in one great book with beautiful photos. The recipes are accurate, so go try it.

Good recipes, fun photos, a great gift for lovers of the show. Not all the recipes have pictures, but they do let you know what sort of thing you are making and help make trying new things seem fun.

I like to bake, this book will stay in the kitchen so i can use it often. It is great.

A helpful, easy recipe book with great photos.

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